

# SIDE ORDERS

WHAT'S NEW IN TOM'S KITCHEN THIS WEEK...

## THE HOTTEST READ



Every year there seems to be a glut of second-rate curry books, of no more interest to the serious cook than an uninspired

takeaway from your local Indian. But *Curry: Fragrant Dishes From India, Thailand, Malaysia And Indonesia* (Dorling Kindersley, £16.99) is as useful as it is inspiring. Featuring contributions from chefs Vivek Singh (London's Cinnamon Club), Sri Owen and David Thompson (of Michelin-starred restaurant Nahm), the book is an exhaustive guide to all curries, from India and Pakistan to Myanmar,

Thailand, Laos and the UK. Beautifully photographed and elegantly written, it's the true bible for any curry lover.

## PEEL APPEAL

Carroll's Heritage Potatoes are quite simply some of the finest spuds in the land. Not only are they grown to the very highest environmental standards but the range of potato varieties is quite stunning. Flavour is everything, and this month you can choose from varieties such as Shetland Black 1923, Salad Blue or Red Duke Of York. They're potatoes as they used to taste. From £1.60 per lb, [heritage-potatoes.co.uk](http://heritage-potatoes.co.uk)

