

# woman&home

what's new

## Don't miss...

Two sweet treats to tempt you!

### EASY DIPPER

**Unearthed Cinnamon Sugar Churros, £4, 190g, Sainsbury's**  
Breakfast like a Spaniard with warm, crispy churros dusted in cinnamon sugar. Perfect for dipping in your coffee or hot choc, these also make a good dessert.

### ICE, ICE BABY

**Remeo Gelato, £6, 426ml, Waitrose, Ocado, Wholefoods**  
Handmade in a traditional way using less cream and more milk for a creamy, lower-fat treat than traditional ice cream, flavours include Pistachio and Stracciatella.

ON TEST

## Ninja Speedi Rapid Cooker

**Why we like it:** The clever steam convection cooking technology means you can cook everything for a meal for four, at the same time, from just 15 minutes. We tested ours with rice, broccoli and salmon. It also has air-fry, steam, grill, bake, dehydrate, sear and slow-cook settings. A fab investment.

**The bonus:** There's just one thing to clean, and even that is dishwasher safe. **How much:** £249.99

**Where to buy:** [njaiskitchen.co.uk](http://njaiskitchen.co.uk)  
[johnlewis.com](http://johnlewis.com)



COCORAL, NINJA: GEORGIA SIMONS; PHOTO: HANNAH HARRIS; FOOD: STEPHEN JESS; DRINKS: FRANK VIGORIS; ILLUSTRATION: ELIZABETH

## 3 CHEERS FOR PINK



### 1 GREAT PRICE

An excellent-value rosé from Sicily that's easy to drink on its own or served with cured meats and cheese. Definitely one to have in the fridge.

**Waitrose Loved & Found Nerello**  
Mascalse Rosé, £8.99, 75cl

### 2 FEELING FRUITY

For vodka-tonic lovers, here's a fab new fruity twist with flavours of white peach, raspberry and grapefruit. Great for mixing into cocktails at parties, try it in a spin on a Cosmopolitan.

**Rozel Rosé Vodka, £26, 70cl, [amazon.co.uk](http://amazon.co.uk)**

### 3 FIRST CLASS

A delicious rosé with a talking point – the Château d'astoubon estate is co-owned by three French families, including Nicolas Sarkozy and Carlo Bini. **Roseblood, £20.99 for 75cl, or £17.99 when you mix 6, Majestic**

**FOOD DIRECTOR'S TIP**  
Don't bin leftover veg peelings – make fritters. Mix them with egg, flour and seasoning, then fry in a little oil in a non-stick pan until crispy. Serve with eggs.

## TREAT YOURSELF

Chitra Makan is known for her brilliant Bake Off bakes but her riffs on everyday family meals is what I love about her cookbooks. Chitra's **Indian Feasts** is ideal for those wanting to shake up their repertoire with some great down-to-earth cooking. £26 (Octopus)

