

# WISH LIST



“These pages are about us doing the hard work so you don’t have to. We’re sent anything from 40 to 100 new products a month, and we really do try them all: tasting, smelling the aromas, testing gadgets. Only if they’re useful, good-looking and value for money do they get the delicious seal of approval.” **KAREN BARNES, EDITOR**



*Perfect for a crafty cuppa*  
Oh, I do appreciate a good mug. These hand-painted beauties are just the right size and I love the free-ranging decoration, particularly in the spot design. There are other patterns as well, all in toning shades of blues and soft browns. Time to get a brew on. *£15, denbypottery.com*

## 3 GREAT GIFTS FOR MOTHER’S DAY

### 1 YOU CAN’T GO WRONG WITH...

**FLOWERS.** I’ve long been a fan of the online independent florist Forever Flowering, and its white seasonal baskets, from £50 (you choose the size) are just plain gorgeous. The freshness of the flowers is consistent. No limp blooms here. They also do ‘wraps’ of tulips for a burst of spring colour. *foreverflowering.com*



### 2 WITH LOVE

*For The Love of Food* is a stunning-looking cloth-bound book produced by creative powerhouse team Rob Evans and Chris Roberts telling the stories of the British producers who are championing great produce in a sustainable way. Part of the With Love project, the limited-edition book (1,000 printed) comes wrapped in tissue nestled inside a sleek black box. Makes a beautiful gift. *£35, withloveproject.co.uk*



### 3 CHOCOLATE TREAT

How glorious are these Coco bars? The melt is creamily smooth and the chocolate has a complex richness complemented by deft use of flavours – even the Gin & Tonic bar has just the right amount of juniper coming through (such a hard flavour to get right in anything other than gin). Pile up a stack and tie with a brightly coloured bow for a gift that delivers on looks – and taste. *£4.50 per 80g bar, cocochocolatier.co.uk*



ILLUSTRATIONS: ISTOCK



## GOOD CATCH

Smoked salmon is often disappointing – yet it can be so fine. Leap sockeye salmon is firmly in the latter camp, the redder hue and firm yet yielding texture an indicator of its quality. This is wild fish smoked over five types of wood and cured in a mix of sea salt and demerara sugar, and the balance of flavours shows great skill. If you’re looking for a good one to top your long-weekend blinis with a dollop of crème fraîche and a snip of chives, you won’t go far wrong here. *From £6.99 for 100g, Ocado*

## Get it right, in style

If you’re doing Easter baking (or any baking, for that matter), accuracy is crucial. These good-looking Terraillon Macaron kitchen scales come in a rainbow of colours and measure in imperial or metric – plus, you can weigh out your ingredients in whichever bowl, jug or saucepan you’re using for your recipe. The screen is easy to read and the scales have non-slip feet. I’ve done a side-by-side accuracy test with scales by another leading brand and the results were spot on. *£25, amazon.co.uk*



## ON MY TIPPLE LIST THIS MONTH

Introducing the new Aperol: Pampelle. It’s made with Corsican pink grapefruit in the Cognac region of France, is delightfully bitter – pithy, even – followed by a chaser of sweetness. Serve in the Aperol way with prosecco and a splash of soda, or use it to replace Campari in a negroni. Just add ice and a pared twist of grapefruit peel *From £19.84 for 70cl, thewhiskyexchange.com, masterofmalt.com and gerrys.uk.com*

## HOT ON THE SHELVES

### 1 CHAMPAGNE LENTILS?

No, they’re not poached in fizz. That would be mad – wouldn’t it? These Merchant Gourmet cooked lentils, high in protein and fibre, are from the Champagne region of France. Warm gently and add feta, herbs and crisp bacon. *£1.99 for 250g, Sainsbury’s*



### 2 JAMMY!

The new Bonne Maman Rhubarb and Strawberry Conserve is threatening to knock my all-time favourite apricot off its perch. The sharp rhubarb matches well with sweet strawberry, although a tad more acidity would be even better. Try it spooned over yogurt. *£2.59 for 370g, Ocado and independent stores*



### 3 TREAT OF A TUB

If you fancy chocolate in ice cream form you’d be hard-pressed to do better than this Goody Chocolate Brownie tub from Jude’s, made with Colombian cacao and studded with nuggets of chewy-fudgy brownie. Pass me a spoon – and make it a big one. *£3.95 for 500ml, Sainsbury’s (from 21 March)*



## If you buy one cheese this month...

...try the award-winning pavé cobble, made by Somerset producer White Lake Cheese. If you’ve never had it before it will be a revelation. It looks like a little mouldy flat-topped pyramid, but break through that springy ash crust and you’ll be rewarded with a soft sheep’s milk cheese, made with vegetarian rennet, that’s citrusy, creamy and fresh. *£9.75 for 200g, from Paxton & Whitfield and deliciousmagazine.co.uk/shop →*





# THE BEST EASTER EGGS

Style *and* substance: those were the criteria here. Treats you can hardly bear to crack open – but make you very happy when you do. Easter baskets at the ready...

## WHAT'S INSIDE COUNTS »»

Mini chocolate eggs filled with salty peanut butter, encased in a chunky hollow egg. Choose from dark (vegan-friendly) or milk chocolate. £19.99 for 350g, [montezumas.co.uk](http://montezumas.co.uk)



## GO FOR GOLD »»

The most elegant of eggs, made of matte Belgian chocolate and adorned with miniature white chocolate, praline-filled egglets. *Godiva Belgian chocolate egg*, £14 for 255g, [Sainsbury's](http://Sainsbury's)



## «« PRIZED ARTEFACT

A funky design and fine chocolate that melts beautifully in the mouth. The jewel-like, bevelled shape makes it easy to snap into, too. *Eggometric abstract print Belgian chocolate egg*, £4.99 for 200g, [Aldi](http://Aldi)



## TEAM FAVOURITE

## «« WEIGHTY ISSUE

Hollow eggs leave you feeling cheated? The Solid Chocolate Company packs three quarters of a kilo of Belgian chocolate into theirs, in the form of 42 solid, easy-to-share segments. *Solid Chocolate eggs available in milk, white, dark, caramel milk or Colombian chocolate*, £24.99 for 750g, [solidchocolateco.com](http://solidchocolateco.com)

## IN A NUTSHELL »

A bite-size fix for peanut butter fiends. *Reese's peanut butter crème eggs*, 50p for 34g (£1 for a pack of three), [Tesco](http://Tesco)



## «« ALL TIED UP

A creamy egg liberally studded with crunchy honeycomb, in standout flame-style wrapping. Be prepared to fight for the thickest shards from the bottom – evidence that the chocolate has been hand-poured into the mould. *Lily O'Brien's honeycomb chocolate egg*, £9 for 295g, [lilyobriens.co.uk](http://lilyobriens.co.uk)

## DARK SIDE ≡

Made only from grand cru de sambirano cocoa beans, this single-origin egg has a deep, honeyed flavour. The ultimate egg for dark-choc lovers – and naturally dairy-free. *Madagascar 85% MegaDark egg*, £18 for 175g, [chococo.co.uk](http://chococo.co.uk)



## «« DIPPY EGG

The height of whimsy – a real eggshell in a bone china eggcup, filled with rich praline. Heat gently for a few minutes in a low oven to melt the chocolate, then dunk batons of biscuit or fruit – or peel and eat cold just like a hard-boiled egg. Genius. £10.95, [rococo.chocolates.com](http://rococo.chocolates.com)



Turn to p123 for alternative Easter gifts, tried and tested, plus the best simnel cakes – there's one stand-out winner.