

WIREFOR

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REAL NEWS.. REAL ENTERTAINMENT 65p

HUNT FOR FACEBOOK FIEND No.4

PAGES 8 & 9



FREE



No.1
TV
mag

FREE

Mania

No.1 pull-out

'MAD DAD



How we did it..
It's all in the details



Straw dispenser, £9.95, Lakeland; Ziggy Zen cook books, £3.99 each, Amazon; Marmite tray, £9.99, marmite.com; Pokal beaker, £1.59, spoons, £3.99 for six, Sainsbury's.



Glass Joseph Joseph spatula design surface saver, £13.87, cutting boards, £6.89 for four, Salter chop and weigh weighing scales with four cutting mats, £29.98, all Lakeland.



Red canisters, from £3.99 each, blue utensil jar, £3.99, and utensils, from £1.99 each, all Sainsbury's; Typhoon timer, £4.50, Amazon.



Traditional wooden crate with bottles, £24.99, Lakeland; cookery books, from a selection at Amazon; lime green bowl with lid, £10.29 for three, Lakeland.



Textiles, from a selection at La Redoute, Joseph Joseph chop to pot green chopping board, £11, Cargo Homeshop; red knife, £15.76, Top Gourmet. One coat melamine paint in White and Blue Haze, £8.98 for 750ml, International Paints; walls painted in Crown Kitchen & Bathroom paint in Blue Note, £18.98, all B&Q.



Textiles from a selection by La Redoute; ketchup gun, £14.95, Firebox.



Yellow roller blind, £20.99, Argos.



Muddus folding table, £29, Ikea; red bistro chair, £37.99 for two, Tesco Direct; pink cake plate, £6.95, Paperchase.



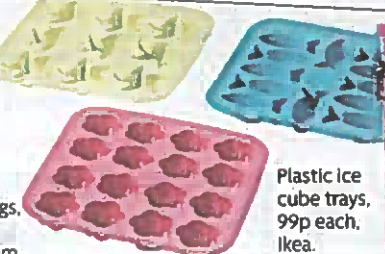
Saving space is essential in small kitchens. This yellow table from Ikea seats four and can be pulled out for informal dining, then pushed back under when not in use. The Tesco Direct chairs stack neatly together.



Round enamel wall clock, £10, Tesco.



Marmite printed mugs, £8.99 each, marmite.com.



Plastic ice cube trays, 99p each, Ikea.



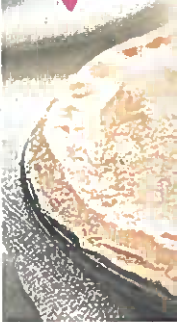
Alto fuchsia dustbin, £30, Habitat.



Prickig microwave cover, 99p, Ikea.

Easy
Apple
blackberry

SERVES : 6-8
PREP : 30 mins
COOK : 1 hour



Ingredients
250g plain flour, sieve
Pinch salt
125g chilled, chopped
3tbsp water
2 Bramley apples, peeled
and cored

Method
(1) To make the pastry, mix the flour into a large bowl with the salt, thumbs and fingers. Add the water and knead the dough until it is firm. Roll out the dough on a floured surface. Heat the oven to 180°C. Cut the apples into 1cm slices. Peel the blackberries and slice them. Mix the apples and blackberries with the sugar and cinnamon. Roll out the dough and insert a piece of parchment paper. Dust a clean surface with flour. Roll out the dough to a 20cm circle. Prick the dough with a fork. Brush the dough with the egg wash. Add the filling. Roll up the dough and cut into 12 equal pieces. Roll each piece into a ball. Place the balls on a baking sheet. Bake for 30 minutes until golden and cooked through.

Wine
the v

By Tim C

Sandwiched between the Andes mountains, this is a region of spring frost or rain.

Chilean Chardonnay Reserva 2008 (Tessera) is from the fertile Maipo valley and has soft peach and melon notes. This fruity, own-label wine goes well with chicken and pork roasts. (●●●)

Most supermarkets stock basic Chilean white wine. Among the best is Chilean Chardonnay Reserva 2008, £3.38, again from the Maipo valley. It has ripe, peachy fruit with a nice, crisp apple finish and is a match for salads and chicken dishes. (●)

At Oddbins, check out Chilean Oveja Negra Chardonnay Viognier at £5.99, which has

RATINGS: ●●●GOOD