

Food & Drink

Be inspired by new cuisines this summer with our selection of the best culinary classes, and the finest ingredients for dining in, including gourmet foods and tantalizing tipples

Say hello to the latest gin on the market

THE ORO DISTILLING COMPANY are delighted to announce the launch of their debut gin, Oro – a small-batch London Dry gin with a unique collection of botanicals sourced globally, and designed using a scientific understanding of flavour compounds.

Oro is a carefully distilled gin, which the company describes as potentially the first ‘Scottish Dry gin’, created with 100% British grain spirit, macerated for 24 hours, distilled over a lengthy period of 15-17 hours, in a bespoke built fully coppered Still, which ensures the flavour compounds are separated out and that delicate notes are not lost.

Owned by the Clynick family, based in Dumfriesshire, the gin was developed by head distiller Ray Clynick and creative director Jacqueline Clynick, with a heavy focus on using

scientific research and production methods to create the finest ‘Scottish Dry gin’ possible, which forms an essential part of the brand identity.

It certainly was not all straight forward, the beginnings of Oro were complex, including a fire on site, multiple lawsuits and manufacturing delays of the bespoke equipment. These delays amounted to Oro being almost two years late, however, the Clynick family have never waned from wanting to create something special!

The Oro Gin name was chosen to encompass the sense of luxury that this gin brings. ‘Oro’ meaning gold in Spanish and Italian. The sleek minimal bottle design was selected to ensure elegance. The logo’s design, using concentric circles, is symbolic of orbital diagrams, acknowledging our scientific beginnings.



Oro Gin Tasting Notes
Nose: Clean and fresh, with tangy juniper
Palate: Understated vanilla sweetness, sage-like coriander and subtle spice

Carefully considered and classically stylish, Oro is the epitome of excellent taste.

World-renowned gin writer Geraldine Coates described Oro as: “An extremely well-balanced gin with fresh, green juniper acting as a bright introduction to subtler honeyed elements, with lingering leather notes.”

01378 840381
orogin.co.uk

Fine wines from around the world sent to your door

SINCE 1983, MILLESIMA has cemented itself as a major player in the sale of fine wines with 100,000 private customers across 120 countries, consistently offering the largest choice of wines in Europe with nearly 12,000 labels listed. Every bottle is stored in ideal conditions in their bi-centennial cellars in Bordeaux to ensure the quality of each wine. Priding itself on exceptional customer service, Millesima’s specialists are happy to advise on the perfect wine for every palate over the phone, as well as arrange for the best delivery option to suit each customer. To ensure the integrity and quality of the wines, delivery during the summer months can take extra time. A 10% discount for orders of £250



Millesima offers the largest range of wines in Europe

or more is available for Times readers with the code **TIMESREADER**. This offer does not include en-primeur wines and already discounted wines – offer valid once per customer/address*. Minimum order of £250.
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BORDEAUX

*Offer valid until 31/07/2018

Swap the takeaway for a tasty fakeaway

ARE YOU FED UP with getting stuck in the same old diet cycle? Putting all your energy into resisting the food that you love, only to give into temptation? But what if we told you that sticking to healthy foods doesn’t have to spell the end of your tasty treats?

JD Seasonings are flavour kits that we created when we were struggling with our own waistbands. Take it from us – we know how hard it can be, but we also know that there is a fabulous alternative. With no hidden nasties or sugar in any of our kits, you can still eat the things that you would usually have to cut out of your eating plan.

Our healthy recipes don’t compromise on flavour, using blends of herbs and spices to pack a flavourful punch. We know that you’ll need to cut out calories where you can, so our kits work perfectly with low calorie cooking sprays and lean

cuts of meat. For fans of meat-free meals, we’ve made sure that our kits are suitable for vegetarians and vegans, too.

We’re especially proud of our Fakeaway Collection. Takeaways and fast food options are convenient, but they are pretty expensive and they’re often followed by waves of guilt and remorse. Know that feeling? So did we, so we crafted the Fakeaway Collection so that you can replicate 24 of your fast food favourites at home. Dig into burgers or balti, spice up your life with fajitas or piri piri, or go all out for a doner kebab. We even supply the burger boxes and chip scoops so you can perfectly fakeaway your takeaway.

Visit JD Seasonings on Facebook, Instagram and Twitter to tempt your tastebuds.

Make sure you use our special discount code **TT20** to get your 20% off.
0800 689 0927
jdseasonings.com

jdseasonings
RUBS & MEAL KITS
Perfect Every Time!

The ideal soft drink for wine lovers



WHAT A HEAVENLY and elegant drink this is! Such a beautiful bottle, such a pretty pale pink in the glass, such a lovely bouquet of red fruits and roses, matched by the initial taste. And then it gets really interesting as you notice one flavour after another, every sip seemingly different, giving Botonique Blush an elusive, almost ethereal quality.

Crisp, refreshing and deliciously dry, Botonique is a sparkling drink for wine lovers who can’t, or don’t want to drink. As a satisfying low-calorie alternative that replaces the nutrients depleted by alcohol, it is not only a delicious summertime tippie option, but also one that’s good for you.

