



EAT IN * EAT OUT * EAT AWAY

olive

Stylish, hassle-free entertaining

100+ recipes

One-pots a crowd

Week-inspired dinner lunch

Great British puddings

Out: Lush weekend stays at 8 foodie hotels

Away: Mexican menu



* Foolproof chocolate cake, page 110



EVERYDAY VALUE
Cook 7 meals for just £35



GORDON'S RECIPE CHALLENGE
Boeuf Bourguignon for 6



READY IN 30
Quick, healthy weeknight suppers

CUPBOARD LOVE **TAPENADE**

WONDERING HOW TO USE UP THAT JAR? READ ON



* **TUNA WITH SALSA** Mix tapenade with cherry tomatoes, red wine vinegar and olive oil. Spoon over griddled tuna steaks.

* **OLIVE TOASTS** Spread slices of toasted country-style bread with butter and tapenade. Top with manchego cheese then grill again.

* **PEPPER PASTA** Toss tapenade through hot pasta with olive oil, roasted red peppers and flat-leaf parsley.

* **TAPENADE CUTLETS** Grill lamb cutlets, spread with tapenade and sprinkle with parmesan. Grill until bubbling.

* **SAVOURY PINWHEELS** Spread tapenade over a sheet of ready-rolled puff pastry, then roll up tightly lengthways. Cut into 1cm pieces, lie flat on a baking sheet and press gently. Bake until puffed and golden.



Tapenade should have a good balance of ingredients (typically olives, anchovies, capers and garlic) that allows the olive flavour to shine through. We like Olives Et Al Tapenade Provençal, £4/160g. (olivesetal.co.uk)

Trends we like STRIPES

BRIGHTEN UP YOUR KITCHEN WITH SOPHISTICATED STRIPES



* Joseph Joseph worktop saver, £15/amazon.co.uk * Ruby cup and saucer, £7.50/M&S * Blue stripe 6-cup teapot, £10/whittard.co.uk * Wedgwood Jasper Conran pinstripe cream jug, £46/mulberryhall.co.uk * Paul Smith sugar pot £83/paulsmith.co.uk

SUPERMARKET SWEEP

Make a quick stop at Tesco on the way home for this hearty supper for two

Italian-style sausage and lentils 30 minutes ■ Serves 2 ■ EASY

Grill 4 Tesco Finest pork & tomato chutney sausages (£2.59/400g) until cooked. Add 100g of Tesco green lentils (88p/500g) to a pan of boiling water, simmer until tender, about 15-20 minutes, then drain. Stir through half a jar of chopped Tesco sundried tomatoes (£1.19/280g), with a little olive oil, seasoning and half a pack of Tesco sweet basil (79p/30g). Serve with the sausages.

TOTAL COST
£5.15



● 10 olive