

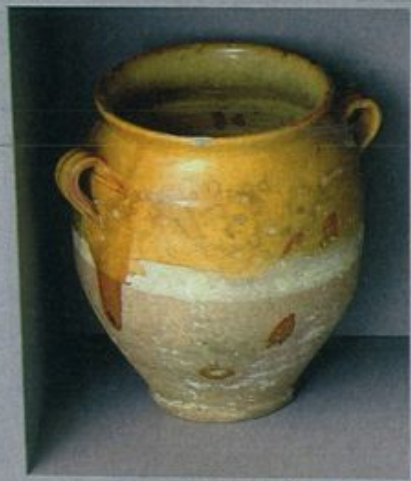
Skye Gyngell

Chef at Petersham Café, Petersham Nurseries, London

A dozen persimmons At this time of year there is very little fruit left, and these look like little winter jewels to me. They are completely heart-warming. If you manage to get them perfectly ripe the flesh bursts out. £1.50 each, Selfridges (0800-123400; selfridges.com).

Copper pans and cake tins I have a small collection already and they are all very precious to me. They are the best medium to cook with because the heavy base conducts the heat evenly. They represent a certain timelessness. From £42.95, the French House (02380-248868; thefrenchhouse.net).

Ceramic confit jar Confit jars were originally used by people in south-west France to lay down the duck for winter. They are absolutely beautiful and I love that they have this sense of purpose. We make confit in the restaurant but to be honest I just have them in my kitchen for decorative purposes. About £225, Alhambra Antiques (00 1 866 446 1688; alhambraantiques.com).



Rose Prince *Telegraph columnist*

Divertimenti egg timer Genius timer for perfect boiled eggs, with three separate traditional 'sand funnel' timers, for three-minute, four-minute and five-minute eggs. £9.50 (020-7581 8065; divertimenti.co.uk).

Poddi truffle honey and fresh pecorino Pientino Instead of Christmas pudding, I'd like to eat thin slices of fresh pecorino cheese, with this unusual, truffle-infused runny honey zig-zagged all over it. Poddi truffle honey, £15.95, and fresh pecorino Pientino, £2.15 per 100g, Luigi's (020-7352 7739; luigismailorder.com).

Trealy Farm charcuterie This is one of the few British farms to have mastered the art of air-dried meat. The coppa, salami, lomo and prosciutto, made from traditional breeds of pig farmed in Wales, has all the yeasty, herb and wine flavour of any equivalent cured meat from Europe. Minimum order £50 (01600-740705; trealyfarm.com).