#25
LISBON

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REINVENTS FADO

CITY GUIDE
CLUB MEMBERS' FAVOURITE ADDRESSES

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SIREN SONG OF THE SEA

DEAR CLUB MEMBERS,

Lisbon, that majestic port at the mouth of the Tagus, has enjoyed periods of great prosperity, particularly as a result of the spice trade in the 16th century. Since then, these spices have found their way into Lisbon's gastronomy, as tasted in the culinary creations of Chef João Rodrigues, who honours local ingredients and dishes, especially the ocean's treasures. His gastronomic creations include coffee, a substance the Portuguese both love and master. In Lisbon, everything serves as an excuse to have a coffee in a characteristic bar at a bend in the streets of the Bairro Alto, the Alfama or a city overlook. From these belvederes with breathtaking views of the Tagus, visitors are spellbound by the siren song of the sea, the longing for adventure. It is this melancholy-tinged emotion that is felt in *fado,* of which our Citizen of Honour, Carminho, is the worldwide ambassador.

In this issue of the magazine, Club Members from the city will share their secret sites and favourite haunts. As will the key personalities featured in these pages. These testimonials weave a fascinating fabric of more than 80 select addresses capturing the luminous character of the capital, as intense as the coffee Lisboans most prefer. This aromatic potency is the objective and outcome of the expertise of Nespresso. It is also the focus of the Nespresso AAA Sustainable Quality™ Program and the initiative known as The Positive Cup. To optimise the farming efforts of our coffee-growing partners, the latest undertaking helps them combat the impact of climate change through active reforestation. And to perfect the enjoyment of our Grands Crus, not a detail escapes the attention of Nespresso, as evidenced by the new line of white porcelain accessories. The Pure Collection – everyday, contemporary articles, scrupulously designed with clean, uncluttered lines – embodies the essence of the brand. Everything you need is here to enjoy the pleasure of an incomparable coffee, like a moment warmed by sunshine on a terrace in Lisbon.

May your reading and your coffee both offer you memorable moments.

JEAN-MARC DUVOISIN
CEO,
Nestlé Nespresso S.A.

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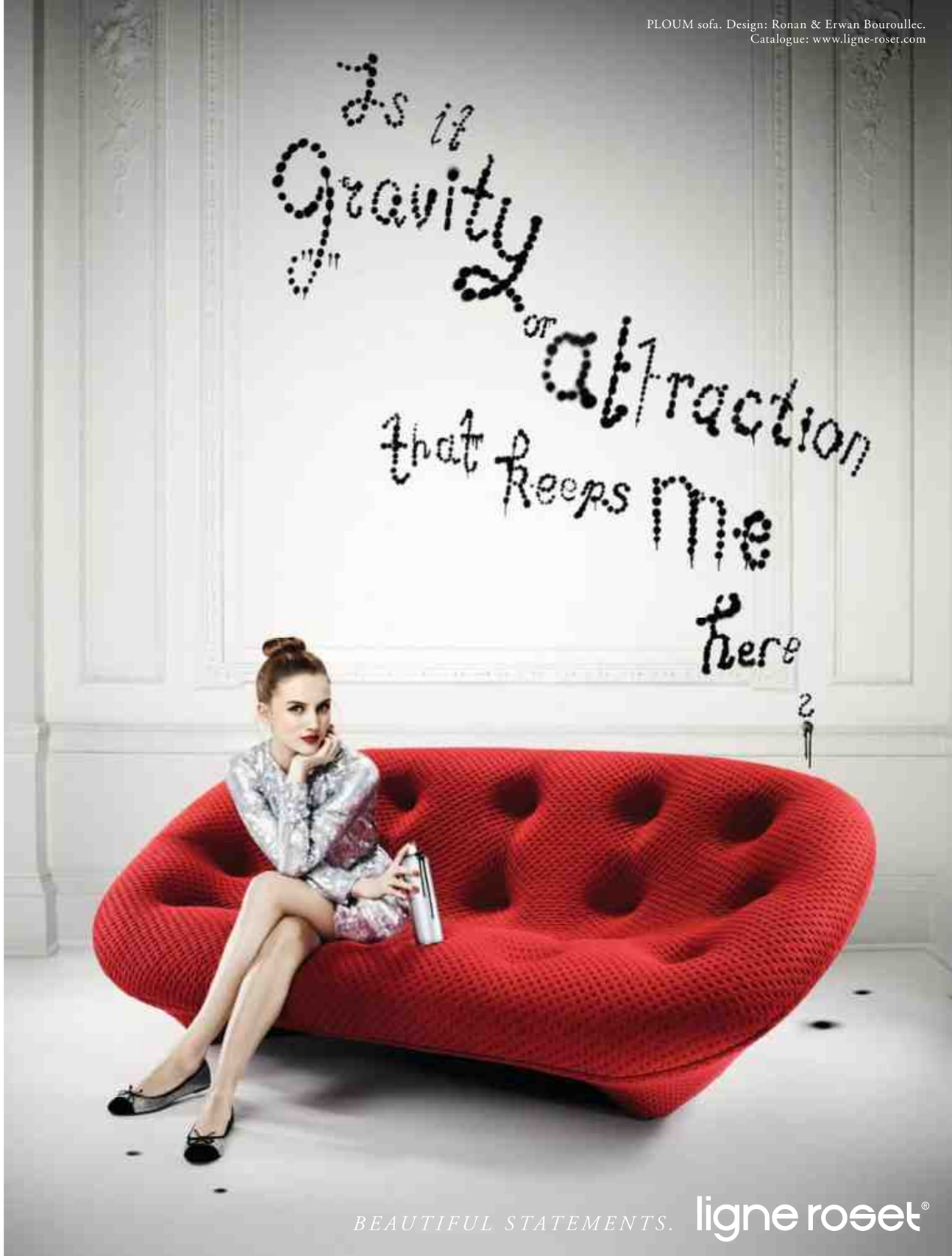

Our team,

BORIS CORIDIAN
Journalist

Boris contributes to several French magazines and newspapers (M, Le Monde, Les Échos) and is interested in gastronomy as a barometer of contemporary society. Most importantly, he is an inveterate food lover. "Ever since my stay in Lisbon, I've made a habit of having several Dharkan Ristrettos every day."

GUILLAUME JAN
Journalist and writer

This seasoned world traveller – author of several novels – is very familiar with the coffee-producing countries, having stayed in places such as Peru, Indonesia and Yemen. When in France, he starts his day with a Fortissio Lungo "while watching the sun come up over the rooftops of Paris."

ALEXANDRE "DALTEX" NATIVEL
Artistic director

Creation is second nature for this lover of graphic design and typography. He has served as artistic director for many entities in fields ranging from fashion to design to lifestyle. Though not a coffee drinker himself, he does "adore sniffing the aromas of the Grands Crus that his co-workers drink at the office every morning."

NADIA HAMAM
Journalist

Between her Algerian homeland and her adopted country of Brazil, she thrives on meeting new people and seeking out new places. Paris is where she nourishes a love of lifestyle, her work time and play time. Easy living that she "savours from the moment she gets up with a Linizio Lungo, served black."

JEAN-CHRISTOPHE HUSSON
Photographer

The most important element of this man's life is other people. To him, encounters are gifts. He is a portraitist and photojournalist for the media, advertising and moviemaking worlds. "There's nothing I like better than drinking a Ristretto at 4:00 a.m. on a movie set when filming is likely to last until late morning," says this all-terrain reporter.

MICKAËL A. BANDASSAK
Photographer

An expat living in Montreal for the past two years, this "good eats" fan has snapped several photo stories for the French food book Omnivore. "When I was a kid, I never missed my afternoon snack. But I've swapped my hot chocolate for a Roma Latte, no sugar, and a big piece of pound cake."

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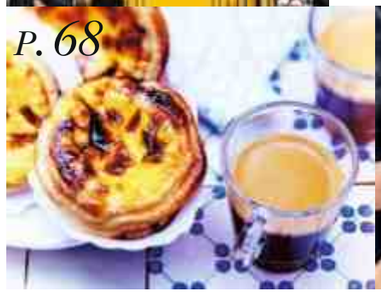

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COFFEE MARK
Carminho

The "Lilicopter".
This work was presented in 2012 in the Hall of Mirrors at Versailles (France).

CREATIVE LATITUDES

Whether in art, design or fashion, inspiration cares nothing for time zones. Wherever on Earth you may be, you will find something to appreciate in our cultural calendar.

By **Nadia Hamam**

Portugal | ***Pop Culture***
Portuguese Joana Vasconcelos has become a global star of contemporary art thanks to her baroque, tongue-in-cheek and feminist installations. Her works, which twist popular folklore to explore the meaning of beauty, are erected in a 1,300-square-metre space on the docks of Lisbon. Open by appointment to the public, Atelier Joana Vasconcelos is home to some forty artisans. Between yoga classes and flocks of free-flying parakeets, these talented creators sculpt crochet and azulejos in an emancipatory quest. Ultimately, these artworks will defend their aesthetic manifestos in renowned sites around the world. In 2012, Joana Vasconcelos became the first woman to take on the Hall of Mirrors at Versailles. Starting in 2016, her upcoming stops are galleries in Seoul, Rome, Istanbul and São Paulo; public gardens in Qatar; the Danish ARoS museum and the Heydar Aliyevart centre for the arts in Baku, Azerbaijan. A rising artistic star to watch! ■
> www.joanavasconcelos.com

Luís Vasconcelos.

Sweden | ***Royal design***
His Highness the Prince of Sweden, aka Carl Philip Bernadotte, and Oscar Kylberg (Bernadotte & Kylberg design collective) have created these Aquatic vases for the Danish brand Stelton. Their inspiration: the Baltic Sea archipelagos.
> www.stelton.com

France | ***Chandigarh calling***
To Indians, it is the capital of Punjab and Haryana. For the architectural elite, Chandigarh embodies a concrete urban utopia and gardens by Le Corbusier. Designed in 1951 for 150,000 inhabitants, the model city envisioned by Nehru is now home to one and a half million people. Is it still avant-garde?
> Chandigarh, 50 years after Le Corbusier. Runs 11 November 2015 to 29 February 2016. www.citechaillot.fr

England | ***Soviets in space.*** *A must-see! London is hosting an outstanding collection of Soviet spacecraft, presented for the first time outside Russia. Capsules designed for a single cosmonaut, a vehicle for a full crew, the capsule for the first woman in space, equipment, gadgets, and more. A history of space exploration on a grand Soviet scale.*
> Cosmonauts: Birth of the Space Age. Through 20 March at London's Science Museum. www.sciencemuseum.ac.uk

Irakli Toidze, "In the Name of Peace", 1959. Published by Izogiz, © The Memorial Museum of Cosmonautics; Rémi Papillault, DR.

France | ***Revolutionary sneaker***
Budding brand Barons Papillom is turning the athletic footwear world upside-down with a clever new system: the foot slips into the shoe from the back, through a 180-degree Velcro opening. And it comes off as quickly as it goes on. A calfskin insole with cork botanical insert means it can be worn barefoot. We love the option for fine gold trim.
> www.baronspapillom.com

Mexico | ***Moulding memories***

Born of an Austrian mother and a Mexican father, designer David Pompa breathes contemporary life into ancient Mexican crafts. He preserves memory with his own style using techniques and materials like black clay from the Mexican state of Oaxaca, Talavera pottery – a legacy of Spanish colonialism – or plastic weaving. Everything is hand-crafted for an elegant, ethnic look and all can be admired in his Mexico City shop.
> www.davidpompa.com

United States | ***Board support.*** *Paul McCarthy is a master of controversy, but cooperation comes easily to the artist, too. After China's Ai Weiwei, Berliner Andy Hope and Japan's Araki, this American creator is collaborating with the brand The Skateroom to design ten skateboards (in super-limited editions) using his photographic works. The goal is to support the NGO Skateistan as it builds Africa's first skatepark in Johannesburg.* **> On sale at the MoMA Design Store (New York) or on www.theskateroom.com**

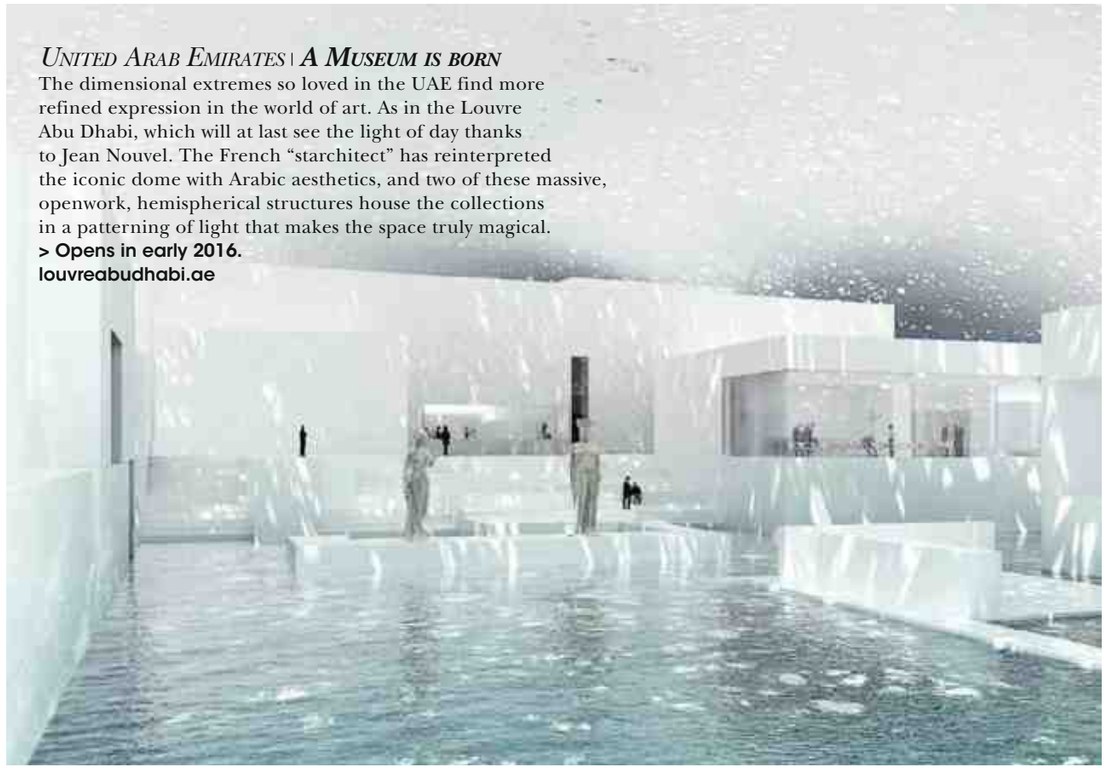
United States | ***Latino culture***

Miami is going through a period of architectural effervescence, with buildings of every ilk popping up like mushrooms, including the new Latin American Art Museum (LAAM). Backed by collector Gary Nader, designed by Mexican architect Fernando Romero, the LAAM will stand out on Biscayne Boulevard with its vertical interlacing of interior spaces and art-decked patios.
> Opens in January 2016.
www.fr-ee.org/laam

"La Caleta", © Studio David Pompa; Paul McCarthy & The Skateroom; Fernando Romero Enterprise. © Tourism Development and Investment Company; Studio Christophe Pillet; Image courtesy the artist and 976 Art Gallery, Ulaanbaatar © The artist.

