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Wednesday February 15, 2017

## Get three free tins of Italian olive oil (worth £29)

Subscribe today to get **three tins of Pomora olive oil**. As it only works with Italian growers who learnt the secrets of oil production from generations of their families, you're assured a top-quality product. It's also the perfect **belated Valentine's Day gift** if the event happened to slip you by and you forgot to spoil your significant other.

Plus you'll be the first to receive **exclusive invites** to reader events and **free tickets** to upcoming shows.

Just [click here](#) to start receiving Food and Travel magazine for £44 in the UK.

If you're further afield, you'll get 12 issues for the price of ten. Just click [Europe](#) or [the rest of the world](#).



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## Book three nights with NCL and get a free dining package

With a diverse range of restaurants on board every ship, [Norwegian Cruise Line](#) is the ideal choice for gourmet travellers. Most of their ships have at least 15 to choose from and with the Free at Sea [offer](#), you can enjoy **three free meals for two people** in its speciality restaurants when you book a cruise of three nights or more by 7 April 2017. Complimentary dining is offered in the form of buffets, grills and cafés but it's the exclusive dining options that really stand out. Sample top cuts of slow-roasted meats at Brazilian steakhouse **Moderno Churrascaria**, check out the authentic Mexican flavours at **Los Lobos** or opt for a bouillabaisse in French fine-dining restaurant **Le Bistro**. Just [visit the website](#) to book.



What's more, Norwegian's **seven-day sale** has been extended, meaning if you book by 19 February 2017 you will receive up to **US\$500 on-board credit** (depending on your room category).

For terms and conditions for the Free at Sea offer, please click [here](#)

For terms and conditions for the seven-day sale, please click [here](#)

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## Cook the cover

Pick up your copy of Food and Travel today to **kick-start your holiday planning** for this year and get a healthy dose of **recipe inspiration** for your midweek dinners and weekend feasts.

Inside there is plenty to help you chase the chill away. Add some spice with our **Asian street food** feature or whip up one of the six nourishing and **warming soups** from Nina Olsson. Then head for warmer climes like **Miami, Valencia and Tel Aviv**, where the food is a progressive melting pot of cultures.

If our cover (right) has caught your eye, then read on for how to recreate this **sweet potato gratin** at home. Courtesy of Pip and Nut: The Nut Butter Cookbook, it works served on its own or as a side dish. There are lots more in the issue to try.



### Sweet potato gratin serves 4-5

6 medium-sized sweet potatoes  
2tbsp sunflower oil  
250ml whipping cream  
1 red chili, finely chopped  
6 garlic cloves, finely chopped  
1tsp sea salt  
4tbsp peanut butter

mandolin

Preheat the oven to 200C/400F/Gas 6. Wash the sweet potatoes but don't peel them. Using the mandolin, slice them into 5mm discs and place in a bowl.

Toss the sweet potato slices with 1 tablespoon of the oil, the cream, chili, garlic and salt.

Layer half the sweet potato slices in a deep, medium-sized ovenproof dish, making sure they are flat. Whisk the peanut butter with the remaining oil and a couple of teaspoons of water. Spread this over the sweet potato, using a spatula to ensure it covers as much of the surface as possible. Add the rest of the sweet potato on top, covering with any remaining cream. Cover the dish with foil and bake for 25 minutes, then remove the foil and bake for another 35 minutes. Place under a hot grill for 5 minutes to get the top crispy. Yum.

**Pick up your copy of Food and Travel** from M&S, Waitrose, Sainsbury's, Booths, WH Smith and all good news outlets.

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## Win a three-night trip to New York

Eager to take a bite out of the Big Apple? [Enter our competition](#) and you could **win a luxury break for two to New York**.

You'll stay at the super-central W Hotel Times Square and enjoy its breathtaking views of the **iconic Manhattan skyline**.

Plus you'll get **two top-price tickets to see Broadway's latest hit** show Waitress. Expect an uplifting musical that celebrates friendship, motherhood and the magic of a well-made pie. It's inspired by Adrienne Shelly's much-loved film and Jessie Nelson's book and features original songs by five-time Grammy nominee Sara Bareilles.



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## Free tickets to The Cruise Show this weekend

The cruise market is now bigger and more diverse than ever. Without expert knowledge, it can be hard to choose between ocean, river, boutique, adventure cruising and more.

What's most important is that you book the one that's right for you. So whether you're **new to cruising** and don't know where to start, or you're a real aficionado of this mode of transport and just want to see **what's new this year**, we've got the answer for you.

Check out [The Cruise Show](#) at London Olympia this weekend (18-19 February) with your **free tickets** worth £20, by quoting 'FOOD&TRAVEL' when you call 0871 6204 024 or at [cruisingshow.co.uk](http://cruisingshow.co.uk)

Please note, there is a £2.50 booking fee and calls cost 13p per minute plus network extras.

We'll be exhibiting at the show, **so swing by the Food and Travel stand on E51** and have a drink with us. Cheers!

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