

Jenny Handley

ghp

gourmet guide™

2019



**SOUTH AFRICA'S 25 PLATED & 50 RATED
CHEFS, RESTAURANTS & RECIPES**

Restaurant Mosaic

classic combinations re-invented into edible botany

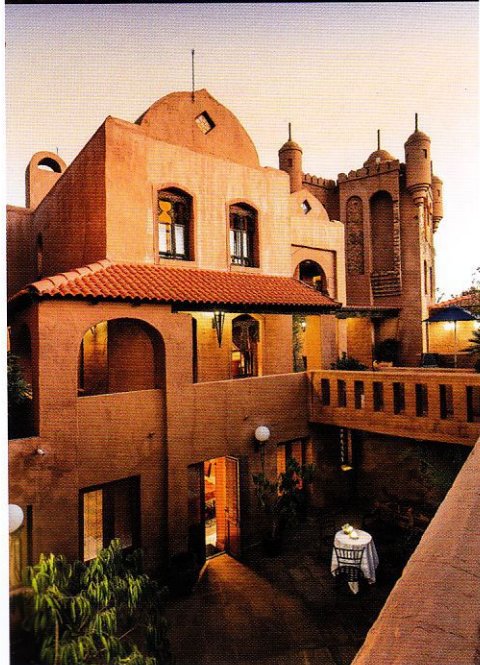


This is true destination dining. Book into one of the 10 majestic suites at The Orient Hotel in the Francolin Conservatory where giraffe, zebra and other wildlife live in nature. Be sure to appreciate the attention to detail everywhere, from the gardens and museums to the art and interior of the Belle Epoque-inspired Restaurant Mosaic.

Chef Chantel Dartnall, winner of the inaugural SWISS Culinary Innovation Award and the world's Best Female Chef in 2017, is deserving of all her accolades, yet is ever-present. Service is professional, engaging and informative – with white gloves. "I have obligations to be a serious chef, to be a celebrity chef is not why I came into the industry. You as a chef have to be true to your own vision, it's the only way you can get people to follow," she says.

Discerning diners come from all over the globe to experience Chantel's botanical cuisine. Every nuance is creatively crafted, from the beautifully worded menus that unveil the inspiration behind each dish, changing with each equinox, to the myriad courses perfectly paired with wines from their seriously superlative cellar.

Her distinctive 'sea mist' which delights from its first sight and fragrance, and her tantalising 'soup du jour' that reinvented the humble Brussel sprout may reappear, but new dishes are wildly exciting and applauded. Noble ingredients are presented in an unexpected fashion, and the flora on the estate is evident on each exquisite, often unusual, plate. She is also rediscovering forgotten South African ingredients like sorghum. Whatever Chantel plays with, know that it will be unique as she illustrates that fine dining doesn't have to be serious – it can be fun too.



ORIENT BOUTIQUE HOTEL, FRANCOLIN AVENUE, ELANDSFONTEIN, PRETORIA,
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People come to celebrate special occasions, the environment and
 ambiance have to be special – we need to help them create magic moments.

Chef Chantel Dartnall



“

Heffalumps and Woozles

It was one of those “Can you remember?” days, sitting outside on the porch high up in the Italian Dolomite Alps in Alta Badia, watching the falling snow slowly covering our footprints in the powdery white landscape, sharing stories and laughing until your tummy hurts.

It took me back to my childhood when stories were read in front of the fire, or when my eyes were heavy with sleep safely tucked up in my bed on cold winter nights. My favourite - Winnie the Pooh Bear and Christopher Robin leading an “expotition” to the North Pole on a cold and blustery day.

I just could not resist – and had to recreate his Wellies leaving footprints in the snow...

