

THE WORLD'S BEST-SELLING GADGET MAGAZINE

# Stuff

THIRD ANNIVERSARY SPECIAL

₹100 December 2011

India



## SIZZLING HOT PHONES EXCLUSIVE!

New smarties from Nokia,  
Apple, BB, Moto and HTC



## AUDIOPHILE'S DREAM DOCK

NAD betters the best  
one-box systems

# GADGET AWARDS 2011

MEET THE 120  
BEST GADGETS  
OF THE YEAR

## SPLURGE GUIDE

13 pages of cool gear  
worth indulging in p121



INSIDE F1

## SEB VETTEL'S RACY OFFICE

...and the tools to  
survive 320kmph!



VGE

haymarket

# STUFF'S GUIDE TO

# SPLURGERY

## INTRODUCTION

Too busy working to enjoy the festive season? What are you gonna do with all that money, huh? We know. We saved you some time and compiled this ultimate shopping guide for you and yours. Go on, splurge!

## CELEBRITY CHEF

Hooked to MasterChef? Rabid for Ramsay? Chefs-to-be will need this top kitchen kit. Hope they can cook...

ALSO SHOP HERE

**cooks-knives.co.uk**  
This sharps store stocks everything from Sabatier steel to Kyocera ceramic blades.

**freedownfood.co.uk**  
Fancy a change for xmas lunch? How about kangaroo, crocodile or wild boar?

**divertimenti.co.uk**  
Cookstore which also runs cooking schools in worldwide cuisines in Cambridge and London



### △ Magisso Cake Server

₹799 | [hitplay.in](http://hitplay.in)

Managed to make a beaut of a cake, only to have it destroyed by knives in clumsy hands? Next time, simply use this neat tool to cut and serve, and your leftover cake will look good enough to eat for weeks. Not that we're suggesting you keep it for that long. That's gross.

### ▲ Heat Clip

₹110 | [excitinglives.com](http://excitinglives.com)

Even the most experienced cooks succumb to the smallest of mistakes. For example, placing meat on a pan that's nearly not hot enough. Voila, the heat clip to the rescue! Just clip it on to a pan on heat and it'll tell you when you're good to go. As simple as that.

### ▲ Click N Cook

₹2159 | [hitplay.in](http://hitplay.in)

For many people, a love of gadgets translates to the kitchen as well. We heartily approve of that approach, which is why this handy contraption has caught our fancy. A modular spatula system such as this would fit right in with the sumptuous gadget-y decor, we-thinks. Neat.

### ▲ Kenwood Bread Maker BM450

₹9295 | [kenwoodworld.com](http://kenwoodworld.com)

Who doesn't love the smell of warm, fresh bread? Aliens, that's who. And now you can make some at home! Not aliens, bread. Simply toss the ingredients into this nifty little machine, and soon the aroma shall waft through your kitchen. Mmm.

## + HOW TO PAIR FOOD AND WINE



With Nikhil Agarwal, Sommelier & Director - [allthingsnice.in](http://allthingsnice.in)

1 To start off, you need to be aware of the flavours in your food and wine. It's not difficult at all, pay attention to them and you will get it in no time. Once you have, you can play around with complementary or

contrasting flavours. Also the wine or food should not overpower the other; it should be a symphony of flavours on your palate. For example, in the movie *Ratatouille*, when the mouse talks about food he imagines all those aroma and flavour notes, and that is exactly what you should be looking to create. Taste constantly to create a memory bank of flavours. Pay attention to the predominant flavour in the food or wine that you need to

match with the other and even to how that dish is being cooked.

2 Full bodied tannic red wines like Aussie Shiraz or a good Bordeaux red go really well with a medium - well done steak. Even a Thai Green Curry with Gewurztraminer or Riesling and Sauvignon Blanc with Chevre tastes beautiful.

3 If you have a sweet dish avoid pairing it with a dry wine, otherwise the wine will taste awful.

Always pair sweet dishes with a wine that is equally sweet or sweeter.

4 Feel free to experiment. You need to understand flavours to get good at food and wine pairing, so drink different kinds of wine, taste various ingredients and pay attention to how they come together. Understand why certain pairings work and then replicate that learning with other foods and wine.