

# Passing the taste test

*Konfekt's* epicurean selection ranges from a tasty Easter treat much loved in Greece to a new diner serving comfort food in Berlin. Plus, we meet plucky producers from around the world and a pair of sisters curating the most attractive dinners in Paris.

## STICKY NOTES

### Cosman & Webb

From their third-generation sugar maple farm based in the Eastern Townships in southern Québec, Sara Webb and Daniel Cosman (already veterans of the wine industry) are making a maple syrup that's delicious and sustainable. Their sweet nectar is produced using organic practices. The pair was also keen to develop a memorable visual identity for their product, so they came up with a bespoke, heavy-weight glass bottle with a wooden cap. This amber liquid awaits the finest tower of pancakes for a satisfying breakfast. — **KHE** [coswebb.ca](http://coswebb.ca)



## SWEET SPOT

### CANDLE KIDS

Tucked away on a quiet residential street behind Parc de Belleville in the 20th arrondissement, Candle Kids is one of the best-designed coffee shops in Paris. Brothers Ernest and Martin Laurens serve speciality coffee, including their signature *latte au miel* made with alpine honey, in a space dreamed up by design firm Ebur. Raw concrete contrasts with warm wood features, such as a retro-inspired counter with a glass vitrine and a library corner. Adding to the café's charm is Voltaire the dog. "He makes our customers happy," says Ernest. "They come mainly for him." The fresh pastries, however, are equally deserving of attention: a tempting array of cinnamon buns, dark chocolate and sea-salt cookies, and *madeines au miel*. — **AW** [107 Rue des Couronnes, Paris](http://107.Rue.des.Couronnes.Paris)



PHOTOGRAPHER: Kristin Behge. STILL LIFE: Trish Ward. IMAGES: Matteo Verzini, Candle Kids, Toutia



## AT THE DINER BERTIE



The latest opening from the team behind Berlin's Annelies café and Distrikt Coffee is Bertie, a US-inspired diner in Prenzlauer Berg. "Chef Matt Maue is from Buffalo and he cooks food from his hometown, with small twists," says Hannes Haake, who co-owns the venue with Maue (pictured) and Sophie Hardy. "We would describe it as modern American comfort food." The interior has snug booth seating, cherry-wood panelling and a bar lined with steel bistro stools. "Bar seating makes for a more casual walk-in experience," says Haake. Dishes are a mix of diner classics, such as crisp buffalo wings with blue-cheese dressing, and more experimental creations, including flatbread with mussels and saffron aioli. "The menu is designed for sharing. We wanted to open a place where you can eat great food and drink cocktails, beer or natural wine in a casual atmosphere." — **HU** [Schwedter Strasse 13, Berlin](http://Schwedter-Strasse-13.Berlin)

## SPICE IT UP

### Gini Māyā

Launched in 2023, Gini Māyā is a lively chilli oil crafted by first-generation Australian Teruni Jayawickrama, who drew from her Sri Lankan heritage and love for her mother's cooking to create the recipe. She collaborated with Colombo-based design company Studio Nice One for its spirited packaging. "I was inspired by the traditional spices in Sri Lankan curry and experimented with those flavours," says Jayawickrama. Rather fittingly for a spicy condiment, "gini" means "fire" in Sinhala; "māyā" refers to the Sanskrit word for magic or illusion. Even just a drizzle of this aromatic oil will do wonders to deliver a flavourful kick. — **HPH** [ginimaya.com.au](http://ginimaya.com.au)



## DELI DELIGHTS

### Pratt Schneiders

London delicatessen Pratt Schneiders has brought a handmade mustard to the table that really packs a punch. It is heavy on hot mustard seeds, acidic white wine vinegar and turmeric and the hand-drawn label features a prancing tin of sardines and a sausage. "We aim to provide kitchen cupboard staples that taste amazing and really look the part," says co-founder Jake Schneider. "We take inspiration from great European delicatessens both in what they provide and in how they represent regional cuisine." Spread your mustard on a pastrami bagel or mix with honey and olive oil to create a tangy vinaigrette. — **CJ** [prattschneiders.com](http://prattschneiders.com)

## FRESH INSPIRATION

### Toutia Food Studio

Lebanese sisters Tracy and Théa Nasrallah (pictured) are the founders of Paris-based food-design studio Toutia (meaning "sea urchin" in Lebanese Arabic), which brings an artistic touch to meals through styling and space scenography. Whether a spectacular banquet, seated dinner or an art installation using food, the sisters curate everything from menus to tablescapes. Here, they give tips for a spring lunch and share what inspires them. — **ADR**

## How has growing up in Lebanon influenced your project?

Growing up in a country where not much is standardised motivates people to create their own profession and be independent. It has also taught us to be multidisciplinary. From a young age, you are expected to know how to do a bit of everything and how to work with others.



## Is there a place that inspires you in your culinary journey?

Tawlet. Its market in Beirut has brought life to the city centre by regenerating a lost district between the urban markets and rural farmers. And the restaurant next door adapts its menu every week to the culture and products of the village or region they are buying from. Who would have thought that there were so many variations to traditional Lebanese cuisine?

## What does this season evoke for you?

Spring is synonymous with reunions, the rediscovery of the pure taste of new ingredients after the long winter days, like a salad of raw peas simply seasoned with plum vinegar. We love fig leaves, which you can use to steam fish or preserve cheese, to be enjoyed with good bread. There are also Gariguettes strawberries to dip in whipped cream or, for a brief moment in May, wild white strawberries – smaller and even more flavourful than the red. It's all fresh, simple and comforting. [toutiaparis.com](http://toutiaparis.com)



## NET GAINS PIRATE

While working at a food wholesale market in Paris, Lucie Lesgourgues saw how much seafood ended up in bins instead of on our plates. So the Landes-based entrepreneur turned to canning as a way to combat waste, preserving the local catch – sea tuna, trout from the Pyrénées and octopus from Brittany – in original recipes. "In France, there's little creativity when it comes to tinned seafood," she says. "With Pirate, I wanted to bring a fresh spin to *conserverie*." — **AW** [pirate-cannerie.fr](http://pirate-cannerie.fr)



## WONDER BREAD Terkenlis

Stavros Terkenlis started his Thessaloniki bakery in 1948 to honour the flavours that immigrants from Asia Minor brought to Greece. Customers are particularly keen to sample the bakery's *tsoureki*, a sweet bread enjoyed during Greek Orthodox Easter. Terkenlis's version updates the classic with a sumptuous swirl of chestnut cream and a white-chocolate coating. — **MPP** [terkenlis-eshop.gr](http://terkenlis-eshop.gr)

