

In store.....

jam *conservation*

Do you prefer an English *jam* or a French *conserve*? There is not a lot of difference until you start in on a jar of St Dalfour Conserve – O la la! I started with apricot and moved on to black cherry and I was hooked. Lovely stuff. Superb on a slice of toasted sourdough, better still on a buttery croissant. Memorable over a creamy yoghurt; even better with rice pudding, and even, suggest the importers, good with cheese. Made in France and imported by Christchurch's Storehouse Importing.

❑ Available in selected supermarkets and specialist food shops. Black cherry, 284g, RRP \$4.69.



Crispy crostini

Not the same as your own homemade crusty rounds of baguette, but useful to have in the pantry to serve with dippy mixes and soups. Crisp savoury bites, which is not surprising given the ingredients listed include quite a lot of oil as well as selected flavours of feta and garlic; basil and brie; salt and poppy seeds. Sadly, as with all packaged crispy bits, the packs can include more than a few broken bits, but smash them into smaller crumbs and use over macaroni cheese, soup, anything bland.

❑ UpperCut Crostini 150g packs \$4.79. Available in supermarkets.



Buffalo brew

Yoghurt made from buffalo milk is a different mouthful to yoghurts made from other milks. It is richer, firmer and a touch less acidic. As ever, tasting is the best way to form an opinion. So look out for Shaw River buffalo yoghurt, an Australian product, imported and retailed by Mediterranean Food & Cafe (Tuam St). Add it to anything you might usually add cream or icecream to and wait for compliments.

❑ 500g tubs, \$9.50.



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