

RESTAURANT REVIEW

Dazzling debut



□ By Our Galloping Gourmet

Restaurant Las Aguas



Talented Canarian, Braulio Simancas, took over from Salvador Gallego as head chef at the Gran Hotel Bahía del Duque's flagship restaurant, Las Aguas, recently and we were privileged to be there at the presentation of the new menu.

The tasting offered, of smaller than normal portions of some of the creations which will make up the gastronomic offer for the new season, was delicious, innovative and in some cases sur-

prising, with the emphasis on traditional Canarian cuisine and locally grown ingredients.

Nibbles to open the appetite included Canarian caviar - small, round, 'black' island potatoes - on this occasion, scooped out a little with a filling of chorizo and Canarian mojo sauce, round croquettes of smoked goats' cheese from La Palma served with a tomato jam and cod scratchings - made from the skin and subcutaneous fat of the cod, slow baked in the oven until crunchy and topped with sea salt from Fuerteventura.

To the table, and home made raisin and chorizo breads with herb butter and a beautifully and unusually presented starter of tuna in a spicy escabeche sauce with avocado, red onion and dusted with a powder of dried tomato. Mi-

potaje be berros followed - a creamy potage of watercress garnished with sweetcorn, slivers of tender onion, kidney beans and croûton sized pieces of gofio bread

and grilled, smoked belly pork. For the fish course we enjoyed tender chunks of grouper in a taste sensation seafood sauce with a crushed parsley sauce made in a pestle and mortar and dressed with seed sprouts.

The meat dish was melt-in-the-mouth, marinated, pink loins of kid goat with tiny slivers of liver, a young aubergine grilled and a flavourful cream of 'black' potatoes.

For dessert we were served thinly sliced El Hierro pineapple marinated in fresh ginger accompanied by an ice cream made from palm tree honey and garnished with a confetti of edible petals and leaves and to round off, we

were given petit fours consisting of a miniature selection of typical island cakes, sponges and biscuits and chocolate truffles.

The wines selected were Contiempos Selección Especial white from the Güímar valley, the Viña Norte Crianza from Tacoronte Acentejo for the red and a delightful finely chilled Mozaga muscatel to accompany the dessert and petit fours.

The whole was a complete and thoroughly enjoyable culinary experience not to be forgotten and bodes extraordinarily well for the new season's menu now on offer at Las Aguas for hotel residents and all discerning diners.



Marlies and Udo
are waiting to
welcome you
to the



Potato Club

G · E · R · M · A · N C · U · I · S · I · N · E

Tuesday:
Calves liver with onions, bacon and mashed potato €8.50

Wednesday:
Bangers and mash, onion, gravy €6.90

Thursday:
Fish and chips and mushy peas €7.90

Kitchen open Tues - Sat, 12 midday to 12 midnight, Mon 6pm

**Avda. El Emigrante (main street facing the port)
Playa San Juan, Tenerife, Tel. 630 835 721**

RESTAURANTE EL MOLINO BLANCO

**ENJOY WITH YOUR FIVE SENSES
THE MAGIC OF EL MOLINO BLANCO
AS CELEBRITIES DO**









EVERY NIGHT LIVE MUSIC

**FREE BOTTLE of ENTRECEPAS RIOJA RED or
CASTELLO RUEDA WHITE WINE for each table
in the party dining on presentation of this advert.**

Reservations 922 796 282. Closed Tuesdays.
Avda. de Austria 5, San Eugenio Alto, Costa Adeje
www.molino-blanco.com • info@molino-blanco.com

**EMAIL OR PHONE (9AM TO 5PM) TO
REQUEST YOUR VIP CARD. FREE AND
WITH MANY ADVANTAGES!**

Felipe Neri is back at Molino Blanco and is delighted to welcome you to his beautiful restaurant. Enjoy a delicious dinner in our restaurant from 6pm to midnight or come and join us for Cocktails from 6pm til late.