



New York's red-hot chilli powder plus not-to-be-missed chocolate from Zurich

RAISING THE BAR

DESIGNER CHOCOLATE

It was an ambitious move, but when Cailler revamped its brand recently, it solicited the help of architect Jean Nouvel to redesign the packaging and Michelin-star chef Ferrán Adrià to create some novel fondants (including a jasmine-tea filling). An excursion to Switzerland is on the agenda. *Frigor*, CHF2.50 (€1.60); dark chocolate bar, CHF2.70 (€1.75), both from *Globus Savoir Vivre*, Zurich, tel: 41.44 226 6060, www.cailler.ch



INVENTING L'HUILE

SLICK OIL ◀

To help promote its supreme extra virgin olive oil outside Spain, Cadiz-based Oleum Viride sought the help of Madrid fashion house Devota & Lomba to customise the bottle and introduce the oil to a modish international crowd. Alas, Devota & Lomba, though worshipped at home, has limited presence abroad – so it asked its favourite design consultants, London-based Argentinian firm Santamaria, to create a bottle that would have stylish gastro-heads scrambling. And it's working.

€15, by Oleum, www.oleumviride.com



FOOD EXTRA

Carrot cake is so early-1990s. The vegetable dessert currently rocking taste buds in London is beetroot cake, and we're happy to hear that Wallpaper* has had a hand in bringing the super-root to menus city-wide. Cass Titcombe, head chef and co-founder of Canteen, the fashionable all-British east London dining spot, is using our recipe for chocolate and beetroot cake, published in issue O2, to sweeten up diners. For more food news, see www.wallpaper.com/lifestyle

WATCH THIS SPICE



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NEW YORK SPICES ⤴

Balducci's has returned to New York and we've been filling up our baskets there. The Manhattan institution fell off the radar for a few years but is back in business, sourcing gastronomic delights from around the globe. These days, though, it's the shop's own-brand basics that are lining our pantry. *Chili Powder*, \$4.59; *Black Peppercorns*, \$6.99, both from Balducci's, 81 Eighth Avenue at 14th Street, New York, tel: 1.212 741 3700, www.balduccis.com

ALE'S SWELL

GREAT DANISH BEER ♡

Copenhagen microbrewery Nørrebro Bryghus opened three years ago, complete with an in-house restaurant and bar. We found the drink mats so striking that, regressive though it may sound, we walked out of the door with them. Then we realised that the same design could be had in the form of the bottled brews. *Bombay Pale Ale*, DKK43.75 (€5.86); *New York Lager*, *Ravnsborg Rød*, DKK39.75 (€5.33) each, all by Nørrebro Bryghus, from *Magasin du Nord*, Copenhagen, tel: 45.33 11 44 33, www.norrebroyghus.dk

