

Update

*This month's food news, trends,
Father's Day gifts, Gennaro
Contaldo's quick lasagne and
what's on the BBC this month*

compiled by KEITH KENDRICK and ANNA LAWSON

HOT TREND

Za'atar croissants

The French classic gets a Middle Eastern makeover – our cheat's recipe is ready in 30 minutes

recipe SOPHIE GODWIN photograph EMMA BOYNS

Turn over for the recipe ➤

HOT TREND

A well-made plain croissant is a fine thing, but a red rag to an inventive baker. Bakeries all over the globe have always had fun adding flavours to croissants, and recently the ante has been upped. We're not talking stuffing them with fillings like sandwiches, but baking all kinds of ingredients into the dough.

Find them filled with real bacon pieces and maple syrup at Pophams Bakery in London (@pophamsbakery), twice-baked with a decadent coconut and almond frangipane centre and white chocolate pandan ganache at Lune Croissanterie in Melbourne (@luncroissant), or doused with fruit pebbles, funfetti or given the red velvet treatment at Union Fare (@unionfare) in New York. Cheese and pastry have a natural affinity with each other, so we've added cheddar and parmesan to this recipe for a hit



of savouriness, and some za'atar spice mix inspired by Lebanese restaurant Comptoir Libanais (@comptoirlibanais).

For our quick cheat's method, we're not advocating making the dough from scratch (though if you fancy it, you'll find a recipe on bbcgoodfood.com). Instead, thanks to some handy shop-bought croissant dough (use a sheet of puff pastry and cut into six triangles if you struggle to find it), you can have these ready in 30 minutes.

Za'atar croissants

MAKES 6 PREP 10 mins COOK 20 mins EASY V

350g pack croissant dough (we used Jus Rol)
50g extra mature cheddar, grated
30g parmesan or vegetarian alternative, finely grated
2 tbsp za'atar
1 egg, beaten

1 Heat oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Unroll the croissant dough and use a knife to separate the dough triangles. Scatter all of the cheddar, $\frac{3}{4}$ of the parmesan and 1½ tbsp of the za'atar over the dough triangles, pressing the mixture in with your hands so that it sticks.

2 Starting from the base of one triangle, roll the dough upwards towards the narrow point. Bend each end in slightly to form a croissant shape. Repeat with the remaining dough. Put the croissants on the lined baking tray, brush each one with the beaten egg and sprinkle over the remaining parmesan and za'atar. Bake for 15–20 mins until deep golden brown.

PER SERVING 283 kcals • fat 18g • saturates 10g • carbs 20g • sugars 4g • fibre 1g • protein 9g • salt 1.5g

ON OUR RADAR

Cinco Jotas 5J jamón

How a five-year process makes this a top ham

Are these the happiest pigs in the world? The 100% Iberico pigs native to south-west Spain live in the dehesa (forest) enjoying an abundant diet of acorns from holm and cork oak trees. Recognisable by their dark, even skin, floppy ears and black hooves, they roam freely, covering up to 14 kilometres a day in search of the acorns. It's these – along with wild mushrooms and herbs – that give the jamón its unctuous fatty texture and distinct nuttiness.

Following the traditional methods Cinco Jotas has been employing for 130 years, the pigs live for up to 24 blissful months before the meat is profiled (the process by which the outer fat is removed), salted, cured and cellared for up to three years. The effect of the temperature and humidity on each ham is constantly monitored by the cellar master.

Finally, each ham is pierced in four places and the aroma checked to ensure it has cured properly. The pay-off to this five-year process is the jamón's exquisite flavour.

The best way to eat it is at room temperature, on its own or with a little tomato-rubbed bread and a glass of fino. Leading Spanish chef José Pizarro serves only Cinco Jotas in his restaurants, and his team are specially trained at CJ's HQ in Jabugo to carve it into delicate slices that emphasise its sweet flavour, nutty aroma and perfectly marbled texture.

At home, a good entry-level is the acorn-fed shoulder ham £9 (40g), available online at cincojotas.co.uk. Serious foodies will soon be adding a whole leg and carving stand to their wish list, along with lessons in how to carve it.

