

The Sunday Telegraph Magazine

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Manchild Has Leonardo DiCaprio finally grown up?



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Gift guide

1 Emmett's Suffolk-cure ham Uncooked sweet-pickled ham on the bone, made from local porkers. About £125 per ham. **2 Roco Mini Bee bars** Small exotically flavoured bars of chocolate – white and dark cardamom, chilli, ginger, lavender, orange and geranium, earl grey and rose. £10.95 for eight. **3 Pineau des Charentes** A refreshing, not oversweet, wine-based aperitif, made with a dash of cognac – serve on the rocks. £10.99 for 750ml, from Drink Finder. **4 Guimauve Fantaisie marshmallows** Twenty-two tender batons flavoured with orange flower water, raspberry, aniseed, lemon and violet. £9.90, from the French House. **5 Pâtisserie Risqué cookies** Enchanting depictions of dresses, stilettos and blue jeans adorn these pungently spicy gingerbread 'couture cookies'. Customised from £3.50.

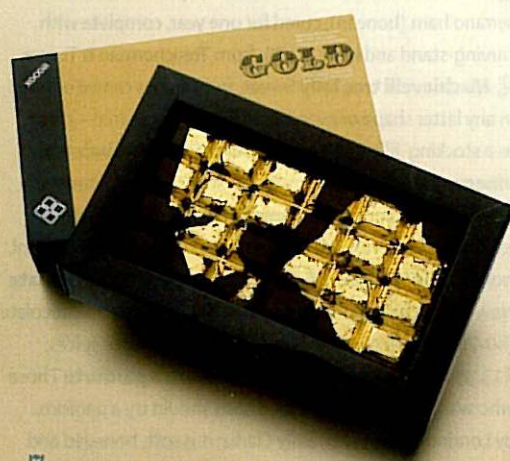
6 Yauatcha macaroons A smart box in acid colours contains macaroons so exquisite, with such yielding icing-sugary crusts, that troughing through them makes you feel like a princess. 80p each. **7 Bomboniere by Natalie gold chocolate bar** Anyone will feel like royalty while feasting on a beautiful 22-carat-gilded dark chocolate bar of exquisite quality; best done in the bath – with candles. £25 for 85g. **8 Amadei La Tavoletta bars** 'The best chocolate in the world' say the cognoscenti, who disdain squidgy centres for the subtle flavours of these austere bars. £2.99 for 100g, from Harvey Nichols. **9 N'joi olive oil and pover** Australia is producing some of the best virgin oils, including this buttery, grassy example, from Sainsbury's Special Selection. £7.99 for 500ml. **10 Pierre Marcolini Sac Intense** Five layers of darkly fabulous truffles to carry anyone through the dreary post-Christmas period on the tide of a sugar rush. £80 for 900g. For stockist information and mail-order deadlines, see page 55



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