





Blogger

spotlight

preserve

of two.

procook.com

Cooking with seasonal ingredients means you're guaranteed a varied diet all year. Eliminate the guesswork of what's in season by choosing food grown in your area, ordering a fruit and veg box from a local farm and, of course, growing your own, which is a rewarding pastime. [See our new mindful gardening column on page 64.]

Make the most of your harvest by transforming fresh produce into jams and chutneys, which have a long shelf life and make thoughtful gifts. We didn't want to say it so soon but... Christmas is coming!

Jacqueline Meldrum is a Scottish food writer and recipe developer specialising in simple vegetarian and vegan home cooking. The recipes she creates for her award-winning blog tinnedtomatoes.com are not only tasty, they are made using humble, easy-to-find ingredients.

Try her tangy and unintimidating 10-minute spicy vegan bean burgers' or, for a sweet and comforting family treat, her Pear and ginger crumble'. Fruit and veg never tasted so good.



co.uk; Nush almond milk cheese spread, £2.75; The Meatless Farm Co. sausages and burgers, £2.50 per pack; Heinz lemon and black pepper mayo, £2; all sainsburys.co.uk; Sacla vegan salad cream, £2, ocado.com

GROW YOUR REPERTOIRE Plant-based cooking made easy



Box clever. Vegetable store,

£125, gardentrading.co.uk

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1 Deliciously Ella Quick & Easy by Ella Mills (Hodder & Stoughton, £25) 2 The Vegetarian Kitchen by Prue and Peta Leith (Pan Macmillan, £25) 3 The Happy Pear: Vegan Cooking For Everyone by David Flynn (Penguin, £20) 4 My New Roots by Sarah Britton (Pan Macmillan, £16.99)