Christine Hayes



José Pizarro serves the top-quality Cinco Jotas in his restaurants

Recipe photograph shoot director GARETH JONES | Food stylist ELENA SILCOCK | Prop stylist FAYE WEARS
Barometer ANNA LAWSON | Photographs GETTY

BAROMETER

What's trending?

Pineapple

2018 might be the year of the pineapple, as demand for the tropical fruit is at an all-time high. Tesco recently reported its pineapple sales up by 15% from last year. Turn to page 52 to make our pork & pineapple skewers.



Greaseproof notebook

Are you a home cook with a notebook full of stained, barely legible recipes? Then this one's for you. This notepad by Stone Notebook is made from a water- and grease-resistant material, meaning you can be as messy as you like, but your notes will remain clean!



Ruby chocolate

Completely free from colourings, flavourings and additives, ruby chocolate is made using ruby beans found in Ecuador, Brazil and the Ivory Coast. The beans have a fruity flavour, resulting in a bar that tastes like white chocolate with a berry tang. Both Fortnum & Mason's and KitKat have recently launched ruby chocolate bars.



Goat

Once an under-used meat, goat is getting more popular and we've seen it on lots of restaurant menus recently. You can now buy it in selected Morrisons stores and on ocado.com.



Peruvian cuisine

Following the final week of *MasterChef* in April where contestants travelled to Lima, online searches for Peruvian holidays and recipes, particularly picarones (Peruvian doughnuts), increased significantly.



A guest bedroom in the main house

Omakase nigiri

Yellowtail tiradito

Japanese breakfast

The kitchen garden

Luxurious afternoon tea

RESTAURANT INSIDER

BEAVERBROOK

A brilliant mix of British, modern Japanese and Italian, here are six reasons to put this smart Surrey hotel on your hit list

words CHRISTINE HAYES

1 Character-packed rooms An overnight or weekend destination, this country house was once the home of newspaper magnate Lord Beaverbrook. Each of the luxurious bedrooms in the main house are named for his illustrious guests, such as Churchill, the Kennedys and Liz Taylor.

2 Japanese menu Sceptics may wonder if this is right in the English countryside but the main restaurant – overseen by chef Taiji Maruyama – is spectacular. At night, the Japanese grill serves the highest-quality sushi, sashimi and dishes cooked on the robata (grill) using seasonal ingredients grown in the grounds.

3 Must-order dishes include yellowtail tiradito with smoked yuzu and aubergine, and halibut marinated with koji. Feeling adventurous? The chef's set menu (£55) includes ant-topped nigiri (it adds a pleasant crunch).

4 The Japanese breakfast is light and exquisite; black cod, rice and pickles is a refreshing start to the day. (Traditionalists and kids can enjoy boiled eggs and soldiers or a full English, with bacon and sausages sourced locally).

5 The kitchen garden heaves everything from courgettes and sweetcorn to more exotic tokyo turnips, edible flowers, microherbs and salads leaves (mizuna and shiso). Chefs pick what they need before service. Also in the grounds, The Garden restaurant serves up rustic British with Italian influences, such as pork belly cooked porchetta-style and crab chilli linguine.

6 Afternoon tea does a roaring trade with good reason – imaginative sandwiches, scones and salted caramel éclairs are served in the main house surrounded by beautiful objets and art.

Reigate road, Surrey KT22 8QX

beaverbrook.co.uk

Dinner dash

Greek salad hot dogs

Lean, veg-packed sausages are bang on-trend right now. Use these new chicken, feta & spinach ones from Sainsbury's for a healthier, Greek-style version of a hot dog.

SERVES 4 **PREP** 5 mins
COOK 15 mins **EASY**

Fry the sausages in 1 tbsp oil over a medium-high heat for around 15 mins, turning every few mins. Slice the cherry tomatoes and olives from the Greek salad in half. Spread 1 tbsp hummus in each section of baguette, then scatter in a handful of Greek salad mix, reserving the feta & olives. Once the sausages are cooked, slice in half and add two halves to each sliced baguette, and finish with a scattering of feta and olives.

GOOD TO KNOW low cal
PER SERVING 485 kcals • fat 19g • saturates 3g • carbs 57g • sugars 3g • fibre 5g • protein 19g • salt 2.4g



MENU DECODER

Modern Turkish

Colin Clague, chef-patron of new Anatolian restaurant Ruya in London's Mayfair (ruyalondon.com), guides us through the key dishes in modern Turkish cuisine

Isli patlican A smoked purée of aubergine, garlic and walnuts served with crispy aubergines.

