

NZHOUSE

JULY
2010

& GARDEN

INSPIRING HOME LIFE

WIN
A \$10,000
ROOM MAKEOVER

Warm feelings

CREATE SOME ROMANCE

COVER STORY

THE PARNELL
PRINCESS AT HOME
page 22

OAMARU'S MAGICAL
WOVEN GARDEN

MEXICAN MADNESS
IN CHRISTCHURCH

Milk & honey
DESSERTS

Special feature

FABULOUS FURNITURE FINDS

9.20 INCL GST



Full On Media

4 14666 000020 07

RIGHT Winter berries and leaves make great substitutes for a bunch of flowers. Lay them across the table, pile them into a glass vase or take the more traditional path and display them simply in a jug. Green **dinner plate** \$130, white **plate** \$58 and **bowl** \$110, all from Indice, (09) 376 9167; **cutlery** part of a 16-piece set \$115 and textured **table runner** \$58.50, all from Corso de' Fiori, (09) 307 9166.



Warm feelings

Our July cover evokes the feeling of a romantic winter dinner for two. Style editor Tracey Strange explains how to create the mood



Our autumn-toned cover was photographed in the lead home for this issue, featured on page 22.



ABOVE A collection of like objects, such as these candlesticks, can be impressive, but the effect is lessened when the gaps between them are too big. Group them together tightly so they're almost touching. **Candlesticks** from \$30 to \$70 each through French Country Collections, 0800 503 500.

ABOVE RIGHT It's far easier in winter to create an ambience that makes people want to linger. Darker evenings, roaring fires, flickering candles... pure romance. **Jug** see above right; **candelabra** and **glasses** used as votives stylist's own; **table runner** as before.



TOP RIGHT Modern interiors are more about what suits a home and its owners than fashion. But, if there are still a few trends influencing home interiors, pewter would have to be among them. Less obvious than silver, far more subtle than gilt, pewter has a wonderful burnished warmth. **Jug** \$130, **platter** \$253, **oil and vinegar set** \$174, **gravy boat** \$120 and **ladle** \$37.50, all from MCF Antiques and Interiors, (07) 377 6022; **champagne glass** \$78 and **wine glass** \$100, both from Indice, (09) 376 9167; **table runner** as before.

Extra, extra!

Read all about it...



new product

1 a day formula

Resveratrol with Green Tea and Grape Seed for extra antioxidant defence.

Read all about it at
www.goodhealth.co.nz/highresextra

Available in 30 and 60 Capsule packs

goodhealth
NATURALLY NEW ZEALAND

Available now at leading health stores and pharmacies.

Naturopathic advice line 0800 44 66 34

Always read the label and use as directed.
Supplementary to a balanced diet. TAPS PP8074



Caramel Custard Flan with Mango

This traditional Mexican custard has a caramel sauce topping. Make the flan the day before so it can settle and chill.

- 1 cup sugar
- ¾ cup water
- 3 eggs plus 2 extra yolks
- 1 teaspoon vanilla extract with seeds
- ½ cup caster sugar
- 300ml cream
- Fresh mangoes to serve

Preheat oven to 175°C. Place sugar in a heavy-based saucepan and pour water around the outside. Bring to the boil without stirring and simmer until caramel-coloured, about 10-15 minutes.

Pour caramel into the base of a 20cm round tin and allow to set. (To prevent

hot splatters, place the tin on a chopping board or tea towel first in case the hot liquid causes it to buckle and flex.)

Whisk together eggs, yolks, vanilla and sugar. Stir in the cream and pour through a sieve into a jug.

Pour custard over caramel. Place tin in a water bath with hot water three-quarters of the way up the sides. Bake 30-35 minutes until set but still wobbly. Take from the oven and stand 5 minutes before removing tin from water to cool completely. Chill until needed (1-2 days).

Take flan from the fridge 30 minutes before serving. When ready to serve, invert it on to a serving platter and let caramel syrup flow over the top. Serve with fresh mango slices. *Serves 6*
For a recipe for Mexican Snow Cookies go to nzhouseandgarden.co.nz

Lime green jug (with flowers), tea lights, table and chairs, cow skin rug, patterned plates, drinking glasses, wooden dish (under cornbread), large tile (under burritos) and heart necklace from LA Imports, (09) 580 0120; cutlery, cream crockery and blue bowls from Nest, (09) 522 1448; orange faux flowers (at place settings), aqua jug and platter, salad servers, kaftans and bracelet from Republic, (09) 361 1137; large red place mat, green napkin, silver platters and biscuit jar from French Country Collections, 0800 503 500; cushion and throw from Allium, (09) 524 4242; flowers from the National Flower Promotion Group; other items stylist's own. Thank you to our model, Wilma Kotz'e, and to LA Imports for the use of their premises.