



## FOOD EDITOR'S SHOPPING BASKET

### Janine Ratcliffe shares her best buy for August

I like a slice of homemade sponge, so anything shop-bought has to be very special to register on my cakeometer.

**Caracoli's passion fruit and orange cake** is way up there, a gorgeous almond and polenta sponge, flavoured with orange and finished with a syrupy passion fruit glaze - it's a bit pricy but this handmade goody is well-worth it. Originally just a coffee shop and food hall, Caracoli now also has an online store which is a treasure trove of foodie products from around the world and well worth a nose around. (£6; caracoli.co.uk)



## SUPERMARKET SWEEP

Pop into Waitrose for this quick curry, a delicious suggestion from **olive** reader, Maggie Kruger

### Prawn and butternut laksa

✦ 15 minutes ■ Serves 2 ■ EASY

Put 2 handfuls of **Clearspring organic brown rice udon noodles** (£1.69/250g) in a shallow dish and cover with boiling water. Heat a little oil in a wok, cook a packet of **butternut wedges** (£1.79/350g) on medium till they start to colour, add half a jar of **Thai red curry paste** (£1.69/400ml) and cook for 1 minute. Pour in a tin of **coconut milk** (£1.49/400ml), stir well and heat through. Drain the noodles and refresh in cold water,

then add a packet of **cooked, peeled prawns** (£3.99/100g) to the soup. Put the noodles in a deep bowl, pour over the soup and finish with chopped peanuts and fresh coriander, if you like.

FANCY A GLASS?

**Gran López Tempranillo Rosado 2010, La Mancha, Spain, 12.5%** (£4.99, Waitrose). Drink this cold (yes, chilled) for a refreshing blast of cherry and berry fruit. It adds an extra dimension to the creamy, spicy laksa.

