

to do sweet or salted, you know.

■ **Sweet Potato and Golden Parsnip Kettle Chips** (around £1.30 for 150g). Far more exciting than old-school Kettle Chips – you can dig them out at most leading supermarkets.

■ **Terra Chips** (from £1.99 for 110g) from Waitrose. With the exotic flavours of ruby taro and batata, these bright vegetable crisps are delicious – just don't mistake them for potpourri.

■ **Ass-kickin' Nuts** (£4.95 for 340g) from Harvey Nichols. Approach these super-spicy peanuts, pistachios and honey-roasted peanuts with caution. They do what they say on the box!

■ **Bay Treet Hickory Smoked Macadamia Nuts** (£4.95 for 100g) from Waitrose. They're much sexier than a boring old bag of salted peanuts.

## TIPPLE FRUITY G&T

For something to sip on the sofa, mix delicious sloe gin with some white peach purée and tonic for a G&T with a difference.

**Makes: 1**

**75ml Funkin Purée in Peach White flavour**  
**50ml sloe gin**  
**tonic water**

**slices of fresh peaches (optional)**

**ice cubes**

Put the Funkin' Purée and sloe gin in a tall glass and top up with tonic water. Add a slice of peach and ice, then sit back and enjoy it.

**A little tip...**

You can find Funkin' Purées from Selfridges, Harvey Nichols and Waitrose, from £3.95 for 300g, or check out [www.funkin.co.uk](http://www.funkin.co.uk) for mail order.

## MAIN COURSE ROASTED BALSAMIC ONION AND CHERRY-TOMATO LASAGNE

Some lasagnes can be hard work to make, but this one is blissfully easy. Also, serving it in individual dishes means there's no dining-room table required.

**Makes: 4 servings**

**Time to make: 1 hour and 10 minutes**

**4 medium-large red onions**  
**2 tbsp olive oil**  
**750g cherry tomatoes**  
**1 tbsp balsamic vinegar**  
**large handful of pitted black olives, halved**  
**15g basil, roughly chopped**  
**flaked sea salt and freshly ground black pepper** ➤