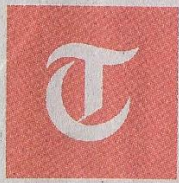


Saturday, December 18, 2010
 telegraph.co.uk



Weekend

Food & drink

Xanthe Clay

Give a gorgeous gourmet gift

There's still time to buy food lovers a present. Choose from our selection of artisan goodies and kitchen kit

1 **RAF Tea**
 PRICE: £12 (INCLUDING POSTAGE)
 FROM: WWW.RAFTEA.CO.UK
 01753 7581015

Sold in support of RAF charities, the Rare Tea Company's RAF tea is a full bodied loose-leaf brew with real class, made with leaves from Malawi and Darjeeling. Nostalgics will love this set including a handmade Brown Betty teapot, a cunningly designed non-drip tea strainer, a "DeBag Britain" poster, plus a tin of tea and a refill pack, all wrapped Furbies style in brown paper. Last orders December 20.

2 **Artisan Bread**
 PRICE: £85
 INCLUDING DELIVERY
 FROM: WWW.HOBBSHOUSE
 BAKERY.CO.UK/01454
 321629

Bread making is back and this kit from artisan bakers

scarcity value too. Packed in the box is everything you need for a perfect loaf, including Shipton Mill flour, a baking stone, a proving basket, DVD and recipe cards. Most covetable of all, there's a jar of their 55-year-old live sourdough starter; just add water. Last orders by noon December 20.

If it all sounds too much like hard work, Hobbs House will also deliver a box of eight leaves of their organic "real bread", complete with bags so that you can freeze what you don't need straight away. Perfect as a house gift for £35 including delivery.

3 **Cheese Safe from Fine Cheese Co**
 PRICE: £95 + P&P
 FROM: WWW.FINECHEESE.CO.UK
 01225 448748

Cheese matures much better out of the fridge, so *fromage* fanciers will love this solid wooden cheese safe, great for storage in a cool spot. It comes with a selection of four

extended the deadline to Sunday, December 19.

4 **Mitch Tonks Private Cookery School**
 PRICE: £2,000 (INCLUDING A COPY OF TONKS'S BOOK 'FISH')
 FROM: WWW.MITHTONKS.CO.UK/01603
 535547

For the ultimate present, book a private lesson and meal for eight people with fish chef Mitch Tonks in his kitchen. The day will be tailored to your whims, but Tonks is one of the most generous chefs around so expert to have an amazing (and bibulous) time while learning from one of the most respected names in the fish business. Last orders December 20.

5 **Ceramic Sandgarden Santoku Knife**
 PRICE: £17.95 + £5.95 P&P
 FROM: WWW.THEKITCHENSHOP.CO.UK
 01725 514062

Ceramic knives are astonishingly sharp and hold their edge 10 times longer than metal, making them the most



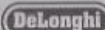
60th anniversary edition of 60 has a Devon. Last orders were officially last week, but for Telegraph readers they've

gives them the frivolous wouldn't-buy-it-for-myself charm that's essential for a good present. Prices start at around £50, but this stunning and relatively sturdy model with a Zirconium carbide laser-etched blade from top brand Kyocera is £171.95. © Last orders December 21.



For a coffee worth sharing

Perfect coffee the easy way, designed with Italian style to suit every home. At the touch of a button the compact De'Longhi gives you frothy cappuccinos, silky smooth lattes and exceptional espressos in seconds, delivering you delicious, irresistible coffee every time.



50 years of Italian heritage and Europe's number 1 in coffee machines*
 www.seriousaboutcoffee.com



Real Italian coffee

6 **Hampers from Gelupo**
 PRICE: £35 PLUS DELIVERY
 FROM: WWW.GELUPO.COM
 020 7267 5555

Traditional hampers can be staid, but Gelupo, the ice-cream bar-cum-deli attached to the foodie favourite restaurant Bocca di Lupo, will pack one of its baskets with whatever you like from its collection of gorgeous goodies, so no more

Online

Deliciously simple recipes for crisps and mince pies
 www.telegraph.co.uk/christmas

dodgy jars lingering in the back of the cupboard until next year. Choose from handmade pasta, home-made oils and vinegars, perfect Parmesan, truffle honey, pandoro and even fresh fruit and vegetables from Italy, or choose from a selection of ready-designed hampers. Larger baskets can include olive wood implements, a coffee machine or a pasta maker. © Last orders by midday December 21.