Lakerda is a traditional salted bonito (fish) dish from the Bosphorus – a waterway in northwestern Turkey. We serve it with homemade tarama (fish roe) and compressed cucumber.

Black cabbage sarma Sarma means stuffed so like vine leaves, we stuff the leaves with spiced lamb and Turkish rice and serve them with a fragrant lamb consommé and minted yogurt.

Balik ekmek Based on the traditional fish sandwich found on the boats of Istanbul, this sandwich is made with grilled mackerel, lettuce, tomato and sumac.



Lahmacun means 'meat with dough', sometimes called Turkish pizza. Ours is made with lamb mince, pepper, tomatoes, garlic and herbs.

Cheese pide A staple from many countries around the black sea, pide is like a boat-shaped pizza. Ours is filled with melted cheese and butter and topped with a slow-cooked egg.

Firin sütlacı Another Turkish classic – rice pudding served with rose water ice cream, raspberries and lokum (Turkish delight).

Keskek A UNESCO-designated dish of national importance from the Black Sea. It's a barley porridge with lamb neck, but we add slow-cooked shoulder too.

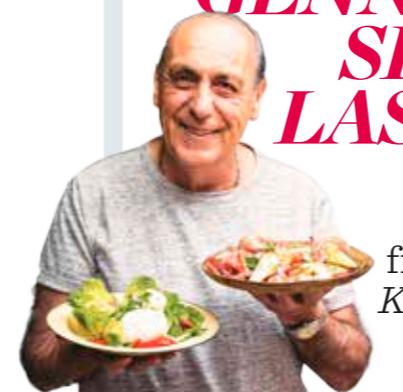
Watermelon and Lion's milk A watermelon ice pop flavoured with the traditional Turkish drink Raki (also known as Lion's milk), served with rose jelly and mint granita.



Recipe ANNA LAWSON | Shoot director GARETH JONES | Food stylist ELENA SILCOCK | Prop stylist FAYE WEARS
Photographs ELENA HEATHERWICK, PAUL PATERSON

TV CHEFS

GENNARO'S SPEEDY LASAGNE



Fast food Italian-style from Saturday Kitchen regular **Gennaro Contaldo**

Lasagne al pane carasau

Tomato & ricotta lasagne with pane carasau

Sardinian pane carasau is more than just a simple flatbread, and can be made into a variety of dishes, such as this quick lasagne. Use the crispy bread as you would lasagne sheets.

SERVES 4 **PREP** 15 mins **COOK** 20 mins
EASY V *

250g ricotta
25g grated parmesan, plus extra for sprinkling
1 tbsp milk
1 quantity of basic tomato sauce (below)
120g pane carasau (we used Crosta & Mollica Carta da Musica, available from ocado.com)
handful of basil leaves
125g mozzarella, roughly chopped

1 Heat oven to 200C/180C fan/gas 6. Combine the ricotta, parmesan and milk with some sea salt and freshly ground black pepper, and mix together.
2 Line a 30 x 22cm ovenproof dish with a little of the tomato sauce. Top with a layer of pane carasau (you may need to break them to fit the dish), followed by another layer of tomato sauce, then a layer of the ricotta mixture. Scatter over a few basil leaves and some of the mozzarella.

3 Continue making layers like this, ending with a final layer of tomato sauce, scattered with some mozzarella and topped with a sprinkling of parmesan. Bake in the oven for 15 mins.
4 Meanwhile, heat the grill to high. Once baked, put the lasagne under



the hot grill for about 3 mins until golden brown and bubbling.

GOOD TO KNOW calcium • 1 of 5-a-day
PER SERVING 422 kcals • fat 22g • saturates 11g • carbs 33g • sugars 12g • fibre 3g • protein 20g • salt 0.8g

Salsa al pomodoro

Basic tomato sauce

MAKES approx 680g **PREP** 2 mins
COOK 25 mins **EASY** V *

Heat **2 tbsp extra virgin olive oil** in a saucepan over a medium heat. Add **½ onion**, finely chopped, and cook for a couple of mins. Add **2 x 400g cans chopped plum tomatoes** and some water (about **½ a tomato can**), some salt to taste, and a **handful of basil**, roughly torn. Cover the pan and simmer on a low-medium heat for about 20 mins. Season to taste.

