

# Welcome to March

As the days stretch a little bit longer, in the kitchen it's the **between-seasons** month when the appeal of roots and cabbages is wearing thin and we're longing for the **brighter flavours** of spring. But that doesn't mean there isn't **great cooking** to be had – recipes that are an antidote to the last chills of winter but give a nod to **fresher things** to come. It's going to be a **satisfying** month...

Grilled  
cheese  
sandwich  
with English  
mustard

## When only a cheese toastie will do...

...It might as well be the best, and this American-style creation is right up there. Lay **thick slices of chewy white bread** on a board. Grate **100-150g good melting cheese** per sandwich (or as much as you dare) – we like a mixture of mature cheddar and edam. Pack the cheese onto one slice of bread, top with the other and press down firmly. Heat a large frying pan over a medium-low heat. Generously **butter** the top of each sandwich,

then lay them butter-side down in the frying pan. Press down using a fish slice and fry for 4-5 minutes until the underside is lightly toasted. Butter the tops, then flip the sandwiches and repeat. Grate a little more cheese over the tops and continue to flip the sandwiches every few minutes until the inside is completely melted and the outside crisp. Serve with English mustard and a cold beer... Then sigh with contentment. >>

# A month of great cooking



It's all happening in this issue... We're looking ahead to **Easter**, as it falls right at the beginning of next month, meaning now's the time for a bundle of **ideas** to help you make plans – from Easter gifts and bakes to the **big roast**.

Those tempting things aside, Lottie Covell's slow-cook recipes on p32, all finished with a **zing** of freshness, are **amazing**. The Asian-spiced brisket is my number one recipe, although I have to say it was a tough choice, with Raymond Blanc's **stunning** at-home menu (p62) and Diana Henry's chicken recipes (p52) jostling for the top spot.

Mothering Sunday is on March 15, too – a time for reflection, for many different reasons. We gathered together three mothers and daughters to talk about the **memories** and tastes they've shared over the years, and share a special recipe – each one a gem. Oh, and a final highlight: bakes and other **good things** inspired by much-loved children's stories, from Wind In the Willows bubble & squeak to a stonking apple pie fit for The Railway Children. Glass of Harry Potter's butterbeer, anyone? It's **frothy**...

*Karen*  
Karen Barnes, editor



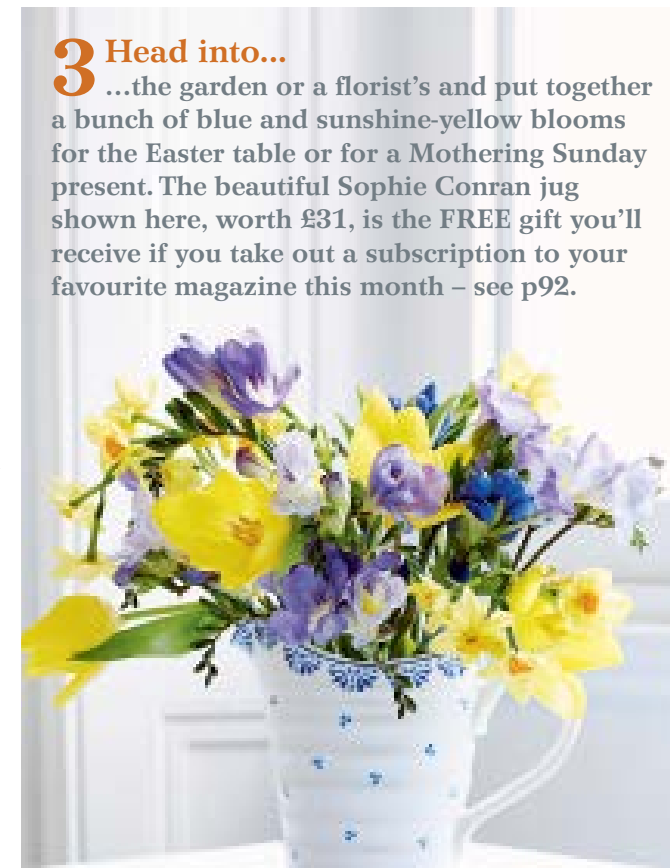
FIELD OF DREAMS  
Fancy nurturing your very own olive tree?

**1 Adopt...**  
...an olive tree. You'll be sent gifts of olive oil up to four times a year, depending on how much you pay, and you can even go to visit your tree in situ in Italy (sadly flights are not included!). Visit [nudoadopt.com](http://nudoadopt.com) for details; prices from £39 for a one-off delivery, or £32 per quarter for an ongoing subscription.

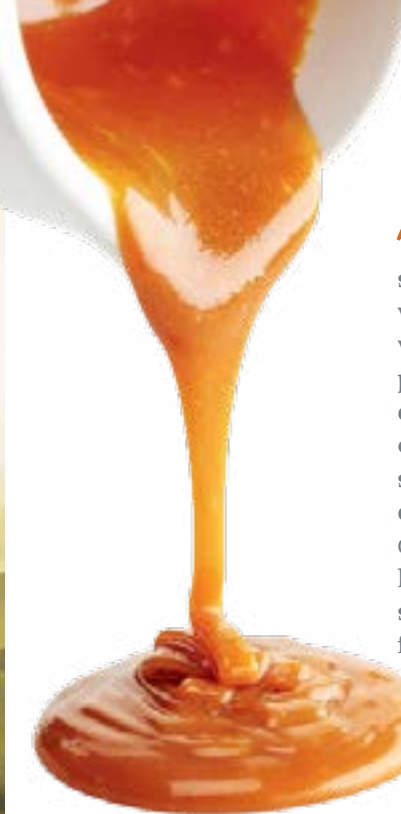
**2 Dip into...**  
...*The Food Lovers' Anthology*, a diverse collection of prose and poetry punctuated by cartoons. The range of authors is broad, from Dickens to Collette, but food is the uniting theme. Fine gift material. As George Bernard Shaw said, "There is no love sincerer than the love of food." £20; Bodleian Library



**3 Head into...**  
...the garden or a florist's and put together a bunch of blue and sunshine-yellow blooms for the Easter table or for a Mothering Sunday present. The beautiful Sophie Conran jug shown here, worth £31, is the FREE gift you'll receive if you take out a subscription to your favourite magazine this month – see p92.



WORDS: KAREN BARNES. PHOTOGRAPHS: KATE WHITAKER, THINKSTOCK



**4 Try...**  
...something different spread on your Easter weekend toast or warmed and poured over pancakes. Paul A Young, chocolatier and master of exceedingly wicked sauces, has created an exclusive recipe for delicious. that he calls hot cross bun caramel sauce (exactly!). You can find it on our website at [deliciousmagazine.co.uk](http://deliciousmagazine.co.uk). We've tested it, and it's very, very good. Thanks, Paul!

## FIVE GOOD THINGS TO DO IN... *March*



**5 Revive...**  
...the endangered tradition of writing thank you notes, inspired by this box from The Forest Feast. The stiff, gilt-edged cards have their own display easel and depict watercolours by artist and food stylist Erin Gleeson, showing off fruit and vegetables in all their colourful glory. Gorgeous. Box of eight notecards and envelopes, £13, [abramsbooks.co.uk/search/noterie](http://abramsbooks.co.uk/search/noterie)