

entertaining

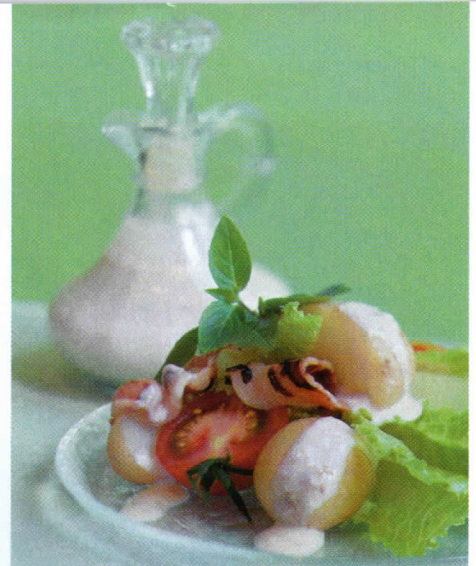


Chef **Peter Gordon** has teamed up with Beehive to create the Craft Series, five outstanding pork products using free-farmed South Island pigs and great flavours including Cajun, five-spice, maple and nutmeg. From \$9 at supermarkets.

Fire up your menu Indonesian-style with these intense **chilli pastes**, \$13 each at Zarbo, (09) 520 2721.



Faceted glass **teapot** with infuser, \$40 from Living & Giving stores nationwide. Milk jug and sugar bowl also available.



In season: new potatoes

Baby waxy spuds are all very well but real new potatoes are an annual treat, and the first ones will be in shops very soon. To tell if a potato is truly new, check its skin; immature potatoes have flimsy, papery skins that peel off with your fingers. Highly perishable, they're best used within a few days of purchase. Try them in our BLT salad; see nzhouseandgarden.co.nz for the recipe.

Small bites

Entertaining editor Sally Butters selects good things to eat, try and buy



Snack on irresistibly flavoured **nuts** such as Moroccan Tajine Cashews and Chai Almonds from the Nuttz range (\$7 per 100-130g pack, see nuttz.co.nz) and New Zealand-grown Chilli Macadamias (\$12 per 125g at nutsaboutnz.co.nz).



This fab **lemon fizz** is made in Nelson from all-natural ingredients. \$3.50 per 330ml; see petesnatural.co.nz.

Dollop this velvety **custard** over a lovely pud, \$8.50 from Nosh stores in Auckland.



The plates are ceramic and the wine glasses proper glass in this flash **picnic set**, \$210 from French Country Collections, (09) 376 6440.

Before the **porridge** season is over, try this tasty blend with dates and chia seed. \$10 per 440g at Farro Fresh, (09) 570 7071.