Recipe adapted from *Fast Cook Italian* by Gennaro Contaldo (£20, Pavilion Books) photographs Kim Lightbody. *Saturday Kitchen Live* is on Saturdays at 10am on BBC One.

TV EDITOR'S PICKS

What's cooking across the BBC

BRITAIN'S BEST HOME COOK

The BBC's home cooking contest reaches its climax on Thursday 21 June at 8pm on BBC One. So, what will the three finalists cook to impress Mary Berry? Tasked with creating their 'Ultimate' main and dessert, we hear that ox cheeks, beef Wellington and spiced lamb shanks are on the menu.



BBC FOOD AND FARMING AWARDS

Some truly inspiring food producers and cooks have made it through this year. Sheila Dillon profiles the three finalists on 10 June before hosting the award ceremony itself which you can listen to in two parts on 17 June at 12.30pm and 18 June at 3.30pm on BBC Radio 4. Kathryn Custance



• Turn to page 142 for previous Food and Farming winners

BEER GOGGLES

Three Hop Lager

This is a devil of a brew. How do we know this? Because the ABV is cheekily marked as 4.666% on the can! It comes from Hobo Beer & Co in collaboration with Hogs Back Brewery in Surrey. The Pils-styled beer undergoes a two-week warm maturation and a week cold to deliver a fruity subtle citrus aroma and full flavour. Head brewer at Hogs Back, Miles Chesterman, says, 'In 2014, we planted our own 3½-acre revival hop garden, the first new hop garden in the old hop-growing region of Farnham for nearly 100 years. We use some of these hops in the production of Hobo's Three Hop Lager.' hobobeerandco.co.uk



CHEF'S GUIDE TO...

CHEERS!

Drink, sip and quaff

GIN O'CLOCK

Duck and Crutch

The beautiful bottle designed by co-founder Hollie Freestone first caught our eye, but the gin itself kept us interested. Warm and smooth, Duck and Crutch is produced in a tiny shed in west London, and along with usual suspects juniper, coriander and lemon, it's the Darjeeling tea and vanilla pod botanicals that make it unique. Drink over ice topped up with Indian tonic, two sprigs of thyme, orange peel or lemon. (45% ABV, £50 for 70cl bottle duckandcrutch.co.uk)



The best thing about cooking in Argyll is the proximity to our ingredients and the people who supply them. Everything is extra fresh – we get the crab and langoustines straight from the waters outside the restaurant and the salad leaves, radishes and herbs were probably still in the ground that morning.



full. They are some of the best oysters I have eaten anywhere in the world!

My top three people to follow on social media are @rebeccaproctor, the potter responsible for most of our lovely

stoneware plates, cups and bowls; @ailidh Ailidh Lennon is a weaver (she made our cushions), chef, musician and documentary photographer; @thisisalchemilla Alchemilla in Glasgow is a great restaurant we often go to. Chef Rosie's feed is very funny.

One of my favourite dishes on the menu at Inver (inverrestaurant.co.uk) is the whole crab & brown butter. The crabs come straight from the loch in the morning and are on the menu hours later. We boil them and crack the claws a bit, then blend the brown head meat with brown butter and return to the shell. We serve it with sourdough bread and cultured butter.

For me, the region's best dish is Ballimore oysters. We mostly serve them raw with a bit of grated horseradish on the side. They have a fantastic clean, fresh mineral flavour, and are always plump and

Chef's guide interview ANNA LAWSON | Drinks column KEITH KENDRICK and CHRISTINE HAYES

BBC goodfood wine club
in partnership with Laithwaite's

Get set for summer with our mixed case, which includes this zesty Sauvignon Blanc. Sample them at the BBC Good Food Show Summer. Turn to p80.

