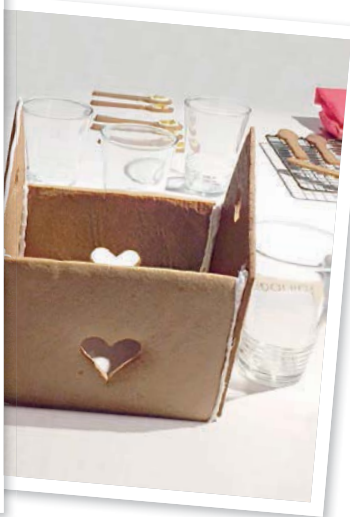


tips and tricks from the TEST KITCHEN



Kim says: Be a master builder of gingerbread, take a peek into the test kitchen fridge and check out our Santa wish list

SPICE UP YOUR CHRISTMAS WITH OUR GINGER-INSPIRED SWEETS, SEE P114



SWEET HOME

Follow these tips to build a house no-one will be able to blow down.

- **Keep rolling:** Ensure you roll out the dough to an even thickness.
- **Gently place the paper templates onto the dough:** If you press too hard, the paper will stick to the dough, making it hard to remove and leaving a rough surface.

- **Use glasses for support:** Hold each piece in place until the icing begins to set. Then use glasses to support the pieces until the icing is firm (remove the glasses inside the house before attaching the roof!).
- **Refrigerate the dough:** If the dough becomes too soft when cutting, place it in the fridge to firm up before transferring to the baking tray.

BEHIND THE SCENES



1 Roof tiler or Food Director? It was hard to spot the difference when Kim decorated the roof of our Gingerbread House. Check out p115 for the instructions – it looks absolutely magical.



2 Our Senior Designer, Brydie, put her best 'hand' forward when we captured her stirring some fruit mince on a shoot. We know what we'll be getting her for Christmas – an apron in her size!



3 Piled high and made to share, the platters in our Hot or Cold feature (p92) are our new favourite way to eat. After scoffing down the leftovers after the shoot, we still couldn't decide which was our favourite!



4 It was a full house in our fridge during the trifle shoot. There's a flavour to suit everybody's taste, from a kid-friendly Rainbow Party Trifle to an adults-only White Peach Mimosa Trifle (see p34).



5 If you haven't already noticed, we're sharing our best fruit mince tips on our Facebook page during the lead up to Christmas. Head to [facebook.com/superfoodideas](https://www.facebook.com/superfoodideas).

Need it, want it! We're asking Santa to bring us these products for our Test Kitchen

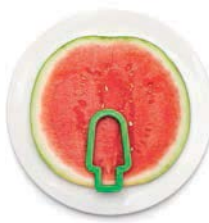
Bag it

Fab and functional, this Davis & Waddell Christmas ham bag, \$9.99, is printed with instructions on how to store your ham. How neat is that? Visit davisandwaddell.com.au.



Press it

One of our favourite fruits is at its best this month. This Pepo watermelon slicer makes ice-blocks out of watermelon. Just press the mould into a slice and *voilà!* Find it at dtll.com.au for \$36.95.



Cool it

With all the cooking you'll be doing on Christmas Day, be careful you don't burn yourself. If you do, Burnaid gel, \$6.55, made from hydrogel and melaleuca oil, helps draw out the heat and cools the skin. Find it at Coles.

