

Food NEWS

SWEET LIKE CHOCOLATE

he chocolatier Amelia Rope has just launched a divine new chocolate bar, created especially for Fortnum & Mason. Made of pale roasted honey pecan and Maldon sea salt crystals, it combines an amazing depth of flavour with the pleasure of a true sweet treat. Amelia prides herself on using ingredients of the highest quality, featuring single-estate cocoa beans from ethical and sustainable sources. * Find out more details and see Amelia's full range at ameliarope.com

THAI AFTERNOON TEA AT NIPA

How can afternoon tea come with a Thai twist? When you head to Nipa on Lancaster Terrace, that's when, and enjoy a scrumptious selection of sandwiches including bang-bang chicken, chilli, avocado and green papaya and Thai shrimp salad. But don't worry, there are still traditional scones, albeit with mango flavour. At £22 a head, or £31 with a glass of Champagne, it's an absolute bargain.

niparestaurant.co.uk



We're extending a very warm welcome to Kensington newcomer Acciuga. Run by Ligurian native Guglielmo Arnulfo, dishes on offer here include cuttlefish stew and slow cooked veal in caper mayonnaise. We can't wait to try it!

343 Kensington High Street; acciuga.co.uk

SOULFUL FOOD

Fancy something a bit different for a lunch or light supper, but bored of the identikit options in your local supermarket? Then try Soulful Foods, which specialises in one-pot meals, handmade in small batches with top-notch ingredients. Flavours include British Pulled Pork & Chorizo Stew, British Pulled Beef

Chilli, Thai Green
Chicken Curry,
and Butternut,
Lentil and Spinach
Hotpot. Available
at £3.99, from
Whole Foods and
other retailers.
* soulfulfood.com



3 of the best cheeses



CUMBRE DE TRUJILLO – HARRODS

It doesn't get any classier than this, a cheese with a taste combining truffles and spice. A true connoisseur's option at £7.95. & harrods.com

LA FROMAGERIE – BURRATINA

The perfect summer cheese can be found in Marylebone's La Fromagerie, offering a sweet, rich and memorable taste that's ideal

for a day in the garden. Serve with heritage tomatoes for the full effect, or devour on its own, £7.50 for 300g.

♣ lafromagerie.co.uk





STILTON WITH TAWNY PORT

If you fancy an exotic treat, you can't beat this combination of Stilton with tawny port, from Paxton and Whitfield, £6.50.