

DELICIOUS THINGS

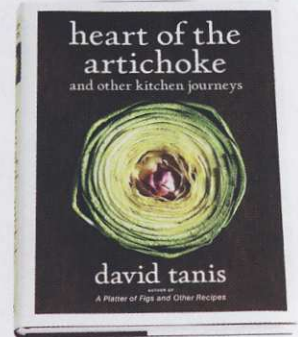
Must-haves for the home chef. *By* AMY ROSEN



TEA IMPORTS

Paris-based **Kusmi Tea** has finally landed in North America with its first outpost in Montreal. The company's newest blend, Boost, is an invigorating mix of green tea, maté (a tea infusion of maté leaves from South America) and spices such as cinnamon, ginger and cardamom, which all make for a warming... well, boost. And the caffeine naturally found in green tea perks you up in a more mellow way than coffee ever could. *At specialty shops across Canada.*

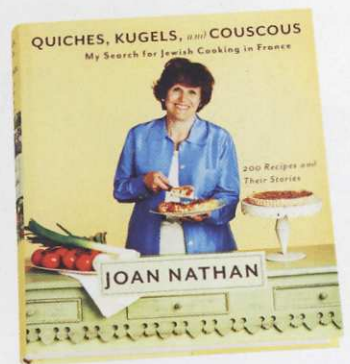
New Cookbooks



FRESH AMERICAN

Heart of the Artichoke and Other Kitchen Journeys

Growing up in Ohio, David Tanis didn't really know what "American" food was. "It wasn't until I got out into the world that I learned about corn bread and gumbo..." he writes. With personal tales and stunning photography, this cookbook inspires you to stock up on the fresh ingredients of regional Americana, like green tomatoes and kumquats. *Artisan, 2010, HC 344 pages, \$42, at Chapters and Indigo Books + Music.*



JEWISH GEMS

Quiches, Kugels, and Couscous: My Search for Jewish Cooking in France

Joan Nathan, the grande doyenne of Jewish cookery in America, chronicles her trip through France, reminding us there's so much more to Semitic cooking than brisket and blintzes. The full spectrum of ethnic flavours comes alive, from a savoury babka — a bready cake usually swirled with chocolate, but here, filled with olive tapenade — to Riz au Saffron brought over from Persia. *Knopf, 2010, HC 388 pages, \$46.*

MADE IN CANADA

Canadian Burrata cheese — a luxurious take on buffalo mozzarella — is best eaten atop crostini or paired with a juicy tomato salad for a new take on the Caprese. Each knot-topped round is stuffed with mozzarella curd and rich cream, which spills out like heavenly lava when it's cut open. Until recently, Burrata was only available imported from Puglia, in southeastern Italy, but now some producers in Canada, including Bella Casara and Santa Lucia, are making their own. This fresh cheese is highly perishable, so enjoy it as soon as you open it. *Cutting board, knife, Cynthia Findlay Antiques.*



YUMMY BLOG

Deb Perelman's hit cooking blog, **Smitten Kitchen**, has a loyal following; it's a favourite of ours and celebrity moms like Gwyneth Paltrow. Since 2006, Deb has been cooking away in her tiny New York City galley kitchen, churning out easy-to-make weekly recipes that put simple spins on much-loved dishes — from leek bread pudding to acorn-squash quesadillas to spicy caramel popcorn. And with its gorgeous photos to match, we bet you'll fall for Deb's kitchen, too. *Visit smittenkitchen.com.*

WEB Savour food editor Amy's blog every other Wednesday. houseandhome.com/apr11