

A U S T R A L I A N

GOURMET TRAVELLER

Hot 100

The trends
of the moment

Chongqing noodles

SPICY NOODLES!

How to matcha

COOL RESTAURANTS

Australia's hippest new hotel

NATURAL WINE 101

A YEAR'S WORTH OF INSPIRATION

THE **Hot**

Gather round, thrillseekers. We've got the latest on the greatest going on right now in the worlds of food, wine, and adventure. Consider this your go-to guide for good times in the year ahead.

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CHABLÉ RESORT AND SPA, MEXICO



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YUCATÁN, YES

After you've popped up at Noma's seven-week residency and bunked down at the hip Papaya Playa Project in the laid-back beach town of Tulum, venture a few hours inland on the Yucatán Peninsula to the brilliant new Chablé Resort and Spa, a restored 19th-century hacienda close to the Spanish colonial city of Mérida. It has a restaurant from star Mexico City chef Jorge Vallejo, ultra-modern suites with private plunge pools set in the jungle, and an impressive spa overlooking a cenote, a natural freshwater limestone sinkhole, for full body-and-mind relaxation. chableresort.com; papayaplayaproject.com

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MESSAGE ON A BOTTLE While circling over Seoul two years ago, Danish winemaker Anders Frederik Steen was horrified to see "islands" of plastic rubbish in the ocean below. He decided to print "Don't throw plastic in the ocean, please" in 12 languages on the labels of two wines he was making with fellow natural winemaker Jean-Marc Brignot for Foxy Foxy Nature Wildlife wines. "When the bottle is placed on the table, people start to talk about these things," says Steen. hostwineimports.com.au

PHOTOGRAPHY: JAN SINDERGARD (WINE) & JULIAN KINGMA (PEZZO)

POCKET ROCKET

Pizza? Bah! Say hello to the pezzo, the love child of Guy Grossi's 48-hour fermented pizza dough and the pita pocket. The Melbourne chef invented it while experimenting at his salumi joint Ombra – instead of stretching the dough, he baked it as a bun, broke it open and found it was hollow. Cue fillings such as meatballs and sugo, and cotoletta with Italian slaw and white sauce. Grossi has done his research ahead of opening a dedicated pezzo shop in the CBD later this year and found similar things in Rome. "We're saying it was born in Italy, raised in Melbourne," he says. ombrabar.com.au

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TWO-FOR-ONE DEAL

Indian-Chinese restaurants are becoming a feature of suburban restaurant scenes from West Footscray to Lakemba. The cuisine is thought to have developed in Kolkata's Hakka enclave in the 1920s, and is gaining traction in expat Indian communities in the wider world. While its connection to the food of China can sometimes appear tenuous, it has an internal logic all its own. Indian-Chinese in Australia is typically halal, the tables are usually set with forks and spoons rather than chopsticks, and menu staples include vegetarian chow mein, chicken spring rolls and masala fried rice. Manchurian sauce – a masala-based gravy finished with soy sauce – gets a good workout, and while the "Sichuan" dishes often include no Sichuan pepper, they still pack plenty of heat. At Parramatta's Dragon House, the signature dish is Triple Sichuan, a layered dish of crunchy noodles, fried rice and vegetables dressed in Sichuan sauce, while the dessert list at Taste of Tangra in Lakemba offers deep-fried ice-cream alongside pistachio and mango kulfi. dragon-house.com.au; tasteoftangra.com.au

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PEZZO AT OMBRA

