



Scallops and bacon work brilliantly with a glaze of maple syrup

'It takes a *hefty* 4kg of sap to make 100g of Clarks maple syrup, all from trees in the Quebec region of Canada. It's so *versatile*, too – remember it's not just for desserts; one of my favourite ways to use it is as a glaze for *pan-fried bacon-wrapped scallops*. Delicious!'



Bob Clark, founder and managing director of Clarks UK



Clarks Pure Canadian Maple Syrup 180ml, £3.40



**Malaysia at your table**

A lot of thought and work has gone into this gutsy and gorgeously full-flavoured pack. It contains a long list of ingredients (but in a good way), so you get an almost-authentic experience – just the ticket if you love these kinds of dishes but don't always have the whole gamut of ingredients to hand. Rice is included, so just add chicken (and egg if you want to be really traditional).  
 Malay Taste Nasi Goreng Kit 165g, £2.20



**Move over to the dark side**

When I worked at the Good Housekeeping Institute, the Billington's people came in for a sugar tasting, looking at refined and unrefined. The difference in taste was stunning (think sea salt versus bog standard). Molasses has the richest flavour of all sugars; it's best suited to fruit cakes, but is also ideal for marinades and barbecue dishes.  
 Billington's Molasses Natural Unrefined Cane Sugar 500g, £1.19



**My latest squeeze**

When I make a tomato sauce for a pizza base, I give it a bit of a kick with some chilli, but I'm never really sure how much to add. So this works really well for me; I know that my sauce will have a good punch without any danger of burning anyone's mouth, and it's packed with the flavour of ripe Italian tomatoes.

by Sainsbury's Italian Tomato Purée with Chilli 200g, 69p