**Food editor's picks**

Our food editor Cassie Best's top summer buys

Apricot & thyme preserve

This was gorgeous on hot buttered sourdough (I ate four slices!). The thyme gives it a fresh herbal edge to balance the sweetness and it has a nice soft set. Its next outing will be on warm scones with clotted cream. £2.99 (200g), Waitrose

**Pampelle Ruby L'apéro**

A bitter liqueur with citrus notes, Pampelle is made from Corsican ruby red grapefruits as well as citrus peel, natural botanicals and Eau de Vie (fruit brandy). Try it with soda water or sparkling wine. £20, thewhiskyexchange.com

**Onist Food Chocolate Orange Healthy Avocado Choc Pot**

This tastes like an indulgent mousse but is in fact made from a blend of avocados, cashews, dates, cocoa and water, and flavoured with orange, making it a healthier treat. £3.50 (102g), ocado.com

**Groix et Nature Lobster Oil**

This luxury oil is an infusion of 12kg of North East Atlantic Ocean blue lobsters and adds a punch of fishy umami to anything from seafood risottos to Bloody Marys. £15.95 (250ml), souschef.co.uk

**Red wine & Blue Cheese Salami Slices**

Made with Somerset charcuterie, this combines the powerful flavour of blue cheese with a hint of red wine. £3.98 (60g), fieldandflower.co.uk



SPOTLIGHT ON...

Plant-based packaging

The latest products, ingredients and trends on our radar

FREE GOODY BAG

with GF Eats Out

Our popular GF Eats Out events celebrate the great British restaurant scene (see page 47 for our Indian feast in Bristol), and every month we give away a goody bag worth £25 with treats such as Savoursmiths crisps, Williams Great British extra dry gin and Mr Hugh's extra virgin rapeseed oil.



As the issues surrounding plastic become more apparent, we're looking into ways to reduce plastic use in the food and drink industry. One solution is using food and drink packaging made from plants, like the packaging made by Vegware (vegware.com).

Vegware explains: 'Conventional packaging is made from finite resources. A mix of materials and food residue make it difficult to recycle, so it's either burned or thrown into landfill. Vegware is different – it's made from plants and can be recycled with food waste where



facilities exist. It breaks down in less than 12 weeks in industrial composting and returns nutrients to the soil.' Vegware packaging (containers, cups, straws etc) is made from plant-based PLA (polylactic acid)

– a biopolymer made from fermented plant starch (usually corn). It's a great substitute for plastic as it's sturdy and eco-friendly and provides a similar feel and look to plastic but doesn't require finite resources to produce.

It's not just Vegware – other companies such as Biopac (biopac.co.uk) are making this type of sustainable food packaging too, and we've already seen several restaurants and food markets – including The Prince in Fulham and Evelyn's Table (see p94) – start to use plant-based straws, which look and feel like plastic but are completely biodegradable. We hope more restaurants will make the switch. Anna Lawson



HAVE YOU TRIED... MOCHI?

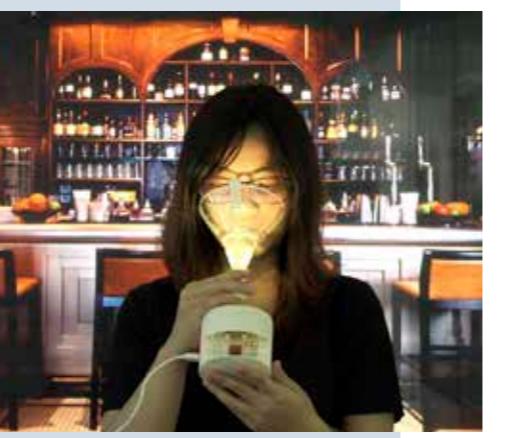
What is it? If you've been to Japan, or eaten dessert at a Japanese restaurant, chances are you will have come across mochi before. Mochi are balls of squidgy, glutinous rice dough filled with a smooth, sweet filling. They're eaten in Japan as a dessert or snack but have become much more popular in the UK in recent years.

They sound interesting, so how are they made?

The sweet rice dough is made using rice flour, which is steamed until sticky, then pounded to create a soft, chewy

consistency. They are usually filled with sweetened red bean paste or ice cream.

