

Aitor Zabala.  
Opposite, kohlrabi  
with snap peas



# STIR IT UP

From Lagos to LA, the next generation of firebrand chefs is bringing fresh attitudes and fine-tuned flourishes to the table. Here they share their international foodie finds

Edited by Tabitha Joyce





Clockwise from this picture: Zabala's tuna katsu with shiso, sesame oil and yuzu; toasted cauliflower with caviar and watercress; box of chocolate and freeze-dried fruit



## AITOR ZABALA

Having trained at El Bulli, the Barcelona-born kitchen maestro is now at the helm of hidden tasting room Somni, dishing up modernist plates inside José Andrés' The Bazaar in LA

### MANGOSTEEN FROM THAILAND

'It can take up to 20 years for this tree to produce any fruit. But patience pays off: the result is rich in texture. Unfortunately, they're hard to come by in the USA – they're only grown in Hawaii and the season is very limited.'

### DONABE CLAY POTS FROM JAPAN

'I use these ceramic pots at home, for tofu for example. This is a tool with a lot of history behind it that has stood the test of time and continues to be practical. Plus I adore the minimal style.'

### PEAS FROM THE BASQUE COUNTRY

'These are unlike any other peas you'll ever eat. We call them "green caviar" because they grow next to the ocean and the salinity from the waves permeates the air and soil. I brought back some seeds and we're currently cultivating them at Girl & Dug Farm near San Diego to try to replicate the flavour profile, although of course we'll have to wait and see. I like that idea of taking my Spanish roots and planting them here in the States.'

### OLIVE OIL FROM MONTSIA, SPAIN

'This is what I cook with at home. It's from the south of Cataluña – the olives are grown on trees that are 13ft tall and more than 100 years old. They are processed in a modern way though, and yield a very distinct oil that is fruity in taste.'

### SPOT PRAWNS FROM SANTA BARBARA

'Make no mistake – the best gambas are found in Spain. But the Santa Barbara spot prawn is a relatively close-to-LA alternative that we can ship in fresh, keep alive in our saltwater tank and prepare almost moments before presenting to our diners. It's a near second.' TJ





## LUKE SELBY

The British-Filipino rising star has worked with Raymond Blanc, Clare Smyth and Ollie Dabbous and currently heads up Soho 12-seater Evelyn's Table, serving seasonal ingredients with Japanese and French influences

### MANGOES FROM THE PHILIPPINES

'My mother is from Candoni in Negros – the mangoes there are wonderful. Small but unbelievably sweet, with a deep, golden-yellow flesh and skin.'

### WASABI FROM OKUTAMA, JAPAN

'There's nothing like delicate and floral fresh wasabi – it should never be compared with the stuff that comes out of a tube. I visited this town just outside of Tokyo, which is well-known for its crystal-clear mountainous springs – ideal for growing the plant. Traditionally, the paste is made with a shark-skin grater.'

### LEVASSEUR RUM FROM THE SEYCHELLES

'This spirit is inspired by the infamous pirate Olivier Levasseur and produced using local sugar cane and age-old techniques. They say that his treasure is still hidden on one of the islands and if you drink enough rum, you'll be able to find it!'

### HERDWICK LAMB FROM CUMBRIA

'Our supplier, Lake District Farmers, has been providing me with meat for years and I still haven't come across anything better. The marbling and fat content is almost wagyu-like.'

### REGIS & JACQUES MARCON IN SAINT-BONNET-LE-FROID, FRANCE

'Autumn is an incredible time to visit this restaurant in the Haute-Loire. It's located in a stunning area of natural woodland and valleys famous for mushroom foraging. I had an amazing pudding of caramelised morels and banana here.' TJ



From top: custard-filled ferratelle waffles from Abruzzo; Cicolini

## SARAH CICOLINI

After a stint at Massimo Bottura's Osteria Francescana in Modena, the hip-hop-loving dynamo is now back in Rome at her trattoria Santo Palato where the food honours the city's love for offal – with a millennial twist

### SPINOSO ARTICHOKE FROM SARDINIA

'This variety has a unique sensory quality. You can prepare them all kinds of ways, but I prefer to simply cook them on the grill, with a sauce made using olive oil. They transport me outside of Rome and are totally different to the typical artichokes on menus in the city.'

