

Seasoned to perfection

To a small but passionate country, add sweeping mountain ranges and a favourable climate. Allow to marinate for an age while preparing the greens – a delicate blend of natural herbs and unspoilt heathers. Combine all ingredients carefully using farming expertise gathered over generations and season liberally with a splash of rain and a dash of sunshine. Once everything is nicely blended, serve with a large pinch of pride. **It's the perfect recipe for Welsh Lamb.**



For more information and delicious recipe ideas, visit welshlamb.com

2 BEST PLACE TO EAT AUBERGINES TA KIOUPA, ATHENS

CHOSEN BY
ANTHONY DEMETRE

"The aubergines were slow-baked for six hours, brought to the table whole, and skinned in front of us. They took out the flesh, crisscrossed the aubergines with two knives, and then added whipped cream with hazelnuts, lemon, sweet pepper, oil, feta cheese, salt and pepper. Incredible."

Dinokratous & An, Polemou 22, Kolonaki, 11521 Athens, 0030 210 7400150, www.takioupia.com

3 BEST PLACE TO EAT HAMBURGERS LITTLE OWL, NEW YORK

There are many fine hamburgers in New York, even the most mediocre of which would put its British counterparts to shame. But the best is the bacon cheeseburger at a small Greenwich Village bistro called Little Owl. "This sandwich is so copiously juicy, so rich with precious bodily fluids," says Josh Ozersky, author of *The Hamburger: A History*, "that it practically haemorrhages onto the plate. But the meat, which is a signature blend from New York's virtuoso hamburger maker Pat La Frieda, is perfectly paired with a bun of uniquely moist and yielding character. It's by far the best cheeseburger in this or any other city."

90 Bedford St, New York, 001 212 741 4695, www.thelittleowlhyc.com

4 BEST PLACE TO EAT ZABAGLIONE LA CINZIANELLA

CHOSEN BY
GIORGIO LOCATELLI

The best place in the world to eat zabaglione, according to Giorgio Locatelli, is at his uncle's restaurant, La Cinzianella, in Corgeno, northern Italy. "As the sun goes down behind Monte Rosa and it starts getting a bit chilly, the thing I enjoy most is the zabaglione prepared by my cousin Maurizio..."

Via Lago, 26 Corgeno, 0039 0 331 946 337

5 BEST PLACE TO EAT PHO PHO 24, VIETNAM

Pho, a noodle soup with thin slices of meat (usually beef but

6 THE BEST PLACE TO EAT CALF'S HEAD LE RUBIS, PARIS, CHOSEN BY FERGUS HENDERSON

"This wine bar is my favourite place for lunch in the world. I went there on my honeymoon. It's magic, and the magic is increased by the fact that they serve the most wonderful tête de veau, or calf's head. It's not the most aesthetically pleasing dish,

with big wobbly cheeks and fat everywhere, but it's extremely good. It strokes you as it goes down, and they serve it with a delicious gribiche sauce, which gives the dish a necessary zing."

10 rue Marché St-Honoré, 75001 Paris 0033 1 42 61 03 34



Chef Fergus Henderson

sometimes chicken), is Vietnam's signature dish, and the issue of who makes it best is as tangled as white rice noodles in tasty broth. The Hanoi streets throw up a lot of persuasive contenders, such as the shack at 172 Ton Duc Thang Street. However, the sleek chain restaurant Pho 24, with branches around the country and across Asia, produces Vietnam's most reliably good pho. The meat is of a consistently high quality – a rarity in Vietnam – and the stock impresses even the hardest-to-please critics.

5 Nguyen Thiep Street, District 1, Ho Chi Minh City, Vietnam (and other locations). 0084 88226278, www.pho24.com.vn

7 BEST PLACE TO EAT MACAROONS LADUREE, PARIS

The original M Ladurée opened his bakery on the rue Royale in 1862. In 1930 his grandson

invented the double-decker macaroon – two shells of the meringue-like pastry held together by creamy ganache filling. Ladurée has produced the definitive macaroons ever since. In recent years the company has opened shops around the world, but the original is by far the best.