United Arab Emirates | ***A Museum is born***

The dimensional extremes so loved in the UAE find more refined expression in the world of art. As in the Louvre Abu Dhabi, which will at last see the light of day thanks to Jean Nouvel. The French "starchitect" has reinterpreted the iconic dome with Arabic aesthetics, and two of these massive, openwork, hemispherical structures house the collections in a patterning of light that makes the space truly magical.
> Opens in early 2016.
louvreabudhabi.ae



Turkey | ***Fine furnishings***

Turkish furniture producer ENNE appreciates European designers and proves it by giving them carte blanche. In 2015, France's Christophe Pillet has reinvented the coffee table into something that is half pedestal, half iconic Tam Tam stool. The three Ilia models, in Istanbul-crafted stained glass, bring new energy to your interior décor. Lovely, lively and luxuriously liveable.
> www.enne.com.tr

Australia | ***Pacific exhibit.*** *It's the eighth Asia Pacific Triennial of Contemporary Art in Brisbane, the region's largest event in the realm of art. Major creative trends can be tracked at the Queensland Art Gallery and Gallery of Modern Art at a gathering that draws nearly 80 artists from 30 countries. Mongolia, Nepal, Iraq, Georgia and Kyrgyzstan are taking part for the first time. From 21 November 2015 to 10 April 2016* **> www.qagoma.qld.gov.au**

THE SUPER VAN
Vanessa Teodoro before one of her works on Rua das Murtas, on the wall surrounding a psychiatric hospital, a platform that the city has reserved for the work of street artists.

THE SUPER VAN
CITY SPRAY

At the office, Vanessa Teodoro is an illustrator. On the street, she becomes The Super Van, a street artist whose frescoes illumine the streets of Lisbon. *By* **Nadia Hamam** *Photo* **Jean-Christophe Husson**

IT'S NOT JUST BAD BOYS LEAVING THEIR MARKS IN THE STREET ANYMORE. AEROSOL CANS ARE NOW FOUND IN THE HANDS OF CONTEMPORARY CULTURAL CONQUERORS. Like 31-year-old street artist Vanessa Teodoro, aka The Super Van. This exacting, enthusiastic woman had long sought her artistic identity through graphic design, commercial art and illustration before the answer appeared: the wall would be her medium and her future. Her goad: the taunting gaze of other graffiti artists "curious to see what kind of guts a girl had." Her muse: the street, this "entity that overwhelms you, that makes you let go of the fear of how others see you." Her sponsor: Lisbon, where the city government supports creativity by providing places to paint: car parks, garbage trucks, abandoned buildings. Which The Super Van covers in frescoes of black and white or solid colours, often featuring transgressive female figures. "My heroines are not pretty; they ruffle the feathers of a very male world with humour and voluptuous delight. I want to make people feel, think, explore and unveil their inner character." As can be seen in the streets of Lisbon, which, in just thirty years, have become one of the world's great open-air museums of contemporary art. ■

> Latest news: This fall, the artist is working in the Principe Real district, near her studio.
www.thesupervan.com

COFFEE IN THE SUN

By **Guillaume Jan** *Illustration* **Delphine Cauly**

IN PORTUGAL, BLACK IS CONSIDERED A COLOUR. Could it be because of that dusky, sweet brew, the *Vinho do Porto*? Or the gleaming coats of the long-horned bulls? The trees starkly silhouetted at sunset against the azure-pink sky? Above all, in Lisbon, black is the colour of the *bica* – that good, strong ristretto with the pungent, spicy, compelling aroma that hundreds of thousands of locals drink every day at home, in the rococo Baixa brasseries, the bars graced with intricate, soaring ceilings around the Jardim da Estrela, on the zinc counters of the Alfama's greasy spoons, at the quiosques along Avenida da Liberdade and on the terraces of romantic belvederes on the banks of the Tagus. *"Desculpe se faz favor queria uma bica!"* ("A bica, please!"). After only a few days in this benevolent, cosmopolitan city, at once melancholic and spirited, you'll be confidently hailing waiters by imitating the other customers. But where did the word bica come from? One legend has it that the term first appeared in the early 20th century, when A Brasileira – an establishment that had already earned renown in the Chiado – started using its first coffee machines. The resulting concentrate was bitter, strong and full-bodied – but no-one had ever tasted a beverage of this potency in Lisbon. To consumers who complained, the boss replied that it could be made more palatable with sweetening. *"Beba isso com açucar"* ("Drink it with sugar") was his rejoinder morning, noon and night. That tip became a slogan, entered the local vernacular, and was ultimately reduced to an acronym in one of those unseen linguistic conjuring tricks that southern cities execute with such skill. Meanwhile, residents became accustomed to sipping this rich, radiant brew. Today, in fact, some say it is like drinking sunbeams, infusing the body with the same warmth and pleasure. Try it yourself and see: take a ride one morning up to one of the promontories overlooking the capital and order *"uma bica"*. From there on high, the noise of the city fades into the blue of the sky, yet you can still sense the distinct bustle of urban life below. Sunshine illuminates your surroundings, soaking into the tile roofs, sparkling across the waters of the Tagus and ending its journey in the dark depths of your cup. Now you will understand why they say that, in Portugal, coffee is as important as the sun. ■

PAUL & JOE
by MADURA

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BASKING IN THE LIGHT

Five Nespresso Club Members share their favourite places and secret sites in Lisbon. Inviting us to enter the Portuguese capital and lose ourselves in its depths – from the awe-inspiring views at lofty belvederes to the Alfama's tantalising, twisted lanes – to truly appreciate its radiance.

By **Guillaume Jan**

Photos **Mickaël A. Bandassak** *Portraits* **Jean-Christophe Husson**

PARQUE DAS NAÇÕES 1
The entrance to the Portugal pavilion unveiled at the 1998 World Exposition. This building by architect Alvaro Siza Vieira is one of the emblematic edifices in the "Park of Nations", east of the city.

Find all the addresses referred to in this City Guide on our map at the back of the magazine.

JOSÉ

Insurance company marketing director, Member since 2005

JOSÉ IS A REAL CHARACTER. He's larger-than-life, with a mischievous gleam in his eye. Lisbon-born, a person who knows the city inside out. He's seen a number of neighbourhoods improve with time and relishes being able to bike to the beach nearly year round. His career as a marketing director and his taste for travel mean he's a frequent flyer and he tells us outright that his PIXIE Titanium is in his luggage on every trip. Like when he went to India for a meditation retreat. "The yoga classes started at 5 a.m., before breakfast. But I can't start my day without coffee. So I brought my machine with me, along with my ROMA and ARPEGGIO capsules." Does he have another anecdote? "Last year, I was invited to a seminar in Denmark. I didn't know if I'd find decent coffee there, so I took my machine. As I went through airport security, my suitcase set off the metal detector. But, as the customs agent approached for the hand-search, I told her it was my PIXIE. Her face lit up with a smile and she let me go without even inspecting my bag." ■

DISTANT HORIZONS

TERRASSE BA 2

"From the hotel's sixth floor, you can gaze out over the roofs tumbling all the way down to the Tagus. The ever-changing light and the hills on the opposite bank sometimes remind me of Istanbul. The atmosphere there is relaxed and the cocktails are excellent."

FESTIVE NIGHTS

MENINOS DO RIO 3

"The terrace of the Meninos do Rio on the banks of the Tagus is a must! This place is famous for its restaurant and nightlife, but I prefer to visit during the day. They even serve breakfast there."

URBAN BANQUET

MERCADO DA RIBEIRA 8

"This huge glass hall adjacent to the market, near the train station, is home to several major restaurateurs who joined forces to serve reasonably priced dishes that you eat on long tables running down the middle of the hall. It provides a great overview of Lisbon cuisine."

MIRACLE CURES

RESTAURANTE PHARMACIA 4

"This bistro near the Pharmacy Museum offers a mix of traditional Portuguese cuisine in a hospital-inspired décor. The water is served in old ether bottles, the soup comes in little vials and the bill for your meal is brought in a test tube. It's getting very popular!"

INTERNATIONAL FLAIR

CAIS DO SODRÉ 5

"This neighbourhood along the Tagus has recently come back to life. For example, near the train station, try ***Ibo*** **6**, *a Mozambican eatery that serves the best crab curry in Lisbon. Or the* ***Station*** **7**, *Asian restaurant, which also has an informal dance club* (photo). *I also like the bar, which has a mind-boggling drinks menu."*

José knows the city inside out and relishes being able to bike to the beach year round.

LEGENDARY RAILS

TRAM 28 9

"When I was a student, I lived in the Graça quarter and I took that old wooden tram, painted yellow and white, every day. It passes through Lisbon's older neighbourhoods, like the Alfama and Bairro Alto, climbing up and down dizzying hills. Looking at those panoramic views each day, I felt like I was living a beautiful dream."

Since studying at the Conservatory, Angela has never wanted to live anywhere else.

CELEBRATED STATUE

A BRASILEIRA 10

"Just off the Pastelaria Benard, this Art Deco café is best known to tourists for its statue of poet Fernando Pessoa sitting at a table in the middle of the terrace. It is rich with polished woodwork, gilding and chandeliers and is where all the poets, philosophers and artists of Lisbon would gather."

FRONT ROW

SÃO LUIZ TEATRO MUNICIPAL 11

"It's a beautiful theatre. Built in the late 19th century, it was renovated several times, but has always retained the original style, with gilding, chandeliers and velvet. Few Lisboans know this, but it's open to the public. You can simply go in to admire the building's magnificent architecture, and it's free!"

CENTRE STAGE

CENTRO CULTURAL DE BELÉM 12

"This modern complex on the banks of the Tagus, near the Belém Tower, hosts every form of stage art, theatre, dance and music. The entertainment line-up is lively and the place is open to young artists. I've given many concerts there myself and the acoustics are excellent."

OUTDOOR INTERLUDE

CAFÉ LISBOA 13

"This restaurant near the São Luiz theatre, inside the São Carlos theatre, serves very good Portuguese cuisine. And in summertime, you can eat on the terrace while enjoying the performances we give outdoors."

ANGELA

Opera singer,
Member since 2007

GARRULOUS AND PLAYFUL, Angela tells us she considers herself a lucky woman. "I love my job as a mezzo-soprano and I live in a magnificent city." Since arriving in Lisbon in the early 1990s to study at the Escola Superior de Musica, the nation's music conservatory, she has never wanted to live anywhere else. "The light is beautiful and the people are cosmopolitan. Though there are nationalities from around the world here, the city is still modest in size, people say hello, there's a relaxed atmosphere." She also appreciates the quality of life in this open-minded city where you can go swimming after work and enjoy a cup of coffee in the sun any time of year. "I drink five or six cups a day. I don't like coffee that's too strong, and when I discovered Nespresso machines and Grands Crus, it changed my life. It means I can choose and prepare coffee that's just to my liking. In the morning, I have one or two FORTISSIO LUNGOs; as the day progresses, I prefer a VOLLUTO or a ROSABAYA de Colombia. Another advantage with Nespresso is that, wherever I may be in Portugal, they deliver capsules in just 24 to 48 hours." ■

JOSÉ CARLOS
Filmmaker,
Member since 2006

BORN IN LISBON IN THE 1950s, this film director has often travelled abroad for long periods of time for his film shoots. But he always comes back to his home port. "I live 10 kilometres from downtown, facing the sea – it's magical." He has witnessed Lisbon's evolution with the passage of time, watching it become a cosmopolitan city as tourists have flocked here over the past two decades. But the director has also found that the quality of coffee is on the decline. "Nowadays, it's a challenge to find good coffee to enjoy in town. Fortunately, Nespresso came along!" he laughs. Ever since he tasted his first Nespresso in 2006, he gave up grinding his coffee beans and bought an ESSENZA for his kitchen ("a simple, efficient machine") and a PIXIE for his office ("faster, but not as discreet"). He says he drinks five coffees a day, but admits, "I often drink more than that!" ■

EPICUREAN INTERMISSION
RESTAURANTE ALFAIA 14
"Excellent wine, impeccable cuisine, delightful manager. This low-key tavern should be a mandatory stop for anyone in the Bairro Alto. It serves a wide sampling of typical Portuguese dishes that you can eat on tables outside or inside."

