

Body talk

What our favourite female writers love and hate about themselves – from belly-buttons to big feet

Minimalist impact

Pared-back party looks for the festive modernista

Selfie-obsessed

How social media has made us masters in the dark art of self-presentation

7 DECEMBER 2014

Stella



VOCAL HERO

Meet Lorde – poet, pop prodigy and polemicist

FOOD & ENTERTAINING

*Christmas with
Orla Kiely and her clan*

The Sunday Telegraph

THE TASTE TEST

Boozy butters and creams



MARCUS WAREING

Chef

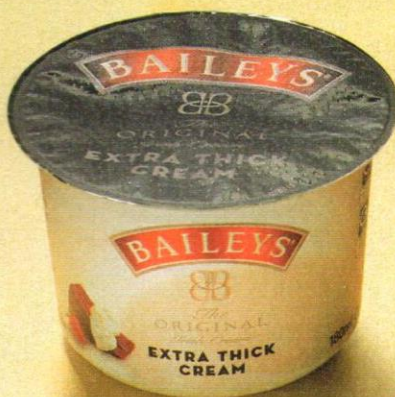
For warm mince pies or Christmas pudding, the two-Michelin-starred chef Marcus Wareing likes to add a splash of brandy to softly whipped cream. He looks for the same powerful flavour in this year's line-up from the supermarkets. "I want to taste the alcohol – it's no good just having it in the background. It should heighten the flavours in the mincemeat or pudding." *tredwells.com*

▶ To see how Marcus chose these three winners in his blind taste test, go to telegraph.co.uk/christmas



The Co-operative Loved By Us Extra Thick Vanilla Cream with Luxardo Vanilla Liqueur £1.75 for 250ml
This does taste really boozy, which I like, and the cream is not too heavy or fatty on the palate. Very nice

Baileys Liqueur Extra Thick Cream £2 for 180ml, widely available
Very smooth, with a thick texture almost like clotted cream. The alcohol could be stronger but it is well balanced. A good flavour



Cowbelle Brandy Butter with Courvoisier VS Cognac, £1.49 for 200g, from Aldi
This has a natural look of butter and a nice kick of alcohol – a great flavour. The texture is very smooth. Definitely the best of the butters

A joint affair

A whole ham is a Christmas essential, we're told. But by New Year we are tempted to discard the dry hulk clogging up the fridge. A roasted dry-cured gammon joint by the bacon curers Denhay is juicy, tasty and *small* – ergo waste-free. Available smoked or unsmoked at £11.50 per kilo, from supermarkets (denhay.com)



THE IVY LEAGUE

Could there be a better present for a keen cook than a lesson with the head chef from one of three chic London restaurants? They could master fish with J Sheekey, pasta with Daphne's or classic dishes courtesy of The Ivy. Classes will be small and held early in 2015. £150 per person for a half-day course; cookeryschool.co.uk