

► Peters, Léclapart, Egly-Ouriot, Legras, Vilmart were revealing.

**Q: Beyond France, where can a connoisseur turn his or her gaze for superb sparkling wines of renown?**

RJ: England is the most Champagne-like country, and Nyetimber is right now the best sparkling wine outside champagne. Kluge estate in Virginia, Schramsberg and Roederer Estate in California, some German wines and Italian offerings from Franciacorta are also excellent.

**Q: Which winemakers ought to be on our radar for their wherewithal, tenacity or creativity?**

RJ: There are so many, but one of the fastest climbers on the quality ladder is Bérèche.

**Q: What were you most surprised to learn in writing this book?**

RJ: I got more and more fascinated by the fact that we are living in a world largely based on two senses: sight and hearing. The taste and smell are so important to me, but are overlooked by many people. I did not realise that my own internal world filled by aromatic impressions was as uncommon as it was.

AS TOLD TO FARHAD HEYDARI



## GILLS TO TAIL

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One seaside tavern in Croatia offers all-encompassing dining of a most extraordinary kind

What started as a family-run tavern in the coastal village of Banjole on the southern Istrian peninsula is evolving into one of Croatia's most talked about seafood taverns, thanks to the inspirations of chef **David Skoko** (above) and his family. A fisherman's son, Skoko opened Konoba Batelina with his mother and father in 2000 with an eye on preparing "everything a fishing net takes out of the sea", no matter how foreign it might seem to the diner's palate. Skoko's fish-only menu is simple and sustainable: whatever his father, Danilo, hauls in for the day is what's offered. But don't expect something as straightforward as a head-on grilled fish. Skoko pushes the envelope with inspiration from "those crazy uncles and old fishermen who had to eat [whatever they caught] in order to prove their manhood, or just to make it clear that they had reached a higher level of fish consumption," as he puts it. On any given day, that might mean spider crab tripe with polenta, monkfish liver or shark liver pate. Complemented by Istria's natural bounty of wine, olive oils and herbs, it's a taste of coastal Croatia like none other.

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TERRY WARD

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Kinch captures the essence of the Northern Californian cuisine behind the success of his San Francisco Bay Area kitchen



A seven-volume insight into the work of Ferran Adrià, elBulli 2005-2011 comes replete with around 750 recipes from the master chef



The legendary septuagenarian Mr Peng draws back the curtain to reveal the inner workings of his unique London restaurant