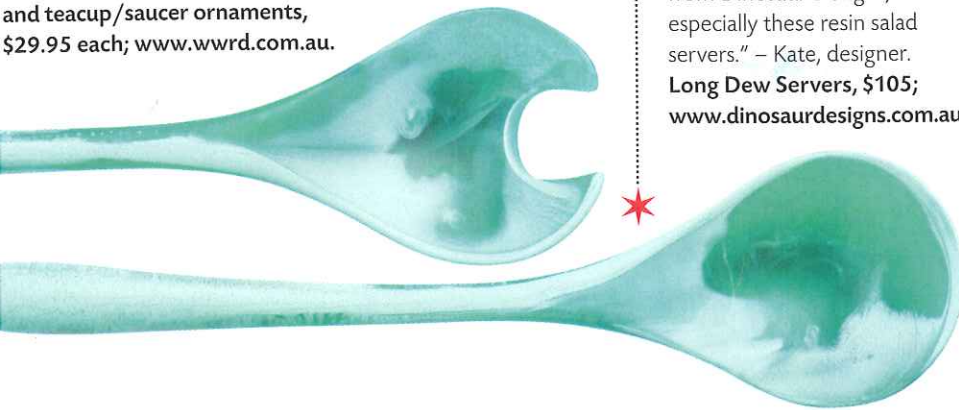




Royal Albert ornaments

"These porcelain miniatures are so sweet, I want to get them for all my tea-loving friends, and for myself, too!" – Betty, editor.

Old Country Roses teapot and teacup/saucer ornaments, \$29.95 each; www.wwr.com.au.



Dinosaur Designs salad servers

"I'd love anything from Dinosaur Designs, especially these resin salad servers." – Kate, designer.

Long Dew Servers, \$105; www.dinosaurdesigns.com.au.

Christmas gift guide

Written your Christmas wish list yet? The *Good Food* team has and here's what we're hoping to find Christmas morning...



★ **Catered Christmas lunch**

"My ultimate wish is for two-hat award-winning chef Thomas Johns to cook a festive meal at my place. His food looks amazing." – Lyn, chief subeditor. **Christmas lunch for 20+ people, approx. \$100/head; www.diningabode.com.au.**



★ **Mum's homemade shortbread**

"I would love to find a batch of these in my stocking. They're wonderfully crumbly and lightly spiced. And I'd love some cute biscuit tins, too!" – Amira, food editor.

Orla Kiely biscuit tins, \$79.95/set of 4; www.larkstore.com.au.

Mum's Egyptian shortbread

MAKES 32 PREP 20mins COOK 10 mins

250g unsalted butter, at room temperature, chopped

¼ cup (40g) icing sugar

1 tsp vanilla extract

½ tsp ground cloves

1 small egg yolk

2 cups (300g) plain flour

32 silver cachous

- 1 Preheat oven to 190C or 170C fan. Line two baking trays with baking paper.
- 2 Using an electric mixer, beat butter, sugar and vanilla until light and fluffy. Add cloves and egg yolk and beat until just combined. Transfer mixture to a large bowl and gradually add flour, working in by hand until mixture holds together and is smooth.
- 3 Roll heaped teaspoons of mixture into balls, place on prepared trays and flatten slightly. Place 1 cachou in centre of each biscuit. Bake for 10-12 mins, until just firm to touch (biscuits should not brown at all). Cool completely on trays. Serve with strong coffee or mint tea.