

# GIFTS

COOL UTENSILS \* GIFT ADVICE

**Masher** £8, Heal's. Invest in a masher for the smoothest soups.

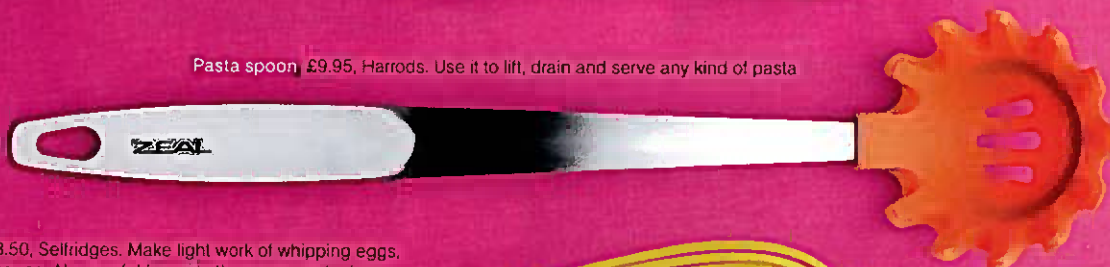


**Pizza wheel** £16, House of Fraser. Avoid dislodging pizza toppings by using a wheel rather than a knife.

**Pastry brush** £5, Heal's. Ideal for basting roasting meats and glazing pastry.



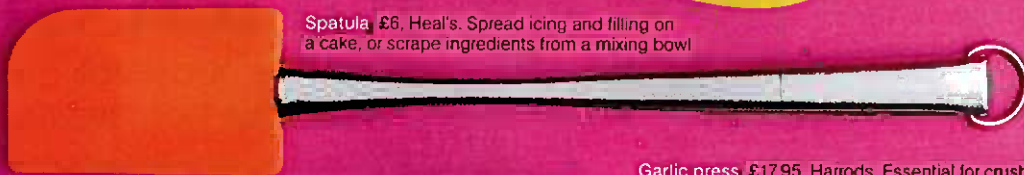
**Pasta spoon** £9.95, Harrods. Use it to lift, drain and serve any kind of pasta.



**Balloon whisk** £3.50, Selfridges. Make light work of whipping eggs, creams and meringues. Also useful for smooth sauces and mixes.



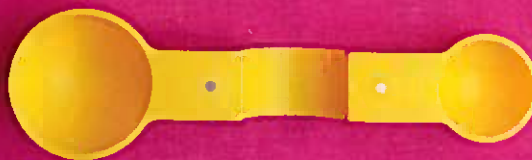
**Spatula** £6, Heal's. Spread icing and filling on a cake, or scrape ingredients from a mixing bowl.



**Garlic press** £17.95, Harrods. Essential for crushing garlic cloves. This one's dishwasher-safe for easy cleaning.



**Measuring spoon** £3, Selfridges. A must-have when baking to measure dry ingredients.



# Master chef

Cook up a storm with the hottest kitchen tools