

Gifts for gourmands

Bill Knott selects the perfect presents for the seasonal larder, from gold-leaf panettone to Goan wild-boar pickle and Bettys' Yorkshire fruit cake



1



Sal De Riso Oro Puro panettone
Salvatore ("Sal") De Riso is Italy's most famous pastry chef, a familiar face on TV and the owner of Pasticceria Sal De Riso, in Minori, on the Amalfi Coast, the village where his parents used to make and sell lemon granita from their bar/tobacconist shop. His latest creation is pure edible bling: panettone made with top-grade Venezuelan chocolate, acacia honey and candied orange and pear, then coated in gold leaf. It comes on its own plate in a golden gift box. £200, sacla.co.uk.

PHOTOGRAPH: ZAIRA ZAROTTI

Caspian Monarque

Privé Beluga caviar
Beluga caviar has always been synonymous with über-luxe dining, but – because wild stocks are off limits and farmed fish take a decade or longer to mature – it has been in short supply. Now, however, top-quality Iranian farmed beluga is becoming widely available, and Monarque's Privé is one of the very best: big eggs, a faint flavour of walnuts, distinctively creamy and gloriously decadent. €84.50 for 15g, caspianmonarque.com.

2



Giuseppe Giusti

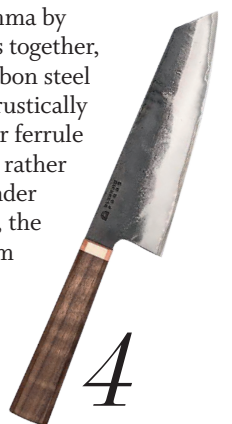
Aceto Balsamico 12-Year-Old No 3
Proper balsamic vinegar is a revelation: long maturation in ancient barrels gives it a viscosity and concentration that renders it almost reluctant to leave the bottle. Giusti has been making vinegars in Modena since 1605, and its 12-year-old vinegar has a rich, fruity intensity and astonishing length on the palate. Try it with chunks of Parmigiano Reggiano, or – more daringly – with good quality vanilla ice cream. £27.95 for 250ml, finefoodspecialist.co.uk.



3

Blenheim Forge

Santoku knife
Most cook's knives are either stainless steel and difficult to get razor-sharp, or carbon steel and liable to rust: this one neatly solves the dilemma by sandwiching the two steels together, leaving only an edge of carbon steel exposed. It also – with its rustically finished blade, solid copper ferrule and walnut handle – looks rather beautiful. And it's made under a railway arch in Peckham, the steel workshop of Blenheim Forge. For the super-keen cook, knife-sharpening classes are also available. From £255, blenheimforge.com.



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