

CHEFS ON HOLIDAY



Chantel Dartnall of Restaurant Mosaic, Pretoria

I always cook on holiday.

How can you resist the produce markets, where the fish is still alive and the vegetables were picked just before sunrise?

Our trips to Cambodia, Laos and Myanmar have touched my heart. To drift on the Irrawaddy River and see a world captured in a time bubble go by made a lasting impression.

My favourite place is Paris, without a doubt! Everything I crave is there in abundance: culture, art museums, opera and ballet, restaurants we can only dream of, and the most beautiful and romantic architecture.

I had my first experience of a Michelin three-star restaurant in 1990, when I was 10 years old. It was Jean Bardet, in the Loire Valley, France. I met the chef and that was the moment I knew I wanted to be a chef.

The place that surprised me most was Portugal. From the moment we arrived I was overwhelmed by the exceptional quality of the wine and food, and the beautiful scenery.

I love my monthly short break at our secret hiding place in the Southern Cape, where we have the luxury of being on the beach and in a mist forest.

Camp Jabulani in Hoedspruit is a very special place, one of those 'once-in-a-lifetime' experiences. Visitors can meet and feed the elephants and watch them in their natural habitat.

*• Chantel was named Best Female Chef in the World in October 2017.
restaurantmosaic.com*