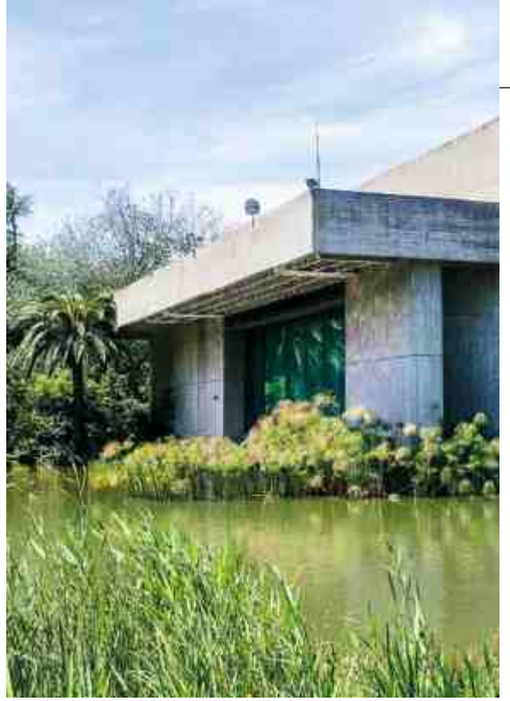
GREEN GETAWAY
QUINTA REAL DE CAXIAS GARDENS 16
"These lush gardens are perfectly manicured and just twenty minutes or so from Lisbon, after Belém. There's an amazing waterfall there, and statues of Joaquim Machado de Castro that were erected in the 18th century. It's a soothing place, quiet, uncrowded, steeped in romanticism."

POSTCARD
FORTIFICATIONS AT THE MOUTH OF THE TAGUS
"Starting in the 16th century, several towers were built at the mouth of the Tagus to protect Lisbon, including the Bugio lighthouse built on a tiny island. In the summer, you can visit all these places by boat."

CREATIVE BAZAAR
FEIRA DA LADRA 15
"This flea market has everything you could imagine: clothing, artwork, furniture, geographical maps. The last time I went, I bought a clock, a cane and some books. I also go for the people-watching and find inspiration in their conversations for the characters in my upcoming movies."

Filmmaker José Carlos has witnessed Lisbon's evolution, watching it become a cosmopolitan city.

IN THE HEART OF THE CITY
MERCADO DE CAMPO DE OURIQUE 17
"This newly renovated hall is a place little-known to tourists. You can get great products there and even enjoy lunch at a reasonable price, eating at a little table with the local regulars. A nice way to immerse yourself in Lisbon's culture."



CULTURAL OASIS

CALOUSTE-GULBENKIAN FOUNDATION 18

"The museum is home to Egyptian antiquities, Eastern and Western art from the Middle Ages to the 19th century and the arts centre displays a wonderful collection of contemporary works. Set in the midst of rolling, landscaped grounds, the foundation is dotted with lakes and modern sculptures and holds outdoor concerts in summertime. A very relaxing place."

AIMING HIGH

SÃO JORGE CASTLE 20

"This medieval building overlooks the city – you can't miss it! You can see everything from up there – the bustling squares, passers-by on the streets, the terraces, roofs, the Tagus River… I never tire of looking at the spectacle and it sheds light on how the city is structured."

For Rui, "you can find everything here, and the dining is just superb."

RITE OF PASSAGE

PRAÇA DO COMÉRCIO 19

"Everything is laid out in perfect symmetry on this vast square that opens onto the river. It's a place where I love taking my strolls. In recent years, it's been possible to go up onto the triumphal arch of the main gate."

CULINARY SYMPHONY

RESTAURANTE BELCANTO 22

"Taken over in 2011 by young chef José Avillez, this restaurant has already been awarded two Michelin stars. The menu is poetry itself, and it even gives a tip of the hat to Fernando Pessoa. The cuisine is Portuguese inspired, delightful in its combination of new items and discoveries, including molecular gastronomy. It's an upscale place if you want a memorable dining and aesthetic experience."

MANNA FROM HEAVEN

CAFÉ DE SÃO BENTO 21

"For many years, my favourite dish was the steak and fries. In this small, quintessentially Portuguese restaurant close to the National Assembly, the meat is always delicious, regardless of how it's cooked. The menu also boasts excellent cheeses from the Serra da Estrela mountains."

RUI

SOCIOLOGIST,
MEMBER SINCE 2008

"I WASN'T BORN IN LISBON, but I've always had this city inside me, long before I was born, because my parents are both Lisboan". Rui settled in the capital as soon as the professional opportunity presented itself, joining the human resources department of a major telephone company. "You can find everything here – books, concerts, football matches. The light is sublime, especially at sunset when the last rays are sparkling on the waters of the Tagus, there are countless viewpoints for looking down onto the city and the dining is just superb." That's what he likes most about Lisbon: the friendliness of the people, sharing time with friends over a good meal or a perfect cup of coffee. "We're Latin, so we like to talk and joke about everything – except football, of course." He remembers the first Grand Cru he drank, at his aunt's house: "It was a RISTRETTO. I have very traditional tastes." A few days later, he bought a CUBE machine to recreate this newly discovered pleasure: enjoying such coffee at home. "I'm still using the same one, eight years later. My wife wants us to replace it, but I won't allow it: it makes the best coffee in Lisbon for us and it never, ever breaks down." ■

MARIA

Physiotherapist,
Member since 2014

BORN IN FINLAND, MARIA fell in love with the city and the Portuguese coastline the very first time she visited, in 2009. “I felt at home right away; I’d never had such a feeling before. I walked around like a child in wonderland.” The young woman was especially drawn to the attitude of the people living here – friendly, yet respectful, polite, helpful. She also discovered a very different coffee culture from the one she’d grown accustomed to in Finland. “I learned to distinguish the various aromas, the different families. I learned that morning coffee is not necessarily the same kind you drink in the afternoon. Drinking coffee is like wine tasting – it’s a learned art.” When Maria bought her ESSENZA machine from the Nespresso Boutique in the Chiado quarter, she also selected a capsule of each Grand Cru to study their aromatic profiles. Now she starts her days with a FORTISSIO LUNGO, served in a ceramic cup she nestles between her palms. And she replaced her dessert at lunchtime with a cup of CIOCATTINO. ■

LAVENDER LANES
THE TREES IN ROSSIO 23
“In the spring, when the jacarandas are in bloom, the sidewalks of Rossio and other neighbourhoods take on a blue-violet hue. It’s astounding, almost surreal. I never get weary of admiring them; I feel like I’m walking through a magical forest!”

SWEET SNACK
PASTÉIS DE BELÉM 26
“These little golden custards, in a delicately crispy pastry, are Lisbon’s ‘national treasure’. Sometimes I get the urge to eat one or two, along with a powerful cup of Dharkan.”

Finn Maria fell in love with Lisbon right away.

VEGGIE LUNCHEON
MISS SAIGON 24
“Lisbon is home to an increasing number of vegetarian restaurants. This one is in the new Parque das Nações quarter. The menu changes daily and the chef prepares dishes from around the world, often using market-fresh ingredients.”

UNDERWATER DREAMS
LISBON OCEANARIUM 25
“The first time I visited this aquarium, one of the largest in Europe, I suddenly wanted to change careers and become a marine biologist. The life under the surface of the ocean, the exquisite colours – I was fascinated by it all, but also rather intimidated.”

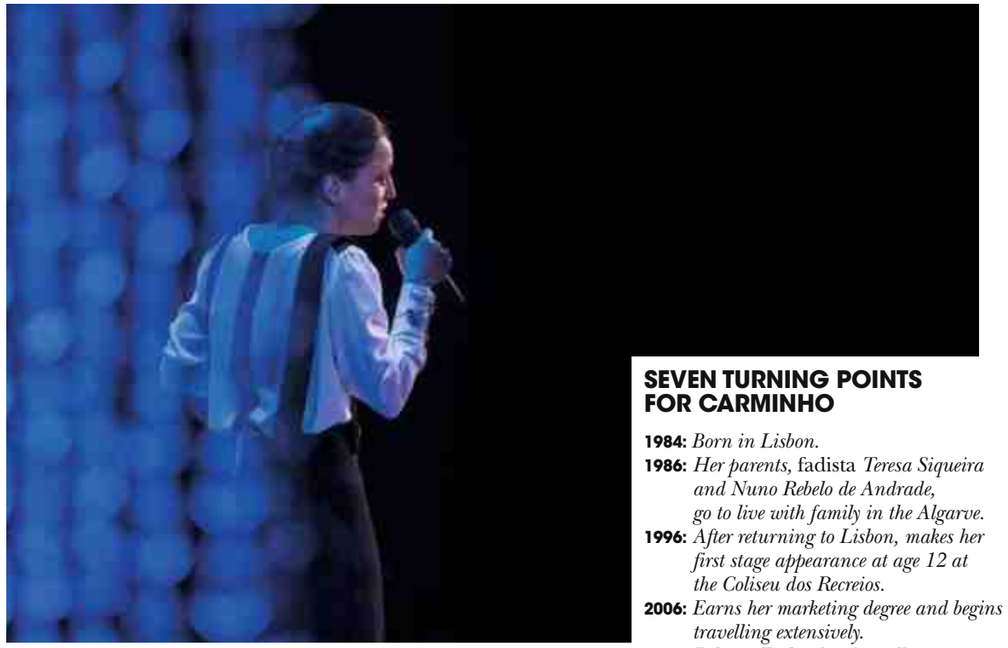
WORTHY WORDS
LIVRARIA BIVAR 27
“This library is one of the few places in Lisbon where I can buy novels in English. Leena, the owner, is Finnish, like me. I’m one of her loyal customers, and we talk a lot about the books we’re reading.”

CARMINHO

THE VOICE OF LISBON

Fado flows in her veins the way the Tagus flows at Lisbon's feet. Carminho, 31, embodies the revival of this traditional genre of music. She is a talented artist with a bright future, keeping pace with the present by nourishing her art with the past.

By **Boris Coridian** *Photos* **Jean-Christophe Husson**



HER VOICE WRAPS AROUND YOU, CARESSING YOUR EAR WITH ITS VELVETY TIMBRE. THE LYRICS, DRENCHED IN HER POIGNANT RESONANCE, THRUM WITH THE CHORDS OF THE GUITAR UNTIL PIERCING YOUR VERY SOUL. WHEN CARMINHO INTONES THE FIRST VERSES OF A *FADO* SONG, SHE CLOSES HER EYES AND OPENS HER HEART. AND THE WHOLE OF LISBON ENTERS IN. The 31-year-old singer embodies the revival of a traditional musical style popularised in the 1960s by the magnificent Amalia Rodrigues. Carminho is the new star that the entire country had been awaiting to bring back this popular art form born on the banks of the Tagus, like the young woman singing it. *Fado* is one of Lisbon's most precious treasures: songs that are at once music and poetry, performed by a male or female singer accompanied by acoustic guitar and the *guitarra portuguesa* (a pear-shaped, twelve-steel-string cittern). How does Carminho herself define her art, one that, since 2011, is on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity? "It's music of the street. Music sung by people who had a very hard life, who needed to express their feelings to help bear the burden of their fate. *Fado* is more than a melodic song; it's a lifestyle, like the blues. Most of the lyrics refer to Lisbon, its neighbourhoods, the wind, the ocean. The songs often personify the city as a woman and the Tagus as her lover," says the young singer as she sits with a cup of coffee.

