

TASTE

WOOLWORTHS

JANUARY/FEBRUARY 2009, R28.95 INCLUDING VAT

**THE NEXT
BIG THING**
The wines to
drink in
2009

**EXCLUSIVE
INTERVIEW**

the country's
top chef
(and restaurant)
revealed

SPECIAL ISSUE

**EAT
WELL
FOR LESS**

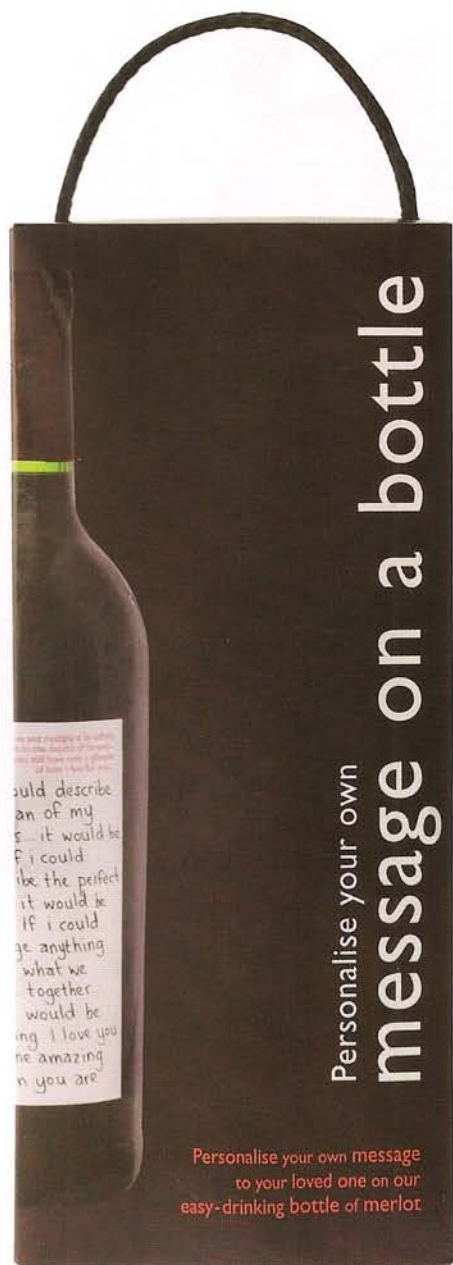
CRISP BREAD TOPPED
WITH MARINATED ARTICHOKE,
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5 RESTAURANTS THAT CHANGED MY LIFE

Bizerca Bistro's Laurant Deslandes recalls his five most memorable foodie moments.

■ **HOTEL RESTAURANT LAMELOISE**

This was my first experience of a three-Michelin-starred restaurant and the service amazed me. I remember everything I ate, from the *amuse-bouche* to the *petits-fours*. I then worked in the kitchen for a week to see how things were done in a top restaurant.

36 Place d'Armes, 71150, Chagny-en-Bourgogne, France; tel: +33 03 85 87 65 65

■ **LUCAS CARTON**

In 1975, Alain Senderens took over the old Lucas Carton establishment, handing back the restaurant's three Michelin stars in order to serve incredible food sans the price tag. I remember being particularly amazed by the 200-odd cheeses on the cheese trolley.

9 Place de la Madeleine, 75008, Paris, France; tel: +33 01 42 65 22 90

■ **L'ATELIER DE JOEL ROBUCHON**

Joël Robuchon was named Chef of the Century by the Gault Millau guide in 1989. A true master, he takes great care with the aesthetic appeal of every dish. In 2003, he opened L'Atelier, a new style of restaurant where guests watch the action while seated at the bar.

5 Rue de Montalembert (cnr Rue du Bac), 7th Arrondissement, Paris, France; tel: +33 01 42 22 56 56

■ **TETSUYA'S**

Tetsuya uses French technique with Asian influences and Japanese ingredients. Every year since 1992, the restaurant has been awarded Three Chef's Hats and, in 2007, it was voted fifth among the World's 50 Best Restaurants by *Restaurant* magazine.

529 Kent Street, Sydney, Australia, Tel: +61 2 9267 2900

■ **CHEZ GERAUD**

Geraud was a foodie who wanted a restaurant where he could eat whatever he liked. The result was this bistro, where I had my first experience as head chef. I had to establish a new menu every day and learnt to be innovative and work with the very best produce.

31 Rue Vital, 75016, Paris, France; tel: +33 (1) 45203300



L'AURANT DESLANDES

**Bizerca Bistro,
Jetty Street,
Cape Town;
tel: (021) 418-0001**



BASIC BAKES



■ **Baking's a cinch with Woolworths' new Baking Essentials range. For this dreamy creation, we simply followed the instructions on the Baking Essentials fairy-cake mix and whipped together some icing with the Baking Essentials strawberry-icing kit, adding a dash of Baking Essentials rose-water for good measure. Baking Essentials fairy-cake mix, R28.95 for 720 g, strawberry-icing kit, R25.95 for 275 g and rose-water, R21.95 for 50 ml.**