

The Cornish are coming!

Fifteen Cornwall, the Watergate Bay restaurant founded by Jamie Oliver, has long championed spankingly fresh local produce. Now head chef Andy Appleton is hoping to wow visitors to the International Food Exhibition with a specially-created regional dish built around classic ingredients including Roskilly's jam, Furniss Clotted Cream Shortbread, Tregothnan Tea and Polgoon Elderflower Wine. "The challenge is to incorporate these ingredients into one recipe that embodies the drive and imagination of Cornwall's food revolution," says Andy. Good luck to him!

For flavour-packed potted brown shrimps at their best, we recommend Southport producer James Peet (£14.64 for six pots inc. p&p). Call T: 01704 229266 or visit www.pottedshrimp.co.uk



Cocktail Hour



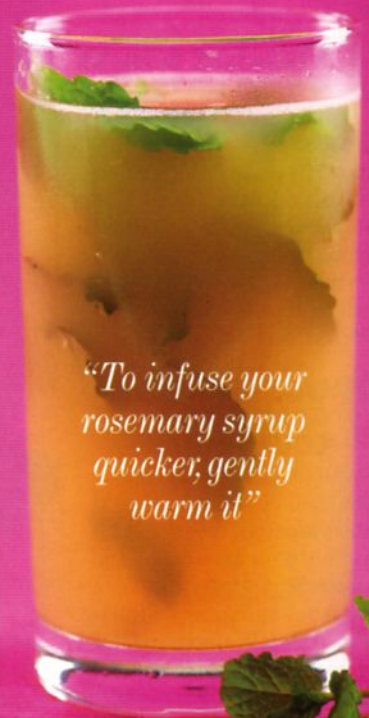
Resident mixologist Andy Pearson stirs up a fruity treat for delicious detoxing

Spring Chaser

SERVES: 1

Rosemary sprigs
Sugar syrup
50ml Chase vodka
Fresh mint leaves
250ml freshly-pressed apple juice

- First make a rosemary syrup by simply infusing fresh rosemary into the sugar. The flavour is so strong it will only take 48 hours at room temperature.
- Churn the vodka, 20ml of the rosemary syrup, mint and apple juice in a highball glass and garnish with fresh mint and rosemary sprigs.



*"To infuse your
rosemary syrup
quicker, gently
warm it"*

3 of the BEST

Mother's Day Gifts



SUMMERDOWN PURE MINT CHOCOLATE PEPPERMINT CREAMS

A box of these generously-sized, soft-centred mints is the perfect payment for any mother's years of sacrifice and servitude. Rich and smooth dark chocolate gives way to silky peppermint fondant that leaves the fresh flavour of the English mint grown at the foothills of the Hampshire Downs. Simply gorgeous. **RRP £4.99, available at Booths, Harvey Nichols, Partridges, Selfridges and www.finefayre.co.uk**

LEITHS COOKERY SCHOOL DAY CLASS VOUCHER

Treat your mum to a class at the food-lovers' paradise that is London's most iconic cookery school. Whether you bag her a place on a specific class, or select an open voucher (valid for redemption for one year) to give her the choice, you'll chalk up some serious brownie points. **Prices start at £90. Browse the courses or buy at www.leiths.com/buy-a-voucher**



POURTOI THE LUXURY COLLECTION

This selection of 16 individually-styled dark chocolates is the ideal gift to spoil someone rotten. Each one boasts a different filling, making it a voyage of discovery as much as one of decadence. We recommend the delicious salted caramel – stunning. **£15 at stockists nationwide; find out more at www.pourtoi.co.uk**