



New Zealand Herald
10-Mar-2010
Page: 20
Viva
Region: Auckland
Circulation: 180939
Type: Metro
Size: 366.08 sq.cms
Frequency: MTWTF--

THE DISH

World famous

Recently spotted eating mushrooms on toast at Dizengoff on Ponsonby Rd — celebrity Kiwi chef Peter Gordon. A couple of weeks later, he's singing their praises — and other dishes around town — in an article entitled "New Zealand's Quirky Breakfasts" in *The Financial Times* in San Francisco!

"Auckland has great cafes," he writes, "many of them serving wonderful breakfasts. My favourites are Dizengoff in Ponsonby (a suburb known as "breakfast heaven") and Gala in Mt Eden. The latter serves "mother-in-law eggs," its recipe courtesy of the owner's Indian relative, comprising fried eggs with garam masala, crispy lentils, chilli and coriander. I particularly love Dizengoff's creamy sauteed field mushrooms and basil-rich pesto on sourdough, while Agnes Curran wins me over with its lovely pots of tea, its apple and cinnamon porridge with brown sugar — and its tiny sun-filled courtyard."

Cheers Peter. Being London-based doesn't stop him being a fantastic ambassador for New Zealand.

Good herbs

One of our latest finds is Gangi Dante herb condiments at Sabato. These are grown by the Gangi family in rugged terrain at the base of the Madonie mountains in Sicily. Family and friends harvest and process everything by hand to ensure the essential oils are retained. Foodies will love that they specialise in the puanta variety of oregano, which is a cross between oregano and marjoram. With a vibrant, citrusy tang, you can hang a bunch of dried herbs in your kitchen and use when needed — or try one of the packs of special mixes designed for meat or fish or for pasta — which you can simply cook and then mix in the herbs and some good olive oil.

Delicious. Dried oregano \$7.90 a bunch, herb sachets \$9.90. Sabato, 57 Normanby Rd, Mt Eden, ph (09) 630 8763.

Cheers to that

If your interest in wine runs a little deeper than whether you're drinking red or white, then you may like to pour yourself a glass of your favourite (red or white) and settle back in a comfy chair to read *Chancers & Visionaries* (Godwit: \$49.99). Author Keith Stewart sets out to tell the stories of the inspiring characters who have built New Zealand's wine industry into the success it is

today. From the first vines planted in the Far North in the 1820s to the more recent changes in perception of pinot noir — once considered a "dodgy, irascible grape" — this is an intriguing book about the people who overcame adversity and followed their passions. In stores from March 19.

Cute idea

If you like Abe's Bagel Bites, as we do, then you might be interested to know they've just launched Sweet Bagel Bites. They come in two flavours — Chocolate Chip and Honey Raisin. A great sweet treat that isn't loaded with sugar and fat. \$5.80 for a bag of 10 mini packs from supermarkets.

Chile charity

Tuesday nights are usually a quiet night at home, so why not do something a little different and help raise money for the victims of the Chile earthquake? On Tuesday March 23 the Wine Chambers restaurant in Shortland St is holding a charity dinner, South American dancers, a silent auction and a delicious dinner including wine. With three Chilean staff, the cause is close to their hearts. It will be a fun night. The Wine Chambers, 33 Shortland St, City, ph (09) 309 8191.

