

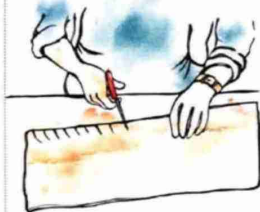
HOW TO... LINE A CHRISTMAS CAKE TIN

Use a double layer of baking parchment to prevent classic fruitcakes from overcooking. Find recipes on the Waitrose Food app or at waitrose.com.



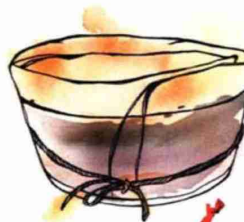
1 Use the base of your tin as a template to cut out a disc or square of baking parchment. Measure the circumference of the tin by wrapping a piece of string around the outside so it overlaps a little, then cut.

2 Cut two pieces of baking parchment the length of the string and the full width of the roll. Fold one in half horizontally. Make a series of angled, 2.5cm snips along the fold.



3 Grease the base and sides of the tin with butter. Fit the cut strip of baking parchment into the tin with the fringe facing inwards; lay the base piece on the top.

4 Fold and wrap the second piece of baking parchment around the outside of the tin and secure with a piece of string. Trim both pieces of parchment to about 5cm above the tin.



TAKE A BOTTLE BE PREPARED FOR EMERGENCY GIFT SITUATIONS AND IMPROMPTU INVITATIONS WITH A STASH OF THESE WAITROSE BOTTLE GIFT TAGS (£1 EACH). TURN TO PAGE 47 FOR MORE WINE INSPIRATION.



5 THINGS TO SAVOUR

The best food and drink we've tasted out and about this month

1 **Royal Windsor** pork with **Morteau sausage, soft polenta and seasonal greens** on a revamped menu from stellar chef Daniel Galmiche at The Core hotel, London. gorehotel.com



2 **A wood-fired pizza** made with 48-hour slow-fermented dough at north London's Zia Lucia. Try the La Vegana: butternut squash cream topped with sun-dried tomatoes. zialucia.com

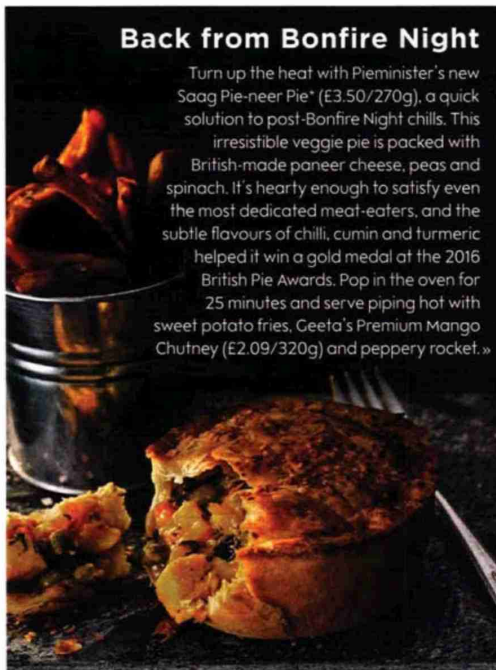
3 **Cocktails** on the roof terrace at The Varsity Club in Oxford. Sip on a peachy cobbler, while admiring the architecture from underneath a blanket. vcoxford.co.uk

4 **Inspired watermelon tartare with feta, olive salt and avocado purée** at Aizle, which offers just one, seasonal set menu in Edinburgh. aizle.co.uk

5 **A spectacular 2008 Pauillac de Château Latour bordeaux** from London brasserie Les 110 de Taillevent, where you can try 110 wines by the glass. Each dish is paired with four regularly changing wines. les-110-taillevent-london.com

Back from Bonfire Night

Turn up the heat with Pieminister's new Saag Pie-neer Pie* (£3.50/270g), a quick solution to post-Bonfire Night chills. This irresistible veggie pie is packed with British-made paneer cheese, peas and spinach. It's hearty enough to satisfy even the most dedicated meat-eaters, and the subtle flavours of chilli, cumin and turmeric helped it win a gold medal at the 2016 British Pie Awards. Pop in the oven for 25 minutes and serve piping hot with sweet potato fries, Geeta's Premium Mango Chutney (£2.09/320g) and peppery rocket. »



SELECTED STORES