SEVEN TURNING POINTS FOR CARMINHO

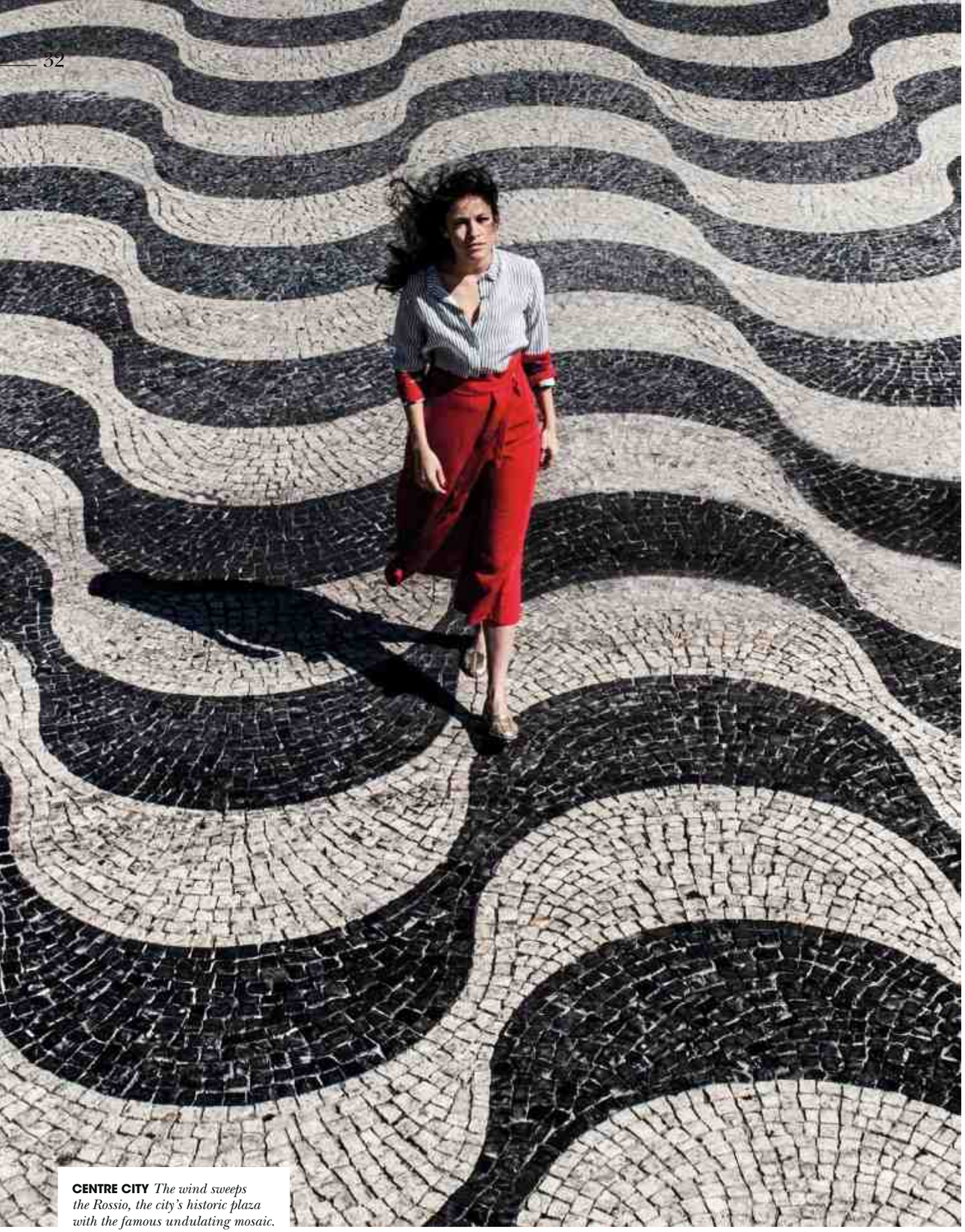
1984: *Born in Lisbon.*
1986: *Her parents,* fadista *Teresa Siqueira and Nuno Rebelo de Andrade, go to live with family in the Algarve.*
1996: *After returning to Lisbon, makes her first stage appearance at age 12 at the Coliseu dos Recreios.*
2006: *Earns her marketing degree and begins travelling extensively.*
2009: *Releases* Fado, *her first album (EMI Music).*
2012: *Releases her album* Alma *(EMI Music).*
2014: *Releases her album* Canto *(Warner Music Portugal).*

PHOTO ALBUM

Carminho's personality and that of her hometown are inseparable. They share the same antagonisms. They can be luminous one moment and sombre the next; nostalgic, yet steadfastly modern; yearning for the past while looking today's world in the eye. "We love to wade in the waters of the past, reliving moments the way you might leaf through a photo album," says the artist with the half-smile that rarely leaves her lips. With three albums to her name – the first two certified platinum in Portugal and the latest released in November 2014 – and a host of national and international awards, Carminho now serves as one of the major ambassadors of her country. Though it seems a natural destiny for her, it was nevertheless slow to develop: "My mother is a *fadista (Teresa Siqueira – Ed.)*. I started listening to this music when I was three years old. At night, I stood behind the door in my pyjamas to listen." On some nights, singer Beatriz da Conceição – her role model – was invited to the house. "I eavesdropped and deciphered the adult conversations, because *fado* has a language all its own." Starting at age 12, when she was regularly singing within her family circle, she performed at one of Lisbon's most exquisite venues, the Coliseu dos Recreios. Later, Carminho continued ●●●

> "*Fado* is more than a melodic song; it's a lifestyle, like the blues."

Photo of Carminho in concert: Francisco Salgueiro.



CENTRE CITY *The wind sweeps the Rossio, the city's historic plaza with the famous undulating mosaic.*

her university studies while also singing in *casas de Fado* (Fado houses). The admiring public clamoured for her to embark on the career that called her. But the attractive brunette, with her marketing degree in hand, chose to set off on other adventures. "I wanted to really get a taste of life. I was offered a record deal, but I didn't feel I was mature enough to do the music justice on stage. I needed to know what message I wanted to convey. But it all became clear after what I experienced as an international volunteer in Portugal and Cape Verde, and during my travels in India, Cambodia, East Timor and Peru. When I got back from that odyssey, I felt like I was ready." So, when she was 25, she released a debut album that spoke to a younger audience. And, though pundits wanted to label her "new *fado*", the artist prefers to explain this renaissance in other terms: "*Fado* has changed because our country has changed. We went through the dictatorship *(Salazar starting in 1933 – Ed.)* and then the revolution that ended it *(A Revolução dos Cravos, the Carnation Revolution, 25 April 1974 – Ed.)*. Now people are trying to build something new despite this complicated economic environment. The new generation is taking stock of life: 'What do I have? What do I have left?' In face of all the hardships, those people are choosing their own safe harbours. When you're sick, what do you do? You go find your mother. *Fado* is one of our mothers."

> "Foreign audiences may not understand the lyrics, but they feel the emotion in every word."

AUTOGRAPH SESSION *Carminho signs the Coffee Mark page (in the back of your Nespresso Magazine) at the twilight of the Procópio bar.*

INTERNATIONAL SUCCESS

And a universal mother, if one considers the worldwide success of Carminho and this budding *fado* comeback scene. The Lisboan singer performs far from her homeland, from Germany to Japan, stunning fans with her songs and style: "The audience may not understand the lyrics, but they feel the emotion in every word." Such intensity should not be confused with melancholy: "*Fado* isn't sad – it's deep!" the singer cries emphatically as she finishes her Grand Cru Dulsão *do Brasil*. Yet there is indeed a glimpse of *saudade* there. "This untranslatable word expresses yearning, longing, missing. Like when I'm abroad, I can say 'I *saudade* my coffee' that I'm so attached to," laughs Carminho. And now what does she dream of experiencing? "It's hard for me to really absorb what's been happening to me! Singing, performing with my mother or stars like Chico Buarque, Caetano Veloso, Marisa Monte. Right now, I just want to enjoy the happiness that life is giving me. And keep on creating, so that it stays real. Sometimes you can have a source of great happiness right in front of you and it doesn't manifest because you don't assign it enough importance." In Lisbon, *saudade* is never far away. ■

WHERE MIGHT YOU ENCOUNTER CARMINHO IN LISBON?

Miradouro de Santa Luzia 28
"On the slopes of the Alfama district, this overlook offers a magnificent view of the Tagus. I still go up there from time to time."

Mesa de Frades 29
"A fado *house where I sang from ages 17 to 23. The restaurant is located in a tiny old chapel of the Alfama. People eat, sing and listen."*

A Cevicheria 30
"A Peruvian-tinged restaurant that serves sublime ceviches and excellent cocktails, like the Pisco sour. It's in the Principe Real district. There are plenty of fashion designer boutiques there in the old buildings."

Procópio Bar 31
"A place steeped in history and love stories. It has the atmosphere of a fado house, with all the little lights, the smell of old wood and velvet…"

> Find all the addresses referred to above on our map at the back of the magazine.

BANANACAFE 32, *Praça do Município.*

BIBLIOTECA 33, *Jardim da Estrela.*

QUIOSQUE DE REFRESCO 34, *Praça Luís de Camões.*

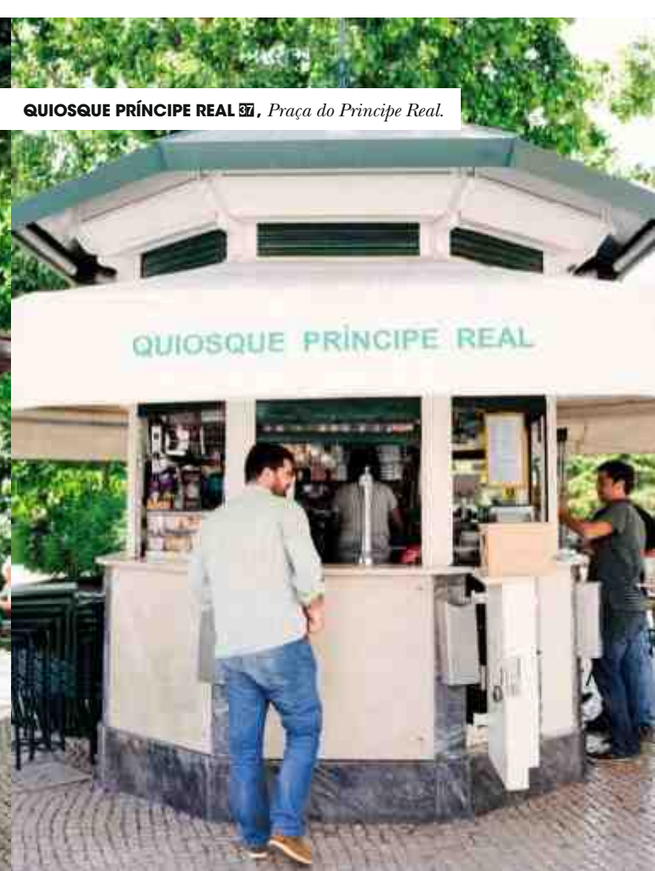
QUIOSQUE DO MERCADO 35, *Praça da Estrela.*

THE QUEST FOR QUIOSQUES

They are scattered about the metropolis, peppering the Lisbon cityscape: QUIOSQUES. *These petite period pavilions, now modernised, are the perfect place for a snack or beverage along your urban journey. It might be said that the very soul of Lisbon hides beneath these charming, ancient, finialed roofs…*

By **Guillaume Jan** *Photos* **Mickaël A. Bandassak**

QUIOSQUE DE REFRESCO 36, *Praça das Flores.*



QUIOSQUE PRÍNCIPE REAL 37, *Praça do Principe Real.*

GENGIBRE DA ESTRELA 38, *Jardim da Estrela.*

QUIOSQUE DO MIRADOURO DE SÃO PEDRO DE ALCÂNTARA 39

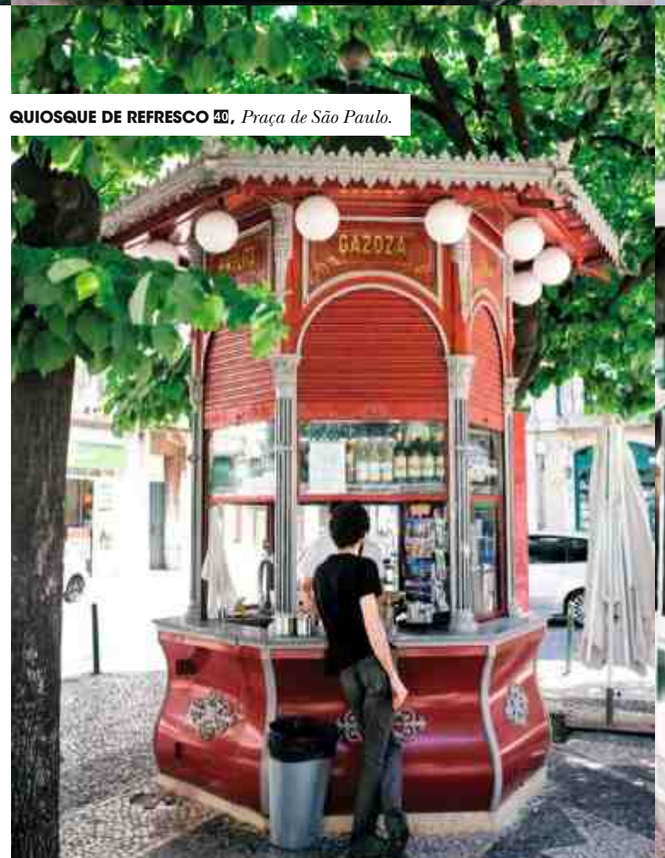
QUIOSQUE RIBEIRA DAS NAUS 41, *Avenida Ribeira das Naus.*

ALTHOUGH THEY HAVE BEEN PART OF THE LISBON LANDSCAPE FOR 150 YEARS, THE *QUIOSQUES* QUITE NEARLY FADED INTO OBLIVION. They stand in every neighbourhood, on squares, atop promontories, in parks, along major avenues… and, since 2009, they have been attracting renewed attention. For that was the year the Lisbon City Council announced an initial bid putting several up for use as private concession stands. A fresh coat of paint, younger staff, an updated menu…and suddenly these small metal kiosks, often decorated with ornate metalwork, found new life. José, a bank employee, confirms this as he sits near one of the kiosks (*quiosques* in Portuguese) on the Avenida da Liberdade: "Back in the 1980s, they were selling the same products they do today – coffee, cold drinks, pastries – , except the stands were old and unattractive. Most of them didn't have tables inviting us to come there to take a break." On this Friday night, a young DJ is playing Jamaican music and the clientele is made up of equal parts of Lisbon locals and tourists. There are plenty kiosks to choose from, with seventy stands in the Portuguese capital spanning every architectural style and colour. And each has its own ambiance, depending on the personality of the staff and the location. What's more, the menus have something for everyone: from the Lisboan "classics" (*rissois de bacalhau* - cod fritters; *croquete de carne* – breaded and fried meat-coriander roll; *pastéis de nata* - the sweet symbol of the city; *bolo de arroz* – the local muffin; and more) to international options (like gourmet hamburgers, trendy hot dogs, smoothies).