### COW HEART FROM ABRUZZO

'The cows in the region where I was born spend all day on the pasture munching grass, which gives the meat a certain herby quality. I serve the heart raw, like a tartare.'

### KATSUOBUSHI FROM JAPAN

'I source this dried, fermented and smoked skipjack tuna from a Japanese customer. I mostly add it to fish stock and as a base for broth in many of my recipes.'

### LONG PEPPER FROM INDONESIA

'I like the balsamic properties of this slightly hotter version of black pepper. I often flavour puddings with it – it works very well in the dough for brioche.'

### STRIPED RED MULLET FROM THE ADRIATIC

'The ways in which you can use this are endless: in a tomato stew, grilled, fried... the texture is meaty, whether raw or cooked. It's hard to find. One of my most popular dishes mixes the fish with fried bread and wild herbs, seasoned with oil, salt and mustard.' ERIN FLORIO



Clockwise from this picture: restaurant interior, and sign at Evelyn's Table; Selby

PHOTOGRAPHS: KEITH COLLIE; ANTONIO DIAZ; ANDREA DI LORENZO FOR COOK INC; JODI HINDS; JILL PAIDER

Cámara and Koslow.  
Opposite, from top:  
smoked-trout  
and avocado tostadas;  
Onda restaurant;  
buñuelo fritter



# GABRIELA CAMARA & JESSICA KOSLOW

The owner of Mexico City's most talked-about hotspot, *Contramar*, and the mastermind behind the breakfast revolution – served until 4pm – at *Sqirl* in LA have joined forces at *Onda*, making seafood suppers for a cool crowd inside the new Santa Monica Proper Hotel

## ROMANA ALMONDS FROM NOTO, SICILY

KOSLOW: 'A quintessential local ingredient on the verge of extinction, this fragrant, aromatic almond actually tastes like extract. Corrado Assenza of *Caffè Sicilia* gave me five kilos and we made a wonderful gelato and biscotti with candied bergamot.'

## MATE CUP FROM URUGUAY

CAMARA: 'I bought one of these in Montevideo about 25 years ago, and still drink from it all the time. I like to start my weekends with yerba mate, as it's my slow time with family and particularly with Lucas, my son. This one is made from a lovely *porongo* shell, wood and silver.'

## SZYDLOW PRUNES FROM POLAND

KOSLOW: 'I had the pleasure of trying a houmous topped with these smoky-sweet plums at *Hummus Amamamusi*, a fabulous place in Krakow. It felt Israeli-inspired, but also very Polish. When I got back to LA, I got in touch with *Windrose Farms* in Paso Robles, where we get our stone fruit, and asked them to smoke plums that we now put in our smoked-plum ketchup and one of our cookie recipes.'

## CARVING KNIFE FROM TUSCANY

CAMARA: 'This brilliant multi-purpose carving knife is from *Scarperia*. I always go there when visiting family in Florence – it's where many of the knives in my family's kitchens have come from, so it feels like home. This one in particular, with its cherry-wood handle and hammered steel, has a crafty quality that I appreciate.'

## BROWN RICE FROM CALIFORNIA

KOSLOW: 'Koda Farms is a family business run by three generations of Fukushima farmers and millers. Their *Kokuho* rice is the original variety developed in 1963, which has since become a huge hit in California while still being rooted in Japanese-American history. I eat it all the time and it's the only type I'll serve in our breakfast bowls at *Sqirl*.'

## COOKING-SIZE CHOPSTICKS FROM KYOTO

CAMARA: 'These are great for picking and stirring while cooking – I found them in a market. They're more precise than tongs and remind me of Japanese street food, which is my absolute favourite.'

## RICE PADDLE FROM TOKYO

KOSLOW: 'I discovered this standing rice paddle at a store called *Akomeya* in Tokyo. It's made from 80-year-old domestic cypress. I'd never seen a more beautiful way to eat – so simple. Sometimes the tools we use can really elevate something that's already part of our everyday lives.' KRISTA SIMMONS





## MICHAEL ELEGBEDE

Following his time at Eleven Madison Park in New York, the sustainable-food champion is putting his spin on Nigerian cooking at ITAN Test Kitchen in his hometown, Lagos. He has created the Abori collective to give visibility to local producers

### TIGER PRAWNS FROM THE GULF OF GUINEA

'We have some of the world's largest tiger prawns in Nigeria. They're caught in the Atlantic and brought over via Law School Fish Market on Victoria Island. I add them to a *banga* soup with palm-fruit extract and spices such as *oburunbebe* from the south-east.'

