

## WELCOME

Over the last twenty four months, we have featured some of the most innovative restaurants and creative chefs, from all corners of the globe, including South Africa's very own superb talent as well as many of our distinguished wine makers and brewers.

In this issue, we have put a slight angle on it whereby we are showing young talent in a special feature of the San Pellegrino Young Chef of the Year. We also pay our respects to some of South Africa's top female winemakers, in our Cellar Sisters article.

We travel down the river Thames to visit Alain Roux and pop across to Spain where we go inside the esteemed El Celler de Can Roca kitchen. The much-anticipated Four Seasons Westcliff recently opened in Johannesburg and we catch up with Chef Dirk Giesemann, who brings his own innovative style to this beautiful five star hotel. Seafood specialties from The Plettenberg and the personalised cuisine of Chef Ryan Smith of Ryan's Kitchen are a delight to the palate and the eye.

It is with a twinge of achievement and sadness that I will be retiring as Editor in Chief after this issue. As founder of the magazine, I take great satisfaction in the quality and content that we have achieved through all of our previous issues and feel confident that my assistant editor Sarah Marjoribanks will continue with the high standards that we have set for our readers and advertisers.

My initial dream was to create a beautiful magazine that would not only articulate worldwide standards of food and beverages but also stir up the imagination of the chefs, sommeliers and wine makers within our industry. Judging by the compliments we receive, I now feel that it is time for me to relax and enjoy my retirement. A big thank you to all our contributors, advertisers and readers for your wonderful support.

Billy Gallagher – Editor, chief cook and bottle washer



*On the cover: Capturing life's oops moment, Chef Chantel Dartnall's beautiful "Broken Yoghurt" dish was served at last year's Chefs Who Share event and captured by photographer Melissa Delport. The dish that was served was a pared down version of Chantel's Lucy's Luscious Latte dish which featured a white chocolate 'yoghurt bottle' filled with summer berries and white chocolate panna cotta.*



*Chef Billy Gallagher*  
**Lettuce and a Lady's Breast**

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