



# The Right Tool For The Job

## FIVE MUST HAVE ITEMS FOR YOUR KITCHEN

**Ask any plumber, sparky or pole dancer - If you want to get a professional result, it helps if you're using the right equipment. Here's a list of five tools that are worth every cent in saved time and extra kudos when the plates hit the table!**

**1. BRAUN MULTIQUICK** – an absolute must. We still have a huge food processor sitting in the cupboard from our wedding day. This item may be small, but its got plenty of power and versatility! Great for making anything from mayo to smoothies. Its replaces the blender and is a great 'stick blender' for lightening up the texture of your sauces in Summer! You can get these at Bing Lee and Target from about \$150. *See photo left.*

**2. ZESTER** – this is where the flavour is that really makes your dishes stand out. At He Cooks, we use this in Lesson 1 for the Orange Vinaigrette, and the intense flavour of the zest in the Lemon Sorbet in Lesson 4 is just amazing! We also use the zester in Lesson 6 for the limes with the Tasmanian Scallops – YUM!

*Zester – Item Code 602089 - \$14.95*

**3. CORER** – when the guys see this in action in the Atlantic salmon recipe in Lesson One, they know they've come to a cooking school for men, not meringues!

*Corer – Item Code 601955 – 12.50*

**4. MICROPLANE** – here's your proof of intelligent design. What an amazing tool! Suddenly grating your own fresh nutmeg is a breeze in the Spinach and Ricotta Gnocchi in Lesson Three, not to mention all the freshly grated Parmesan you'll need! This is a must have!

*Microplane – Item Code HE0055 – \$39.95*

**5. MEASURING CUPS AND JUG** – just makes it so much easier to repeat that amazing dish you did last week, or last year. By taking an extra second to measure the ingredients, you be a culinary genius, rather than a 'grab a handful and hope' cook.

Being creative is great, and we do encourage men to cook with whatever's in the cupboard and fridge,

but when you're baking, near enough just won't cut it – you must measure exactly what the recipe says to avoid disaster!

Get a jug like the one we sell that has imperial and metric, as well as by the fractions of a cup. *(NB American measurements - such as a cup - are different to Australian!)* I use the cups for dry goods, and the jug for fluids.

*Measuring Cup Set – Item Code 602 065 – \$5.90*

*Measuring Jug – Item Code 602041 - \$9.90*

**6. COLOUR CODED CUTTING BOARDS** – I just had to squeeze this in as it is a great system at a great price. In commercial kitchen they have six different full-sized colour coded boards in order to avoid cross contamination. The unique Furi professional system does the same for you at home, and is sturdy, compact, practical and easy to clean.

*Furi Clean Cut Cutting Board System – Item Code FU002 - \$99*

See voucher in centre of this issue for great package on all of these items, plus a free bread knife and bonus replacement set of mats!



*Cuisipro Microplane*