Where can I buy it? As well as Japanese restaurants and Asian stores, you'll find ice cream mochi by Little Moons in a range of flavours including matcha green tea, mango, coconut, sesame and vanilla (£3.99 for six, [ocado.com](#)). For traditional mochi, order online from [japancentre.com](#) or for more unusual flavours such as cookies & cream, check out Ai No Mochi ([ainomochi.com](#)). Anna Lawson



BOOKS FOR COOKS

Rosa's Thai Café: The Vegetarian Cookbook by Saiphin Moore (£20, Mitchell Beazley)



Cooking vegetarians often struggle with Thai as most dishes contain meat stock and fish sauce, so this book, from the woman behind the hugely successful Rosa's Thai Café restaurant group, helps to solve that problem with plant-based versions of Thai classics and local specialties from her hometown in northern Thailand.

Must-try recipe Tofu holy basil stir-fry

Max's Sandwich Shop by Max Halley and Ben Benton (£14.99, 535)



You might think you don't need a recipe for a sandwich, but these incredible creations from north London's legendary sandwich shop are a meal in themselves, stuffed with everything from braised beef, kimchi and deep fried ramen noodles to carrot bhajis and curried lamb. Messy, fun and delicious.

Must-try recipe Ham, egg 'n' chips sandwich

Mediterranean by Susie Theodorou (£16.99, Kyle Books)



Hailed as one of the world's healthiest diets, this collection of simple, seasonal recipes makes eating well easy. Most of the dishes are based around vegetables, fruit and grains with chopped salads, pilafs and stews, and a clever chapter of mix-and-match marinades for meat, poultry and fish.

Must-try recipe Chicken thighs with fennel, black olives & blood oranges

Book reviews FIONA FORMAN | Photograph CATERERS NEWS AGENCY

Cookbook challenge

Editor Keith Kendrick makes salted butter & chocolate chunk shortbread from Alison Roman's debut book

When someone says they've just tried the best cookies they've ever eaten, you have to sit up and take notice. As we all know, cookies are one of the simple pleasures of life, enhancing the joy of a cup of tea, or delivering a sweet hit of energy to combat the mid-afternoon slump. But, still, a cookie is only a cookie, isn't it? Not when they're made with salted butter and chocolate chunks to make a divine crunchy shortbread, they're not.

These babies are the creation of Alison Roman, the former senior food editor for America's prestigious *Bon Appétit!* magazine, she has 117,000 followers on Instagram (@alisoneroman). When she posted the image of her shortbread from her debut *Dining In* cookbook, the internet went bonkers, garnering nearly 6,000 likes.

As Alison says, 'I've always found chocolate chip cookies to be... too sweet, too soft, or with too much chocolate. There's a lot of room for improvement.' And improve them she has, by taking all her 'favourite parts' to invent something else entirely. Alison shares her secrets: 'Made with lots of salted butter, the dough has just enough flour to hold it together and the right amount of light brown sugar to suggest a chocolate chip cookie. The chocolate is cut into chunks to prevent chip congregation, and once the dough is formed into a cylindrical log, the whole



Salty, buttery, chunky shortbread – the best cookies I've ever eaten

– so easy, in fact, that I've made them more than half a dozen times.

Here's how to do it: using an electric mixer, beat together 225g butter, 112g granulated sugar and 42g light brown sugar, and 1 tsp vanilla extract until super light. Add 350g plain flour to make a dough, then add 170g dark chocolate chunks. Divide the dough in two and wrap each portion in cling film, then roll into a log shape. Chill for 2 hrs, then unwrap. Brush with egg and



roll in demerara sugar. Slice each log into 1/2-inch-thick rounds, place them on a baking sheet lined with parchment paper and sprinkle with flaky sea salt. Bake at 180C/160C fan/gas 4 for 12-15 mins. Cool. Share. Devour. Repeat. These really are the best cookies I've ever eaten. As Alison says, 'Why would I make another chocolate chip cookie ever again?'

For the full recipe go to [bonappetit.com/recipe/salted-butter-and-chocolate-chunk-shortbread](#).

Dining In by Alison Roman (£25, Clarkson Potter Publishers) is out now. Photographs © Michael Graydon and Nikole Herriott



Father's Day gift box, £24,
ladybakewellpark.com

Guaranteed to raise two smiles on Father's Day; one for the delicious taste, and one for the personalised design, these biscuits are a must for dads with a sweet tooth.



Salt Made from Tears range, £38, monstersupplies.org

If the foodie dad in your life is a father to little monsters, this scary salt range is perfect to add a little bite to their seasoning.



