

SA'S MOST TRUSTED FOOD MAGAZINE

FOOD & HOME

ENTERTAINING

MOTHER LOVE

Donna Hay's brownies & an easy family brunch

Table art
Inside SA's
ceramic
explosion

TRY THIS

Pancakes with salted caramel and chocolate fudge sauce

WIN
A designer
fridge worth
R20 000

MAY 2013
R29,95
(R3,68 VAT incl.)
Other countries
R26,27 (tax excl.)



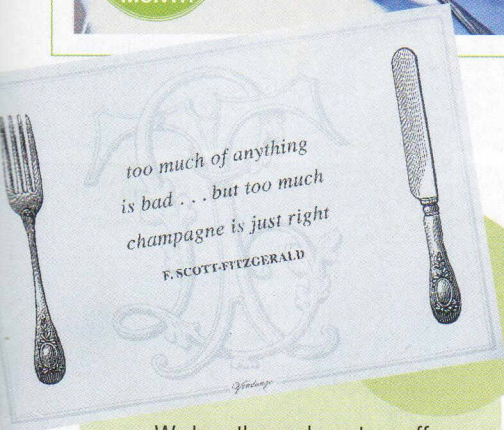
Spice routes

HOT IDEAS from Madras,
Morocco & Malaysia

In a pickle?
Apples, tomatoes
and lemons – it's
easy, we promise!



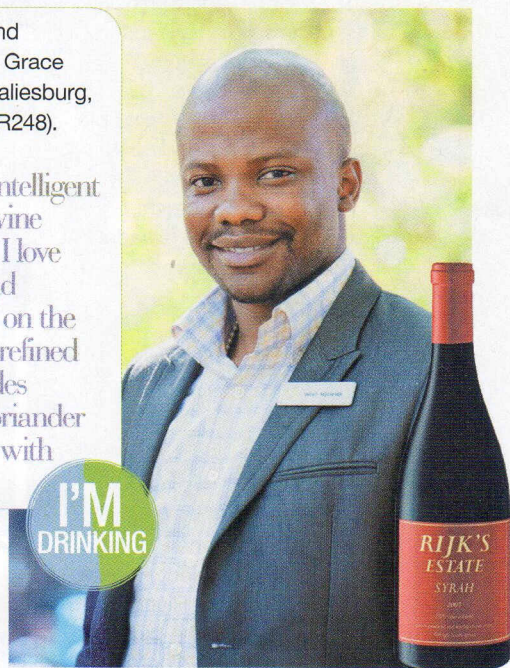
Vondeling's tasting room in the Voor-Paardeberg region has been updated, complete with a traditional thatched roof and large stoep where guests can enjoy sweeping views of the Paardeberg. Pre-book a farm-style picnic at the tasting room, or take your picnic to the end of a vineyard walk. Call 021-869-8339.



We love these clever tear-off cardboard place mats for entertaining – so will your guests. R165 from Vendange stores. www.vendange.co.za

West Ngcwabe, sommelier and restaurant manager of Mount Grace Country House & Spa in Magaliesburg, is enjoying Rijks Syrah 2007 (R248).

“I’m fascinated by the intelligent use of the oak in this wine – it’s well integrated and I love its elegance. It has a broad mouthfeel, smooth entry on the palate, lively acidity and refined tannins. The nose explodes with aromas of cloves, coriander and liquorice. I’d serve it with springbok or veal.”



dates for the diary...

5 May The **Mother's Day** buffet at The Eatery at Durbanville Hills Wines boasts herb-roasted leg of lamb, roasted garlic and thyme chicken and seasonal vegetables. Included is a complimentary glass of merlot rosé and chocolates for Mom plus a spectacular Table Mountain and Table Bay backdrop. Noon until 3pm. R169 per person. Booking essential. Call 021-558-1337.

9 – 10 May **Fine Brandy Fusion** brings together South Africa's best brandies at the Cape Town International Conference Centre (CTICC). Tickets R175 per person. From 26 – 28 June it's back in Joburg, at the Sandton Convention Centre; R195 per person. Tickets from Computicket or at the door. www.brandyfusion.co.za

11 – 12 May **Nuy Valley Harvest Feast** The valley is renowned for its wine and olives, and this month's harvest feast takes place at four local estates. Enjoy live music, wine and olive products, local cooking and food demos plus an olive pip-spitting competition. R40 each; free for kids under 18 years. www.nuyvalleyfeast.co.za



Best BUYS

What to buy in May... By INGRID CASSON

WINE OF THE MONTH

Value white

Vondeling Petit Blanc 2012 (Paarl), R48

Why buy? A fresh, unwooded chenin-led blend with viognier and chardonnay

The taste? Fig, granadilla and peach

Try with? Prawn risotto



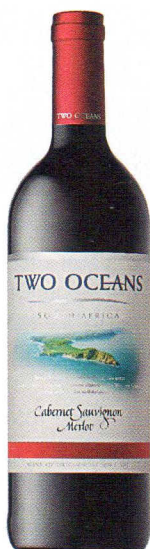
Affordable Italian

Pignoletto Colli d'Imola 'P' 2009 (Italy), R125

Why buy? The Italian grape variety pignoletto is a crisp, light and fragrant match to lighter foods.

The taste? Pineapple, bitter almonds and white flowers

Try with? Sushi, consommé, salads (www.reciprocal.co.za)



Value red

Two Oceans Cabernet Sauvignon/Merlot 2012 (Stellenbosch), R35

Why buy? Not overly sweet and fruity, like some reds in this price bracket.

The taste? Light, soft and plummy

Try with? Smoked game or duck



Smart sauvignon

Constantia Glen Sauvignon Blanc 2012 (Constantia), R110

Why buy? If you can resist, cellar it for a couple of years for maximum flavour.

The taste? Gooseberry and kiwi; a splash of semillon adds a rounded, citrus mouthfeel.

Try with? Grilled linefish, drizzled with olive oil



For pinotage fans

Wildekrans Pinotage Barrel Select Reserve 2010 (Bot River), R145

Why buy? A plush, balanced pinotage that isn't bitter or too tannic.

The taste? Dark plums and ripe raspberries

Try with? Herby lamb chops with a berry sauce



Something different

Obikwa Moscato 2012 (Western Cape), R28

Why buy? Sweet and perfumed, it's great with Asian flavours.

The taste? Ripe pears and tropical fruit

Try with? Durban curries; vanilla or caramel puds



Dinner party red

Eikendal Classique 2010 (Somerset West), R165

Why buy? This cabernet-led red blend is drinking beautifully, and still has time to go.

The taste? Rich, deep berries with a hint of herbs

Try with? Lamb shanks