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TRAVEL

Inside the latest issue of National Geographic Traveller Food

National Geographic Traveller Food is packed with authentic travel and food experiences, vivid photography, plus insights and tips to inspire would-be explorers to travel widely, ethically and safely.

BY NATIONAL GEOGRAPHIC TRAVELLER FOOD PUBLISHED 7 JUL 2020, 16:58 BST UPDATED 6 DEC 2021, 09:32 GMT ?

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PHOTOGRAPH BY NATIONAL GEOGRAPHIC TRAVELLER FOOD

Food by National Geographic Traveller (UK) is celebrating the flavours of winter in its new issue, with help from some of the biggest names in food.

In the winter edition of this special-issue series, big-name chefs and food writers such as **Richard Corrigan**, **Nisha Katona**, **Tom Kerridge** and **Judy Joo** share the dishes, ingredients, traditions and treasured destinations that make the colder months a time to cherish.

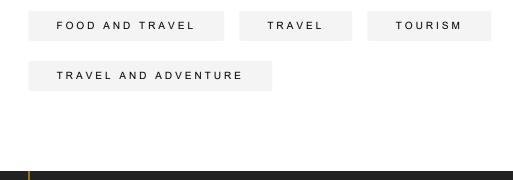
Also in this issue, we head to **Tucson**, **Arizona** for arguably the best Mexican food in the US; try some of the countless rice dishes unique to **Alicante**; and explore the historic French region of **Armagnac**, where the brandy-making tradition stretches back centuries. There's all this, plus the culinary highlights of **Sydney**, **Galway and Tokyo**. In addition, expect the usual mix of thought-provoking features and easy-to-follow recipes from world-renowned contributors.

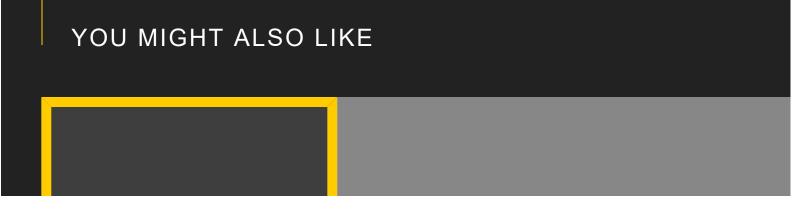
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- **Deconstruction**: Christmas pudding the history of the festive favourite
- My Life in Food: Comedian Nish Kumar on Keralan prawns and cooking during lockdown
- Five ways with: Chef Paul Ainsworth on how to get the best out of quince
- **Try it Now**: From sardines in chilli to cockles in brine, tinned fish can be a true gourmet ingredient
- Recipe Journal: Four game dishes from around the world
- Make Perfect: Tips for perfecting gua bao
- The Pioneer: Rasmus Munk, chef and co-owner of two-Michelin-star

Copenhagen restaurant Alchemist, on using food to spark difficult conversations

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