



10 NOV 2015

# Chef Chantel Dartnall's Little Black Book

The talented powerhouse of Restaurant Mosaic at The Orient Hotel – one of the nominees for the 2015 Eat Out Mercedes-Benz Restaurant Awards – reveals her best foodie spots.

After graduating from the Prue Leith College of Food and Wine in Centurion, Pretoria, Chantel moved to the UK where she worked with chef Nico Ladenis at Chez Nico at 90 Park Lane in London. Back in South Africa, she opened Mosaic in 2006. She's known for her "nature on a plate" style of contemporary French cuisine, inspired by the setting of the restaurant in the Francolin Conservancy with its abundance of wildlife, birds and indigenous plants. Chantel regularly travels the world to keep up with trends.

## Best spot for breakfast?

Carlton Cafe in Menlo Park, Pretoria  
<<http://www.carltoncafe.co.za/>>. I love the atmosphere of this great deli. Chef Rachel Botes has a very innovative menu and her double-gemini cookies are to die for (this has nothing to do with the fact that I'm a Gemini...)

## Best place to buy fresh produce?

I'm very fortunate in having the most incredible fresh-produce suppliers (<https://www.restaurantmosaic.com/suppliers>) who deliver to my door - Merryn Scott-Tluczek from Aloe Dale farm, Denzel Pearce from Kazi Farm and Basil Betsakos from Herbtanical. But if I do venture out to buy fresh produce, I have to say the Food Lovers Markets are really doing a wonderful job of sourcing beautiful, fresh and sometimes interesting fruits and vegetables.

## Best place to find unusual ingredients?

I have a secret contact - Debi Smith from Debi Spices, who sources absolutely anything I require. She frequently travels to India and always brings back the most incredible spices. Plus there's La Marina Foods (<http://www.lamarinafoods.co.za/>) in Modderdam. They have a great deli in-store where you can have a lovely lunch after shopping

## Place with the best wine cellar?

Chef Harald Bresselschmidt at Aubergine Restaurant (<http://www.aubergine.co.za>) in Cape Town has a wonderful selection of local and imported wines

## Your favourite item on your own menu?

Mousse de Mer - we create a seaside scene with tomato powder, seaweed and little shells. The dish consists of a rooibos tea and lemongrass risotto with a baby langoustine and lemongrass foam

Find Chantel on Facebook: [Facebook.com/chantel.dartnall](https://www.facebook.com/chantel.dartnall)  
(<https://www.facebook.com/chantel.dartnall>)  
Follow Chantel on Twitter: @MosaicatOrient  
(<http://twitter.com/MosaicatOrient>)