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OUT OF THE BLUE

Gin's clear, right? Not any more it's not. Imagin from Stockholm is, erm, blue. The first coloured gin is available in some super-trendy bars, but you can get your own bottle from Harvey Nichols and other discerning off-licences for £15. What price style, eh?



SIMPLY THE BEST

Remember *The Best*, the TV series in which three cooks – Paul Merrett, Ben O'Donoghue and Silvana Franico – competed to make the best dish from the same ingredients? Well, now you can play at home. Hurrah! All the recipes are in this new book *The Best* (£14.99, BBC). So get some friends round and get cooking...

ABSOLUTELY CRACKERS

Fancy a change from crisps or nuts with your evening glass of vino? Try these two fab new snacks – Chilli Crackers and Curry Crackers – from Sherborne Foods in Lincolnshire. They are, we warn you, very moreish. Pick up a bag or three for £1.25 from farm shops and delis. Who's feeling peckish then?



THE KITCHEN SECRETS OF...

Enrica Rocca

'When cooking pasta to go with a thick sauce (such as carbonara) don't fully drain it as 1-2tbsp of water will prevent the sauce disappearing, as well as keeping it light. The water holds a lot of flavour and adds balance to your pasta.'

Check out more of Enrica's tips at the Enrica Rocca Cooking School in Wandsworth, South London; call 020-8870 9676.

SUPERMARKET SHORT CUTS: BOOZY PANNACOTTA

Buy a Marks & Spencer Raspberry Pannacotta (£4.99), which comes in a natty terracotta bowl. Mix 200g fresh raspberries with a little amaretto and arrange on top of the pannacotta for a delicious pud with a cheeky kick. Looks and tastes like a restaurant dessert, but as easy as pie (sorry...) to make.



Quick fix

Pasta with bresaola and summer herbs Serves 2

You won't get any beets about this herby, zesty pasta supper...

200g fresh spaghetti; a splash of extra virgin olive oil; 70g bresaola (cured beef), cut into strips; 2 cloves of garlic, finely chopped; small handful of torn basil leaves; small handful of coriander, chopped; 2tbsp snipped chives; extra olive oil; freshly squeezed lime juice, to taste; freshly ground black pepper; a little Parmesan cheese

- 1 Cook the spaghetti in a pan of boiling water according to packet instructions. Meanwhile, heat the oil in another pan and cook the bresaola until crispy.
- 2 Remove the pan from the heat, add the garlic to the beef and mix well. Drain the pasta and tip into the pan with the bresaola and garlic. Scatter with herbs and stir gently.
- 3 Drizzle with olive oil and lime juice to taste and season with freshly ground black pepper. Divide between two warm bowls and serve with freshly grated Parmesan. Bellissimo!