

CUISINE & WINE ASIA Singapore

Do chefs allow diners to influence their menu selection?

How much say does a diner have?

Let's find out more on page 38



IBERICO PLUMA

LEEK



OPUS

BREAKFAST 01

LUNCH 02

DINNER 03

HEIRLOOM

TOMATO

AMAS

VEAL TONGUE

BEEF

ONIONS



还是让你觉得只有这些选择？

MERINGUE



...it's about taste!

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THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST PRODUCE AND INGREDIENTS AVAILABLE



The live Tree

Olive oil is a chef's best friend in the kitchen. "Olive oil producers put in a lot of love to squeeze the olives and the outcome is like gold." Chef Lorenz-Maria Griesser explains to us how much labour goes into making olive oils. The varietal, soil and climate play a huge part in the colour, smell and taste of the oil. The right olive oil can bring out the right flavours in the dish, while the wrong olive oil creates a disaster.

With a plethora of olive oils in the market, how do we know which to choose? Which pairs brilliantly with seafood and meats? To give you a hand, we got four different chefs – Chef Sebastien Lepinoy from Le Amis Restaurant, Chef Nicolas Joanny from Nicolas Le Restaurant, Chef Mathew Leighton from Salt Grill & Sky Bar by Luke Mangan and Chef Griesser from Zott's True Alps - to do a blind tasting with 20 different extra virgin olive oils (EVOO). They have rated these olive oils, gave us their thoughts and advised how to use them.

[橄 榄 油 香]

Country Of Origin: Italy

3/5

Frantoio Cutrera EVOO D.O.P (Huber's)

Wet grass aroma emits from the slightly green oil, with a green flavour and spicy finish. Chef Lepinoy comments, "Very good olive oil, lightly bitter at the end," Chef Leighton remarks that this olive oil stays at the back of the throat while Chef Joanny points out that this olive oil is suitable for marinating meat.

Bella Rosa EVOO (Natrad Food)

Available on Qoo10

Bright gold in colour, it has a fruity and sunflower smell. While it may be light with a tinge of spiciness, the mild olive oil provides a nice aftertaste. Chef Griesser mentions, "perfect for cold marinated anchovies."

Country Of Origin: Italy

3.5/5

Country Of Origin: France

4/5

Château d'Estoublon Beruguette AOP EVOO (Culina)

Website: www.culina.com.sg

Produced exclusively from Béruguette variety olives grown in the Vallée des Baux-de-Provence, this extraordinary extra virgin olive oil is grassy, sharp and intense with flavours of fresh almond and green hazelnut. It has plenty of bitter notes and a very characteristic spicy side.

Country Of Origin: Australia

3/5

Wambyn Farm Organic EVOO (Ryan's Grocer)

Website: www.ryansgrocery.com

Yellow and light in colour, Chef Joanny notes its interesting twist to it, "It smells like dry hay, but I like it. This is a traditional olive oil that has a Mediterranean flare to it."

Château d'Estoublon Salonengue AOP EVOO (Culina)

Beautifully golden, Salonengue, has the smell of cut grass and teases the palate with its fruits and tinge of bitter finish. The pickers pick the olives with an olive comb that they run in the branches so that the olives fall into a net set up on the ground.

Country Of Origin: France

2.5/5

Casas de Hualdo Picual EVOO (Hüber's)

The Picual varietal has an Andalusian origin. Notable for its greenish tones, the scent of floral and fruity notes greet the nose while the bitter notes on the tongue make this a great complement for steam fish.

Country Of Origin: Spain

3.5/5