

# foodiefile.

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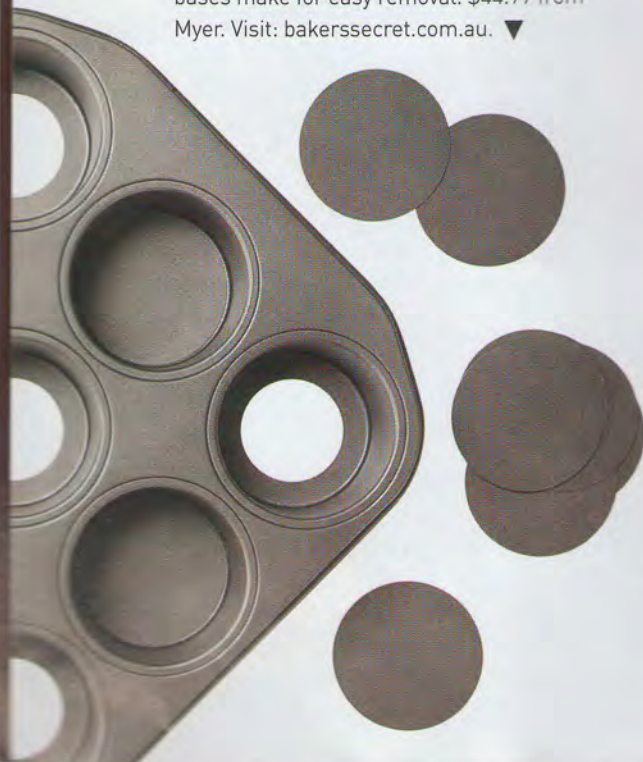
## batch work

Lyndall Vandenberg limited-edition preserves and sauces are produced in small batches using the best of the season. So winter means quince chutney, and lemon curd made from Lyndall's grandma's recipe. From \$9.95 at selected delis and gourmet food shops. Stockists, visit: [lyndallvandenberg.com.au](http://lyndallvandenberg.com.au). ◀



## ace of base

Turn out mini cheesecakes or apple pies with the Baker's Secret 12-Cup Loose Base Dessert Pan. The cylindrical shape gives a professional finish, while the non-stick coating and loose bases make for easy removal. \$44.99 from Myer. Visit: [bakerssecret.com.au](http://bakerssecret.com.au). ▼



## hot shot

What happens when boutique brewery Matilda Bay and Toby's Estate coffee master Toby Smith get together? Longs is a coffee-infused ale that's great with beer or chocolate dishes. \$19.99/4-pack, from Dan Murphys. Visit: [matildabay.com.au](http://matildabay.com.au)



## salts for all seasons

Sprinkle this pretty Flor de Sal hibiscus salt over roast duck or a goat's cheese salad, or try the five other flavours from this Spanish producer, including rose, olive and Mediterranean. From \$9.95. Stockists and mail order, tel: (02) 8757 3700. ▲