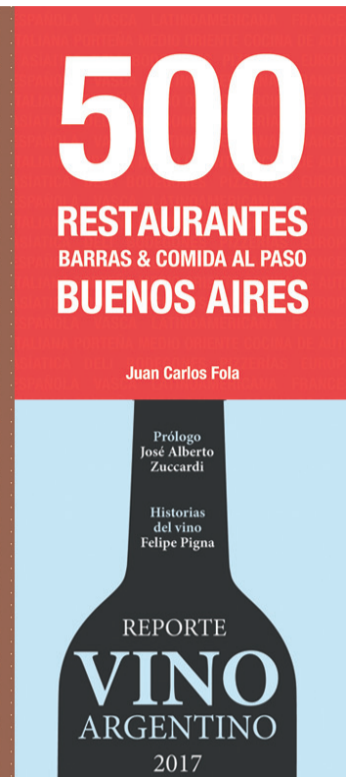


The gift of edible literature



► **Five new releases in the nick of time to make present-purchasing less painful this year.**

BY SORREL MOSELEY-WILLIAMS
FOR THE HERALD
@sorrellita

The foodie, drinkie aficionado in your world will invariably appreciate a tome related to their favourite past-time this Christmas. From a pocket-size eats 'n' drinks guide complete with map to handy wine books, fill your beloved's heart and belly with the gift of great foodie, drinkie literature. Five new releases in the nick of time to make present-purchasing less painful this year.

PURA PASTA

Donato De Santis

Damn. Any book that starts and finishes with the images of 64 dirty plates gets me thinking, hot damn, what were they eating? And so begins Donato De Santis' sixth book *Pura Pasta*, and the first of a new trilogy that will be followed up *Pura Pizza* and *Puro Dolce*.

With a handy guide to tackling pasta itself, from stuffed to laminated doughs, this tome offers up region-by-region hits, such as lamb *conchiglioni* and saffron stock from Abruzzo and Molise to peas, beans, mint and parmesan *fettucine* from

Lazio. MasterChef fans will adore this gift.

Hardback 599 pesos.
Paperback 499 pesos.

LOS BUENOS VINOS ARGENTINOS 2017

Elisabeth Checa

One of Argentina's most prolific wine communicators, *grande dame* Elisabeth Checa has just published the 10th edition of her *Los buenos vinos argentinos* guide.

Kicking off with several articles such as Cool Climate Wines and All Argentine Grapes, La Checa, as she's fondly known, reviews close to 300 wines in her 2017 guide, that are listed by *bodega*. There's also a useful index for looking up comments on preferred wines, which as a rule, come with even more useful food pairings or suggestions. For the food and wine aficionado in your world.

380 pesos.

EL LIBRO DEL CAFÉ

Sabrina Cuculiansky

Food-and-drink writer Sabrina Cuculiansky has a particular passion for coffee that started 10 years ago, and she kicked off a project called Exigí Buen Café. A decade on, following workshops, tastings,

coffee fairs and talks and that work has come to fruition as *El libro del café*. Caffeine addicts will love this plotted history about black gold. Recounting the origin of beans, this complete book also includes tips on how to taste, making the perfect latte, preparation methods and the coffee truck boom. Caffeine addicts will be instantly hooked.

350 pesos

500 RESTAURANTES BARRAS & COMIDA AL PASO BUENOS AIRES

Juan Carlos Fola

Known for his often-scathing food blog Fondo de Olla, food writer Juan Carlos Fola turns his hand to paper and pen as it were with this useful handbag-size eating and drinking guide, his first. Covering 282 restaurants, 160 spots for a quick bite, 58 bars and 24 styles of cuisine, this compact yet comprehensive guide is especially useful thanks to its 16 maps.

In Belgrano for a meeting and not sure where to lunch? How about Downtown? There's a plethora of joints to choose from with short, if not always sweet, reviews. For the BA commuter in your life.

250 pesos.

REPORT VINO ARGENTINO 2017

Aldo Graziani with Valeria Mortara

When two of Argentina's most illustrious sommeliers combine literary forces to pen their first wine report, it's time to take note. And with more than 400 wines tasted and scored — the first Argentine guide to do so — *Reporte VINO Argentino 2017* by Aldo Graziani, in collaboration with Valeria Mortara, will prove to be an extremely handy guide ordered by region and comes with up-to-date cartography.

Additional power collaborations come from Matías Michelini (Passionate Wines) who writes about My Heart in Gualtallary, Edy Del Popolo (Susana Balbo Wines) who talks about Agrelo and Alejandro Sejanovich (*Manos Negras*) on *La Consulta*. This guide also names its top five winemakers paving the way; the top five consistent winemakers; and top five winemakers to keep an eye on. Still, with 400 wines ranked, there's plenty to work through — and one enormous 100-pointer to splurge on. For the serious enophile fan in your life.

320 pesos.



This little piggy... is coming straight home with me

BY SORREL MOSELEY-WILLIAMS
FOR THE HERALD
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While Cabaña Las Lilas is known for exquisite beef sourced from its own farm, the Puerto Madero-based restaurant has taken matters up a notch to start raising pork. Just in time for the holidays, too: the Christ-

mas Pigglyland offering encompasses a pre-cooked suckling pig that will feed between six and eight hungry mouths.

Teamed with Provençal-style potatoes, apple sauce and two Saint Felicien Edición Especial Malbecs, I've been given a sneak preview of this succulent piglet and the verdict is: this little piggy should come

home with you. Order with 48 hours' notice. At 3,500 pesos, that's 437 pesos a head, a snip of what restaurants will likely charge for fixed menus, without having to deal with other people's families.

Call 011 4313-1336, email restaurant@restlaslilas.com.ar or WhatsApp: +54 911 4098 2470.

CREDITO: MASSO Y ASOCIADOS