

Wharf Taste



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Pastries of perfection

By LAURA KENDALL

CABOT Place's campaign to become the culinary hub of Canary Wharf continues apace with the announcement of two new gourmet shops swelling the ranks.

The French bakery and patisserie PAUL will bring the authentic taste of real French baking to the Wharf when it opens next month. Founded in 1889, the fourth generation of PAUL family bakers still uses methods unchanged in more than 100 years. Loaves are freshly baked throughout the day, taking a minimum of seven hours – a longer fermentation process designed to ensure the best possible texture and taste.

Wharfers will be tempted by croissants and pains au chocolat, rustic French bread sandwiches, quiches and renowned handmade

speciality breads.

Its mouth-watering patisserie selection will be complemented by a range of coffee, tea and hot chocolate.

Speaking of chocolate, chocoholics will be delighted to learn Charbonnel et Walker will soon be with us.

Established in 1875, the royal family's chocolatiers have a reputation for elegantly packaged chocolates for special occasions or just every day.

Chocolate shop Ackerman's will move from its current unit in Cabot Place West to a new outlet in Cabot Place and rebranded as Charbonnel et Walker from June 1.

The new shop will stock unique specialities including rose and violet creams, drinking chocolate and pink champagne truffles. A delivery service will also be available.

To celebrate the opening, Charbonnel et Walker will offer one lucky shopper the chance to win a year's supply of chocolates.



The PAUL bakery has been a purveyor of fine French cooking for more than 100 years

Chef's tip



Marco Bax, executive head chef at Quadrato at the Four Seasons Hotel

TEMPTED by a healthy dish with lots of flavour? Following is one of the three cold sauces we are offering with our fish every Saturday night at Oceano in Quadrato, our delicious seafood night.

Costa Smeralda sauce:

- Plum tomatoes, 4 each
- Fresh corianders, 1 bunch
- Garlic, 1 clove
- Olive oil, 50 cl.
- Diced red onion, 30 grams
- Salt and pepper

Wash and cut the tomatoes in half, take the seeds out and dice in little cubes.

Peel and chop the onion and garlic. Wash and chop the coriander.

Mix the ingredients and add the oil, salt and pepper to taste.

Blend 1/3 of the sauce and add the remaining ingredients.