INEXPENSIVE EATS

The people of Lisbon have been the first to celebrate the revival of the small neighbourhood pavilions. Many eat their breakfasts at these stands, or take several refreshment breaks there over the course of the day. And foreign visitors – more numerous here each year, since the tourist boom began in the late 1990s – are delighted to stop at these charming, characteristic locales, often ideally set along sightseeing routes and less expensive than bars. "The kiosks are different from cafés," says Victor, 28, who worked for three years at the *quiosque de refresco* on Plaça Luís de Camões: "There are no walls; you're in a public space." The young man, who just completed his anthropology studies before starting this job, believes that the economic crisis hitting the country has no doubt contributed to the revival of these popular places providing inexpensive eats. "But that's not the only reason," says David, a regular customer at the Principe Real Oliveira kiosk. "The Portuguese people love being out and about, enjoying the good weather. And if that can be done around a meal, all the better!" ■

> Find all the addresses referred to above on our map at the back of the magazine.



QUIOSQUE DE REFRESCO 40, *Praça de São Paulo.*

BANANACAFE 42, *Avenida da Liberdade.*

QUIOSQUE DE REFRESCO 43, *Largo da Sé.*

VERA CRUZ "WE REALLY LOVE ESPRESSO"

A moment with Vera Cruz, Boutique Manager at Nespresso flagship in Lisbon, set within an historic building in the Chiado. She explains the very personal relationship the Portuguese have with coffee.

By **Boris Coridian** *Photos* **Jean-Christophe Husson**

HOW DO PEOPLE DRINK COFFEE IN PORTUGAL?
The morning coffee is the most important. Nearly 90% of Portuguese people start the day with a very intense coffee. Sometimes with a splash of milk, but rarely lungo. We really love Espresso! In Lisbon, there's a specific name for a small, very strong coffee: you have to ask for *"uma bica"*! The Grand Cru that most resembles it is Kazaar, served in a ristretto cup.

WHAT ARE THE KEY COFFEE MOMENTS IN LISBON?
During the workday, when you take a break, you have a cup of coffee. After lunch, you order another. If you meet a friend during the day, you'll enjoy a cup then, too. Here, it's not unusual to drink three, four or five coffees a day.

> "Here, it's not unusual to drink three, four or five coffees a day."

IF YOU HAD TO COMPARE YOUR CITY TO A GRAND CRU, WHICH WOULD IT BE?
The Roma, served ristretto. Because it's intense, with real punch, but it's still a Grand Cru that's mild to the palate. And also because the name is an anagram of *amor ("love" in Portuguese – Ed.).*

WHAT'S THE IDEAL TIME AND PLACE FOR ENJOYING COFFEE HERE?
I think it's in the afternoon, because of this very special light that floods the city. At day's end, around 6:00 p.m., when you leave the office and get outside, you should sit on a terrace somewhere and admire a beautiful view with a cup of coffee.

HOW DO YOU EXPRESS LISBON'S AMBIANCE IN THE NESPRESSO BOUTIQUES?
The Coffee Specialists who greet you are the ones who really set the tone. When they welcome customers into the Boutique, they're keen to tell them a story, share information. Our Club Members enjoy learning about the different origins of the Grands Crus, understanding their aromas. This very warm relationship and eagerness to communicate are what make the people of Lisbon so remarkable.

WHAT ARE YOUR FAVOURITE GRANDS CRUS?
I love the Intenso range, like Dharkan and Roma. I was born in Lisbon and can't help but honour my coffee roots!

ADDRESSES OF THE NESPRESSO BOUTIQUES IN LISBON
Nespresso Boutique no Chiado.
Nespresso Boutique no Colombo.
Nespresso Boutique na Av. António Augusto Aguiar.
Nespresso Boutique no Parque das Nações.

AND IN THE VICINITY…
Nespresso Boutique no Oeiras Parque.
Nespresso Boutique Interactiva no Forum Sintra.
Nespresso Boutique no CascaiShopping.
Nespresso Boutique no Almada Forum.

INTENSE TASTE
The Portuguese appreciate the potent Grands Crus, like Kazaar and Roma.

WHERE CAN YOU ENJOY NESPRESSO COFFEE IN LISBON?

HOTEL SANTA JUSTA 44
Right downtown, near the Nespresso Boutique.

TARTINE 45
The delicious smell of bread, a verdant setting, perfect for coffee or breakfast with friends.

ROYALE CAFÉ 46
A streamlined restaurant boasting Scandinavian-inspired décor.

HIKIDASHI 47
A trendy eatery where the sushi is prepared before your very eyes.

IN THE VICINITY

PENHA LONGA HOTEL & RESORT 48
A superb golf resort set in the Sintra-Cascais nature park.

VIVAMARINHA HOTEL 49
Vivamarinha Hotel
For a relaxing coffee at the pool bar.

JOÃO RODRIGUES

EPICUREAN EXPLORER

João Rodrigues, Chef of the Michelin-starred restaurant Feitoria, is the standard-bearer of a new era in Portuguese gastronomy, one proud of its terroir and its ingredients. He draws on the culinary legacy of the Great Discoveries of the past and sets off, alone or EN MASSE, *to conquer new continents of taste.*

By **Boris Coridian** *Photos* **Mickael A. Bandassak**

THE DISH IS ENIGMATIC IN APPEARANCE AND, THOUGH ITS NAME SOUNDS REASSURINGLY TRADITIONAL – *como um bacalhau à brás* ("like a Portuguese-style cod"), the ingredients of this typical Lisboan recipe are not immediately discernible. Yes, we detect the aroma of cod – and potatoes, served julienned in this instance – but recognising the classic ingredients in this striking composition is no easy task. The chef places the black ceramic on the white tablecloth, explaining: "Customers are invited to mix the ingredients themselves. That's when the egg yolk appears, and the black olives, the fish flesh and tripe." Such mixing must be performed with a sure hand to create the creamiest, most delicious *bacalhau à brás* in Portugal from this mysterious amalgamation.

ODYSSEYS AND AROMAS
At Feitoria, the Portuguese culture of travel and commodities trade has found its way onto the walls. Here, a Japanese Nanban art fresco.

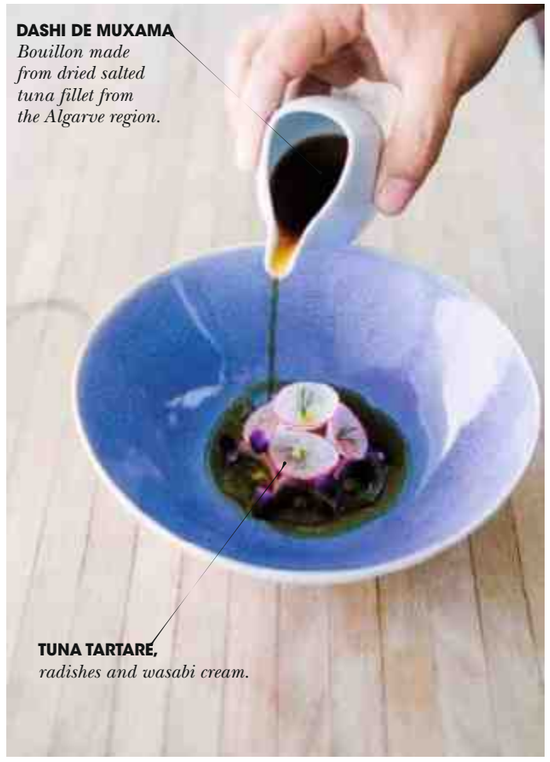
A NEW GENERATION

João Rodrigues is Chef at the **Feitoria** 50 restaurant (one Michelin star) inside the custom-designed Altis Belém Hotel, idyllically set on the banks of the Tagus between the russet 25 de Abril Bridge and the *Padrão dos Descobrimentos* (Monument to the Discoveries, celebrating the 500th anniversary of the death of Henry the Navigator and the Discoveries). At 38, this blue-eyed culinary craftsman, alongside a dozen of his peers, embodies the new Lusitanian cuisine, a growing gastronomic expression that proudly promotes the country's values and products. "Things were already changing fifteen years ago, but it's only now that restaurants are reaching such a level. Not that long ago, there weren't any local chefs in Portugal – only French, Germans, Australians. But the new generation has honed its techniques and is finally using local ingredients. In the past, people thought *haute gastronomie* meant working with foie gras, truffles and caviar, ingredients we don't have here! But all that has changed. The chefs came to realise that the country is overflowing with riches. Especially the ocean, a gold mine for magnificent ingredients like lobster or *carabineros (cardinal prawns or scarlet shrimp, a deep-sea species – Ed.)* The meat is also delicious, like the *porco preto* (black pig), and the wines are sublime."

> "The country is overflowing with riches; the ocean is a gold mine of ingredients."

EN ROUTE FOR THE STARS

This chef collective, all under forty and scattered throughout the country, meets several times a year at a gourmet event called *"Rota das Estrelas"* (Route of the Stars). Last May, it was João Rodrigues' turn to host his compatriots and a few foreigners in his kitchens for three days. These exceptional dinners are a chance to rub elbows with the new explorers in Lusitanian cuisine. For this most recent session, Óscar Gonçalves has left the helm of his G restaurant near Bragança, 500 kilometres north of Portugal, to present his new adaptation of *porco Bísaro* (a variety of Iberian pig, typical of the country's northern regions). The roast fillet is served with exquisitely tender rice and mashed potatoes flavoured with wild verbena, releasing a citrusy fragrance that permeates the room. The rustic, subtle dish makes you feel like you're biting into the mountains themselves. Another rising star of this living cuisine is Leonardo Pereira: at age 30, he returned to his homeland after serving as product manager for René Redzepi, Chef at the world-famous Noma in Copenhagen. Pereira now officiates at the Areias do Seixo eco-resort, an hour's drive from Lisbon. There, in the midst of a lush garden clinging to a cliff towering over the Atlantic, this young chef composes contemporary interpretations of local culinary life, where the raw materials harmonise in a symphony ...



DASHI DE MUXAMA
Bouillon made from dried salted tuna fillet from the Algarve region.

TUNA TARTARE,
radishes and wasabi cream.

CHOCOLATE
from São Tomé.

COFFEE-CHOCOLATE BALL, *caramel ice cream, tonka bean and fleur de sel.*

SAUTÉED CARABINERO
(scarlet shrimp) from the Algarve.

JUS
made from the carabinero *head.*

SALAD
with cucumber and coriander.

as moving an Amalia Rodrigues *fado* song. His dishes – unshackled by dogma and convention – are the quintessence of creativity, like this grilled squid served with a tart vinaigrette made with globe amaranth, nuoc-mâm and lemon.

A LEGACY OF SPICE AND COFFEE

Though these gastronomic adventurers are sailing off to unexplored taste horizons, they are also leafing through Portugal's tomes of history for inspiration. Let's head back to Lisbon and Feitoria, where the fresco displayed for guests behind the massive front door is a siren song of wanderlust. "It's a Nanban reproduction" (a 16th- and 17th-century Japanese art form illustrating the presence of Portuguese traders and missionaries, referred to as the "Nanban" or "Southern barbarians"). As Rodrigues – who is, as fate would have it, the namesake of a famous 16th-century Portuguese explorer – explains, "Our cuisine is strongly influenced by all the Great Discoveries in South America, Brazil, Mozambique, São Tomé, India and Macau; we cook cod today because we fished for it in the northern seas. Portugal, as a country, also consumes a lot of coriander. And the reason it's used so much in Asia is because the explorers introduced it there! Same thing goes for spices. We don't use that many, but what we do use, we use in great quantity, like cinnamon." Among these new-world treasures, coffee holds a prominent place on João's menus, as he is a great lover and connoisseur of the Nespresso Grands Crus and invited by the brand to renowned gastronomic events. "I mainly use coffee in my desserts. But I also blend it into savoury dishes that can provide balance for its intensity. Like mushrooms, where I can use it like a spice, enhancing the flavor the way pepper would. We sometimes add a few beans to the sauce for a meat dish, to bring out the aromatic potency. After a meal, it's treated as an entirely separate step. Coffee is an ingredient to use with the finesse of any culinary element. It's part of what you want to express at the table; it has a role in the story." A story that continues to be written to this day. ■

> Among these new-world treasures, coffee holds a prominent place on João's menus.

JOÃO RODRIGUES' FAVOURITE PLACES

THE SHOPS AT CAMPO DE OURIQUE 51
"The Campo de Ourique district is like a miniature city within the city. It has plenty of small shops: bakeries, pastry shops (Lomar, Aloma, As de Comer), wine boutiques (Garrafeira Nacional), a charcuterie merchant (A Charcutaria), grocery stores, bookstores, and more. There's also a host of very good restaurants, including Stop do Bairro, Verde Gaio, Magano, Tasca da Esquina and Cervejaria da Esquina. The Campo de Ourique market and the surrounding gardens (Jardim da Parada, Jardim da Estrela) form a very enjoyable quarter that's both all-inclusive and traditional. It's a place where people live outside year round and have solid roots, both in their work and their free time. It's like one big family. I lived there for four years and I loved every minute of it."

