Berrydales special diet cookbook : dairy free, egg free, sugar free, wheat & gluten free recipes for everyday dishes plus product information / Michelle Berriedale-Johnson.

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BERRYDALES SPECIAL DIET COOKBOOK

by Michelle Berriedale-Johnson

Following the success of our Christmas Feasts for those on Restricted Diets we have decided to broaden our scope and produce a more comprehensive book which can be used year round - Berrydales Special Diet Cookbook.

- # 40 50 gluten, dairy, egg or sugar free recipes covering breakfast, light lunches, tea, supper and dinner party food and incorporating the Christmas Feasts dishes
- Extra helpful hints and suggestions #
- 'Allergy' classification for each recipe. #
- Product Information in which will be listed suppliers of # wheat, gluten, dairy, egg, sugar & fat free products

The book will be published on September 1st, retail for £1.95 and will be obtainable from health food stores nationwide or direct from Berrydales.

See facing page for sample of recipe & product information

Copies will be distributed free to 1,500 Promotion: dietitians and allergy clinics. We would hope to receive extensive coverage in the trade and consumer press. Since we did no less than thirteen radio interviews and a five minute spot on Granada's This Morning programme about our Xmas booklet, we are sure there will be a lot of interest in an expanded version !

For more information and advertising rates call Annie Phillips on 071 722 2866 Fax. 071 722 7685

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PASTA PRIMAVERA Serves 4

dairy free; gluten free; egg free 450g/11b rice noodles (or pasta if you can eat it) 3 tbsp olive, soya, sunflower or rapeseed oil 2 leeks, sliced very thinly 4 sticks celery, very finely chopped

100 g / 4 oz mushrooms, sliced thinly 1 x 200g/7 oz tin artichoke hearts, quartered 50g/2oz chopped ham, tongue, prawns (optional) 300ml/10floz soya cream or puréed silken tofu 150ml/5floz dry white wine or vegetable stock juice 1/2 - 1 lemon, salt and pepper

a handful of parsley, finely chopped

1. Heat the oil in a heavy pan & gently cook the leek & celery till it is quite soft; add the mushrooms & continue to cook for a few minutes. 2. Add the artichoke hearts & the ham etc if you are using it. 3. Add the soya cream or tofu & the wine or stock. Mix well & allow to simmer for a few minutes. Add the lemon juice & season to taste. 5. Cook the rice noodles or pasta in fast boiling water till they are just cooked. Drain them quickly and turn them into a dish.

6. Stir the parsley into the sauce, spoon it over the noodles & serve.

PRODUCT INFORMATION

DAIRY FREE

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