

food&drinks

Spring into summer

The Earth Laughs in Flowers is the name of Chantel Dartnall’s stunning summer 2018 menu at Restaurant Mosaic at the Orient Hotel in Elandsfontein, Pretoria. It’s rated one of the finest restaurants in Africa and the menu, with which Dartnall pays homage to Mother Nature, features the chef’s signature Botanical Cuisine, using only the best seasonal produce. ‘From the Frozen Ocean’, a magical piece of culinary theatre in which Arctic salmon is prepared in front of the diners, is a real treat, while ‘Cherry Blossom’, showcasing duck wings and lightly smoked duck breast with luscious cherry flavours, is also likely to become a firm favourite. Go to restaurantmosaic.com.



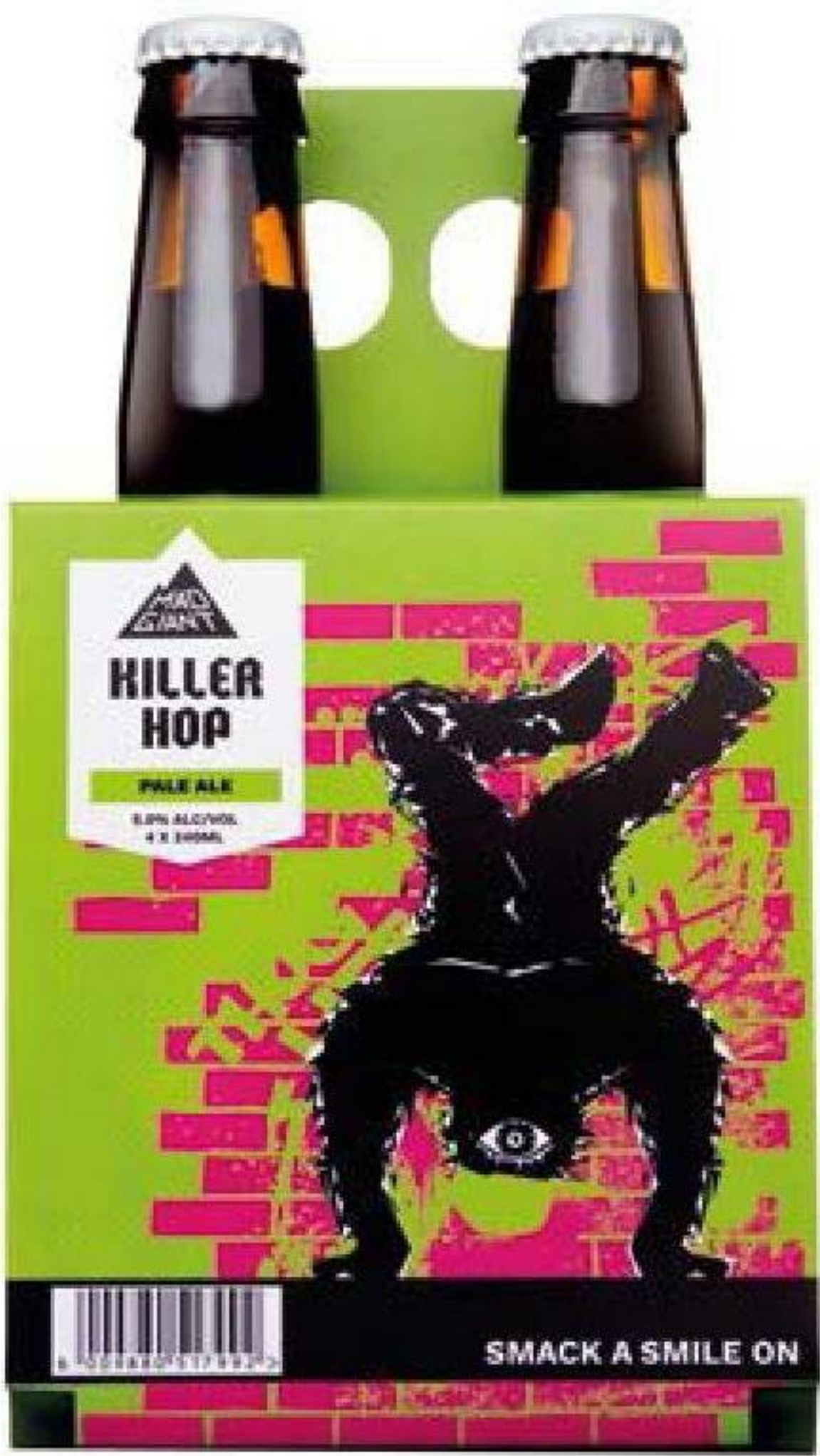
Lunchbox favourite



Montagu’s new No... No... fruit flakes (apple, blackcurrant, mango, mixed berry, peach and strawberry) contain no added sugar, preservatives or artificial colourants and they’re packed with Vitamin C and fibre. Get your 40g snack pack for R12.90 at all Montagu outlets. See more at montagudriedfruitnuts.co.za.

Say no to single-use plastic

Awesome on the palate and kind to the planet – that’s award-winning Jozi brewery Mad Giant! Now they’re changing from shrink wrap to cardboard packaging. “Paper labels cost almost double but we can’t imagine the future cost of trying to clean the ocean,” says brewmaster and founder Eben Uys. Expect to pay R24–R25 for a single Killer Hop and R85–R90 for a four-pack; visit madgiant.co.za.