CERVEJARIA RAMIRO 52
"This establishment, though already well-known, isn't resting on its laurels – it's still the best seafood restaurant in town. It is always wall-to-wall with customers, but it's worth the wait. I love going there before a football game, to dine with my family or in the afternoon with friends to eat seafood and sip a good beer."

> Find all the addresses referred to above on our map at the back of the magazine.

GUARDIAN OF THE TEMPLE
Miguel Clarinha, manager of the legendary Pastéis de Belém factory.

PASTÉIS

THE SWEET SECRETS OF BELÉM

The recipe for pastéis de Belém, the Portuguese capital's petite and iconic custard pastries, is known only to five people in the world. Yet this mouth-watering mystery is nearly two centuries old. We explore the city to learn more about Portugal's legendary, enigmatic delicacy.

By **Guillaume Jan** *Photos* **Mickaël A. Bandassak**

IT FITS IN THE PALM OF YOUR HAND AND DISAPPEARS IN THREE BITES. It is both, a symbol of gourmandise and one of the greatest mysteries of the Portuguese capital. But, for nearly two hundred years, the recipe for *pastel* de Belém (plural *pastéis*) has been renowned for how few actually know it. To try to unravel this delicious secret, let us stop, at random, at the first *quiosque* we pass on our way to sample one of these custard cups. "What? We don't sell those here!" the young waitress exclaims with wry amusement, explaining that one can only find them in... Belém. In other words, the pastéis *de nata* (made with cream) bearing the name "Belém" are manufactured exclusively in the original **Pastéis de Belém** 26 pastry shop in that eccentric quarter in Lisbon a few kilometres downstream on the Tagus. "But I can serve you a pastel de nata," she offers, adding mischievously, "it's practically the same thing..." The precious treat is warm, creamy, deliciously sweet, sprinkled with cinnamon on request. To get to Belém, you have to take an old yellow-and-white tram that stops opposite the impressive façade of the Jerónimos Monastery, the birthplace of the pastéis de Belém recipe in the early 19th century. However, in 1834, after the Liberal Revolution of 1820 that resulted in the closure of all the country's monasteries, the majestic building was left empty. It is said that the monks then sold the recipe in 1837 to the owners of the small adjacent sugar refinery, the shop where the legend began. A legend that has endured for one hundred and seventy-eight years.

> The Jerónimos Monastery is said to have sold its pastéis recipe to a neighbouring shop in 1837.

TANTALISING RUMOURS

On this spring morning, more than three dozen people are queuing on the sidewalk to sample this traditional specialty. Inside, the manager, Miguel Clarinha, reasserts the recipe's secrecy: "Only five people know it: a retired chef, three chefs who rotate kitchen duty and the main manager. Plenty of pastry chefs try to replicate our pastéis, but I have yet to taste one identical to ours." In Lisbon, it is rumoured that potato peels are the source of this unique flavour, or lemon, or even pork fat. Miguel puts a stop to this culinary chatter: "We don't use any animal ingredients, ●●●

GOLDEN GLOBE
Why are pastéis such a smashing success? The perfect combination of crispy puff pastry and sweet creamy filling.

SWEET MUSIC
At the Manteigaria pastry shop, Lia rings the bell when a tray of pastéis is pulled from the oven.

except milk and eggs." And offers to take us on a tour of the kitchens where an average of 20,000 pastéis are made each day. In one of the workshops, six women knead the dough and distribute it in small ramekins lined up on trays. The trays then travel through a machine that automatically injects them with a few centilitres of the mysterious cream before they are oven-baked for twenty minutes at 400°C. But entrance is denied us when it comes to the *oficina do segredo* – the secret workshop – where the dough and cream are prepared. Here, Miguel enlightens us: "The secret isn't only in the ingredients; it's also in the way the ingredients are combined." The tour now over, he has us taste a pastel fresh from the oven. The pastry is the colour of gold – crisp, slightly salty, with a hint of vanilla. Is vanilla part of the recipe? The manager deftly sidesteps the question with a warm handshake.

We're denied entry into the oficina do segredo, the secret workshop where the recipe is kept.

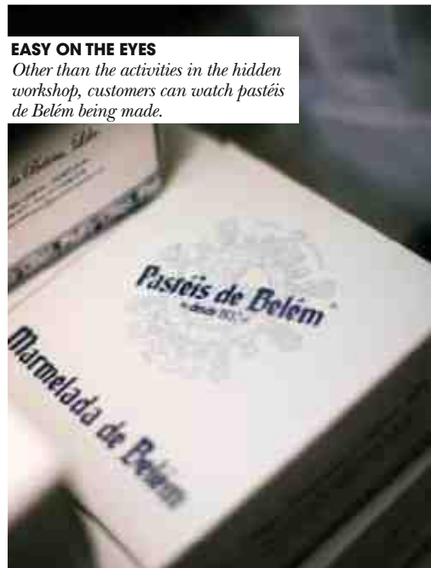
URBAN CHALLENGE

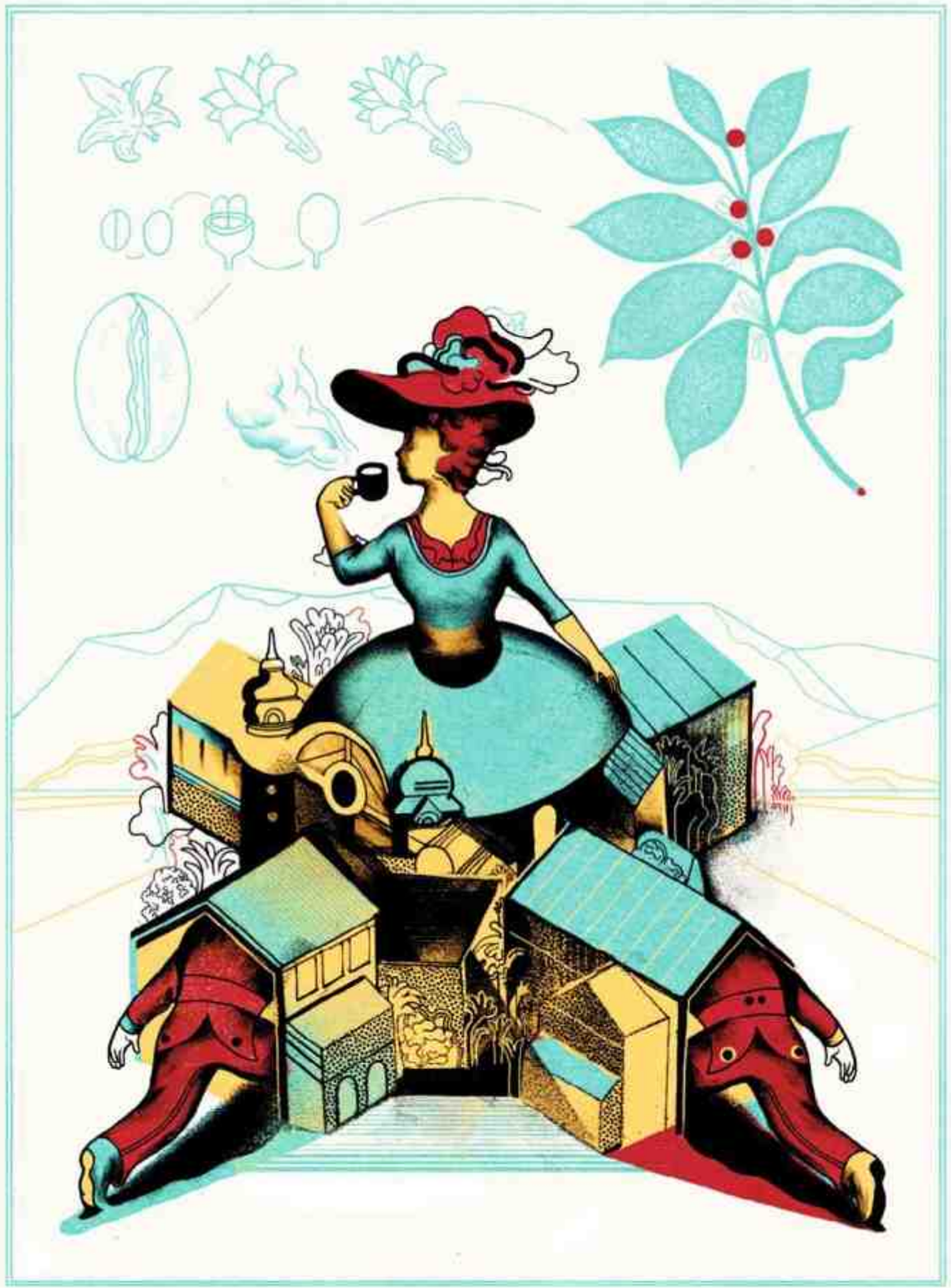
We must continue this quest; persist in searching elsewhere, in the city's myriad pastry shops and tea rooms, to find the answer to this exquisite enigma. At the **Confeitaria Nacional** 53, the **A Brasileira** 10, the **Pastelaria Suiça** 34, the pastéis are sometimes very sweet or flavoured with orange, and the pastry is softer or crispier. Many are delicious. There is, in fact, an annual municipal competition to crown the best pastel de nata. On the Praça de Luis de Camões, below the Bairro Alto, a luscious scent of sweetened butter announces the nearby **Manteigaria** 55 pastry shop. This site is devoted exclusively to making pastéis (4,000-5,000 a day) in the public eye: employees work behind a broad window and customers can watch their labours while treating their taste buds. "All our products here are made by hand and we use very simple ingredients – water, eggs, flour, butter," explains Aristide Rocha Vieira, the director. Naturally, we have a few of our own tricks, such as quantities of caramelising..." And what if the real mystery to be solved was knowing the best places to enjoy a pastel, whether de Belém or de nata? ■

> Find all the addresses referred to above on our map at the back of the magazine.

TRADE SECRETS
The mystery isn't only in the ingredients; it's also in the way the ingredients are combined.

EASY ON THE EYES
Other than the activities in the hidden workshop, customers can watch pastéis de Belém being made.





THE COFFEE LOVERS

THE FACT THAT BRAZIL, A FORMER PORTUGUESE COLONY, EVENTUALLY BECAME THE WORLD'S LEADING COFFEE PRODUCER CAN BE ATTRIBUTED TO THE CHARM OF A YOUNG OFFICER ORDERED TO SEDUCE THE WIFE OF A GOVERNOR OF GUYANA. A LOVE STORY THAT DID NOT HAPPEN BY CHANCE.

By **Julien Merali** *Illustration* **Icinori**

LOVE AT FIRST SIGHT AND A HANDFUL OF COFFEE BEANS SET THE COURSE OF BRAZIL'S DESTINY WHEN IT WAS UNDER PORTUGUESE DOMINATION IN THE YEAR 1713. A tropical romance was the catalyst that led to the South American giant becoming the world's largest coffee producer two centuries later. It is a love story steeped in the 18th-century romance of lusty novels portraying promiscuous women garbed in flowing dresses strolling in the shade of exotic trees. A love story between the wife of the governor of French Guyana and an officer of the Portuguese crown who had a sly strategy up his sleeve.

Coffee, introduced to Europe in the 17th century from Africa by way of Arabia, was seeing resounding success. In Paris, Venice and Lisbon, the bourgeoisie was smitten and purchased it at exorbitant prices, a boon for the countries that produced this delicate commodity. Blessed with a nearly ideal climate, the French colony of Guyana was one of the lucky suppliers. Brazil, its neighbour, seeing such manna within easy reach, also wanted to profit from the bean trade. The economic stakes were colossal, meaning no one wanted to share the treasure. Circumstances were all the more infuriating for the Brazilians, because their lands, home to the Amazon forest, were the ideal agricultural setting for coffee. The Portuguese top brass decided to send a young officer, Francisco de Mello Palheta, to Guyana to obtain some seeds of the precious plant from the French, so as to introduce coffee agriculture to Brazil.

A love story between the wife of Guyana's governor and a Portuguese officer.

OFFICIALLY
Francisco de Mello Palheta was sent to French Guyana to discuss the Treaty of Utrecht. But unofficially...

