

This month we're...

Beside the sea



Holly Brooke-Smith turns beachcomber for sunny days at the coast



Blue Fish 49cm birch wood tray, £34.95, coastalhome.co.uk



Sea Salt Caramel Truffles, £2 for two, prestat.co.uk

Red lobster crackers, £3.99, cookingmarvellous.co.uk



Gull 'n' Chips apron, £25, tobyboo.co.uk



Bodum marinating pot, £18, bodum.co.uk



Sardine Run jug (12cm tall), £16, nhmshop.co.uk



The Kraken Black Spiced Rum, £23/70cl, Waitrose



Virginia Casa 15cm bowl, £13.45, thecookskitchen.com

Mini Fab lollies, £2.49 for 12, Tesco



Tyrrell's Beach Barbecue crisps, £1.99, Sainsbury's



Red Lighthouse cotton napkins, £19.95 for four, buythesea.co.uk



What's on TV



Raymond Blanc's summer school
Sit back and enjoy BBC Two's *Raymond Blanc: How to Cook Well*, the ultimate cookery class, filmed in the kitchens of Raymond Blanc's hotel and restaurant, Le Manoir aux Quat'Saisons, in Oxfordshire.

In each programme, Raymond shows how to master an essential technique – roasting, poaching, frying, grilling and

barbecuing, slow cooking, baking – then makes five dishes using that skill. Two of the dishes will be achievable for most cooks, two will test experienced home cooks, and one will test even Raymond!

For his Pain perdu, see p124; for his Salt-baked leg of lamb with salsa verde, see p134.

• **Raymond Blanc: How To Cook Well** starts on BBC Two in July.

Meet Emily



Cookery assistant **Emily Kydd**, the newest recruit to our food team, worked for BBC radio and online before training at Leiths School of Food and Wine.

Emily got her first recipe book aged six and pretty much hasn't stopped cooking since. She's inspired by Mediterranean and Middle Eastern cuisines, and loves dreaming up vegetarian dishes for her boyfriend.

This month she has created a dinner party – all ready in an hour. Find the recipes on p48.