

APRIL 2024

EXCLUSIVE OFFERS ON WHATSINSTORE.COM.MT

What's in season

Falling for **SPRING**

Monthly
Recipe
pg 8



SEASONAL OFFERS



MAGNUM
White Multipack 4 Pack
Classic Ice Cream Tub 440ml



€3.50

was €6.99



MRS BRIDGES
Tartare Sauce with Lemon

€3.75

was €4.69



BLUE ANGEL
Tuna Chunks 3x95g

€2.49

was €2.99



MERCI
Assorted Chocolates

€3.00

was €5.99



OROGEL
Frozen Minestrone
Frozen Pumpkin & Carrot Soup

€1 Off



ELMLEA
Buy Any 2 Pots & Get A Free Gift

Free Gift



BUNDABERG
Ginger Beer



PEPERAMI
Mini BBQ



BEAR
Fruit Splits
Strawberry & Apple



BORDER BISCUITS
Dark Chocolate Orange

EVERYDAY OFFERS

€1 Off



QUORN
UniQuorns
Sticky BBQ Wings
Southern Fried Burgers

€2.99

was €4.19



BEN & JERRY'S
Karamel Sutra Core Tub
Caramel Brownie Party Tub

€11.00

was €23.76



WALKERS
Shortbread Fingers
Case (24 twin packs)

€2.99

was €3.99



PEPERAMI
Chorizo 5 Pack

€1.39

was €1.89



RIESEN
Toffees

€1.69

was €1.99



PEK
Chicken 200g
Luncheon Meat 240g

€1.49

was €1.99



KOPPARBERG
Pear 330ml, Wildberries 330ml
Strawberry & Lime 330ml

€3.99

was €7.98



MAGNUM
Bomboniera

BABY & KIDS OFFERS



€119.90
was ~~€179.90~~

CHICCO
Polly Easy Highchair Giraffe



€100.00
was ~~€120.90~~

CHICCO
Miss Rodeo



€100.00
was ~~€120.90~~

CHICCO
Baby Rodeo

1+1 FREE



ORGANIX
Choco Orange Mini Flapjack Bites

1+1 Free

Save €5.99

1+1 FREE



ORGANIX
Choco Mint Mini Flapjack Bites

1+1 Free

Save €5.99



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PEZ
Buy any 2 Refill Packs & Get the 3rd Refill Pack at 50% Off

€4.38

was ~~€5.25~~

6 POUCHES

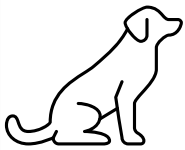


ELLA'S KITCHEN
Strawberry Greek Style Yoghurt Case (6 pouches)

