

VEGGIE ACTION

Prepare your vegetables with speed and flair.

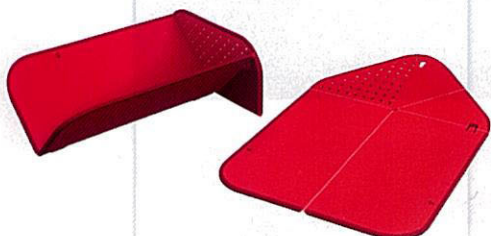
STEAMING AHEAD

Go for the healthy option and steam vegetables in the Chef'n Veggie Steam silicone steamer. The nonstick steamer fits most pans and costs £11, from John Lewis.



FAST WORK

Slice through fruit and vegetables quickly with the Folding Mandoline, £25, Zyliss. The dial adjusts for thin to thick slices and the blades are protected when the mandoline is folded.



TWO FOR ONE

The Rinse & Chop board, £14.68, Joseph Joseph, is hinged at one end so, once you've chopped your vegetables, it locks in place to form a colander.



CHOP CHOP

This mini chopper will give herbs and vegetables short shrift, yet it takes up minimal worktop space. Magimix's Le Micro Mini Chopper costs £49.99.



Rhubarb & orange slump

A slump is a New England pudding made with seasonal fruit.

SERVES 4

READY IN 1 hour

- 900g rhubarb, sliced
- Zest and juice of 2 oranges
- 140g caster sugar
- 200g self-raising flour
- 85g butter, cut into chunks
- 150ml milk
- 2 tbsp flaked almonds
- Mascarpone or crème fraîche, to serve

1 Heat the oven to 190°C/fan 170°C/gas 5. Place the rhubarb in a pan with the orange juice and 50g of sugar. Heat gently to dissolve the sugar, then cover and cook for a few minutes until the rhubarb is softened but still holding its shape. Tip into a 1.5ltr gratin dish.

2 Put the flour, orange zest and remaining

sugar in a bowl, add the butter, then rub together between your fingertips until the mixture resembles fine breadcrumbs. Stir in the milk gradually to make a soft dough, then drop 8 spoonfuls of mixture over the rhubarb. Finally, scatter with the almonds.

3 Bake for 25-30 minutes until the topping is crisp and golden. Serve warm with mascarpone or crème fraîche spooned on top.

Coconut creams

These five simple ingredients make a delicious dairy-free dessert that looks simply irresistible, too.

SERVES 4

READY IN 25 minutes plus chilling time

- 2 sheets leaf gelatine
- 400ml can coconut milk
- 6 tbsp caster sugar
- 1 vanilla pod
- 300g rhubarb, cut into short lengths

1 Cover the gelatine with cold water in a bowl and leave to soak for 5 minutes. Heat the coconut milk with 2 tbsp sugar in a pan. Bring to a gentle simmer, then remove from the heat. Lift

the gelatine from the water and stir into the coconut milk until dissolved. Leave the milk to cool a little, then pour into four small glass dishes or bowls. When the creams are cool, transfer to the fridge and leave to set.

2 Split the vanilla pod down the centre and put in a pan with 2 tbsp water and remaining sugar. Bring to the boil to dissolve the sugar, then add the rhubarb and poach until soft but not mushy (3-4 minutes). Leave to cool, then spoon rhubarb over the creams to serve.



These recipes first appeared in BBC Good Food and Olive magazines. For more great recipe ideas, visit www.bbcgoodfood.com