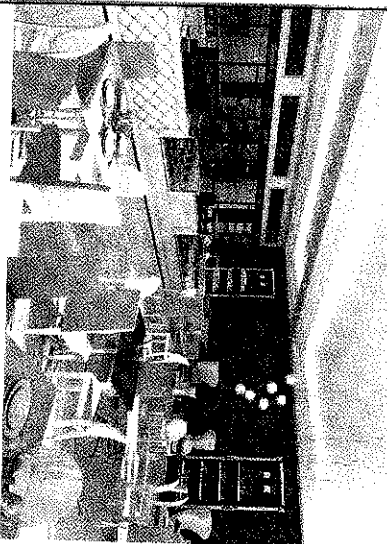


# EAT GAUTENG



## Carb-up

So 2014 was the year of no carbs. Enough already, let's be fat and happy in 2015. Liège Café in Athol Square, Sandown, sells superb Belgian high-carb treats. The Liège waffles have a pearl sugar crust, and the brioches are filled with cinnamon and apples. Best of all are the roulade pistache chocolates (croissants stuffed with pistachio paste and dark chocolate).

**Liège Café, Athol Square, 116 Wierda Rd East, Sandown, 011 036 2924.**

## Dawn of Prawns

Many intensively farmed prawns are packed with antibiotics and growth hormones. Save the Children reports that child labour is a huge problem with Asian prawn production. Let's be better consumers in 2015. Let's eat prawns which lived virtuous, sustainable lives. Even if you don't care about the less fortunate, PC prawns taste better.

La Marina, in the Longmeadow Business Park, Modderfontein, sells organic, sustainably farmed Qwehll prawns, which have a firm texture and a rich meaty flavour. Those who want to know more can visit [www.qwehll.com](http://www.qwehll.com).  
**La Marina: Longmeadow North Business Park, Modderfontein, 079 919 3446.**

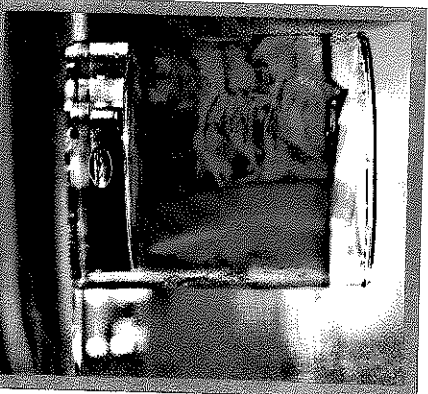
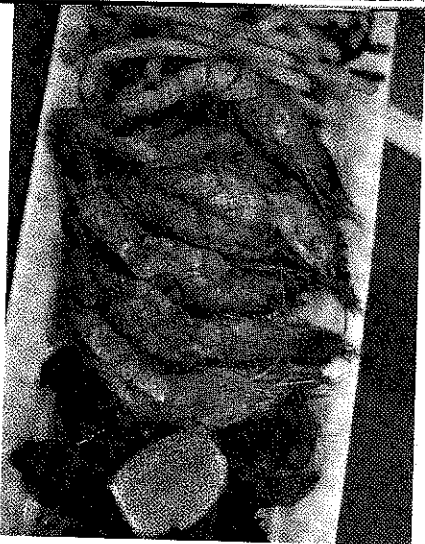
## Somali satisfaction

The Jo'burg suburb of Mayfair is more commonly known as Little Mogadishu, because of the large number of Somali immigrants who live and work in the area. Kisimayo restaurant offers the likes of *sambusa* (a Somali version of the samosa) and a superb biryani-like dish called Zurbian.

**Kisimayo Somali Restaurant Amal Centre,**

## Cheers!

We made it through to the end of a long and difficult year. We definitely need a drink. The Negroni (Campari, gin, and sweet vermouth) is just the thing to see the year out with a bang. It is so bitter that there are those who swear that it should be stored in the medicine cabinet, but fanatical adherents adore its ruddy glow and tongue-tingling taste. The Leopard restaurant in Melville, Johannesburg, makes a magnificent Negroni. If the powers that be tell us to stay in for the apocalypse, below is a recipe so that you can make it yourself.  
**The Leopard Restaurant: 63 4th Avenue, Jo'burg, 011 482 9356, [www.leopardfoodcompany.com](http://www.leopardfoodcompany.com).**



## Negroni

30ml Campari

30ml Sweet (rosso) vermouth

50ml gin

1 orange wedge or peel

• Rub the orange peel around the rim of the glass.

• Combine the Campari, vermouth and gin in a large tumbler half-filled with ice cubes.

• Garnish with orange wedge, and serve frequently until no one cares.

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