

EPICURE ESSENTIALS

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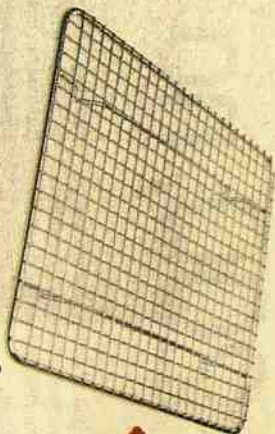
Kenwood Patisserie

IT WAS a poignant moment when my second-hand Kenwood of 17 years finally gave up the ghost. Not that I'm complaining. Originally bought for \$150, it had been my trusty recipe-testing companion for all that time. Inwardly, I was rejoicing. I had been eyeing off shiny new mixers for months. All the usual difficult questions had swarmed through my head: what engine size; capacity; how many attachments; and, most important, what colour? Would a new mixer live up to my beloved old model? Based on nothing more than it was a good deal and came in blue (matches the rest of my kitchen), a spanking-new Kenwood Patisserie soon took pride of place on the kitchen bench. My reign as domestic goddess has now gone from fairly good to brilliant. It's quiet (I can still hear the kids screaming over it), it's easy to clean and it makes the lightest, fluffiest cakes in a fraction of the time. The Kenwood Patisserie is easy to use, comes with a stainless steel bowl, paddle, dough hook and whisk, and I look forward to many, many years of making cakes, muffins, sponges and pavlovas.

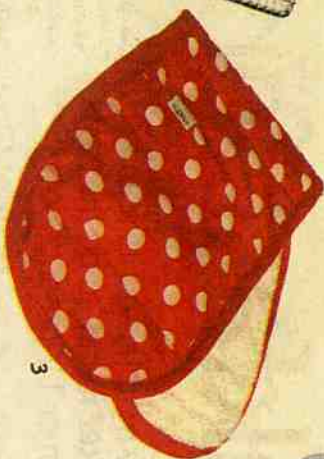


MICHELE CURTIS

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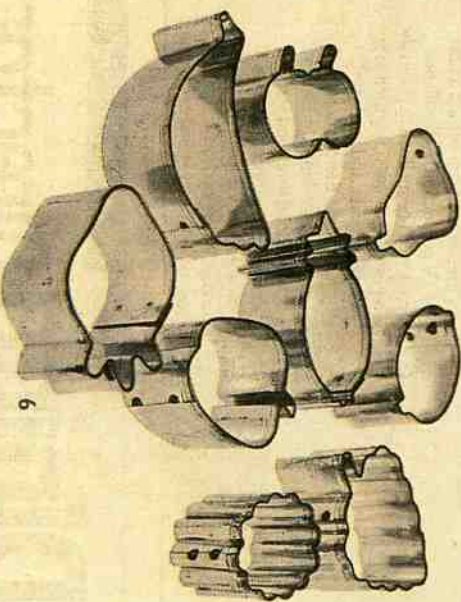
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Goes with...