16 rue Royale, 75008 Paris, 0033 01 42 60 21 79, www.laduree.fr

8 BEST PLACE TO EAT ROAST CHICKEN L'AMI LOUIS, PARIS

This Paris fixture, open since 1924, is the ultimate French bistro. Heads of state (Clinton, Gorbachev) and cultural giants (Welles, Hemingway) have come here to feast on sumptuous roast chicken, served whole with matchstick pommes frites and a simple green salad. It's touristy and expensive and the decor is a bit clichéd, but such details become trivial once the

chicken (which inspired Simon Hopkinson to write his much-loved *Roast Chicken and Other Stories*) turns up at the table.

9 BEST PLACE TO DRINK MILKSHAKES FOSSELMAN'S, LOS ANGELES

The ingredients for the perfect milkshake are extremely good ice cream mixed with just the right amount of milk, and a classic American setting. The award-laden Fosselman's, in the LA suburb of Alhambra, has been offering both since 1924. The milkshakes, made with home-made ice cream, taste like you'd expect milkshakes to taste in the movies. Make a beeline for the double-chocolate malt.

1824 W Main Street, Alhambra, Los Angeles, 001 626 282 6533, www.fosselmans.com

10 BEST PLACE TO EAT TEXAS BARBECUE SNOW'S, TEXAS

The title of best BBQ joint in Texas is hotly contested in a state where the consumption of charred meats is as serious as religion. *Texas Monthly* magazine does the definitive annual poll. Most recently, the magazine awarded the title to Snow's, a rank outsider that has been trading a mere five years. Run by a former rodeo clown and an elderly lady named Tootsie, the restaurant only opens on Saturday mornings and consists of a small number of tables around a smoking pit.

516 Main Street, Lexington, Texas, 001 979 773 4640 (Saturday only), www.snowsbbq.com

11 BEST PLACE TO EAT STEAK EL CAPRICHIO, JIMENEZ DE JAMUZ, SPAIN

Time magazine called it "the perfect steak". American *Vogue's* exacting food writer Jeffrey Steingarten said it was "probably the greatest steak I've ever eaten". They were referring to an enormous chuletón taken from the central rib section of a 16-year-old Rubia Gallega ox, dry-aged for 90 days, and served in the cellar dining room of a rural bodega named El Capricho, near León in north-west Spain.

Paraje de las Bodegas, s/n, Jimenez de Jamuz, near León, Spain, 0034 987 664224

The best place in the world to eat...

FISH AND CHIPS HAMBURGERS
CHOCOLATE CAKE STEAK TAPAS
THAI CURRY ICE CREAM SUSHI
CUSTARD TART ROAST CHICKEN
CEVICHE HAM PIZZA DIM SUM
PASTA NOODLES TACOS
STEAK AND KIDNEY PUDDING
AND OYSTERS...

(IT'S IN IRELAND, SINCE YOU ASK)

Killian Fox has roamed the world to find the 50 best things to eat and the best places to eat them in, with a little help from the professionals, from Raymond Blanc and Michel Roux to Ruth Rogers and Rose Gray

1 BEST PLACE TO EAT
OYSTERS
STRANGFORD LOUGH,
NORTHERN IRELAND

CHOSEN BY
RICHARD CORRIGAN

"If I were to die tomorrow, I'd walk to Strangford, get a couple of bottles of really cold Chablis, and eat as many Strangford Lough oysters as I could. Then I'd die very happily indeed. There are very few places you can get Strangford Lough oysters now.

Last time, we bought some from a company called Cuan and went to a beautiful local pub and opened them ourselves. The speed of the tidal movement, and the huge nutrient richness of the water, is what makes them so good. The only accompaniment you need is lemon juice and black pepper: you'd never ever use vinegar and shallots or Tabasco."

Cuan Oysters, Sketrick Island, Killinchy, Newtownards, County Down, Northern Ireland, 02897 541461, www.cuanoysters.com »

PHOTOGRAPH
GRAEME MONTGOMERY
Richard Corrigan reckons Strangford Lough oysters are the world's best