€10.00

was ~~€12.54~~

PET CORNER OFFERS



DOG



5+1 Free

Save €2.29

PRINCE
Classic Premium Chicken & Tuna
with Rice and Shrimp



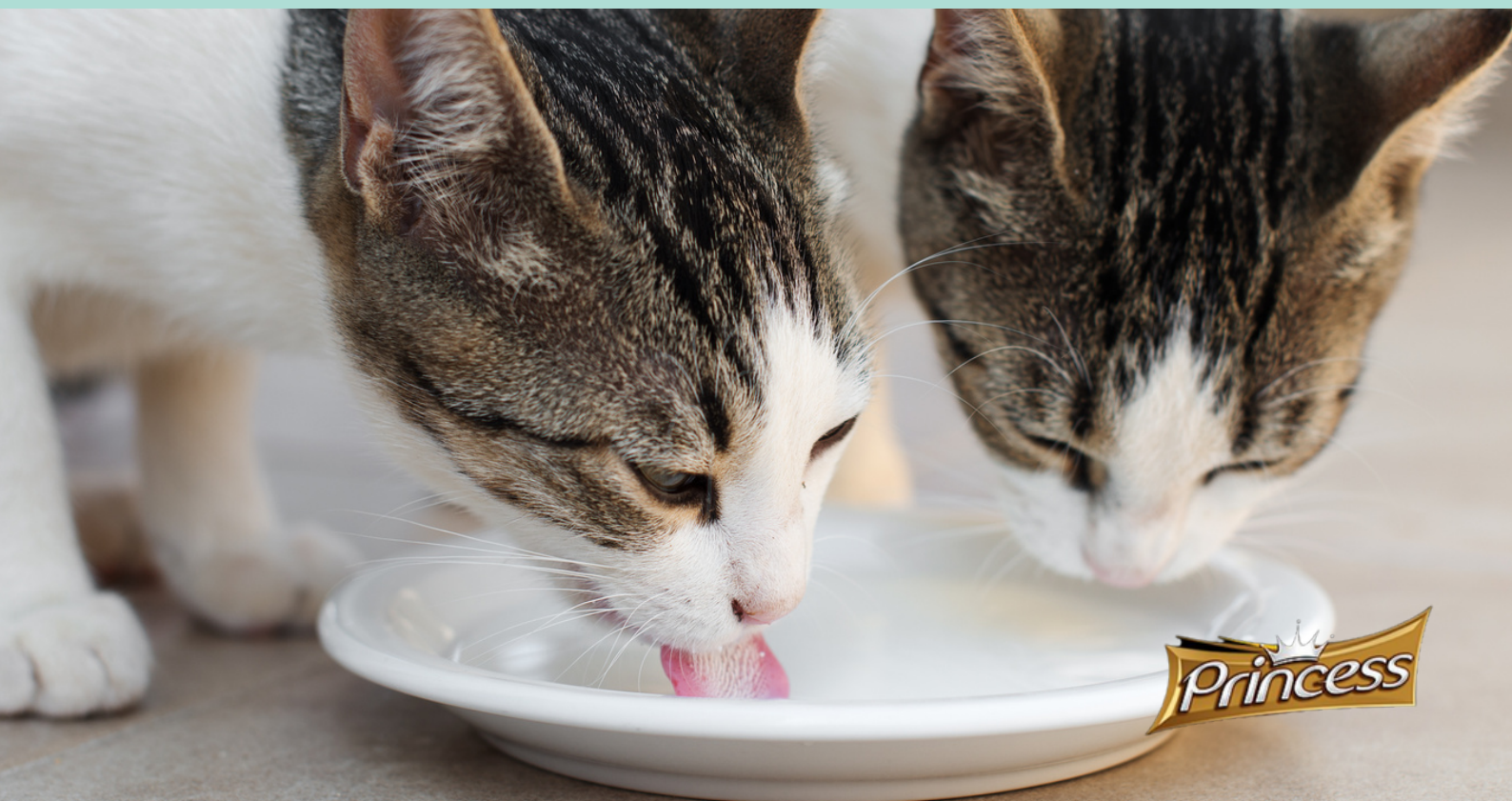
CAT



5+1 Free

Save €2.29

PRINCESS
Classic Premium Pacific Tuna with Rice & Cheese



PERSONAL CARE OFFERS



€10.00

was ~~€16.80~~

DALAN
Bath Bundle - Nourishing Shower Gel + Reparative Body Oil with Pure Olive Oil +
Nourishing Cream with Organic Grapeseed + Bath & Body Soap





MONTHLY RECIPE FRIED FISH CAKES



Prep Time 35 mins



Cook Time 10 mins



Serves 2

INGREDIENTS

- 1 small onion, finely chopped
- 500g fish fillets, skinned
- 350ml white wine or fish stock
- 500g mashed potato
- A mix parsley or tarragon or dill, chopped to make 1–2 tbsp
- Flour for dusting
- 1 egg, beaten
- fresh or dried breadcrumbs, to coat
- Oil for frying
- **Mrs Bridges Tartare Sauce with Lemon (on the side)**



METHOD

1. Put chopped onion in a large frying pan, place fish fillets on top and pour the wine or stock over. When beginning to simmer, cover and cook fish for 5 – 8 minutes or until cooked through. Remove from heat and stand to cool.
2. Strain out the onion and mix into the mashed potato with the herbs. Flake in the fish and season. Gently mix everything and using floured hands shape into 8 cakes. Lightly dust with flour, dip in egg and then breadcrumbs. Chill for at least 30 minutes to prevent them breaking apart in the pan.
3. Heat a small amount of oil in a large frying pan and fry fish cakes in batches for 3 to 4 minutes on each side or until they are golden and heated through. Drain on kitchen paper.
4. Serve with a leafy salad and Mrs Bridges tasty Tartare and Lemon Sauce for that perfect finish.



MONTHLY RECIPE WALKER'S LEMON PIE



Prep Time 30 mins



Cook Time 10 mins



Makes 6

INGREDIENTS

Crust:

- 2 packets Walkers Shortbread Fingers
- 71g unsalted butter, melted
- 44g sugar

Filling:

- 3 egg yolks
- Zest of 1 lemon
- 1 can sweetened condensed milk
- 160ml freshly squeezed lemon juice



METHOD

1. Preheat the oven to 175 ° C
2. Break the shortbread fingers into pieces and put them in the bowl of a food processor and pulse until you have fine crumbs.
3. Add the sugar and melted butter and pulse until the crumbs are all wet.
4. Press the crumb mixture into the bottom of the prepared pie plate, pressing up the sides and forming a rounded or squared off top edge.
5. Bake in the preheated oven until golden, about 8 minutes. Set aside on a wire rack and leave the oven on.
6. In the bowl of the stand mixer, whip the egg yolks and lemon zest at high speed until fluffy, about 5 minutes.
7. Slowly add the condensed milk and continue to whip until thick, about 3 or 4 minutes.
8. Reduce the mixer speed to low and slowly add the lemon juice, mixing just until combined. The mixture will start to thicken as soon as you add the juice.
9. Pour the mixture into the crust and bake until the filling has just set, about 10 minutes.
10. Cool on a wire rack, then refrigerate.

* Coccodì