7 **Panettone San Patrignano**

PRICE: £24.95 + £9.50 P&P
 FROM: WWW.SELFRIDGES.COM

This panettone is made by a community of former drug users near Rimini, on Italy's Adriatic coast, so it's a worthy choice. More to the point, it has a fabulous, delicate candyfloss texture and a rich flavour. The community also makes wines, oils, cheeses and *salumi*: www.sanpatrigiano.org/enogastronomia

8 **Spanish Sausages**

PRICE: £52 + £9.50 P&P
 FROM: WWW.PANDELL.CO.UK
 01753 974669

This gorgeously tactile fair-trade mango wood platter comes with a Salchichon de Vic (a salami-type sausage made with pork leg, peppercorns and cubes of pancetta) and an Alejandro Magno Chorizo that has been made by the Rituerto family in Rioja for four generations. Perfect for slicing and

Tried & tested

Rose Prince



Our column sourcing the best gadgets, shops and food. Today: smoked salmon



Go wild: free-roaming fish have a firmer texture

I have a distinct memory of smoked salmon slices being larger when I was young. Not that these estimates are accurate. When I was six I thought the neighbour's swimming pool was huge, but of course it wasn't, I was the one who was small. Don't, by the way, think that I was brought up eating smoked salmon sandwiches by a pool. It was lobster – our au pair's boyfriend was a fisherman.

Yet I do clearly recall that the smoked salmon we always ate at Christmas was wild salmon. And it would make sense that the slices were larger, because in the Seventies the numbers of wild salmon were far greater, and bigger fish not as rare as they are now.

For a period, to eat any wild salmon has felt as exclusive as asking for unicorn. Netting salmon in a UK sea or estuary is either tightly controlled or totally discouraged. Wild salmon are only caught in upper

supplied by a local sawmill that recycles barrels. Now to the taste: Cook's wild salmon has *umami*: a total fullness of flavour. It is leaner, so you savour the muscle of these astonishing fish, not the fat; eating it is a very clean, true experience. Sides are £58 per kilogram, a 500g pack is £29.90 – both sliced. Last order date is this weekend, so hop to it at www.severandwye.co.uk. Cook's farmed salmon is sourced from sustainable farms (sliced sides £23.50

Eating wild salmon has felt

like eating a unicorn per kilogram); from next year he will use farmed fish from a remarkable, welfare-friendly supplier in the Faroe Islands – better than organic, he says. But I shall return to this in a later column. Another favourite of mine is Hix Smoked Salmon from Selfridges (www.selfridges.com/en/food-wine), £75 per kilogram, sliced. The talented British chef Mark Hix picked up smoking tips from Richard Cook, and started a curing business in his London back garden. His outlet at Selfridges did so well that the Food Hall's mentor and enthusiast, Ewan Venters, moved the venture to the

house.com by midday tomorrow (Sunday). From the supermarket, there is Marks & Spencer's Lochmuir hot-smoked salmon; slower grown, hand fed, loosely stocked – the farm was shortlisted for a BBC Radio 4 Food and Farming award, of which I was a judge. The fish is juicy, lean and delicately flavoured and costs £3.33 per 100g, see marksandspencer.com. Lastly, for innovation fans, Heston Blumenthal has launched a cold "tea-smoked" salmon, cured over the fumes of burning lapsang souchong. The flavour is interesting; there is both style and substance to it. £13.99 for 400g, available in 54 branches of Waitrose; www.waitrose.com.



gibbling through Christmas. Last orders December 21.

9 **Hurstwood Farm Cobnut Oil**
PRICE: £9.95 + £4.50 P&P
FROM: WWW.COBNUTOIL.CO.UK
0732 860590
Bright extra virgin, top chefs are going about this home-produced cobnut oil, with its mild hazelnut flavour, perfect for dressings and drizzling. There are gift sets with chocolate covered cobnuts, or

just buy a bottle on its own. © Special late order deadline for *Telegraph* readers: December 19.
10 **M&S Salted Caramels**
PRICE: £7
FROM: WWW.MARKSANDSPENCER.COM
02045 302 1234
Salted caramel is the flavour du jour, a divinely grown-up, less sickly version of toffee. These cocoa-dusted balls filled with a molten version were designed by chic chocolatier Gerard Coleman of Artisan du

Tasty treats: from spicy sausage to salted caramels, there's a flavour for everyone

Chocolat for M&S, and the class shines through. They are already so popular with the cognoscenti that M&S is having trouble keeping them in stock so snap them up if you see them, or choose the equally lovely and enchantingly pretty gold, silver and bronze truffle "pearls" instead.

11 **Chocolate by Trish**
PRICE: £25 + £9.50 P&P
FROM: WWW.SELFRIDGES.COM
Irish cook and chocophile Trish

Deseine has spent the past year developing her Chocolate by Trish range especially for melting and cooking. This set includes her book *Atelier Chocolat* with simple achievable recipes and instructions for fabulous chocs, plus essential tools for chocolate making. There's no actual chocolate, so be sure to order that as well – £9.99 for a bag of chocolate buttons. © Last orders December 23, by 1pm.

CHRISTOPHER JONES