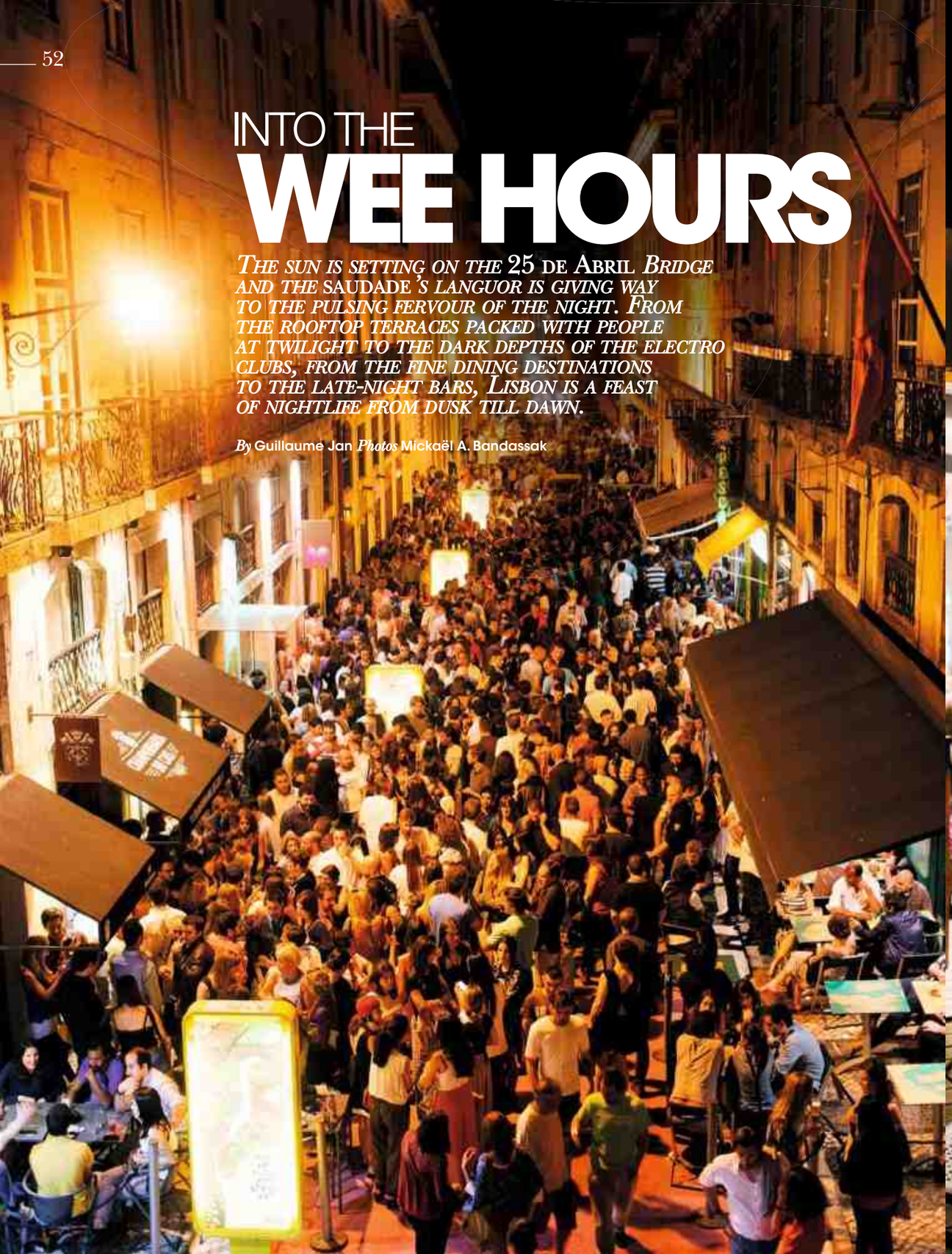
FORBIDDEN FRUIT

Gilles Lapouge, in his *Dictionnaire amoureux du Brésil* ("Brazil Lover's Dictionary"), tells how this officer was recruited, assigned the task of coaxing the governor's wife, if needed, to fulfil the mission: "An unofficial, in-house contest was held to choose the handsomest soldier in the Brazilian army." Officially, the young ambassador was dispatched to discuss the Treaty of Utrecht, which, in 1713, was to determine the border between Brazil and Guyana. Legend has it that, during a lunch, the governor, Monsieur d'Orvilliers, refused to yield the coveted seeds. At meal's end, Francisco de Mello Palheta offered his arm to Madame d'Orvilliers. The wife, smitten, entrusted the key to the greenhouses that held the coffee seeds and whispered, "Though the French government might have forbade my husband from doing this, it said nothing to me." This act so boosted the officer's career that he became a colonel. To this day, Brazilians still feed this legend, as Lapouge recounts: "Having been invited [...] to a wonderful restaurant in São Paulo by the name of Café Colon, I saw that the coffee was served in cups on which was etched the name... d'Orvilliers." ■

INTO THE WEE HOURS

THE SUN IS SETTING ON THE 25 DE ABRIL BRIDGE AND THE SAUDADE'S LANGUOR IS GIVING WAY TO THE PULSING FERVOUR OF THE NIGHT. FROM THE ROOFTOP TERRACES PACKED WITH PEOPLE AT TWILIGHT TO THE DARK DEPTHS OF THE ELECTRO CLUBS, FROM THE FINE DINING DESTINATIONS TO THE LATE-NIGHT BARS, LISBON IS A FEAST OF NIGHTLIFE FROM DUSK TILL DAWN.

By Guillaume Jan *Photos* Mickaël A. Bandassak



MONTE BELVEDERE 56

Photo credit

6 PM – 8 PM: GET PERSPECTIVE

What a pleasure to end the day (and start the evening) sitting atop a viewpoint to gaze out upon the entire city or contemplate the expansive estuary. From the **Miradouro da Graça** 57 (its official name is Miradouro Sophia de Mello Breyner Andresen), perched on the hill overlooking the Alfama district, the spectacle includes stunning views of the castle, the 25 de Abril Bridge and leaves you awestruck. Tucked away and little-known even to the locals, the **Miradouro do Monte Agudo** 58 offers a romantic alternative. There, enjoy a drink under the pines, gently serenaded by birdsong and the hum of the city below. For a trendier experience, opt for one of the many rooftop terraces, like those at the **Bairro Alto Hotel** 2, the **Monte Belvedere** 56 guesthouse or the **Park** 59 with its lounge-style décor and cosmopolitan clientele.

PARK 59
A trendy terrace bar perched on the roof of a car park.

8 PM – 11 PM: SAVOUR LOCAL PLEASURES

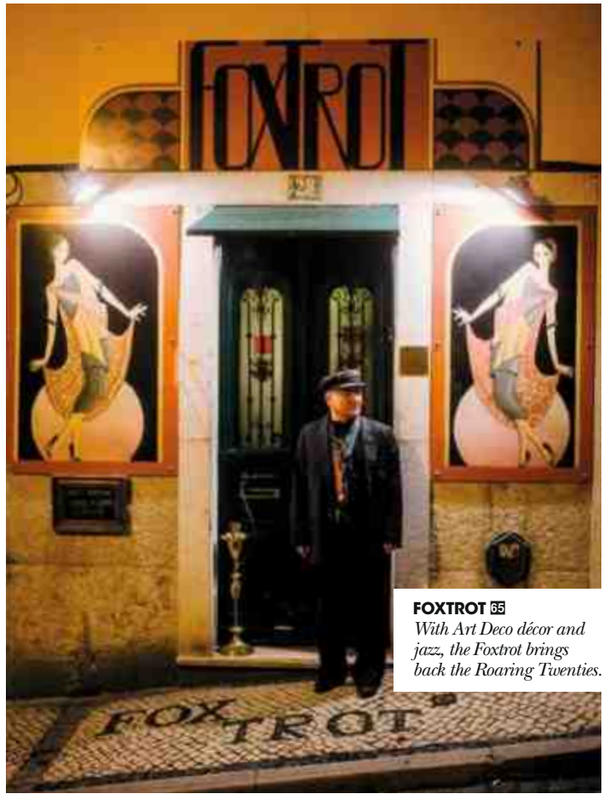
Here, culinary culture is an institution. In each of Lisbon's quarters, you'll find inconspicuous eateries that will charm you with their ambiance, the owner's hospitality, or deliciously displayed dishes. In summer, enjoy grilled sardines (that's the season when they're the plumpest) brought to you at your outdoor table, as you can at **Pateo 13** 60 in the Alfama, or charcuterie specialties in the low-key **Alfaia** 14 tavern deep in the Bairro Alto. Throughout the city, new restaurants serve creative cuisine in surprising settings. The **Duplex** 61, in the Cais do Sodre district, has a delightfully innovative menu. **The Insólito** 62 serves baroque recipes in a dining room-terrace overlooking Rossio Square. The tiny **Dona Quitéria** 63 reinvents traditional cuisine in a hunting lodge décor. Some dining establishments are more praiseworthy than others, such as the **Primeiro Andar** 64, which doesn't advertise: its guests come by word-of-mouth to experience this charming restaurant in a former apartment with vertiginous ceilings and bountiful cuisine. It is worth lingering after the meal to enjoy a concert or DJ sets.

DUPLEX 61

THE INSÓLITO 62

11 PM – 2 AM: WARM THINGS UP

Another Lisbon institutions are the bars: wood panelling on the walls, muted lighting and decorative objects turn these watering holes into astounding curio cabinets. Must-sees for the bar crowd are **the Bar Procópio** 31, the **Foxtrot** 65 and the **Pavilhão Chinês** 66 (Chinese Pavilion). And newer bars in the Bairro Alto and Cais do Sodre (like **Vestigius** 67) are fresh ways to capture all the spirit of Portuguese nights.



FOXTROT 65
With Art Deco décor and jazz, the Foxtrot brings back the Roaring Twenties.

PENSÃO AMOR 38
This bar-club set in a former brothel sets a steamy, sensuous tone.

Find all the addresses referred to in this City Guide on our map at the back of the magazine.

CLUBE FERROVIÁRIO 70

2 AM - 4 AM: SLUMMING ON THE TAGUS WATERFRONT

It's two in the morning and the night is living up to its potential. At **Pensão Amor** 38, a bar-club installed on the first floor of a former brothel, the décor is still sensuous today, with room after room furnished with velvet armchairs and sofas. Sometimes a pole-dancing show or fortune teller is scheduled as entertainment. But it's on the period parquet floor that the party raises the roof to thundering sounds from the DJ. In the same Cais do Sodre district, there's further variety on the nightlife buffet. The **Musicbox** 69 has a more eclectic and alternative music line-up, and the **Clube Ferroviário** 70, recreating a social-club atmosphere above the ancient Santa Apolónia Station, is a trip back in time. To catch your breath between sets, sit on the terrace in the vintage seats salvaged from old train cars. Then get back on the dance floor with its walls covered in crimson earthenware tiling.

LUX-FRÁGIL 71

4 AM - 6 AM: PARTY UNTIL THE SUN COMES UP

Lisbon has no shortage of nightclubs. But the **Lux-Frágil** 71 is currently the hands-down favourite. This club – spanning three levels, including a rooftop facing the Tagus River and a bottom floor crisscrossed with neon – is where you will bump into all the partiers you met over the course of the evening. Three different ambiances to explore, the ultimate way to wrap up the night in style and dance until dawn. ■

UNCANNY DELIGHTS

Like miniature treasure chests, these traditional tins hold the oceanic gems of Portugal: sardines, tuna, cod, octopus. When branded Conserveira de Lisboa, they are delicious emblems of the capital.

By **Boris Coridian** *Photo* **Florent Tanet**

THEY ARE PRECISELY STACKED, GROUPED BY RECIPE, FILLING THE WOODEN SHELVES SMOOTHED BY THE PATINA OF TIME: HUNDREDS OF THESE WRAPPED TINS CREATE A COLOURFUL MOSAIC IN THE LITTLE SHOP. Though time seems suspended in the **Conserveira de Lisboa** 72 shop, it nevertheless remains the essential epicurean stop for passers-by seeking a tasty, yet inexpensive, Lisbon souvenir. The savoury selection is dazzling: sardine with a variety of herbs and spices, myriad flavours of tuna, garlicky cod, smoked mussels, squid, octopus...seventy different preparations for sale from a full catalogue that counts more than a hundred and thirty. Every aluminium can is recyclable and hand-wrapped in elegant vintage paper bearing one of three designs associated with the brands of this family enterprise. Tricana – containers wrapped with the iconic face of Portuguese workers of yesteryear – is for larger fish and tuna fillets. Minor – reminiscent of Felix the Cat – is for smaller fish. And Prata do Mar holds more modest contents, such as tuna flakes. The company's young owner and manager, Tiago Ferreira, looks back on the beginnings of this canning legend: "My grandfather, Fernando Ferreira da Silva, founded the company in 1930 and registered the three trademarks in 1942. Business was booming during World War II – canned goods were cheap, easy to store and food was in short supply. Up until the 1980s and the advent of freezing, the market expanded non-stop. Back in the Sixties, there were two hundred fish-canning factories in Portugal. Now there are only twenty," shares the 37-year-old CEO, who is also an electronics engineer and professor at the Universidade Nova de Lisboa (New University of Lisbon).

> Every aluminium can is recyclable and hand-wrapped in elegant vintage paper.

This cannery has survived the decades by virtue of the business acumen of the founder: "Everyone thinks we wrap the tins in paper to look pretty, but there's a much more practical reason behind it! It means we can send back the cans that don't meet our quality standards to the supplier, those that we won't put our name on." This packaging is one of the elements that helped Conserveira de Lisboa regain its leading role on the market: "Our vintage design has had a lot of impact. But we also conducted a major publicity campaign to boost public opinion on domestic products. And, a decade ago, our company started working with Fausto Airoldi, a very popular chef here, who used our products in his gourmet dishes. The public doesn't look at canned foods quite the same way anymore." But to truly grasp the reasons for the Conserveira's success, the best course of action is to pull on the ring of a tin, peel back the top, and savour the high-quality seafood inside. "The fish are cleaned, steamed, then hand-cut and prepared. Just before sealing the can, we add the oil and seasoning. The last step is the sterilisation, which completes the cooking. Our fish are all from Portuguese fishing areas (except the salmon and trout). The sardines are caught south of the Algarve, the tuna – mainly yellowfin and bigeye – is sustainably fished around the Azores. The mackerel and horse mackerel come from a variety of places off the Portugal coast, and same goes for the mussels, octopus, squid, eel." And they are lasting pleasures, too, as these little Portuguese treasures can be stored for several years. ■

> Find all the addresses referred to above on our map at the back of the magazine.

