If you're breaking eggs and some shells get in, use another piece of the shell to get it out again. It’s cleaner and faster than using your fingers or a spoon!

Freeze sliced fruits/berries/herbs to add to drinks as “ice cubes”

Slice and freeze bananas. They’re perfect for smoothies, banana bread or a dairy free ice cream!

Use strawberry tops and squeezed lemons twice! Put them into water to infuse it and enjoy refreshing flavoured water.

Buy short-dated goods that are marked down and freeze them until you’re ready to use them. You’ll get super steals on expensive cuts of meat.

Keep celery stems in water to keep them fresher for longer. You may be able to plant it later!
Freeze fresh herbs in oil or water and use from frozen as you need them.

Keep a stock of frozen berries and vegetables in the freezer. It’s SOUP-ER handy!

Pop an uncut lemon in the microwave for a few seconds and then roll it on a flat surface. This will help to release all of the juices when you go to squeeze it!

Top up a frozen pizza with all the vegetables you’ve got. This is a great way to use up veg that’s on the turn.

Give staling baguettes new life by slightly wetting their surface and warming in the oven.

Squeezed oranges and lemons make great firelighters when they’re dried!