



**BACK IN BLACK**

*Stop the presses — everyone's favourite bulb has gone dark.*

There's something new happening with garlic, something a little bit dark. Black garlic is created by ageing raw garlic for a month in a fermenting cellar under high heat, so that the cloves become dark and soft. The result is a sweet, mellow flavour with none of the notorious aftertaste. It's divine simply spread on a cracker, but also try it smoothed under the skin of a chicken before roasting.



**HIVE OF ACTIVITY**

*There's a real buzz surrounding this new green enterprise.*

Mat Lumalasi and Vanessa Kwiatkowski set up Melbourne City Rooftop Honey when they discovered the European honey bee is under threat, and that about 65 per cent of Australian agricultural production depends on pollination by these particular bees.

So far, the pair have set up more than 20 hives around Melbourne at cafes and restaurants including Ladro, La Luna Bistro and Deco Wine Bar. The result is beautiful bespoke honey (each hive has a distinctive flavour). And they hope other cities will join them in establishing rooftop bee hives. [www.rooftophoney.com.au](http://www.rooftophoney.com.au)

Text: Alex Gungl Photography: Stockphoto

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**RAISING THE BARISTA**

*With Aussie baristas brewing up a storm all over the world, it's time for major overseas cities to wake up and smell some seriously good coffee.*

NEVER LET the fear of bad coffee deter you from travelling to the world's great cities. For too long, international destinations, such as London and New York, were seen as 'second-string' cities when it came to coffee. Not any more, though, as Australian baristas have taken it upon themselves to spread the good word to these quality-caffeine-deprived cities.

Homegrown specialty roasters are popping all over the Big Apple. In fact, Aussie baristas have become so prevalent in New York City that *The New York Times* has dubbed them 'the Australian coffee diaspora'. Culture Espresso Bar, owned by Sydney native Adam Craig, is one of the few places in Midtown doing a proper espresso, while Toby's Estate, well established in Australia, is soon to start roasting in Williamsburg. The Glass Shop, owned by Melburnian Francesco

Agostino, is fast becoming a Brooklyn institution and serves up a steady stream of lattes accompanied by sandwiches, homemade cakes and pastries.

In London, a similar story is unfolding. Australian Peter Hall, along with Kiwis Cameron McClure and James Gurnsey, has established the Flat White cafe in Soho. Here you'll find everyone from blue-collar workers to media expats desperate for a decent cup, eschewing buckets of sweet milk from coffee chains in favour of a perfectly brewed and frothed cappuccino.

Esteemed Melbourne institution St Ali opened its London store in Clerkenwell earlier this year to a rapturous reception, roasting beans out the back and with a handmade coffee machine taking pride of place. So don't fret when overseas and in need of quality caffeine fix — chances are an Aussie has arrived and set up shop.