



Magazine Review by Stephen Tate

Dish

Home Comfort

There are many digital magazine cooking and lifestyle books to choose from. Many of us in Covid-19 isolation lockdown may have revitalised an interest in cooking beyond a routine of meat and three boiled vegetables.

Dish is an award-winning bi-monthly NZ magazine for people who enjoy cooking and reading about good food.

It contains inspiring seasonal recipes and stories about food producers, issues and trends around food in New Zealand and overseas.

Recipes for a variety of international dishes are provided including features on The Middle East, Italy, France, Lebanon, Thailand and Japan.



Fine wines and kitchens are featured. Wines to accompany some recipes are listed for consideration. There is a section on how to use the humble pasta in the pantry to be more appetising. Garlic and Chilli Rigatoni with Parmesan Cheese looked interesting. A quick Yogurt Naan might go well with that hot curry.

A comprehensive list of staples to stock in your pantry in preparation for many of the recipes in this magazine is helpful. The recipe for the ultimate roast chicken with tarragon, lemon and garlic might be preferred to the local deli hot chicken.

How to choose, prepare, use and cook garlic is educational. Crushed paste or juiced garlic is the most potent apparently. The Comfort Zone section and its photos dissolve any resistance to temptation featuring Raspberry Streusel Scones, Apricot and Walnut slice and Baked Lemon Pudding.

This magazine is a good read and the photos of dishes will tempt you to try.

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