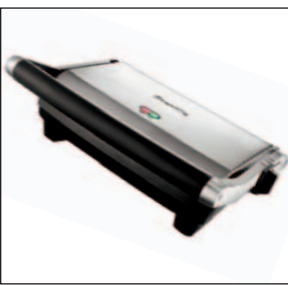


Quick gifts for the foodie in your life



Breville Panini Duo

Even Dad will be impressed with the power of this panini press. The Panini Duo made by Breville features a nonstick flat plate made for more than just sandwiches. With a stainless steel body, this versatile 1500-watt appliance allows home cooks to stretch their culinary legs when preparing breakfast items like eggs and pancakes.

Suggested retail: \$89.99



C Food cookbook

C Food is part cookbook part contemporary art piece and ultimately a must-have for foodies who have fallen head over heels for the culinary creations of C Restaurant executive chef Robert Clark. The book is designed to inspire home cooks to seek local sustainable ingredients when making meals for loved ones.

Suggested retail: \$40



Keurig Café one-touch milk frother

Keurig's commitment to user-friendly small appliances makes this milk frother one-of-a-kind. Baristas beware, after 90 seconds the stainless steel Keurig Café can add the perfect frothy topping to a café au lait, layered café mocha or chai latté. The small appliance is a fine fit on any countertop with its cordless design.

Suggested retail: \$99



Belgium chocolate hollow figurines

Fine Belgium chocolate never looked so cute. These adorable figures are made from Madagascar cocoa beans filled with fruity citrus notes, which would set any chocophiles' tastebuds to delight. The chocolates are an excellent stocking stuffer or can serve as a tasty ornament on a Christmas tree.

Suggested retail: \$4



Sequoia gift card

Sometimes the best gift to give that special chef in your life is a night off. The Sequoia Restaurant Company offers a single gift card, which can be used at any of its four critically acclaimed eateries: The Sandbar, Cardero's, Teahouse or Seasons. Cards are available in any denomination and during the busy holiday season are a breeze to pick up.

top 5

Hidden gems

They may not have waterfront views or get visited by celebs, but these joints still have what it takes to satisfy an appetite.

MARTINI'S

151 W. Broadway
Fantastic whole-wheat pizzas, affordable menu and cozy cabin décor make this eatery a winner. Arguably the best value in town.

LES FAUX BOURGEOIS

663 E. 15th Ave.
The unassuming façade of this French bistro belies the delicacies waiting within. The canard confit and tarte flambé alsacienne will have you feeling ooh la la!

RINCONCITO

SALVADORENO

2062 Commercial Dr.
If you're never tried El Salvadorian cuisine before, make a beeline to this tiny eatery for fried plantains, tamales and El Salvador's ridiculously delicious specialty, the pupusa.

SOCIAL AT LE MAGASIN

200-322 Water St.
While this Gastown establishment has a great restaurant and lounge, it's the deli that truly shines. Imagine sandwiches so big you can barely wrap your hands around them.

OSTERIA NAPOLI RISTORANTE

1660 Renfrew Street
Hearty Italian fare enjoyed with live, sing-a-long entertainment (from Wednesday to Sunday). The Porchetta, a roast pig ceremoniously brought on a platter amid ringing bells, is also not to be missed.



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Quest goes to Japan

Brûlée Quest - the search for Vancouver's undiscovered crème brûlée. Episode 5 - Didn't see that one coming!

Years ago, there was a bistro on Denman called Enthuze. What now occupies the place is a Japanese Iza-kaya-style restaurant called Kingyo. The location must have good food karma as I always gleaned something amazing upon each visit.

The Japanese have a tradition of enhancing original works and the kitchen at Kingyo is no different, having produced an interesting line of crème brûlées from a

green tea crème brûlée to a sweet potato rendition.

Chef Makoto Kimoto unveiled the Sake Kasu Crème Brûlée made from remnants of the sake making process.



Sake Kasu Brûlée

The delicate caramelized sugar coating covered what resembled a pudding had an exquisite taste, resembling Amazake, a traditional sweet, low-alcoholic drink.

And priced at less than \$5, this is yet another brûlée to place upon the mantle.

RAJ TANEJA IS PART TECHNOLOGIST, PART FOODIE. HE RUNS URBANMIXER.COM, PUBLISHES A MISCELLANY OF HIS MUSINGS AT RAJ.JP AND CAN BE FOUND ON TWITTER WITH THE USERNAME 'TINHEAD.'

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