HEFFALUMPS AND WOZZLES

INGREDIENTS

Almond cake

180ml plain yoghurt
1.5C castor sugar
4 eggs
vanilla extract
180ml almond flour
1.5C flour
pinch salt
3t baking powder
180ml oil

Almond and orange glaze

3t orange zest
400ml orange juice
1 vanilla pod split in half and scraped out
3t almond extract

Garnish for almond cake

flaked almonds
icing sugar for dusting

Matcha marshmallow

125g sugar
45ml water
1t glucose
3 gelatine sheets
5ml matcha powder
2 egg whites

Apple jelly

½C sugar
375ml apple juice, golden
2 Earl Grey tea bags
2 green apples
2 star anise
1t vanilla extract
3 gelatine sheets

Apple and lemon gel

300ml cloudy apple juice
100ml lemonade
1 sprig lemon verbena
4g agar agar
1 lemon, juiced (60 ml)

Almond meringue

2 egg whites
80g castor sugar
10ml almond extract

Tonka white chocolate mousse

200g white chocolate
200g cream cheese
3 egg whites
500g castor sugar
1 tonka bean, grated finely
5ml tonka aroma

Lemon apples

lemon cordial
lemon verbena
1 knob ginger
2 green apples

METHOD

Almond cake

Preheat the oven to 180°C and line a 30cm round cake tin. Combine the yoghurt, sugar, eggs and extract in a bowl. In a separate bowl mix the almond flour, flour, salt and baking powder. Combine the two mixes together and then slowly add the oil, mix thoroughly. Pour the mix into the lined tin, sprinkle with flaked almonds

and bake for 30 to 45 minutes or until a cake tester comes out clean.

Almond and orange glaze

Combine all the ingredients together in a pot and reduce over low heat until syrup consistency.

Brush the syrup over the cake when it comes out of the oven and dust the cake with the icing sugar.

Matcha marshmallow

Combine 100g sugar, 60ml water and glucose in a pot and bring it to a boil. Soak the gelatine sheets in cold water. Heat the water and whisk in the matcha powder to make a matcha tea. Heat the sugar mixture to 127°C. Whisk egg whites until stiff peak stage and then slowly add the remaining sugar to make a meringue. When sugar syrup reaches temperature add the matcha tea and softened gelatine. In a slow steady stream, with the beater still running, add the sugar-water mixture and continue whisking until the mixture starts to cool and firm up. Spread marshmallow out in a well-greased pan or plastic container and let it set.

Apple jelly

In a saucepan, heat the sugar, apple juice, Earl Grey tea bags, green apple (cut into pieces), star anise and vanilla until the sugar has dissolved and the flavours have infused. Strain the liquid. Bloom the gelatine sheets in cold water, squeeze out excess liquid and melt into the flavoured liquid. Pour into a well-oiled container and allow to set.

Apple and lemon gel

Heat apple juice and lemonade in a small pot. As soon as liquid comes to a boil, add lemon verbena, remove from heat and allow to infuse. Remove the verbena after 10 to 15 minutes. Return the pot to heat, add the agar agar and whisk well. Bring to a boil while whisking. Pour mixture out into an oiled container and allow to set in the fridge. After mixture has set, blend in a blender until a smooth paste. Pass through a sieve and put into a piping bag.

Almond meringue

Whisk egg whites in an electric mixer until stiff peaks, slowly add the sugar and whisk to make a meringue. Flavour with almond extract. Spread the meringue out onto an oiled parchment paper and dry out at 100°C for 30 to 45 minutes.

Tonka white chocolate mousse

Fill a pot with water and bring it to a boil. Weigh out the white chocolate into a bowl that will fit onto the pot. Melt the chocolate on the double boiler. Place the cream cheese in the mixer bowl and beat with the paddle attachment until smooth and soft. With the mixer on high speed, slowly pour the melted chocolate into the cream cheese and mix until well incorporated. Set aside. Whip the egg whites until stiff peak, slowly add the sugar and whisk until smooth and glossy. Fold the whipped egg whites into the cream cheese mixture. Add

grated tonka bean and tonka bean aroma and fold in.

Lemon apples

Heat water in a medium-sized pot. In a separate pot, bring the lemon cordial, lemon verbena and ginger to a boil, remove from heat and allow to infuse. Thinly slice the green apples. Add apples to infused cordial, seal in a Ziploc bag. Put the bag into the boiling water and allow to boil for 5 minutes, remove and refrigerate.

Serves 8 to 12

