

# BUYER'S GUIDE

Jerusalem-born restaurateur and food writer **Yotam Ottolenghi** runs a trio of delis and NOPI restaurant. His new book *Plenty More* is out now (£27, Random House). Here are his pick of ingredients to buy online at [ottolenghi.co.uk/pantry](http://ottolenghi.co.uk/pantry)



**Sweet, jellied cloves of black garlic** add an almost meaty flavour. Slice and stir through a risotto, or blitz with Greek yoghurt and lemon to spoon over roasted veg. (£2.95/50g)



**Urfa chilli flakes** have a sweet and smoky flavor, and are beautifully dark crimson in colour. They taste and look good sprinkled over salads or with oily fish or stews. (£3.50/55g)



**Vanilla halva** is lovely to eat as it comes, with a short black coffee. I also like to spread a thin layer on buttered toast. Try halva cookies, halva ice cream or walnut and halva loaf. (£5.30/300g)



**Sea spaghetti** keeps its bite while absorbing all the juices in your pan. Use it instead of tagliatelle. (£5.50/50g)



**Tahini** is a creamy, nutty paste made from sesame seeds. Drizzle it over hot toast or sweet banana bread with a square of honeycomb. It's my version of peanut butter! (£5.30/453g)



**Whole Iranian limes** are left to dry in the sun until they turn rock-hard. Eat them added to stews or tagines – the resulting aroma is fantastic. You can also grind them and add to salads. (£3.25/30g)



I love dishes with an element of surprise – **dried barberries** (sweet and sour Iranian berries) deliver on that. (£2.85/50g)



I'm obsessed with **dakos**, a type of oven-dried crispbread. They are made with barley and are sweeter, nuttier and crunchier than their wheat-only counterparts. Top with ripe chopped tomatoes, olive oil, crumbled feta and black olives. (£4.25/400g)