

IRISH TIMES MAGAZINE

22 November 2012

5 of
the
BEST
FOODIE TREATS



HIGHBANK ORCHARD SYRUP
On breakfast pancakes or porridge, this toffee-like syrup, produced from organic apples, gives Canadian maple syrup producers a real run for their money.
highbankorchards.com,
€7.90

IRISH ATLANTIC SEA SALT
The flaky crystals of Irish Atlantic Sea Salt are a kitchen essential, perfect for seasoning anything from the Christmas turkey to a chocolate caramel sauce.
irishatlanticsalt.ie,
€4.99

BUTTER FUDGE FONDUE
Belfast's Blackthorn Foods makes this delectable butter fudge fondue that can be heated and used as a dip or sauce and comes in an earthenware dish.
blackthornfoods.co.uk,
£3.99

CHOCOLATE AND HAZELNUT SPREAD
The freshly roasted crunch of the nuts in this spread from the Chocolate Garden of Ireland makes it a not-too-sweet spread for children and adults alike.
chocolategarden.ie,
€5.95

LLEWELLYN'S BALSAMIC CIDER VINEGAR
A spoonful of this lends a welcome tart piquancy to sauces and dressings – and a dash in a glass of hot water makes the ideal post-Christmas pick-me-up.
fruitandvine.com, €9.95