a journæ Chef Nicky Gibbs gets around with ease and style

in her Rengult Scénic

Well-known chef Nicky Gibbs is head chef at one of South Africa's most prestigious hotels - The Westcliff (011-481-6000). Renowned for her inventive dishes and passion for using the best quality ingredients, Nicky spends much of her day in her Renault Scénic, sourcing ingredients and visiting suppliers to see that each meal service runs like a breeze. Up at dawn and donning her chef's whites, Nicky uses her slim key card to pop open the car door, then programs her TOM TOM navigation system for the morning's appointments. First stop is to make sure breakfast is running smoothly at The Westcliff's elegant La Belle Terrasse restaurant. Over a pick-me-up coffee she takes in the panoramic view of the infinity pool and sprawling city, before being shuttled through the hotel's terracotta buildings and manicured gardens to where her Scénic is parked. Nicky first makes a morning call to her favourite butcher, Braeside Meat Market (011-788-3613)

in Parkhurst. Here she chats with owner Caroline while stock up on grass-fed beef ("the best you can get") and assessing smoked meats and rows of biltong. Next stop is Azen Food: (011-262-2450) in Sandton for all her Asian ingredients. She packs her basket with flavoured soys, kosher seaweed, blad rice and all kinds of noodles to wow her diners with unusual; flavourful tastes. Cruising with ease down Johannesburg's bu highway, she arrives at La Marina Foods (011-997-0500) fo spot of lunch and to select fresh salmon and imported ingred for her classic dishes. Having packed the boot with icy boxes seafood, truffle-infused salt, French cheeses and black Hawa salt, fresh mezze arrives at the table with a glass of chilled Lambrusco. After soaking up the calni, Nicky guides her Sce through the city and arrives at The Westcliff just in time to prepare for a busy and promising dinner service



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