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THIS WEEK'S MUST DO, SEE, BUY Compiled by Sonia Juttla

Stella loves...



Pierre Hermé, the pâtissier par excellence, worked with two top perfumers to create these scented candles. They smell every bit as heavenly as his macaroons taste. From £23; pierreherme.com

Pure Collection, best known for its cashmere pieces, has created a gorgeous collection of autumn staples. Think coats, cardigans and trousers in a classic palette of navy, grey and black. Sweater, £149, skirt, £89, and bag, £199; 0844 848 1030



If you're looking for a foodie break, **Hotel Crillon le Brave** in Provence is hosting two 'truffle and wine' weekends this November, complete with truffle hunting, cooking demonstrations and wine tastings. Three nights from £446 per person; crillonlebrave.com



Mixing notes of peppercorn, juniper berry, cumin and nutmeg, the latest fragrance from **Jo Loves**, Pink Vetiver, is delicious. £45 for 30ml eau de parfum; joloves.com



How adorable are these salt and pepper shakers by **Cath Kidston**? Perfect for any dog lover's dinner table. £16 for the pair; cathkidston.co.uk



These bite-sized cubes by **Amelia Rope** are some of our favourite chocolates. Dark chocolate with ginger, rose-scented milk chocolate or lemon with sea salt... each mouthful will have you reaching for the box again and again. From £16 for 12; ameliarope.com



Gareth Wym Davies
Stella men's style blogger

'Just like the wine, these burgundy tasselled loafers by **Sandro** are simply going to get better and better with age! £235; sandro-paris.com

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If dinner seems incomplete without a foam or an emulsion, you need the **Texturas MiniKit** by Albert and Ferran Adrià. With all the tools of El Bulli-style kitchen sorcery, it's gastronomic geekery at its best. £89, from selfridges.com

WIN THIS

The classic interiors company John Richard has just added this striking **silver Driftwood lamp** to its collection. One *Telegraph* subscriber can win the lamp, worth £936, by logging on to telegraph.co.uk/subscriber



Located on a remote farm in northern Sweden and only serving food grown in its immediate vicinity, **Fävikén** is one of the world's most isolated restaurants. Its head chef has now compiled a recipe book of brilliantly simple dishes, such as pork chops with pickled vegetables and raw trout with mushroom vinegar. Phaidon; £35