YOU’RE INVITED

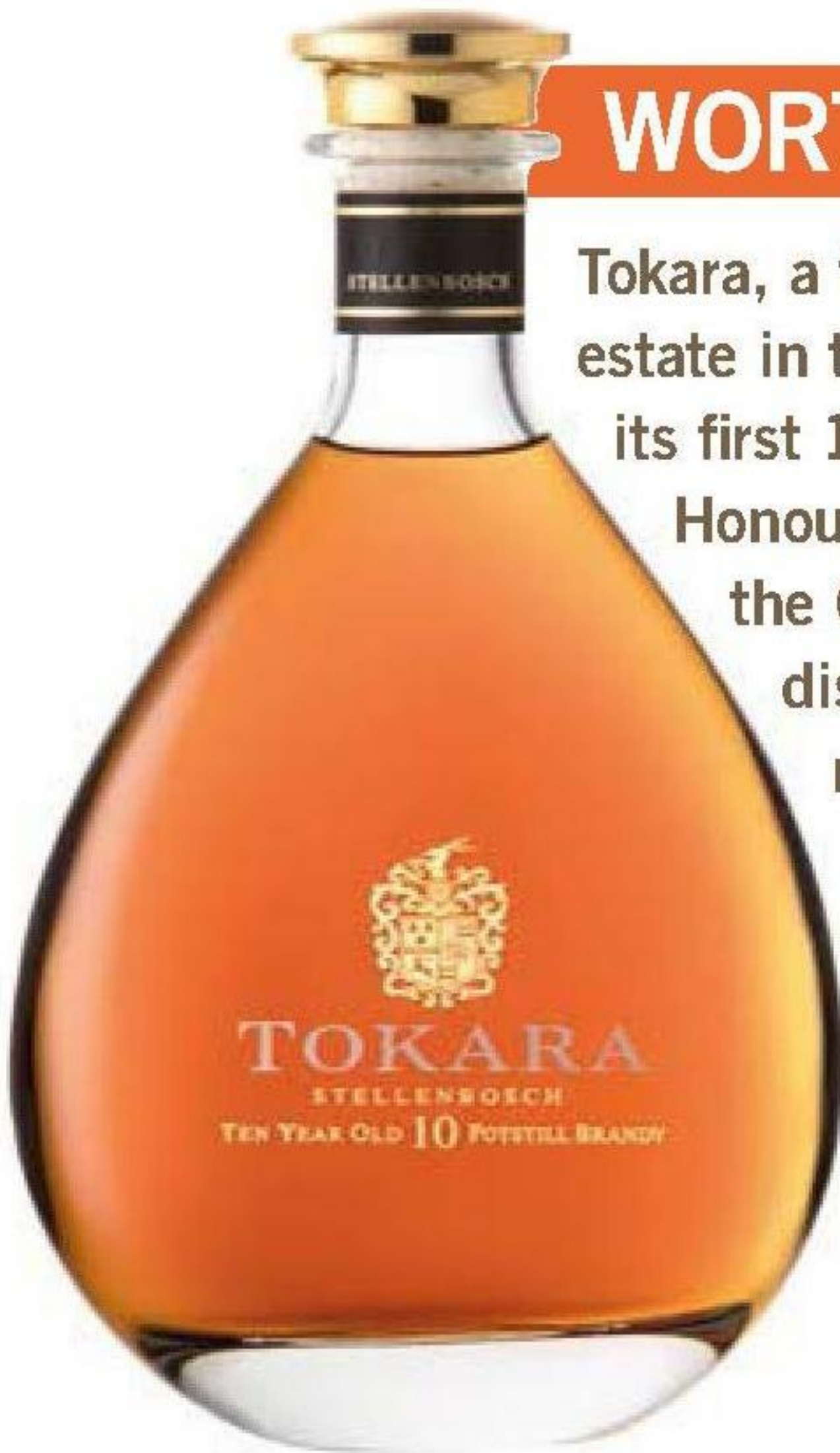
Looking for a hostess gift this party season? Poetry offers a wide selection, ranging from Cederberg Rooibos Tea (R125) and a Floral and Gold Butter Dish (R350) to Gold Twig Salad Servers (R299). Visit poetrystores.co.za.



It’s a classic!

KWV Classic Collection wines highlight single varietals from a beloved Chenin Blanc to the more unusual Grenache Blanc and Moscato. The Classic Collection Moscato is an aromatic wine with floral, tropical and peach aromas on the nose and hints of litchi on the palate – perfect for summer! Follow brand ambassador Chef Mynhardt’s lead and pair it with tandoori veg or creamy chicken pasta for a perfect match. Go to kwv.co.za.

WORTH THE WAIT



Tokara, a family-owned Stellenbosch wine estate in the Helshoogte Pass, has released its first 10-year-old pot still brandy. Honouring the age-old Cognac tradition, the Chenin Blanc base wine is double distilled in Limousin oak barrels for a minimum of 10 years. The brandy is available at the cellar door for R650 as well as at selected purveyors of fine wines; for online purchases visit tokara.com.