

JULY 2017
\$8.50
epicureasia.com

epicure

FOOD MAGAZINE
OF THE
YEAR 2016

life's refinements

Our fave gins of
the moment

THE Breezy BRUNCH special

Cinnamon
buns, laksa
quiches and
all the brekkie
treats to wake
up for

Explore
PORTUGAL'S
DOURO
VALLEY



THE PERFECT INDULGENCE

These luxe treats from Culina will elevate your brunch fare.



A bottle of Taittinger Champagne will luxe up any meal.

Long-aged caviar from The Kaviari Company



Caviar expert Bruno Higos watches over the caviar ageing process.

There's no lack of brunch foods offered at hip cafés and five-star hotels, but nothing beats enjoying a late-morning meal in the comfort of your home. And who's to say that you can't rustle up an equally indulgent feast? With a little help from gourmet purveyor Culina, brunch can easily become a pampering affair. There are myriad ways to put together an enticing spread, but to whip up a truly decadent meal, you can't do without the Big Four ingredients: caviar, oysters, truffles and Champagne.

The Kaviari Company

Why settle for less when caviar, one of the best ingredients in the world, is within reach? Caviar specialist, The Kaviari Company, handcrafts the precious morsels under the watchful eyes of caviar expert, Bruno Higos. The precious grains are first separated according to firmness, colour, size, smell and taste, the delicate pearls are then hand-salted, mixed and packed. Bruno keeps a constant watch on the caviars and with his knowledge and expertise, he starts the long-ageing process.



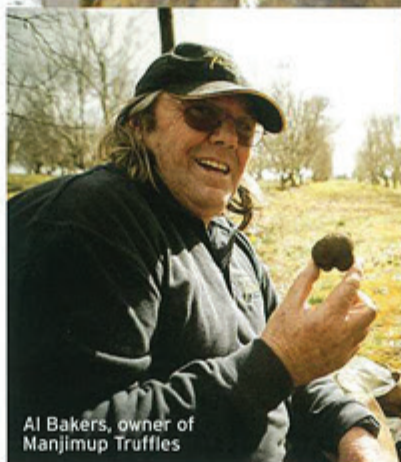
Wild Atlantic oysters

Wild Atlantic oysters' delectable characteristics are a result of breeding oysters that are uniquely suited to Sligo Bay's environment and further nurturing it to yield good shell shape and high meat quality. After the initial selection process, Wild Atlantic oysters are held for two weeks in 15kg trays on the higher shore to 'harden', which ensures that the shells stay tightly shut during transit. The final product has a minimum shelf life of seven days. The producer is also a member of Origin Green, the Irish Food Board's sustainability development programme.

Manjimup Truffles

Owned and run by the Blakers family under their Five Acre Nursery business, Manjimup Truffles supplies fresh Black Périgord Truffles to many top tables in Perth, as well as restaurants around the world. Rivalling even the black gems harvested in France, Manjimup's truffles are cultivated with growing techniques and systems pioneered by the Blakers.

This season yields the precious black winter truffle, which possesses a more robust flavour and aroma. It can be lightly cooked at low temperatures without compromising on quality. Shave over scrambled eggs and tartines or whisk into the creamy filling of deviled eggs for an earthy, ambrosial bouquet. Manjimup Truffles are in season from now till August, subjected to seasonal changes.



Al Bakers, owner of Manjimup Truffles



Manjimup Truffles

Taittinger

And what's brunch without bubbly? Look to Taittinger, one of the world's top Champagne producers. The French estate, run by fifth generation descendants of the founding Taittinger family, is one of just 16 Grand Marques of Champagne. Choose from the Brut Réserve, in which Chardonnay is delicately balanced with Pinot Noir and Pinor Meunier; the Prélude Grands Crus Cuvée, produced only with first press wines; or the complex and vibrant Prestige Rosé.

Or break out the award-winning Taittinger Comtes de Champagne Blanc de Blancs. Intended as the ultimate expression of the Taittinger style, the pale yellow bubbly with fine, light bubbles is composed entirely of Chardonnay from the best vines in the prestigious Côte des Blancs and is aged for eight to 10 years instead of the usual five to six years. The result is a refined fruitiness on the nose that develops into more mature notes of ripe fruit, raisin pastries and candied fruit; lively flavours that dance on the palate; and a long finish with spiced nuances. The Comtes de Champagne Blanc de Blancs 2006 offers maturity and finesse, and will likely age well.

To get your hands on these ingredients, make your way to Culina at Dempsey Hill today.

Culina
Quality Food & Beverage

#01-13, 8 Dempsey Road.
Tel: 6474 7338

It is this process that gives caviar all its complexity, flavours and wonderful depth. The Paris-based company supplies to numerous award-winning and Michelin-starred chefs such as Alain Ducasse, Yannick Alléno and Guy Martin, which speaks volumes about the caviar's quality.

The Kristal caviar, in particular, is favoured by chefs for its firm roundness and subtle flavour with an almond finish. Add caviar atop quintessential brunch dishes such as blinis, smoked salmon and cold capellini, or simply savour it on its own with a wood, ivory or mother-of-pearl spoon.

Wild Atlantic Oyster

Hailing from the cool Atlantic waters of Sligo Bay in northwest Ireland, Wild Atlantic Oyster's Supreme range boasts a firm texture, rich taste and robust character; you can taste the sea in every mouthful. Slurp down the silky molluscs on its own to relish its full flavour profile.