

NZHOUSE & GARDEN

JULY 2009

INSPIRING HOME LIFE

White hot



THE CAR DEALER'S
DUNEDIN MINI-CASTLE

AN ELEGANT
HAWKE'S BAY SHED

HEARTY LUNCH FOR
OUTDOOR APPETITES

WIN
*A luxury
weekend escape*

3 FURNITURE
LOOKS THAT LAST

\$8.90 INCL GST



PLUS HOMES FROM AUCKLAND, NELSON, QUEENSTOWN... AND MORE

ALL PRICES ARE APPROXIMATE. PHOTOGRAPHS: PHOTOLIBRARY/ROUJOU; JASON BERGE/SHOOT STUDIO



In season: Chervil

In winter, when delicate herbs are scarce, chervil really comes into its own. The soft leaves are indispensable as a flavouring and garnish. Sprinkle them liberally on egg dishes, potatoes, salads, sandwiches, poultry and fish. Chervil should never be cooked for more than 10-15 minutes, otherwise its fine, mildly aniseed flavour will be lost.



Soup looks tres chic in French-made earthenware bowls by Renault. From \$19 (500ml) to \$70 (3L) at www.millys.co.nz.

entertaining

The Trident Ikon six-piece knife set is the cream of the Wusthof crop. \$1933 from Milly's Kitchen, (09) 376 1550.

Small bites

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



Tio Pablo organic roasted pumpkin seeds are great in salads or as a spicy snack. \$6 per 150g, www.tiopablo.co.nz.



Convenient Qubies freezer trays take the fuss out of storing small portions (30ml). \$22, www.qubies.com.au.

This mortar and pestle, made from plantation-grown acacia wood, is light and durable. \$55 from Milly's.



Use Comvita vinegars, made from New Zealand apples and honey, for culinary and health purposes. \$15 for 500ml at selected supermarkets.



Bake pretty party cakes with Nordic Ware's quality cast-aluminium butterfly cakelet pan. \$80 from Milly's.



Something to try on your porridge: rapadura, an unrefined sugar with a lovely caramel flavour. From health food stores and delis.