



Copper is on-trend this autumn and this 20cm casserole pan, £25, take it straight from kitchen to table.



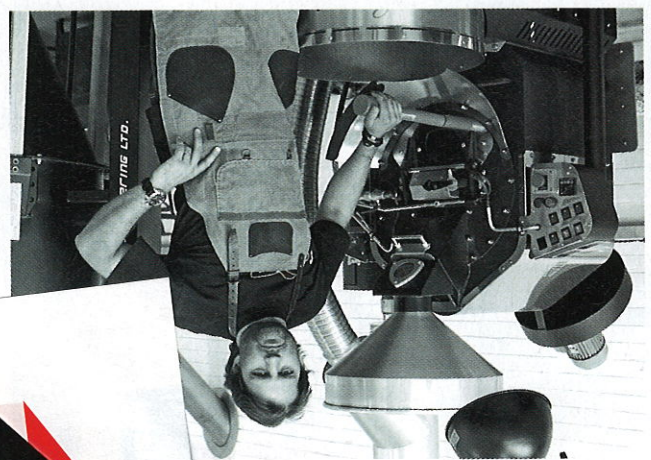
think wood-roasting means a smoky taste, but it simply brings out the natural flavours,'
Dominic, who buys his arabica beans from small, sustainable farms in South America and Africa, now exports his coffee to more than 90 countries.
Ue's coffee has been given the thumbs-up from leading chefs such as Mark Stinchcombe, winner of last year's MasterChef: The Professionals, who serves the brand at ECKINGTON Manor in the Cotswolds. He says: 'I particularly like the Colombian Cundinamarca roast. It has a harmonious flavour, with great depth and a beautiful aroma.' Buy Ue coffee online, at its Cotswolds cafe, coffee bars and delis nationwide, and at Harvey Nichols. uecoffee.com

Clare Hargreaves

Dominic Boyett has been roasting coffee professionally most of his life, but seven years ago he had a brainwave – to use sustainably grown wood to fire a state-of-the-art roasting system that produced a coffee with true depth of flavour.
'The roasting method, above all, is what influences the flavour of coffee,' says Dominic (above), who runs Britain's only artisan wood-fired roastery. 'This is what gives green coffee beans their taste, aroma and colour, transforming their fats into volatile oils and caramelising the natural sugars,'
His system is smokeless, and uses hot air from burning wood rather than direct heat from a gas flame, as other roasters do. 'This means that the beans are evenly roasted,' he says. 'People

Ue Coffee Roasters

ON OUR RADAR



update



Recipe adapted from Marcus at Home by Marcus Wareing. out now (£20, HarperCollins) Photograph © Jonathan Gregson