



Tupperware with a difference



Tipp von Esther Kern



Sometimes the best things are right at your fingertips. If you want to store leftovers, you can do so without using plastic – and still keep track of what you’ve got.

Airtight plastic containers are great for storing leftovers. And they stack well in the fridge. However, it’s easy to lose track of what you’ve got and end up with spoiled leftovers in the fridge.

So I was excited to hear what top chef Jann M. Hoffmann shared about his storage methods. “I store leftovers in jars”, he explained to me on a visit to his kitchen. You can use jam jars, mustard jars or pickle jars.

Another benefit of storing leftovers in jars, according to Jann M. Hoffmann, is that “the food can be heated up perfectly in the jar”. Simply pop the jar in a bain-marie or steam cooker. You don’t even need to wash up a pan afterwards.

