



OFF THE SHELF



• More and more of us are looking to holistic remedies for minor health problems before

visiting a doctor. Grow Your Own Medicine (HarperCollins, \$34.99) gives practical advice to growing and using readily available plants and herbs to prevent disease, treat everyday ailments and promote good health.



From the owner of the awardwinning Devonport Chocolates comes For The Love of

Chocolate (David Bateman, \$24.99). Stephanie Everitt's new book is an Easter treat that will get you acquainted with all things chocolate: where it comes from, how it's prepared, why do we crave it and is it really bad for us?

KITCHEN STAR

Wine Away, from \$16, is a new

natural cleaner which easily

New!

A world-renowned master of natural tea blends. Harney & Sons' array of artfully crafted luxurious teas (\$19.95 for a sachet of 20 tea bags) has arrived in New Zealand, with a flavour to suit each and every tea-loving tasteburd. Check out

the available range of teas at harneyteas. co.nz, such as Midsummer's Peach.

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■ Delicious, authentic curry

in just two minutes? Sun Rice Ready-to-Go Meals, \$4.99, are a complete and flavoursome meal for one, made with real ingredients such as chilli, lemongrass, basil and galangal. Complemented by chunks of succulent chicken, real vegetables and fluffy rice, the meals are available in seven mouth-watering Thai and Indian flavours including

Thai Mussaman Curry and Indian Butter Chicken. If you're calorie conscious go for the red or green curries.



■ Vogel's Deli Style Crisps, \$4.49 are oven-baked which means they contain 30 per cent less fat than some multigrain crisps, which



Bacon bits!

Want new ways to work with delicious New Zealand ham and bacon? Visit pork.co.nz for some seriously yummy recipes that are simple to make and will keep your family as happy as pigs in mud. Bad pun?

Should a fan oven be preheated?

A This depends on the cooking time.
Obviously, if food is only cooked for 10 minutes, the oven would not reach the desired temperature in this time. Anything cooked for more than 30 minutes, such as a stew, would be fine without preheating. Some foods need an immediate blast of heat, such as pastry, so always preheat the oven for tarts and pies.





SAVE ANY LEFTOVER LIQUID FROM YOUR FAVOURITE JAR OF PICKLES TO USE IN SALADS IN PLACE OF VINEGAR – SO MUCH FLAVOUR!