

## Top local chef Sue Le Gallais IN STORE SATURDAY 11 JUNE

Join us from 10am next Saturday as top local chef Sue Le Gallais, will be in-store as part of our new 'Tastes of the World' programme.

Sue will be bringing the store to life with demonstrations, and cooking a delicious selection of traditional sweet treats.



### Feeling Hot? Hot? Hot?

## Free Prize!

For your chance to win this top of the range, Russell Hobbs matching kettle, toaster and grill set, available in black, cream or red, pop in-store before 30th June and complete our form or click the button to enter the competition.



[Click to Enter](#)

### Catalogue Out NOW



Available in-store or click **HERE** to download

### Congratulations

## Prize Winners

**Congratulations to March's prize winner, Claire Lane** (left of photo) who is the lucky winner of a **Tefal Actify low fat fryer**.

Claire was presented her prize by QVC chef and cookware specialist Malcolm Harradine who was demonstrating in store last month.

Our congratulations also go out to **Greg Connor**, April's winner of a deluxe five piece pan set from cookware specialist Stellar.



### Le Lievres Loves



#### Heavy Duty Cooling Trays

With a non stick coating and available in various sizes.

From **£4.90**



#### Non Stick Baking Sheet

No need to grease this oven safe sheet which will last over 1000 times.

Was £5.50 **Now £4.50**



#### Add & Weigh Scales

Unique design and easy to use, these scales allow for measurement of multiple ingredients in the same bowl.

Was £22.90 **Now £14.99**

### A Tasty Treat from Sue

## Lemon Madeira Cake

#### Ingredients

140g self raising flour  
125g caster sugar  
2 large free range eggs  
125g soft margarine  
150g (½ jar) good quality lemon curd



#### Preparation Method

Place all the ingredients in a large mixing bowl and using an electric whisk, beat everything together until the mixture is soft and creamy.

Line a 2lb loaf tin with baking paper and tip the mixture into the tin, level the surface.

Bake at 150°C fan oven, or the equivalent, for approximately 1 hour, or until the cake feels firm to the touch.

Take the cake out of the oven and leave to cool on a wire rack.

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