### OGOGORO FROM LAGOS

'This liquor is made by distilling palm wine with coconut essence. I like Lagos distillery Pedro's, which sources it from the riverine area of the country. The palate-cleansing mango granita with ogogoro is a Test Kitchen hit.'

### AFRICAN STAR APPLES FROM IKEJA

'Also known as *agbalumo*, this fruit has the perfect balance of sweet and tart. At the restaurant, we get ours from Ope Farms in Ikeja, south-west Nigeria – it's delicious as a sorbet and adds complexity to puddings such as mousse.'

### THE AFRICA COOKBOOK: TASTES OF A CONTINENT BY JESSICA B HARRIS

'One of my all-time favourites. The author set out on a journey around the continent, documenting the cultures and the food that derives from them in such an eloquent way. It shows how much we have in common, rather than what divides us.'

### CALABASH NUTMEG FROM SOUTH-EAST NIGERIA

'Known locally as *ehuru*, this is one of my top spices for its smoky flavour. It's indigenous and actually not in the nutmeg family at all. I get it from Oyingbo Market and make a version of traditional pepper soup with it.' LAUREN JADE HILL



Clockwise from this picture: ITAN Test Kitchen; roasted plantain with peanut and tangerine sauce, orange and basil; Elegbede; mango sorbet with coconut crumble and sugarcane

PHOTOGRAPHS: TOLA ODUMOSU; MELANIE DUNE; MAUREEN EVANS

# DANIELA SOTO-INNES

The youngest-ever winner of The World's Best Female Chef title is behind New York's hottest Mexican spots, Cosme and ATLA. Now she's busy with two new openings in LA and Las Vegas

## CHILLIES FROM OAXACA, MEXICO

'The Pasilla mixe variety is smoky, sweet and acidic – kind of like the tastiest barbecue you've ever had. Chillies are a staple of Mexican cooking and something that's part of my everyday life. I use these in rubs, vinaigrettes, ceviche and *mole*. Sometimes I even add them to puddings.'

## VANILLA FROM BRAZIL

'Brazil has vanilla pods the size of bananas. I first saw them at Alex Atala's DOM in São Paulo – he gets his ingredients from the Amazon – and couldn't believe it. He combined them with one of the best honeys I've ever tried, in a fish dish with yuca purée and vanilla sauce.'

## TORTELLINI FROM FLORENCE

'I went on a motorcycle trip from Venice to Rome with my husband. We were on the lookout for gelato, pizza and pasta the whole way – I'm always impressed by the simplicity of Italian food. We fell in love with Trattoria Sostanza in Florence. The *tortellini in brodo* is incredible.'

## KIWI BERRIES FROM WASHINGTON STATE

'My husband, Blaine Wetzel, has a restaurant, The Willows Inn, on Lummi Island. The last time I went I discovered these berries, which are slightly sweeter than kiwis and the size of a grape. All the exciting ingredients found on the isle are included in his cookbook, *Lummi: Island Cooking*.'

## GELATO FROM BROOKLYN

'At home in New York, I adore the ice cream at Lilia restaurant in Williamsburg. I always go for the vanilla, which they make with honey and bee pollen.' LJI



Clockwise from this picture: abalone tostada; Mexican chocolate pudding; celery-root aguachile; Soto-Innes





## MANOELLA BUFFARA

The Brazilian wunderkind known as Manu has a tiny eponymous restaurant in Curitiba, one of the most renowned in her home country. Her second, Ella, is due to launch in Manhattan's Meatpacking District early next year

### FISH SANDWICH FROM ISTANBUL

'If you don't eat street food and walk around the markets, you haven't really experienced the city. This sandwich is my number one. They fry the fish and cook the bread on the spot, adding yogurt like a sauce before you eat it on the side of the road.'

### SARDINES FROM LISBON

'I'm a sardine fanatic. I love the ones at Cervejaria Ramiro. In Portugal they're big and succulent, and are eaten a little bit underdone. In Brazil, sardines have never been considered a noble fish, but that is slowly changing.'