£7.99 for 1 x 750ml bottle, £75 for 12. Available online:
botonique.com



Melt-in-the-mouth dairy free ice cream

FOR THE CREAMIEST, most delicious dairy free ice cream, look no further than Booja-Booja, a British boutique ice cream maker tucked away in rural Norfolk. Booja-Booja has won 37 awards for its ice cream deliciousness, including 9 prestigious Great Taste Awards. There are six luxurious creations to enjoy; Caramel Pecan Praline, Chocolate Salted Caramel, Hazelnut Chocolate Truffle, Raspberry Ripple, Hunky Punky Chocolate and Keep Smiling Vanilla M’Gorilla. Made with just a handful of simple organic ingredients, this is true ice cream alchemy. The premium range is vegan, as well as dairy, gluten and soya free for all to enjoy! Tasting is believing.
01508 558888 | boojabooja.com

The Negroni, with a regal twist

AS BRITAIN’S PENCHANT for a classic gin & tonic shows no sign of slowing, the array of fine juniper-infused cocktails to enjoy also continues to increase by the day. Leading the way has to be the Negroni, the most noble of aperitifs named after the Count for whom it was created. An intense and refreshing burst of gin, sweet vermouth and Campari in equal parts, the Negroni was recently declared the 2nd best-selling cocktail for the fourth year in a row, amongst the World’s 50 Best Bars.

For the adventurous imbibor, a refreshingly colourful twist on this classic cocktail is emerging in the guise of the King’s Negroni. Like a regal cousin to the original, this majestic concoction substitutes Campari with the warming spice and lively citrus flavours of The King’s Ginger. Sweeter in style, the King’s Negroni is as simple to make and no less impressive. After all, The King’s Ginger was created for none other than King Edward VII in 1903, as a refreshing tonic for the many social engagements and journeys his majesty took in his open-top Daimler, which was affectionately titled the ‘horseless carriage’. Poured over ice with equal measures of gin and sweet vermouth, the King’s Negroni is a sublimely balanced concoction that is a perfect pre-cursor to a delicious meal, or simply for a moment of indulgence and relaxation in the summer sun.



Like all cocktails, the best result is obtained by using high-quality ingredients, so we recommend pairing The King’s Ginger with No.3 Gin, a full-bodied yet beautifully smooth juniper-led gin, and Lustau sweet red vermouth as the perfect partners. All three are available from Waitrose, Amazon and quality wine & spirit merchants.
the kingsginger.com

The King's Ginger
A Tradition of Breaking Tradition

WIN



Get healthy with Acti-Labs kits and shakes using these vouchers*
Worth £150!

hurstmediacompany.co.uk/competitions/FAD147

From nervous novice to confident cook...

THE COOKING ACADEMY is a highly successful cookery school with an international following, offering classes in a range of world cuisines and cookery skills. Classes are entirely hands-on and taught by expert chefs in a beautiful rural setting.

Our chefs share their enthusiasm and knowledge of food, putting the ingredients and their beneficial health properties at the heart of every recipe. The school is regularly featured on National TV, radio and in the press such as The Times Educational Supplement.

Classes include Indian, Italian, SE Asian, European, vegetarian and vegan cuisines. We hold focused skills based classes, such as fish, knife-skills, fine dining and of course baking! We also run corporate cookery team-building events.

Working in small groups, the relationship with the chef and your fellow students adds to the richness of the experience. During a day class you will learn new skills in a relaxed environment.



Cook dishes from all around the world



“Brilliant! Not only do you learn to cook properly, you gain lots of information and useful tips... Their knowledge of spices and ingredients is second to none.”

- Jackie Burns -

Classes are available for individuals, families, or groups of friends, the courses make a great gift for birthdays and Christmas, or a masterclass in survival cookery prior to university!

We are based in leafy Hertfordshire with access to London by train and underground, and close by to the M25/M4/M1.

Free organic spice packs for Times readers with offer code **TSUPP**. Contact us by email at **cook@thecookingacademy.co.uk**.
thecookingacademy.co.uk



Bake with award-winning cake makers

DREAMING OF BECOMING A BRILLIANT BAKER? Want to learn the secrets of cake art? Or longing to start your own cake business?

Unleash your inner “star baker” and cake artist with a masterclass from the world-renowned cake makers and royal bakers, Rosalind Miller Cakes, at their brand new state-of-the-art London cake school, Rosalind Miller The Studio.

Learn everything you need to know about baking and decorating delicious, show-stopping cakes and desserts. Plus the trade secrets and professional techniques you can’t learn from a recipe book or Youtube.

Masterclasses are open to all, from beginners to advanced students. Private classes for individuals or groups, and corporate team-building classes are also available.

Book your place at one of our masterclasses online at:
rosalindmillercakes.com
020 7635 5447



The ultimate guilt-free treat

WITH SILVINA'S NATURE there's no need to compromise. Crowns are gluten-free, high in protein and low calorie thanks to our reduced-sugar recipe. But best of all, they're delicious!

Some describe these innovative healthy treats as meringue cookies; others reckon they're more akin to a biscuit. We are very open to suggestions - but our secret recipe certainly packs a lot of crunch.

Choose from six original flavours, handmade in North London using all-natural ingredients:

- Raspberry & Cashew
- Cinnamon & Cardamom
- Peanut Butter
- Coconut & Almond
- Cacao Hazelnut
- Lemon & Almond



Silvana's NATURE

Available now in Whole Foods. Want to stock Silvana's Nature Crowns? Email us: **info@silvinasnature.co.uk**
silvinasnature.co.uk

