



# In Holly's trolley

Stock up for summer with **Holly Brooke-Smith's** favourite choices from this month's new products



**Spiced lamb & pomegranate firebread, £3.50/255g, Marks & Spencer**

We're seeing a few reinventions of the traditional pizza this year (see p39), including one new spin in the form of flavour-laden firebread. The lamb, spiced with ras al hanout, is sprinkled with pomegranate seeds. It's a fresh, no-cheese update of a classic.

On trend



**Rude Health Drinking Oats, £2.49/250g, Waitrose**

If you're keen to join the juicing craze, but want to ensure you get enough fibre in your diet, these drinking oats may be the solution. Normal oats, pressed into wafer-thin flakes that dissolve in liquid, they work particularly well in almond milk or beetroot juice.

Boost your juice



**Lime & wasabi dressing, £4.95, pinksfoods.co.uk**

This zingy, fruity salad dressing has a refreshing sweetness, and could also be used as a marinade for BBQ chicken. It's not very hot, but has a little warmth which brings salad leaves alive.

**Exmoor caviar, £20/10g, Selfridges**

Produced in the heart of Exmoor, this is the first time British caviar has been available to buy. The sturgeon are reared in 700 hectares of open-water lakes, which are constantly refreshed by natural running spring water. Once harvested, the caviar is gently rinsed, then mixed with a dash of Cornish sea salt.



**British Picanha steak, £15.29/kg, Morrisons**

The Picanha steak is prized in Brazil due to its thick layer of fat, which is traditionally left on until after cooking. The cut is from the top of the sirloin area, and is sometimes called rump cap in the UK. This British version from Morrisons comes on skewers, and is packed with flavour.



**Opinel Le Petit Chef set, £49.95, summerillandbishop.com**

Cooking is back on the school curriculum and this kit is the perfect way to build good kitchen habits at home, too. The finger guard and special knife teach kids how to chop properly and safely.

**Jude's Dark chocolate sorbet, £5.99/500ml, Co-op**

A sorbet for serious chocolate lovers! It's made with Valrhona cacao, and not much else – mainly sugar and water. Although it's completely dairy-free, it's very indulgent, and a spoonful satisfies any chocolate cravings.



Vegan treat

**Taste the Difference Raspberry panna cotta terrine, £5, Sainsbury's**

This creamy, fruity pud is an irresistible way to round off a smart supper in the garden. We saw a lot of slicing desserts last Christmas, and they're still popular this year – you can eat half on one day and it still looks attractive on its second outing.



## What to drink Sarah Jane Evans recommends wines to match with your summer meals

**Pinot Noir 2012, Dealurile Munteniei, Romania, 13%, £6.99, Waitrose**

Once upon a time, Romanian Pinot Noir was all the rage: straightforward, fruity and great value. Then it disappeared from the shelves. It's great to welcome it back and with such a vivid example. The colour – like all pinots – is pale, but don't be deceived: it's bursting with bold berry aromas and red fruits. A young wine, it's made to be enjoyed with charcuterie, grilled tuna, and tomato sauces.



**Caves de Pegões Dry Muscat 2013, Setúbal, Portugal, 12%, £5.75, thewinesociety.com**

Here's a wine with summer written all over it. Dry wines from Muscat grapes are a smart choice in the sun – light, floral, fruity – and good value. Serve cool as an aperitif, and with Mediterranean meze. Look out for the Wine Society's 'Mediterranean Whites' offer, starting 7 July – choose from their well-priced selection of interesting bottles.



**Revisionist Rye Pale Ale, 4.3%, £1.77/500ml, Tesco**

Lightly hoppy with an orangey lift, this is a fun, food-friendly beer. A refreshing companion whether you're watching the barbecue or the Tour de France, it's particularly good with pan-fried fish. The citrus 'seasons' the fish and the hops pair the toasty notes of the cooking. There are five other beers in the range – try the Belgian Saison, and the California Common Steam beer.



• Sarah Jane Evans is a Master of Wine