

Up your Kitchen G

Slicing and dicing, chopping and blending used to be all we'd demand from our kitchen tools, but in today's fast-paced world, even our cooking gadgets need to do a little more to go the distance. Here, we share some of our new favourites... *By Yi-Hwa Hanna*



➔ There's no denying it—cooking has become sexy again. Blame it on Pinterest, blame it on the ever-growing interest in coming back to a more natural lifestyle that embraces preparing your own food rather than having take-out on speed-dial, or the movement towards more wholesome, “real” foods (which you can control more easily at home, natch). Being on top of your kitchen game is now a pretty hot skill to have. The secret to a flawless fix, every time? It's all in the tools...

Water, Water, Everywhere

If someone told you that you could have instant access to 100°C filtered water that's energy-efficient and money-saving, 100% safe and multi-purpose, it would sound too good to be true, right? Well, not anymore, thanks to

Quooker, a revolutionary new system that brings immediate, clean, boiling water to pretty much anywhere that you can attach a tap. This takes filtered water to another level—just imagine, you'll never again have to fuss with a kettle when you're making a cup of tea or your morning Joe, and think of how easy it'll be to fill up the pot when you're boiling anything since you can pour the heated water straight in rather than stand around tapping your fingers on the counter as you quite literally wait for the water to boil? Bonus: It'll also help you save on kitchen counter space since we're pretty sure once you've fallen in love with it, you're going to actually be able to—shock horror—ditch your kettle. Just choose your tap, its finish, your desired tank and accessories, get it installed just once, and you should be good to go. It is admittedly a pricey investment, but it does last for years. No wonder this Netherlands-based family biz has already made some serious waves across Europe. Yep, we're pretty excited it's finally made its way to the GCC region.

Cool Whip

It's just a fact—without some form of a blender in your kitchen, there will always be a plethora of exciting recipes you're going to have to miss out on, and we don't just mean anything mega fancy. We're

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Eau Yeah:
Quooker
Boiling Water
Tap, from
 Dhs6,790,
 quooker.ae

talking soups, frappes, sauces and salsas... even homemade mayonnaise and ketchup. But we get it, it's not always easy finding the space for one, especially as for most city-dwellers kitchen space can be a precious commodity (we know, a toaster is always a non-negotiable). Well, the good news is, you don't need a monstrous machine (nor budget) to achieve it—a high grade hand blender will do the trick. This one, from the Electrolux Masterpiece Collection—a line designed to produce professional-level results regardless of whether you're actually in a pro kitchen or in your own home—boasts a surprisingly powerful 700W motor, an extra-long shaft (easy now, that means you never have to worry about it disappearing into the bowl no matter how big your recipe is), an a satisfying variety of speeds. There's also a turbo button if you want to kick things up a notch. The handy pause stand means it'll sit aside neatly if you're in between tasks, not to mention not disturb the rest of your counter space. All of this in a sleek, beautiful package? Yes please.

Up In Our Grill

We're big fans of a BBQ, and as anyone who's ever owned a grilling machine knows, you don't always need a big, bulky outdoor kit to get similar results from the comfort of the indoors. Enter this impressive new option from superstar company Tefal (yes, them of the nonstick cookware fame). It isn't the smallest machine in the world, but it's absolutely worth dedicating some kitchen space to because, while it looks a little like a grilling spaceship, it also performs like one.

Once you've got the gadgets, keeping them clean and running properly is essential to enjoying them for as long as possible. For blades, trays or other (crusty) removeable parts, soak them in a bowl or sink filled with warm water and a bit of dishwashing liquid before giving them a rub-down. Always read the instructions first (if you're tempted to chuck them out with the packaging) to make sure items are dishwasher-safe—if you're not sure, err on the side of hand-washing. If there's fat or grease in a tray, don't pour it into the sink for risk of clogs—tip the oil into a "pan" of foil and chuck it out, then clean.

Super Grill: Tefal
OptiGrill,
 from Dhs860,
 Tefal.com

This clever device can sense the thickness of what you're cooking, and based on that—or what type of food you're cooking, or both!—it'll tell you what the optimal grilling time is, with a nifty little alert system. Which means you can slap on the steaks or burgers (or salmon fillets, or kebabs, or pretty much anything you want to grill) and walk away to get your other food prep or even your laundry done while your meal cooks itself, coming back when it's ready. As if that couldn't get any better, the nonstick surfaces (which are super easy to clean) combined with the cleverly slanted trays will let any fats or grease slip out and collect in the decently sized pan at its base, so all of your foods come out as lean and mean as can be. Safe to say, we love it.

The Coolest Spin

Search for healthy recipes anywhere from Pinterest to Instagram (heck, we've even had them in the pages of previous issues!) and you'll find a mass of recipes suggesting tasty and wholesome meals involving veggie noodles. But let's be real—none of us are going to sit around cutting that

Whip It Up:
Electrolux
Masterpiece
Collection
Immersion
Blender,
 Dhs799,
 Souq.com

PHOTOGRAPHY: SHUTTERSTOCK; SUPPLIED.



Slow and Steady:
Recke Multicooker,
 Dhs479,
 Souq.com

up by hand, which is where this handy tool comes in: An easy-to-use spiraliser, it'll whip up zoodles to your heart's desire, and eliminate the danger, stress and fuss of trying to do it without one. And it's not just noodles either—this one comes with three blades and is an easy way to shred your greens if you're looking to make homemade chips or frittatas. Trust us, you'll never look back.

Super Smart Cooking

Sure, there are many tools out there that claim to be multi-use, but how many of them really do it all? Well, this one does. Recke's new line of MultiCookers are truly an all-in-one appliance, designed to replace the need for a wide variety of other kitchen gadgetry in one neat package. This savvy machine can act as



Spiral Special:
Paderno Spiralizer,
 Dhs199, Raw-Bites.ae

a kitchen stove, oven, steamer, frying pan and even microwave, though our favourite two functions are perhaps the "frying" effect and slow-cooker function: Just pop your food in before heading to work, and by the time you come home you'll have a delicious, fuss-



One-Shot Wonder:
NutriBullet,
 Dhs400, Ace Hardware



free meal waiting for you with minimal clean-up. They're very affordable too, which makes them perfect for those of us living in smaller apartments.

(Not) Biting The Bullet

Ask pretty much anyone who owns a NutriBullet and they likely won't stop raving about it. What initially started as a craze that swept across home shopping channels has now entered homes across the world with fervour, and for good reason: They. Are. Amazing. Made famous thanks to their wonder-product style infomercials, this is one knick-knack that truly lives up to all of its claims. While most of its users tend to just to whip up a smoothie every morning (since it literally whizzes up entire fruits and veg, you can retain all of the fibres, nutrients, and other goodness they contain), these babies can be used for so much more. The tool comes with a couple of different heads, and it's powerful enough to crush up anything from your herbs and nuts to coffee beans, which means you can make pestos, sauces, and yes, even grind your morning caffeine fix in it. Each one comes with a number of different cups, some with handles so you can drink your concoctions straight from the tin, which means less clean-up—and that's part of its beauty: It's so easy to clean. Just screw the blades off and rinse them off, and you're all set. The cups even come with takeaway caps, so you can knock one on and pop it into your bag to sup on at the office all morning should you so wish. The cost will pay for itself before you know it, but if the NutriBullet is a little out of your price range, there's also a smaller option named the Magic Bullet. If you're solo the latter should be enough, but those in a couple or with families would probably prefer the NutriBullet so you can whip up heftier portions. Just be sure to follow the instructions to use them safely—they may be small, but they are seriously powerful.