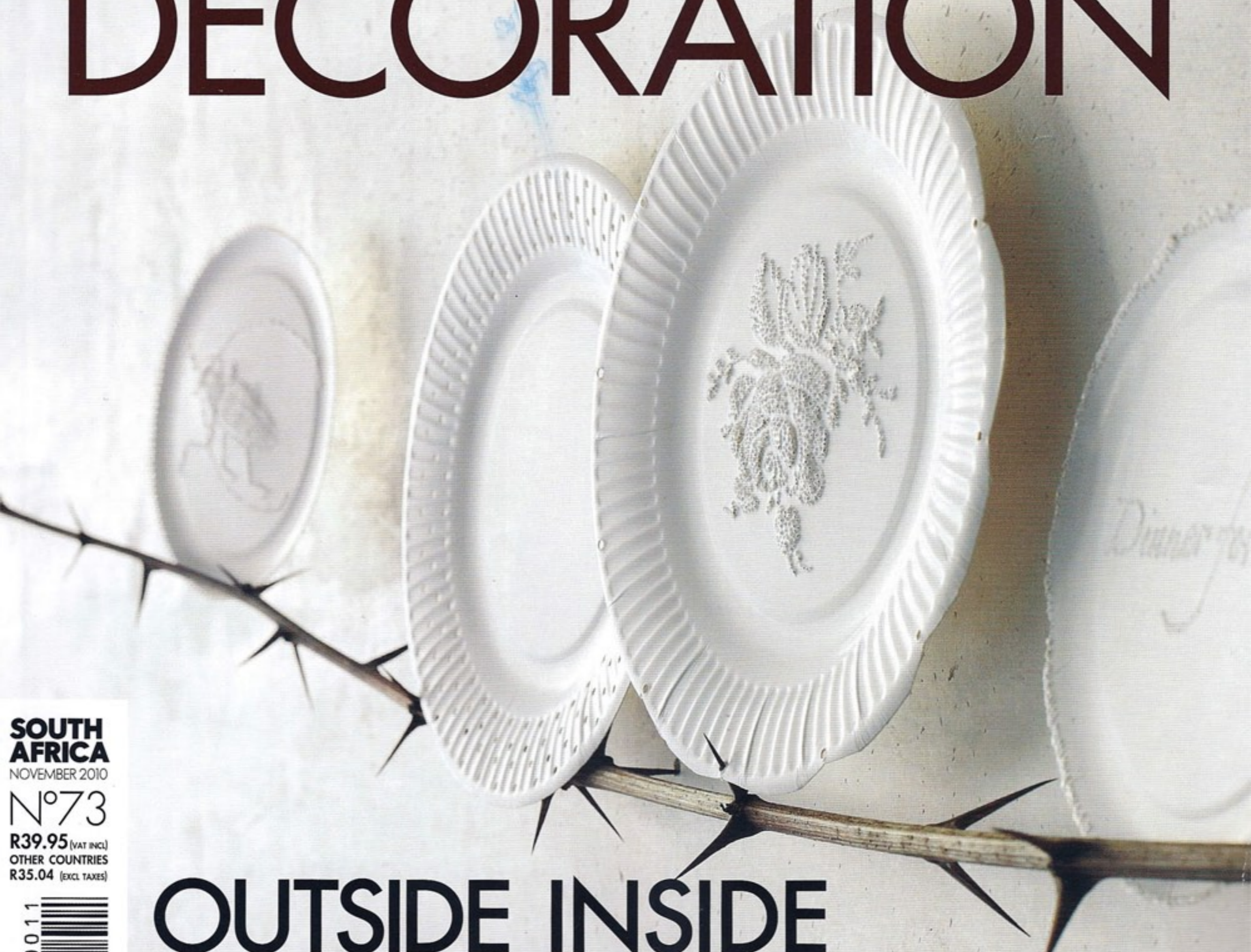


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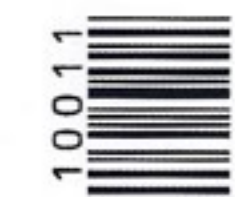
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OUTSIDE INSIDE

THE BEST HOMES UNDER THE SUN
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+ SUMMER 2010/11 PALETTE THE RISE OF SHINE



Babel's palette of creamy whites and buttery yellows takes its cue from the kraal in which it is built. The farm's original stone basins and ancient brickwork have been effortlessly included into the layout of the restaurant

FROM THE GARDEN

A visit to Babel, a new restaurant on the historic farm of Babylonstoren in the heart of the Cape Winelands, is as much about exploring the farm's vegetable garden as it is about sampling its seasonal fare





THIS PAGE, FROM LEFT On the restaurant veranda, simple raw-wood tables offset decorative glassware and eclectic seating; homemade vinaigrettes, Willow Creek Cabernet Sauvignon vinegar and olive oils from the House of Olives in Klapmuts are displayed in vintage cut-glass decanters **OPPOSITE** A delicious combination of flavour, texture and colour on a plate, Babel's Vineyard Lunch offers an ever-changing array of the area's finest local produce. This table's fare includes a home-baked farmhouse loaf, red figs and radishes from the garden, and a creamy Huguenot cheese from a neighbouring farm. The Lucas Jamon Serrano-style ham is from Prins Albert Trading Co.

