

## MOVEABLE FEAST

# SANTIAGO LASTRA

AFTER BEING PICKED BY RENE REDZEPI TO LEAD NOMA'S SELL-OUT POP-UP IN TULUM, THE MEXICAN CHEF IS SET TO OPEN HIS FIRST RESTAURANT, KOL, IN LONDON. HERE ARE HIS TOP GLOBAL KITCHEN FINDS



### BLANCO JAGUAR CHOCOLATE FROM TABASCO

'I first tried this chocolate with René Redzepi, and we went on to use it at Noma Mexico. It's called white jaguar because its seeds are white. The cacao absorbs the aromas of the tropical fruits that grow around it, so it has these wonderful notes of passionfruit, mango and papaya.'

### FRESH PISTACHIOS FROM GAZIANTEP, TURKEY

'For me this nut is like a really refined avocado. I once made a guacamole with pistachio and added the skins, which have a citrus tang. They originally came from areas such as Gaziantep in the south-east of Turkey so it's the best place to buy them.'

### CRAB AND WAFFLE FROM BARR, COPENHAGEN

'This is one of my favourite restaurants in the world because it's so casual yet unbelievably good. I love the waffles with fresh crab and a velvety, creamy egg-yolk sauce.'

### ORANGE WINE FROM GEORGIA

'Georgia was the birthplace of wine more than 7,000 years ago. And I find that the country's orange wine is excellent for pairing with complex Mexican food. It needs a bottle that is fresh but still has some tannicity and acidity.'

### TACOS FROM MEXICO CITY

'Tacos are everything. In the Nahuatl language, taco means "in the middle". In my opinion there is nothing more complex in terms of flavour. A taco has to give you fireworks. I go straight from the airport in Mexico City to Los Cocuyos for its incredible offal tacos.'

### SEA BUCKTHORN FROM THE SCOTTISH HIGHLANDS

'These tart orange berries have a high nutritional value and a lot of sweet floral aromas. I like to compress the heads of langoustines with sea-buckthorn juice and then squeeze it onto tacos.'

### PORK BUNS FROM TAIWAN

'The main night market in Taipei is the best place in the world to try these. They are lined up in a big, flat pot then steamed under bamboo. Last, sesame oil is added so they go crispy underneath. The buns are spicy inside with this amazing texture and rich sesame hit.'

### 'MOUTHFEEL' COOKBOOK FROM DENMARK

'I discovered this title by Ole Mouritsen and Klavs Strybaek when I was living in Copenhagen – it has taught me so much. There's something the Japanese call *kokumi*, which means background flavour. It is present in onions, garlic and yeast, and without it, your food will taste flat.'

### MEADOWSWEET AND WOODRUFF FROM KENT

'I cook with a lot of British dried spices. Meadowsweet is great in puddings for its marzipan scent, and I sometimes use woodruff instead of avocado leaves. The idea is to give my guests a real sense of place.'

### CHILLIES FROM MEXICO

'The diversity of Mexican chillies is endless, and some have different names when they're fresh and dry. For example, jalapeño is a fresh chilli, but when it's dry it's called *morita*, and when it's ripe, smoked and dried, it's chipotle.' LAURA PRICE