

CHANTEL DARTNALL

Food

For inspiration, Chantel packs her bags every year and heads to Europe, where she discovers a treasure chest filled with culinary science and rarities. From hunting truffles in a forest in La Morra in the south of France and tasting rare balsamic vinegar in Modena to dining in Laguiole at the restaurant of a great master like Michel Bras (he's recognised as the world's most influential chef), she is constantly discovering new flavours.

Head chef of the award-winning Restaurant Mosaic at The Orient Boutique Hotel near Hartbeespoort Dam, Chantel conjures up something special again for DEKATv's culinary slot. She was recently hailed as 2017 Best Female Chef in the world. The international Best Chef Awards took place on 25 October in Warsaw, Poland, and that was where Chantel outrivalled 17 other chefs in her category and walked away with the award as best female chef. This international competition was founded in Poland in 2016 to honour the world's top chefs for their culinary art and visual presentation.

Chantel isn't only known in South Africa for her innovative and detailed approach to modern fine dining, but also in culinary circles around the world. There's nothing she enjoys more than presenting nature's art on patrons' plates, and she and her team thrive on refining and displaying botanical cuisine in their creations. She cooks with her heart, regularly entertains her guests with a menu of eight or nine dishes, and her culinary artworks – with a flower or two in the dish – reflect her passion for fresh ingredients.

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