BUILT IN WHAT WAS ONCE THE KRAAL OF HISTORIC BABYLONSTOREN FARM IN THE CAPE WINELANDS, BABEL RESTAURANT IS an airy combination of Cape Dutch and modern architecture, and the ancient brickwork and stone basins of the farm's original buildings. Inside, the space's cool, pared-down palette is inspired by the kraal: glossy white surfaces reminiscent of milk and yoghurt, a buttery pale yellow, and the soft grey of creamy Gorgonzola.

Babel's neutral scheme is the ideal backdrop for the abundantly colourful, mouth-watering dishes that come from its kitchen and garden. With an emphasis on fresh, seasonal produce and healthy portions of simple yet interesting food, the menu changes almost daily according to what's available from the garden, while still offering a selection of signature dishes and indulgent desserts. All ingredients come either from the farm itself or are (very) locally sourced – the cheese, for instance, is made next door at Dalewood Farm.

But what really sets this eatery apart is the experience of Babylonstoren itself. A wine and fruit farm dating back to 1690, its current transformation is the brainchild of former DECO editor Karen Roos. Guests (who will soon be able to stay on the farm in 14 beautifully appointed garden suites) are welcome to wander around the 10-acre formal vegetable and fruit garden, and to visit the open-plan kitchen to observe the chefs at work. 'Visitors can personalise their menus according to preference and even cook with the chefs,' says consultant chef and DECO's own Maranda Engelbrecht. 'It's definitely a more interactive dining experience and, like the garden, it's a constantly evolving, organic process.' ■

Babel is open Wednesday to Sunday for tea and lunch, 10am to 5pm. Breakfast and dinner by appointment. Call ☎ 021 863 1804





Slow-roasted duck with star anise and granadilla

1 SLOW-ROASTED DUCK WITH STAR ANISE AND GRANADILLA

1 FREE-RANGE DUCK*
 4 TBSP SOY SAUCE
 1 TSP SESAME OIL
 5 STAR ANISE
 2 TSP CRUSHED CORIANDER
 1 TSP FIVE SPICE POWDER
 4 TBSP FYNBOS HONEY
 BUNCH OF BABYLONSTOREN LEMON THYME
 SLICED GRANADILLA, TO SERVE
 EDIBLE GOUSBLOMME (*CALENDULA OFFICINALIS*), FOR GARNISH

- 1 Cut through the backbone of the duck and flatten by pressing down firmly.
- 2 Remove excess fat and place in a roasting pan.
- 3 Combine the remaining ingredients and brush over the duck. Cover with plastic wrap and leave to marinate overnight.
- 4 Preheat the oven to 160°C. After removing the plastic wrap, cover the duck with aluminium foil or the tight-fitting lid of the roasting pan. Cook for two to three hours, until soft but not falling apart.
- 5 Remove from the oven and carefully spoon off the fat.
- 6 Return to the oven and cook under the grill until crisp and brown.
- 7 Add sliced granadilla to the roasting pan for five minutes.
- 8 Serve with sweet potatoes and the warm granadillas drizzled over the duck or on the side. Garnish with edible *gousblomme* (*Calendula officinalis*).

Serves 2

Wine recommendation: Barminey Chardonnay 2009

* Babel's free-range, organic ducks come from De Denne Duck Farm in Klapmuts. Ask your butcher for a local equivalent

2 GARDEN BREAKFAST

Babel's seasonal garden breakfast is a fresh selection of new flavour combinations and crowd-pleasing favourites. Ingredients – direct from the farm or sourced locally – may include cooked baby beetroot, avocado, mustard cress, sliced plums, raw almonds, Babel yoghurt cheese and cherries.

To make the Babel yoghurt cheese:

- 1 Rinse a piece of cheesecloth in warm water, line a teacup with it and pour in enough yoghurt to almost fill the cup.
- 2 Tie the ends of the cloth with string to make a ball.
- 3 Hang overnight in the fridge or a cool room. Place a drip tray underneath to catch the water that will seep through.
- 4 Serve in or out of cloth.



Babel Garden Breakfast