



foodstuff

Expert tips and hot trends from Jo Seagar



NEWTOMARKET

These country-style dressings, jellies and nutty seed mixtures are made in Rangiora by chef Philippa Douglas.

Philippa has experimented with flavours such as gooseberry and elderberry jellies, walnut maple waffle sauce, quince butters and hazelnut delicacies. Try the minty lime vinaigrette – it's delicious!

Look for the Pip's Kitchen range in Christchurch food stores.



SUPER BOWLS

With a delightfully whimsical touch, the artists at Studio Ceramics have created the modern but classic Dinghy bowl. The little Dinghy is perfect for dips and olives while its bigger brothers are great for salads, crackers, fruit and breads. You'll