

# The best... gadgets for cooks

## Rösle's Gourmet Thermometer

With chefs like Heston Blumenthal recommending that meat is cooked at precise – and often very low – temperatures, it's as well to have some help, says The Daily Telegraph. This electronic food probe tells you exactly what is happening in the interior of the meat, giving an instant reading on a back-lit screen. Price: £29.95. Contact: 01782-572910; [www.inthehaus.co.uk](http://www.inthehaus.co.uk).



**Aerogarden** If you don't have space for a herb garden, cultivate your own one in a pod, says The Daily Telegraph. Using technology developed by Nasa, these "mini-me space stations" create a rainforest environment in which you can grow herbs, chillies, salad leaves and peppers in your house. Price: £129.95. Contact: 0845-170 7555; [www.aerogarden.org.uk](http://www.aerogarden.org.uk).

**Poultry shears** Cutting up poultry and game birds requires a decent pair of shears, says The Daily Telegraph. This pair from Wüsthof will "chomp through a carcass like a hot blade through sorbet". Made from chromed steel, they have tough, machine-finished cutting edges. Price: £43.95. Contact: 01202-749428; [www.richmondcookshop.co.uk](http://www.richmondcookshop.co.uk).

**Joseph Joseph 2pot** This "plastic" gadget is basic but incredibly useful, says The Telegraph. It is independent. You can use it on its own, then attach it to a pan or pot by the handle, and it will "magically" turn into a pouring funnel for transferring ingredients to a pan or pot. Price: £10. Contact: 020-7261 1111; [www.josephjoseph.com](http://www.josephjoseph.com).



**Tovolo** This gadget is a basic but useful hand-held juicer, says The Telegraph. Simply slice a lemon or lime in half and press it against the juicer to extract the juice. The Tovolo works quickly with a quick twist of the handle. Price: £8.95. Contact: 0845 3031; [www.dailymail.co.uk](http://www.dailymail.co.uk).