

FOOD & DRINK NEWS

by Chris Rundle

ETHICAL FLAVOUR: Azoriblu coffee is a blend of ethically-sourced Brazilian Arabica beans from one of the 37 world-class, world-renowned estates, all credited with the much sought-after Brazilian Speciality Coffee Association certificate.

The beans are roasted here and yield coffee with a dark, rich flavour, which tastes just as good on its own as it does with milk. Shoppers can choose between ready-ground or whole beans – and there's a decaff option as well.

Azoriblu is stocked in 170 outlets including Harvey Nichols and Fenwick's, and is also available online at www.azoriblu.co.uk priced from £9.99 to £12.95.

SUMMER FLAVOURS: Cafe Rouge, which has branches in Bristol, Bath and Cheltenham, has launched a new seasonal menu that celebrates some of France's finest summer dishes, including some spectacular desserts.

There's a new-look choice of new starters and some revamped favourites,

including a duo de poisson of crab claw meat in a light mayo with slices of Scottish smoked salmon and brown baguette. Or for a delicious hot starter, there are champignons de Paris – chestnut mushrooms in a creamy garlic sauce, topped with Raclette cheese.

Individual platters now include the petite assiette campagnarde – an appetising combination of creamy camembert d'Issigny, traditional French saucisson, Serrano ham and a buttery smooth chicken liver parfait. New main courses include a tasty mushroom and tarragon quiche and a light vegetarian option – fresh penne pasta sautéed with basil pesto, spinach and topped with toasted pine nuts.

And additions to the dessert menu include a vacherin – crispy meringue encasing a sharp raspberry sorbet, topped with crème Chantilly, blueberries and strawberries – and two chocolate puddings: pavé de chocolat, a rich warm chocolate and walnut brownie with melting chocolate ganache and vanilla ice cream and tarte au chocolat, a torte

made with real Belgian chocolate.

From Monday until August 2, customers can go to www.caferougeoffers.co.uk to receive a

per person, featuring a selection of starters, mains and desserts.

AL FRESCO GUIDE: Many people believe it's illegal to barbecue in public places (41 per cent of us, according to the latest poll) but that's far from being the case. Now a new online search tool has been launched to open up the English countryside to food lovers.

The first-ever map of legal outdoor barbecue locations in England is now available at www.simplybeefandlamb.co.uk. The cleverly developed Grilloccations Map has been compiled by Quality Standard beef and lamb after research revealed more than 80 per cent of people would like to barbecue away from home, but don't know where to go.

The map is part of The Grillers Safari

Guide, which provides barbecue enthusiasts, with everything they need for a successful grill in the wild side. As well as the map detailing forests, parks and beaches where they are welcome, the guide includes recipes, health and safety advice, and tips for foraging for food in the English countryside.

Visit www.simplybeefandlamb.co.uk to view the guide.

COOKING IN COLOUR: Cooking seems less of a chore if you can brighten up your kitchen with colourful, eye-catching utensils, pots and pans – and replacing old accessories with colourful ones needn't be expensive. **Cookware Essentials** (www.CookwareEssentials.co.uk) has made it easy by selecting a list of 25 colourful products each less than £25.

They range from a chilli pattern apron set (£16.49) to a Le Creuset stoneware pestle and mortar in the vivid orange volcanic shade (£18.99) to a stylish stainless steel asparagus cooker (£23). And is it really too early to be thinking about Christmas presents?



Chocolate and walnut brownie at Cafe Rouge