

essential

WIN RANGE COOKERS
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January 2010 £4.25

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magazine

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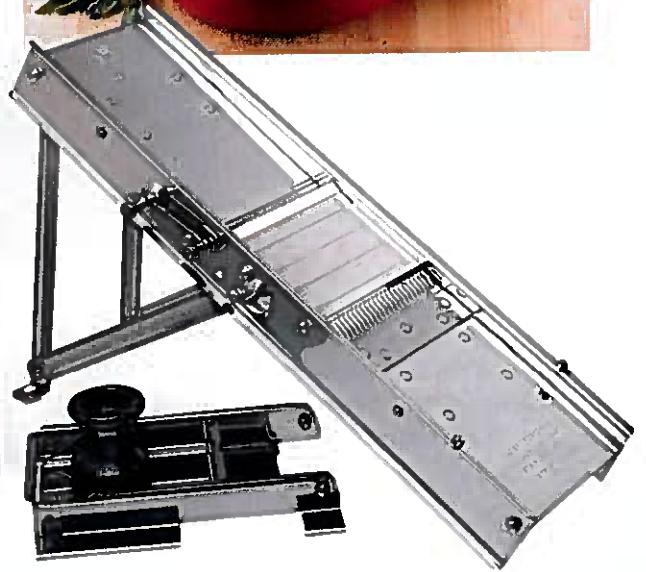
Clockwise from top left Hand painted and dishwasher-safe, clay oven to table dishes by RICE cost from £25 for a L20cm, to £45 for a L35cm, at The Contemporary Home. **Tel: 02392 469400. www.tch.net**

Wusthof Classic Ikon knives combine craftsmanship and ergonomics. Expect to pay from £53 for a 9cm paring knife at Cooks & Kitchens Direct. **Tel: 01325 352111. www.cooksandkitchens.co.uk**

Emile Henry ceramic casseroles are suitable for most hobs and are oven, freezer, microwave and dishwasher-safe, too. A W20cm pot costs £60, at Cucina Direct. **Tel: 0844 482 2805. www.cucinadirect.co.uk**

Make light work of slicing hard fruits and veg with the help of a stainless steel Professional Mandolin. It costs around £177, at Divertimenti. **Tel: 0870 129 5026. www.divertimenti.co.uk**

Separate chopping boards make it easy to prep raw meat, veg, fish and cooked food safely. A set of four, each measuring L24cm by W33cm, costs £42, at Joseph Joseph. **Tel: 020 7261 1800. www.josephjoseph.com**



Planning a new kitchen gives you the perfect opportunity to assess which gadgets and cookware you actually need. It's worth thinking about how you like to cook and what sort of meals you make most often. It's tempting to buy dozens of small appliances and gadgets, but rarely-used items can soon become clutter, so ask yourself how often you are really likely to use this product. If it's less than once a week, the chances are you can live without it.

Start with the basics – make sure you have a good selection of knives and a set of chopping boards to prevent cross-contamination of foodstuffs. It's

generally worth paying more for a few individual tools and building up the collection, rather than purchasing a full set that includes knives you'll never use. Fully forged knives are the best quality, as the blade and tang (which attaches the blade to the handle) are all in one piece.

However, if you'd like to give a restaurant-style flourish to salads and root vegetables, why not invest in a mandolin? That way, you'll be able to julienne everything, from celeriac to carrots, at speed while protecting your fingers. Once your feast is ready for the stove, the latest ceramic casseroles and oven-to-table dishes will help to ensure that supper is cooked to perfection.