### HONEY FROM SOUTHERN BRAZIL

'There's a small type of bee called *guaraipo* that produces bright-yellow honey. You can add it to raw fish without doing anything to it – it already has acidity and sweetness, and goes with practically everything.'

### CAVIAR FROM ITAJAI

'We have this caviar made from bottarga mullet roe, but weirdly not many Brazilians know about it. It's mostly exported to Taiwan, Japan and Italy. After travelling the world and realising people were eating it, my friend started a company called Bottarga Gold. I serve the caviar grated with cauliflower and passionfruit sauce.'

### MY GRANNY'S RECIPE BOOK FROM CURITIBA

'My grandmother Lelinha, who's 84, has put down all her recipes in her beautiful handwriting and I've gathered them into a book. It's full of funny and genuinely useful tips – for example: if you over-salted your food, add potato or pineapple to balance it out.' LAURA PRICE



Buffara in the garden. Above, cauliflower and mullet roe



Clockwise from this picture: Nguyen; crayfish dish; Vegemite roti

## KHANH NGUYEN

Having caught the critics' attention at Noma's Sydney pop-up, the Vietnamese-Australian co-founded Sunda in Melbourne and is starting a new venture, ARU, in the city in October

### BUSH TOMATOES FROM THE NORTHERN TERRITORY, AUSTRALIA

'They're a lot smaller and richer than other types. I make a sambal with them that has a complex and intense flavour. They taste like they've been caramelised.'

### GINGER FLOWERS FROM QUEENSLAND

'We get these from the grower, then pickle them to preserve their floral notes, distinct pink colour and subtle hint of ginger. This pickle is served alongside dishes such as fish with saltbush and roasted chilli sauce.'

### STRAWBERRY GUM FROM NEW SOUTH WALES

'A strong, fruity aroma makes the leaves of this eucalyptus tree from the outback really good for adding to puddings and marinades. At Sunda, we created a curry paste for a wagyu-beef dish, swapping out the usual ingredients for native produce such as this one.'

### EGG COFFEE FROM NORTHERN VIETNAM

'Traditionally, Vietnamese coffee is black and combined with condensed milk. But people in the north make their own version by whipping egg yolks and condensed milk into what's basically a *sabayon* and using this rich, aerated froth to top the drink.'

### BREAD FROM HOI AN

'What stood out for me on one trip to Vietnam was the bread. You can see the French influence in the *bánh mì* baguette, but the bread is much lighter because they use rice flour. In Hôi An, it has a particular texture and taste, determined partly by the water of the wells.' LJH



PHOTOGRAPHS: ANALIESE GREGORY; ADAM GIBSON; JAKE RODEN; HENRIQUE SCHMEL

Clockwise from this picture:  
blackberry clafoutis with  
cream; Gregory; rye sourdough  
with cheese and honeycomb

## ANALIESE GREGORY

After leading the foraging programme at Michel Bras in rural France, the Auckland-born locavore made her name at Franklin in Tasmania. She has recently compiled a book on the island's cooking and is working on her own TV show

### ABALONE FROM BRUNY ISLAND

'These molluscs are found around a lot of places in Tasmania – I come here to dive for them, but for Franklin I used to buy them from a local supplier, Tas Live Abalone. We served them with poached shiitake mushrooms and a fermented-mushroom custard.'

### WHISKY FROM KEMPTON

'It's the island's best-known spirit. At Belgrove Distillery, Peter Bignell grows all of the grain on his family farm, harvesting in his grandfather's tractor. He malts it there and also makes the spirit on site. I like to drink his rye whisky with a really big ice cube.'

### WAKAME FROM TASMANIA'S EAST COAST

'Native to Japan, this seaweed was introduced to Australian waters many years ago. I powder it to make a dust and then use it in butter. At Franklin we occasionally reduced it down with soy and mirin for a jam to go with the abalone.'

### CHEESE DUMPLINGS FROM NEW NORFOLK

'The Agrarian Kitchen Eatery makes an amazing farmer's cheese dumpling. It comes in a pool of brown butter and with seasonal greens that make you feel a bit better about eating something so indulgent. I order it every time.' LJH 🍷