

MEOW! FASHION TRAVEL PEOPLE IDEAS BEAUTY

# STYLIST

**'JUST YOU AND MR TIDDLES  
FOR DINNER TONIGHT?'**

The secret reason successful women  
are ending up alone



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## BITE-SIZE PARTY FARE

Filo crab  
parcels

These delicious little parcels are the perfect addition to your Christmas soirée. Staggeringly simple to make, the parcels can be presented individually as canapés or three to a plate as a decadent starter. Serve with sweet chilli dipping sauce and something chilled and bubbly.

**Preparation time** 15 minutes

**Cooking time** 12 minutes

**Ingredients (makes 12 parcels)**

◆ 6 sheets filo pastry, approximately 37x28cm ◆ 50g butter, melted

**For the filling** ◆ 200g white crab

meat ◆ 1-2 medium red chillies, de-seeded and finely chopped  
◆ 2 spring onions, finely chopped  
◆ Freshly squeezed lime juice, to taste  
◆ Approximately 2 tablespoons mayonnaise, to bind ◆ Sea salt and freshly ground black pepper

**Method Step 1:** Preheat the oven to 200°C/fan 180°C/gas mark 6. Mix all the filling ingredients together in a medium mixing bowl and season well. Add more lime, chilli or seasoning to taste. Set aside.

**Step 2:** Cut each sheet of pastry into 4 squares approximately 12x12cm.



Cover with a damp tea towel. Using a pastry brush, dab one pastry square with melted butter and place another square on top. Spoon a tablespoon of filling into the centre and pull the edges of the pastry up to the middle and squeeze together to form a parcel. Dab with the remaining butter. Repeat with the rest of the pastry and filling.

**Step 3:** Place parcels on a non-stick baking tray and bake for 10-12 minutes until golden. Once out of the oven, transfer the parcels to a wire rack to cool and serve with the chilli dipping sauce.

*A Slice Of Cherry Pie* by Julia Parsons  
(£16.99, Absolute Press)

## FABULOUS FOODIE GIFTS

If you're looking for a Christmas present for the foodie in your life, we've found the perfect solution. A host of restaurants are doing festive hampers this year, so you can sample their delicious menus without leaving your home. Whether it's fresh cookies and jams from world-famous bakery Poilâne, hampers packed with Gelupo's homemade pasta or Sketch's *Alice In Wonderland*-inspired hampers packaged in exquisite wooden birdcages with Pierre Gagnaire's macarons, luxury chocolate truffles and bottles of champagne inside... the list goes on. Our favourite? London's Pizza East is offering a deli picnic basket with panettone, cured Italian meats and rustic chutney (£35-£150, see individual restaurant websites for details).

WHEN YOU WISH  
UPON A STAR

Looking for something a little more bespoke for your Christmas tree this year? Then deck your branches with homemade shortbread using these quirky Christmas-inspired biscuit cutters. Each set has a shooting star, Santa hat, tree and star cutter, all shaped to create delicious (and original) biscuits for your tree. Or just your biscuit tin come to that... (£14, notonthehighstreet.com).