Farringdon wine rack, £95, grahamandgreen.co.uk

One day I'll have a wine cellar, but for now, this lovely wine rack will do just nicely.

FATHER'S DAY FOODIE GIFTS

Chosen by dad and blogger **Jamie Day**



Jamie Day is a father of two and award-winning parenting blogger, 'instadad' and freelance writer. He's also the editor of *The FMLY Man*; a popular blogzine for like-minded dads sharing the highs and lows of modern-day fatherhood.
@theFMLYman @adayinthelifeofdad



Traditional potted stilton, £10.50, Fortnum & Mason

This is the most amazing stilton, and once it's been scoffed, the jar is cool enough to keep – perfect for dad items, like dead batteries and rusty old keys.



The Modern Preserver by Kylee Newton (£20, Square Peg)

Cool chutneys, jazzy jams and pukka preserves in a stylish recipe book.



ON YOUR TABLET

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GOOD FOOD'S VEGETARIAN SUMMER MAG

A special collection of veggie recipes for you and the family. On sale now, £3.90.



VISIT THE BBC GOOD FOOD SHOW

Discover a BBC Good Food Show near you – see p104. Readers save 20% on tickets!



Paxton Pro three-piece cheese knife set, £45, paxtonandwhitfield.co.uk

In this world, nothing can be said to be certain, except death and taxes, and dads liking cheese – these cheese knives from Paxton and Whitfield are a great gift.



Bib apron, £48, labourandwait.co.uk

When dad's novelty apron finally (thankfully) gives up the ghost, it's time to upgrade to one of these.



The Modern Preserver by Kylee Newton (£20, Square Peg)

Cool chutneys, jazzy jams and pukka preserves in a stylish recipe book.



Daiquiri

Drinks expert **Alice Lascelles** gives us the ultimate recipe for the classic daiquiri and three twists

photograph EMMA BOYNS

A classic daiquiri, done properly, is actually a very minimalist drink: just white rum, sugar and lime. This simplicity makes it a real favourite among bartenders, because it really allows the character of the rum to shine.

**SERVES 1 PREP 5 mins
NO COOK EASY V**

50ml white rum
25ml lime juice
10ml sugar syrup
ice

Shake all the ingredients in a cocktail shaker and strain into a cocktail glass.

GOOD TO KNOW vegan • gluten free
PER SERVING 146 kcals • fat none • saturates none
• carbs 7g • sugars 7g • fibre none • protein none •
salt none

gf tip

Make a 2:1 sugar syrup

Dissolve 300g sugar in 150ml water over a low heat. Leave to cool and bottle.

3 TWISTS

Strawberry daiquiri

This cocktail should only be attempted with fruit that's really ripe and sweet – if the berries are the big, bland variety from the chiller cabinet, the end result will just taste of mush. Allow one large handful of hulled strawberries for each cocktail. Place them in the empty shaker and give them a gentle crush with a muddler or pestle, then add the other ingredients and shake as normal and strain into your cocktail glass. Out of season, you could also make a version of this drink using Funkin strawberry purée which will be almost as good.

Hemingway's 'Papa Doble' daiquiri

Hemingway drank at El Floridita so often they ended up creating a daiquiri recipe especially for him called the Papa Doble, made with a quadruple measure of white rum, lime, grapefruit juice and maraschino liqueur. I don't think many of us could handle a drink this size – as delicious as it is – so I've scaled it back a bit: 50ml white rum, 15ml pink grapefruit juice, 15ml lime juice, 15ml Luxardo maraschino liqueur, 5ml sugar syrup, shaken and strained into a cocktail glass or blended with ice, depending on what you prefer.



La Terraza's blue daiquiri

Another place Hemingway liked to drink when he went fishing was a little waterside bar about 10 miles outside Havana called La Terraza. La Terraza's signature daiquiri is made with blue curaçao, so it's the colour of a lagoon. You can make one too, simply by substituting 15ml Bols Blue curaçao in a normal daiquiri in place of the sugar syrup. A delicious guilty pleasure on a summer's day, especially with a cocktail umbrella.

Alice Lascelles is a drinks columnist for the Financial Times and the author of *Ten Cocktails: The Art of Convivial Drinking* (£16.99, Saltyard).
 @alicelascelles