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Cook like Heston with Hotpoint electricals

With Channel 4's new series of How to Cook like Heston well under way, food lovers won't be able to look at everyday kitchen ingredients in quite the same way ever again. Cheese on toast, anyone? Not where Heston is concerned – he'd rather make a cheese-on-toast flavoured ice cream.

And now, thanks to Heston Blumenthal's reputation for making ketchup caviar, iced chocolate wine and poached salmon in liquorice gel, viewers can make their own Heston-inspired creations while using their very own cookers, if they're feeling brave enough.

If tackling some of Heston's recipes from How to Cook like Heston is something you're seriously considering, Lovefood.com is putting Heston's recipes to the test by asking viewers to send in their own attempts. After all, how easy are Heston's dishes to replicate, using your own kitchen appliances and [Hotpoint cookers](#)?

Several brave souls have already attempted some mouth-watering dishes, which include the chilli con carne with cornbread muffins and the oxtail and kidney pudding – so maybe cooking like Heston is entirely possible, without the need for all-singing-all-dancing kitchen appliances. Fortunately, for the more cautious chefs amongst us, Heston doesn't just stick to his delightfully eccentric recipes, he's also been busy concocting some slightly-more mundane (although still typically Heston) dishes, such as the macaroni cheese baked in a hollowed-out cheese rind or the exploding chocolate gateaux filled with popping candy.

And for those of us needing some extra tips on how to cook the most succulent steak or make the perfect roast chicken, there are plenty of ideas for the next big family meal, whether you use Hotpoint electricals for your cooking or another kitchen brand. But Heston, the master of food art – renowned for using several seemingly opposite ingredients in the same dish – still insists that taste is more important than aesthetics.

He recently told [Completely London](#): "I don't like it when people are pompous about food, when foodies sound a bit like wine snobs. It doesn't matter how complex and technical a dish is if it doesn't deliver. Food has to taste good."

And, if it's a Heston Blumenthal recipe, it probably will.

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