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Saffron's unmistakable scent and flavour straddles both sweet and savoury flavours effortlessly and adds a striking golden tone to every dish it graces. And you only need a few strands! Add it to everything from pastas and milk puddings to rich curries and fish stews.

Great news is that **Staffords Saffron** is now available in South Africa to add a gourmet twist to your cooking. Here's two of our favourites for you to try. [Click on the images for the recipes.](#)



Sweet *winter* treats

Staffords Whole Maraschino Cherries without stem and Whole Glacé Cherries are simply the perfect “cherries” for anything from cakes to cocktails and from soft drinks, to ice creams and desserts. We simply love the Cherry and Almond Loaf Cake and the Marachino Cherries and Dark Chocolate Bark treats - just what we need with afternoon tea! [Click on the images for the recipes](#)



New on the shelf

MAKING CRÊPES?



Make sure you add Staffords Whole Mandarin Segments in Light Syrup. Brand new on selected supermarket shelves, this delightful winter treat is brilliant to have on hand to bake into cakes, to add zest to a stir fry or to blitz into a pudding sauce or cocktail syrup. A storecupboard staple you simply cannot be without this winter.



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