

Arrivals FOOD



TIME FOR TEA

Swap coffee for refreshing iced chai and be instantly transported to India. Made from Kerala black tea, milk and aromatic spices, co-founder Rupesh says it's just like his mother's. Three, £7.50. tuktukchai.co.uk



Colour pop PUDDING

When it comes to summer entertaining, less time in the kitchen means more in the sun. Add whipped cream with vanilla seeds and fresh fruit, and these pretty meringue drops are a vibrant dessert. 100g, £2.95. flowerandwhite.co.uk



PLEASED TO MEAT YOU

For the first time, crisps have been given a carnivorous twist by Marks & Spencer. These crunchy, meaty mouthfuls of pork crackling and salami are ready to eat, but are great when heated in the oven and used to scoop up guacamole or baked cheese. A crowd-pleasing canape that takes minutes to prepare, they're the only meat crisps on the market right now. 35g, £2.50. marksandspencer.com



Legendary flavour

Raise the heat at your barbecue with Aphrodite's pomegranate ketchup. Handmade from Lebanese molasses, rich tomato and sweet spices, this is a condiment you'll fall in love with. 320g, £4.50. aphroditesfood.com



Food news



Olive YOU

Paolo Bonomelli's olive oils have been hailed as the best in the world in three prestigious competitions this year, and they have finally arrived on British soil. Grown on a boutique farm by Lake Garda, the subtle hint of almond is typical of the olives cultivated in the area and is absolutely delicious. 250ml, £24.20. artisanoliveoilcompany.com



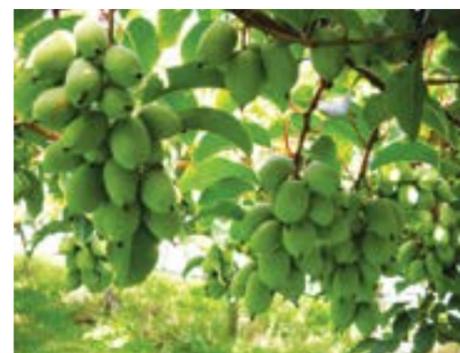
GIVE PEAS A CHANCE

Made with nutty chickpea flour, Easy Bean's Chickpea Crispbreads are satisfyingly crumbly. The seaweed in seaweed and sesame is gathered in Scotland, while West Country cheddar crunch is topped with toasted polenta. 110g, £2.95. asnatureintended.uk.com



GLORIOUS TWELFTH

On 12 August, grouse-shooting season begins, and this year a flurry of excellent books coincide. *The Game Cook* (Grub Street, £14.99) by Norman Tebbit is being re-released with new recipes, while Tom Kitchin's *Meat and Game* (Bloomsbury, £22.99) promises seasonally appropriate dishes like venison with a blueberry and juniper crust.



BERRY TINY

Have you heard of nergi berries? These cherry-sized kiwi berries are at their best in August. They may look like baby kiwis inside, but their smooth, edible skin means you get all the flavor without the faff of peeling. We love tossing them through a stir fry or in a zingy fish ceviche. 125g, £2.50. lidl.com



ICE ICE BABY

Stay cool this summer with Ice Kitchen's excellent lollies. Not only are they made from gourmet ingredients such as bergamot oil and Earl Grey tea, innovative flavours put a sophisticated spin on this classic summer sweet. The mojito poptail has a boozy kick, while peach and tart hibiscus (pictured) is perfectly balanced. 75ml, £1.75. cookfood.net

Words by Imogen Lepere. Photos by Angela Duker



TRENDY TARTS

Cooked in coconut oil and filled with the likes of courgetti, Sainsbury's new range of summer quiches tick all the in-vogue-ingredients boxes. 300g, £3. sainsburys.co.uk

FEELING FRUITY?

New to the UK, these chewy slices of dehydrated fruit are a colourful addition to a cheese board and add subtle flavour to a gin and tonic. At just 25 calories per portion, they make a guilt-free sweet snack. The fruit is hand-picked on small farms in sunny California, then dehydrated to preserve its natural aroma, taste and nutrients. With blood orange, pineapple, strawberry and apple to choose from, you're bound to find a favourite flavour. 9g, £2.95. finecheese.co.uk

