

In store



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Seriously spreadable

New from Heinz, Seriously Good Aioli combines simple, natural ingredients like free range eggs and GMO free canola oil with garlic and mustard seeds. It's made here in New Zealand and the result is a creamy, velvety condiment that'll add that little something extra to so many dishes.



Bring a platter, please

Now that the holidays are over and we're back at work, we want easy dishes we can take along to after-work get-togethers or for simple weekend entertaining. Regal Salmon has introduced a limited edition Gourmet Selection Platter that includes a delicious selection of cold smoked slices, wood roasted pieces, delicate pastrami and salsa nibbles, all laid out on a platter ready to serve. It's waiting for you now at supermarkets nationwide, rrp \$21.99. Available until April this year.



Butter yourself up

Toast's up, but your cholesterol needn't be! Flora Pro-activ Butter, rrp \$9.19, is a spread churned with real buttermilk and enriched with plant sterols that help to reduce cholesterol absorption.

Hot RIGHT NOW!

The taste of summer

Inspired by the sweet summery smell of freshly cut grass, Boundary Road Brewery brings us Lawn Ranger (5% ABV), an easy drinking, full strength radler-style lager infused with lemon and lime and balanced with sweetness, providing a clean and refreshing citrus finish.

Lawn Ranger is available in six packs at all good liquor outlets and supermarkets nationwide, rrp \$15.99.

Popped in New Zealand

For a new take on an old favourite snack food, try New Zealand Kettle Korn, rrp \$3.47. Lightly salted and slightly sweet, Kettle Korn is popped the old-fashioned way, one batch at a time and proudly made with 100% NZ ingredients. What's more, it's gluten, soy, dairy, egg and peanut free, making it ideal for those with allergies.

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DO YOU HAVE A NEW PRODUCT ON THE MARKET?

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