FROM THE KITCHEN

A Taste of Things to Come — digital extra

A few useful details from the dishes in this booklet.
These are observations and tips, not revised recipes.
The recipe pages themselves remain exactly as printed.

LITTLE DETAILS WORTH KEEPING

From the Kitchen — recipe notes

Maple Brunch Croissants

The finishing glaze is deliberately spoonable, not watery. The slurry goes into the warm maple-mustard mixture a little at a time, and you may not need all of it. That small detail helps the sauce stay with the croissant rather than disappear into the pastry.

Musakhan Rolls with Tzatziki

The booklet version cooks the sumac-seasoned chicken in a frying pan, then builds the filling with softened onions and the pan juices. A single test roll tells you whether your seam is tight enough before you make the rest.

LITTLE DETAILS WORTH KEEPING

From the Kitchen — recipe notes

Garlic Yoghurt Spiced Beef Pasta

The yoghurt is part of the sauce, not just a dollop on top. Warm cooking water makes it silky, and keeping the heat off when the pasta is coated helps stop the yoghurt splitting. The spice-rich beef goes on top with all its pan juices.

Xinjiang Cumin Lamb with Tiger Salad

This one asks for a hot pan and space between the pieces of lamb. Work in batches so the edges brown rather than steam; toss through the final spice mix briefly so it becomes fragrant without scorching. Dress the cold Tiger Salad just before serving.

LITTLE DETAILS WORTH KEEPING

From the Kitchen — recipe notes

Cajun-Style Turkey Pepper Rice with Charred Corn

The book serves its charred corn separately, in a cool, spicy garlic-and-ginger yoghurt dressing. The fresh chilli and cayenne can be adjusted to your taste. Keep the dressing alongside the rice until you serve.

Butterscotch Latte Cheesecake

Cool the butterscotch fully before pouring it over the fully set cheesecake. Once the topping is on, chill it again until the surface is cold and lightly set; that is what gives you neat slices instead of a sliding topping.