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BRIEFING
Food



Coffee beer, Japan

Two tipples in one, coffee beer is a collaboration between northern Japan's Anchor Coffee, sake and beer brewery Sekinoichi and design firm Nendo. Adding coffee beans to beer during the brewing process enriches its flavour – and this drink has the added benefit of raising funds for 2011 tsunami victims. nendo.jp



STAR DISH
Mar y montaña,
Hostal Sa Rascassa
Begur, Spain

Catalonian dish *mar y montaña* (meaning sea and mountain) mixes meat with seafood. Nestled in the idyllic seaside town of Begur, the restaurant at hotel Hostal Sa Rascassa serves a traditional version made with chicken, lobster, clams and mussels. The meat and seafood is stewed in *sofregit* – onions, peppers and tomatoes – then simmered with fish stock. It is finished off with *picada*, a mixture of nuts, fried bread, dark chocolate, garlic and herbs that adds further flavour and thickens the sauce. — AK hostalsarascassa.com



Q & A

Bo Lindegaard
Co-founder, I'm a Kombo
Copenhagen

Lasse Askov (*left*) and Bo Lindegaard (*right*) make up Danish food-design duo I'm a Kombo. Together they have a restaurant called Congo in Copenhagen and run the Social Act, a series of pop-up restaurants.

How did you meet and what is your venture about?

We met in culinary school and have worked together since 2010, combining my focus on using food as an abstract art material and Lasse's skills as a chef. We initially started with pop-up restaurants and wanted to change people's expectations of what a restaurant is.

Tell us about some of your creations to date.

For the Moroso event in Milan's Salone this year we made three different coloured bowls out of edible starch and matching drinks. For example, the red bowl had dehydrated beetroot with parma ham to go with a neo-Nordic negroni, which was a classic negroni with beetroot juice. For the yellow bowl we made puffed pork rind with parmesan popcorn alongside homemade lemonade with limoncello.

How does the Social Act work?

It launched in 2012 and we do five events a year. The concept is based around words such as fun, form, function, interaction, innovation, trend, contrast and surprising. It is important to us that people are happy and relaxed at our events. — AK imakombo.com



Rocket Coffee Bar
Bangkok

Rocket Coffee Bar is, refreshingly, located at street level rather than in a mall. The owners – brothers Ben-David and Dannie Sorum, Thomas Anostam and Jared O'Brien – serve smoothies, salads, sandwiches, pastries, wine and cocktails. — AES rocketcoffeebar.com

Top three dishes:

- 01 Rocket's Benedict:** Sourdough bread with chorizo, dressed salad, *sous-vide* eggs and hollandaise sauce
- 02 Beetroot salad:** Pickled beetroot, goat's cheese, rocket, oranges and vinaigrette
- 03 Green smoothie:** Spinach, spirulina, coconut, mango, pineapple, chia seeds



La Chocolaterie
de Jacques Genin
Paris

From a tiny workshop on the outskirts of Paris, chocolatier Jacques Genin quickly developed a reputation supplying the country's Michelin-starred restaurants and top hotels with his master creations. Five years ago he expanded by setting up shop in a stately 17th-century building in Le Marais and now sells pastries, pâtes de fruits, butter caramels and exquisite chocolates to the public. In a constant flurry of activity, fresh

desserts are made on the store's top floor to be taken home or savoured in the cosy tea room. "Our team of 25 works with ingredients sourced from all around the world, from pistachios gathered at the foot of Mount Etna to Caribbean cocoa beans," says Genin. "Our emphasis lies in delicate, subtle flavour."

In the next six months you can expect to see a Jacques Genin store open in Singapore where he is teaming up with Cynthia Chua, founder of Spa Esprit's Food Collective. — AK jacquesgenin.fr

