

International Bites



Located in a Moorish villa overlooking a crystal-clear lake in the heart of Piedmont, Italy lies the two-starred Michelin restaurant, Ristorante Hotel Villa Crespi, that is a locavore's dream come true. Run by passionate Neapolitan chef Antonio Cannavacciuolo, it serves Mediterranean cuisine crafted with only the freshest produce from the surrounding regions ensuring that everything is at its freshest and most flavourful.

Handmade pasta, Sicilian red mullet and truffles from Alba are all part of chef Antonio's kitchen repertoire, that culminates in innovative dishes like broccoli ravioli with caviar and razor-shell clams and local pigeon with sea urchin sauce – all which can be

washed down with Italian and international vintages while taking in the picturesque surroundings.

"My philosophy is to reach soul and feelings of a product, letting it express itself freely and enrich the dish," he says of the seasonal menu that's influenced by the flavours of Italy's north and south.

From November 3 to 7, chef Antonio will be visiting Dubai's Hyatt Regency to showcase his skills in the restaurant Focaccia. Creating a special lunch and dinner menu, he hopes to give UAE residents a taste of New Italian cuisine that will undoubtedly be a true semblance of the flavours of his celebrated restaurant. Call (04) 3172222 for reservations.

FOOD WANTS... MARBELLE'S BOXED CHOCOLATES



Forget Tiffany blue. The only ribboned box we're looking forward to are filled with delectable artisan chocolates from New York-based chocolatier MarieBelle. Available in 27 gourmet flavours like Earl Grey tea, lavender, lemon milk and White Kona coffee, these little squares of heaven are made from single-origin chocolate and are topped with colours reminiscent of semi-precious jewels. Sans any preservatives and filled with only the freshest fruit essence and creams, you're guaranteed that every morsel is celebration of pure flavour – just the way we like it! Drop by their shop at Broome Street in New York for a taste the next time you're in town.

TURKEY

National nosh

Need a reason to visit Istanbul? How about a weekend at the luxurious Four Seasons Hotel at Sultanahmet that's developed from a neoclassical prison and – most importantly – boasts the only Turkish executive chef in the city. Chef Mehmet Gok's menu is a modern interpretation of Ottoman ingredients and includes delicacies like lamb shank with prune and smoked eggplant purée, stuffed tomatoes, Turkish dumplings and the diet-breaking Sultan cake, a medley of luscious cheese layers with dried fruit and honey. Hungry? We're halfway through booking our table there already. Call +90 (212) 6388200 for reservations.



UK

Foodie haven

All roads lead to Kensington Olympia, London during November 14 to 16 for the sixth BBC Good Food Show London, considered one of the hottest events on the culinary calendar. Expect to rub shoulders with celebrity chefs Heston Blumenthal, James Martin and Gino Locatelli, as well as over 250 exhibitors and distributors of the country's best produce. Apart from the Slow Food Taste Workshops, watch Nigella Lawson whip up Christmas cookies or just relax with a few tasting portions from leading restaurants – there's something for every food lover. Tickets are available from the box office on +44 (870) 040 0324 or online www.londonbbcgoodfoodshow.com