

ready, set, cook

Gadgets and gizmos be your own chef

With these nifty gadgets, you'll be racing to cook in your kitchen

Baccarat Viesta canisters in Claret, \$49.95 for set of 3
Keep your most frequently used cooking ingredients in easy reach with these stylish non-reactive stainless steel canisters.



Staub enameled cast-iron wok with glass lid, \$269.95
You'll never look at your regular frying pan the same way again.

Silit bread box with rollover top, \$169.95
Space efficient and super stylish in stainless steel. Bread lasts longer, too.



tip

To clean stainless steel, wash with soap or a mild detergent and warm water then rinse with clean water. For a shiny finish, wipe dry.

Sunbeam Cafe Series food processor, \$369
Not only stylish, but has plenty of power.



Breville 800 Class Professional Grill, \$299.95
The vital ingredient in a toasted sandwich, but equally good for cooking steaks, grilling vegies...



ABOVE Terraillon kitchen scales, \$49.95, Myer. Santiago knife block set, \$39.95, and non-slip base mixing bowl, \$8.95, Arcosteel. Assorted utensils, from \$14.95, Wheel&Barrow. Mortar and pestle \$49.95, The Essential Ingredient. Chopping board, \$12.95, Arcosteel. 10cm mini casserole, \$79.95, Staub. Mixmaster Professional mixer \$399.95, Sunbeam. Signature multipurpose food chopper, \$29.95, Leifheit. Apron, \$30, Smitten. For stockists, see page 160

QUICK CHERMOULA DRESSING

CHERMOULA is a Moroccan marinade made with herbs and spices - ideal with chicken, fish or as a dip for toasted flatbreads. Goes really well with natural yoghurt.

- ½ cup chopped fresh coriander
- ½ cup chopped fresh flat-leaf parsley
- 3 cloves garlic, chopped
- ½ tsp salt
- 3 tbsp freshly squeezed lemon juice
- 2 tsp ground cumin
- ½ tsp ground paprika
- 1 mild green chilli, diced
- ¼ tsp ground cinnamon
- ½ cup olive oil

1. Grind herbs, garlic and salt in a mortar and pestle until a coarse paste forms. Transfer to a bowl and add rest of ingredients and mix until the consistency of thin pesto.
2. Or, pop everything except oil and salt into a food processor, blend into a coarse paste. Add oil in a thin stream until combined.