

# Food & entertaining

Take a look at our pick of the very best for festive entertaining



Laura  
Lifestyle Editor

## 3 ways with... smoked salmon

- For a canapé with a kick, place a sliver of **smoked salmon** on top of a **blini** or **cracker**, then top with wasabi cream. To make the cream, mix a little **wasabi paste** or **powder**, with **sour cream**. Add a little at a time until to your taste, then add a **squeeze of lemon** and a **pinch of salt**.
- Top a platter of **smoked salmon** with a shallot dressing. Finely chop **1 small banana shallot** and mix with **1½ tsp capers**, **30ml lemon juice**, **60ml extra virgin olive oil**, **1 tbsp each of chopped fresh dill and fennel** and season with **salt and pepper**.
- Use leftover salmon to make tasty tarts for tea. Mix **chopped smoked salmon** with **cream cheese** and chopped, **wilted spinach**, season to taste and set aside. Unroll a sheet of **ready-rolled puff pastry** and cut into 4 rectangles, then top each with the smoked salmon mixture, leaving a border around the edges. Bake in **200°C/400°F/Gas Mark 6** oven for about 15 minutes, until the pastry is golden and the mixture piping hot. For more ideas visit [www.uiglodge.co.uk](http://www.uiglodge.co.uk).



Feature Laura Webb

## If you do one thing this month...

Make a party host feel thoroughly spoilt with a special treat from Carluccio's. There's plenty to choose from including beautiful Fiocchi Di Neve, hazelnut meringues, individually wrapped in pretty papers, £10.95, indulgent Fichi Ricoperti, soft figs stuffed with walnut and candied orange peel and coated in chocolate, £9.95, and Panforte, £9.95, Tuscan cake made with almonds and spices to be served with a glass of Vin Santo.



## This month we love...

As far as we are concerned a cheese board is a must after a dinner party meal! Keep it simple with one hard cheese, one soft cheese, and something special. We suggest Waitrose's jewelled white Stilton with candied pear centre, £5.99, for your something special. The creamy Stilton with red fruit, hides a soft and sweet centre for the ultimate surprise.



## Try me...

Damson Gin Liqueur, £9.99, from M&S, is the perfect winter warmer – try it on the rocks with a squeeze of lime and a few dark berries, or mixed with tonic or soda water. For a more sophisticated beverage, try it added to Prosecco for a sparkling damson gin bellini.



## Eat me...

Famed for getting people talking about chocolate, Willie Harcourt-Cooze has gone a step further to get us using more chocolate, with Willie's Cacao Chef's Drops. The cooking chocolate has a high percentage of cacao butter so melts easily and gives a glossy sheen, plus the drops mean mess-free measuring. Choose Rio Caribe 72 for coffee and nutty notes, or for summer fruit flavours try Sambirano 71. Priced at £3.70 for 150g, from [williescacao.com](http://williescacao.com), Waitrose and independents.



## Buy me...

Whether it's a treat for yourself, or a Christmas gift for a budding-baker, The Great British Bake Off: Learn to Bake by Linda Collister, £18.99, BBC Books, is a stunning collection of 80 recipes, suitable for beginners of all ages. There are fun recipes for kids like giant cookies or stunning centrepieces, such as Christmas cake, and even simple everyday recipes including easy bread rolls and a variety of scones. Flick through the pages of beautiful photography and you'll be hard-pressed to pick which one to bake next.



CHECK OUT [WWW.YHMAG.CO.UK/FOOD](http://WWW.YHMAG.CO.UK/FOOD) FOR MORE TASTY RECIPES