ABC VOTED AUSTRALIA'S BEST FOOD MAGAZINE delicious ONLY \$6.95 NZ \$7.90* **MARCH 2010** JILL DUPLEIX LIGHTENS UP Low-fat recipes packed with flavour JAMIE'S SIMPLE **ENTERTAINING** Impress with his make-ahead menu ON TOUR WITH MATT PRESTON In search of NZ's top wine & food Jill Dupleix's paprika chicken with tabbouleh easy does it **30-MINUTE DINNERS YOU'LL LOVE NIGELLA** BFN POH O'DONOGHUE LAWSON **LING YEOW** NO-FUSS THE BEST FOOD FROM

PLUS REGIONAL FLAVOURS FROM NOOSA, MUDGEE & TASMANIA

CORN FRITTERS

BAKING

HER NEW SHOW

foodiefile.





sweet as

Jazz up your morning toast or add depth to desserts with Malfroy's Gold, a native floral honey produced in NSW's Blue Mountains and Central Tablelands. The beehives are moved regularly to catch the best pollen and nectar, and because it isn't micro-filtered, blended or overheated like some, it retains the natural flavour and texture. From \$11; visit: malfroysgold.com.au. \blacktriangleleft



ON ICE

For the next best thing to eating fresh porcini in Italy, try adding frozen Viking Platter Piccolo Porcini Mushrooms to your favourite risotto or pasta dishes at home. Belissimo! \$8.50/200g, from gourmet food shops and delis. Stockists, tel: (02) 9676 4200.



all dolled up

We think these M-Cups measuring cups are too cute to keep in the cupboard. Featuring six measures, these Russian dolls (matryoshkas) deserve pride of place on the bench instead. From \$25, for stockists, tel: 1800 819 270. ▲

hot off the pr

Jamie Oliver's done it again. His Garlic Slice 'n' Press removes the skin of garlic cloves and gives you the choice of crushing or slicing. This nifty gadget is made from cast zinc and can tackle garlic cloves of any size. \$39.95, tel: 1800 651 146. ▶

