

MONTHLY NEWSLETTER

Competition Time!

Win a KitchenWiz Dual Zone 700 Air-Fryer and a signed copy of Jamie Oliver's Ultimate Air-Fryer Recipes



You could be the lucky winner of one of our brand new state-of-the-art KitchenWiz Dual Zone 700 Air-Fryer's, with a whopping 9.8L capacity over two baskets, viewing window and internal timer for perfect frying everytime.

If that's not exciting enough, we've teamed up with renowned television chef and cookbook writer Jamie Oliver, to get your creative juices flowing by throwing in a **signed copy of his new book Jamie Oliver's Ultimate Air-Fryer Recipes.**

Over 40 delicious and unique recipes from Jamie's kitchen to yours, including a mouth-watering teriyaki pork belly, cornflake chicken to rival any takeaway and a white chocolate fondant that needs to be seen to be believed.

How to Enter

All you need to do to enter is head on over to Instagram and upload a picture of your most incredible KitchenWiz assisted creation.

It can be savoury, sweet, big, small, healthy or indulgent. It can even be a disaster (we all have them!)

To make sure you're in with a shout;

- Tag us in your picture @KitchenWiz
- Include the hashtag '#KitchenWizGiveaway18'

The winner will be announced on 11th December 2023, and because we are so excited to see your creations we will be giving 10 x runners up £50 KitchenWiz vouchers. Perfect in the run-up to Christmas!



3 unique ideas to impress your guests this Christmas

The jingling of bells, the frost in the air and the lack of turkeys in shops can mean only one thing. Christmas is once again upon us. This year, why not break away from the same old roast dinners and treat your guests to a new twist on the Christmas feast.

WISH UPON A MICHELIN STAR

If you and your flock are foodie types, try spreading the components over various courses. A sage and onion sourdough followed by a colourful root veg medley, then onto a succulent pork belly and braised cabbage moving seamlessly into the main event, a prime cut of your chosen meat or nut roast.

BE A TRADITIONAL DESSERT DESERTER

A recent survey by Sainsburys showed 48% of 16–26-year-olds in the UK do not like Christmas pudding, and that 80% of Brits would like to see something new on their plate after dinner.

There are plenty of winter-warming cake and pudding recipes out there to try, but if you have some fussy eaters maybe try a pudding buffet? Get some plain sponges and lay out an array of sauces, fruits and sweets for the ultimate crowd-pleaser.

RAISE A GLASS TO MOCKTAILS

It's commonplace to see a few bottles of wine on the table, but why not make a splash with a few glasses of some fabulous festive mocktails?

Be it a warming ginger punch or a refreshing Mojito, it'll be a delicious accompaniment to your feast and will delight the designated drivers, tee-totallers and little ones to be drinking along with everyone at the table. Cheers!

For more festive inspiration check out our Christmas recipes – {Link}

KitchenWiz joins forces with Haven to fight hunger this winter.

With temperatures hitting as low as -3°C in the coming months, it's a terrifying time of year for those without food and shelter. That's why KitchenWiz are proud to join forces with Haven this winter to assist in their remarkable efforts to support the homeless and lower income households.



Haven is a homelessness charity organisation, set up in 2020 to help people affected by employment loss in the pandemic. They're now extending their help across all those in need across the UK.



On Saturday 22nd November, KitchenWiz lent a hand at Haven's first New Year Turning Point event at the American International Church in Camden. Hot meals, food parcels and night shelter were provided for locals in need, as well as social worker support being on hand for advice and counsel.

Natalie Ambrose, co-founder and project coordinator at Haven, said: "We are a relatively young charity, but are overwhelmed by the support, turnout and positivity this first Turning Point event saw."

"We are so grateful to companies like KitchenWiz that have given their backing and provision of their equipment for the kitchens. We were able to feed over 350 people that day, which is extraordinary."

"These events are not just about helping people as a one-off. The food packages, advice and initiatives available are all about people leaving with a clear view on what needs to happen next, and the support they need to achieve it."

If you want to find out more about Haven's work and upcoming events, visit their website – {Link}