SURFING CULTURE

NEW WAVE

Some thirty kilometres north of Lisbon lays a surfing mecca that starts at Ericeira, passes through Peniche, and ends in the village of Nazaré. Along this stretch, every winter, a liquid monster towering 30 metres high comes out of hibernation and transforms the small seaside resort into a gnarly nest of extreme surfers. Meet the ocean lovers who are catalysing the rebirth of a region.

By **Guillaume Jan** *Photos* **Jean-Christophe Husson**

A GIANT WAVE SPAWNED BY A MASSIVE UNDERWATER CANYON

The spectacular size of the waves at Nazaré is the result of the topography hidden beneath the surface. The city is built at the end of an underwater canyon 5,000 metres deep and 210 kilometres long. This abyss – known as the Nazaré Canyon – channels the swell toward the coast and changes the waves' momentum and direction, causing them to collide, leveraging their power in heavy weather. The last record for the biggest wave ever tamed was set in December 2014 by French surfer Benjamin Sanchis. The height of that particular wall of water was estimated to be 33 metres.

IT'S A WALL OF WATER, A LIQUID MOUNTAIN THAT CAN RISE MORE THAN 30 METRES – 100 FEET – IN THE AIR. THIS WAVE, THE HIGHEST IN THE WORLD TO HAVE BEEN TAMED, CHANGED THE FACE OF PORTUGAL, MORE SPECIFICALLY ITS ATLANTIC COAST. Off the shoreline that is home to Nazaré, a quiet fishing village just a 90-minute drive north from Lisbon, the ocean becomes a wild beast in winter when, for a few days each year, records are set and broken at every turn. "Our wave is the eighth wonder of the world; it's as spectacular as Everest," enthuses the dynamic Dino Casimiro, the municipal sports activities director for Nazaré. "And it's the only giant wave that you can see up close while you're still ashore." On this day in May, the wind is indeed blowing briskly, but the swell of the Atlantic remains reasonable. A few elderly visitors stroll along the seafront; tourists stop before the souvenir shops or sunned themselves on restaurant terraces. At this moment, it is hard to imagine the violence of the elements in this sleepy seaside décor. "That's because you haven't actually seen anything yet," Dino fires back as he takes us out to the Nazaré lighthouse on top of the cliff overlooking the bay. The other side of the headland presents the fearsome Praia do Norte – North Beach – where the sea is much more chaotic. "When I was a kid, I'd come and surf here without telling my parents," reports this city councilman approaching his forties. "They forbade me to go – my father was a fisherman and he knew the dangers of it all too well." Dino remembers repeatedly swiping the tops of fish crates to make his first boogie boards. At the time, the region's surfers could be counted on the fingers of both hands and the "big wave" hadn't yet piqued the interest of anyone abroad.

> "It's the only giant wave that you can see up close while you're still ashore."
>
> - Dino Casimiro

EXTREME SURFERS

Everything changed in 2011 with the arrival of Hawaiian-by-choice Garrett McNamara, a specialist in extreme surfing and the highest waves. "The fishing sector was in crisis, young people were leaving the village to go to Lisbon, the population was aging. So, in the early 2000s, I wanted to make the most of our record swells to make Nazaré more appealing, even in winter, and to give the region a revitalising boost," explains Dino. He hosted local, then national, ●●●

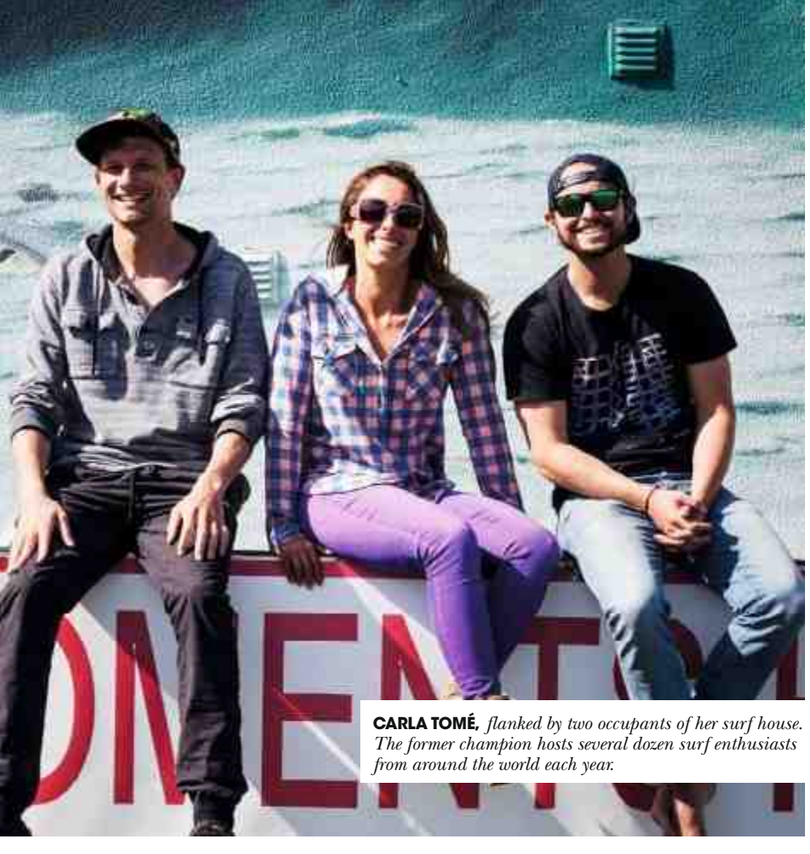
Zuma / Panoramic

JOHANNES PREPS HIS BOARD. *This German surfing fan came to enjoy the waves for three months while continuing to work by telecommuting.*

THE LOVE OF THE WAVES. *Marcel and Mirko just arrived from Germany. "A direct Frankfurt-Lisbon flight makes this the quickest surfing spot to get to."*

ON BALEAL BEACH AT PENICHE, *bars and seaside restaurants have opened with surfers as their primary clientele.*

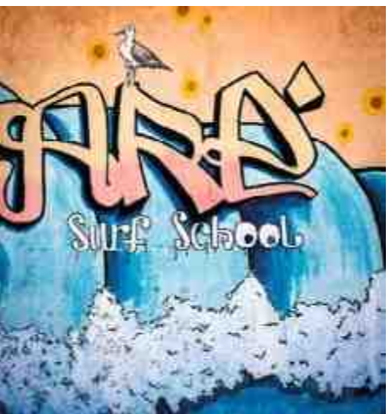
FATUM SURFBOARD FACTORY *makes a good fifteen boards every week. It opened in Peniche in 2005.*



CARLA TOMÉ, *flanked by two occupants of her surf house. The former champion hosts several dozen surf enthusiasts from around the world each year.*

FROM NOVEMBER TO FEBRUARY *the sea lets loose on Nazaré's beach.*

A FISHERMAN'S' VILLAGE *transformed into a surfing paradise. In Baleal, near Peniche, the economy is now mainly driven by tourism.*



NAZARÉ: *10,000 residents in winter and 100,000 in summer – the older fishing generation alongside the new wave of surfers.*

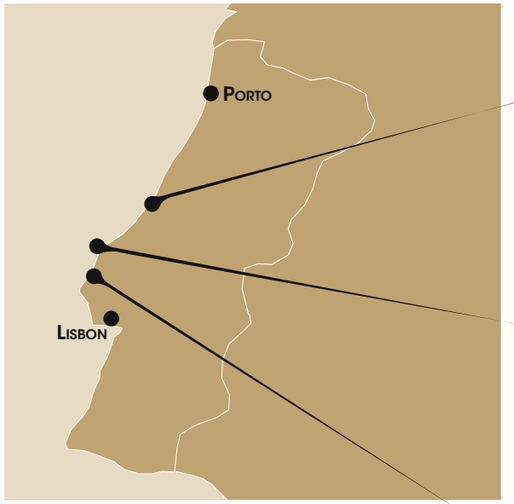
competitions, made use of social networks, which have been on the rise in Portugal, to share the spectacle of the dramatic waves and weather. "Then I realised that I was missing a surfing star to help promote our site," he continues. After conducting some research, the councilman came across Garrett McNamara's website. They got in touch and, in November 2011, McNamara broke an initial world record by riding a 24-metre wave. "And then, overnight, the whole world knew about Nazaré!" Dino rejoices. "Other extreme surfers came along and we were no longer an unknown village." Since then, every winter, a few teams come to confront the monstrous waves on stormy days and major world events are held on these beaches.

Still, surfmania didn't disrupt the lives of the inhabitants of this ample village. "Big-wave surfing is reserved for an elite," says Camilo, a souvenir-shop employee. "It's an expensive sport that takes being towed out by a jet ski and having a support team." Dino takes this notion further: "The giant wave is too dangerous for you and me – it's only for the cream of the surfing crop. But the spectacle of it draws all kinds of people, and our job is now to get them to stay in Nazaré." At the other end of the bay, João Vidinha finishes polishing a board he just made. At age 33, he sees himself as a "second-generation" surfer. He, too, is a fisherman's son and has devoted his life to the sport by being "shaper" and giving classes on more sheltered beaches than Praia do Norte. He feels that there are about forty "real surfers" in his city. "There aren't too many of us," he acknowledges. "Nazaré is what made surfing a viable sport in Portugal, but this isn't the spot surfers like best." Then where do they go? João points to a cape 30 kilometres to the south. "There, in Peniche, and further down, in Ericeira. You should go there – you'll see the difference."

> "We have every wind direction, every wave, every day of the year."
>
> - Carla Tomé

SURFING AS SECOND WIND

"Welcome to Peniche, surfers city," hails a sign as you enter the town. Surf-related signs now cover the windows of the old sardine canneries. The peninsula is lined with beaches facing north, west and south: "Peniche is the best place to surf in Portugal," claims Portuguese Carla Tomé, former champion of the sport who opened a surf camp in 2009. "We have every wind direction, every wave, every day of the year." The local economy has revived since European surfers began landing ●●●



here in the 1990s: in summer, the population now swells to five times its winter numbers, up to 170,000 people; restaurants and cafés have sprung up and dozens of surf camps have opened, giving pros and amateurs affordable places to stay on the coast. “I think surfing has saved the city’s economy,” Carla adds. “The fishing sector is struggling, there are no more fish, and Peniche doesn’t draw mass tourism because the water’s cold, the weather is chilly, and it’s very windy!”

On Baleal Beach, a stone’s throw from her guest house, the swells are peppered by a swarm of wetsuited surfers. Crowds of young people cover the beach. At the perpetually busy wooden refreshment stand, Marcel, a 34-year old German, explains that he arrived from Frankfurt the day before. “There’s no place to surf in Germany! This is the quickest surfing spot for us to get to.”

WORLD SURFING RESERVE

In Ericeira, 50 kilometres south of Peniche, Franco-Brazilian champion Éric Rebière gives us a seaside tour. He lived here from 1997 to 2012 before stalking other big waves in northern Portugal. “I love the adrenaline the big waves give you,” he shares. “I come to Nazaré every year. Last winter, I rode down a 20-metre wave! But I also like the waves in Ericeira – they’re reef breaks, which are more fun to surf.” On the southern beach, a few brave souls head off to battle the rough, choppy sea with their boards. “This is where surfing started in Portugal,” he explains. “The first world championships were held here in 1985, and the surf camps followed. Nowadays, the fact that Ericeira is so close to Lisbon makes it a popular shore resort and our sport had a lot to do with that.” In 2011, the city and its coast were designated a “World Surfing Reserve”, a title awarded by the international Save The Waves coalition, making it the first European city to earn the label. “This entire coast is a paradise for riders,” the champion asserts. “The people are friendly, it’s affordable, and the waves are exceptional. I think surfing is becoming Portugal’s second-most popular sport after football.” ■

> “Surfing is becoming Portugal’s second-most popular sport after football.”
> - Éric Rebiere

POST-SURFING DRINKS AND DINING

IN NAZARÉ

A Celeste restaurant
Family atmosphere and home-style cooking at this petite eatery with a grand view of the ocean and the bay.
Avenida República, 54. Phone: +351 262 551 695

A Tasquinha
Smiling hospitality, generous servings of delicious, typical cuisine, impeccable service. The restaurant is always packed, reservations recommended.
Rua Adriao Batalha, 54. Phone: +351 262 551 945

IN PENICHE

Mirandum Marisqueira
Generous seafood platters, a great selection of grilled fish. This unassuming restaurant set away from the port is an excellent, low-key dining choice.
Rua Heroes Ultramar, 23. Phone: +351 262 782 958

Tasca do Joel
Simple but tasty cuisine in a typical local ambiance. This friendly tavern has become a Peniche institution.
Rua do Lapadusso, 73. Phone: +351 262 782 945

IN ERICEIRA

Tasca Da Boa Viagem
A wide selection of fresh fish and fine wines in an establishment renowned for its atmosphere. A few tables overlook the ocean.
Rua Cap. João Lopes, 4. Phone: +351 927 094 552

Tubo Ericeira Bar
The Ericeira hangout for surfers and the young night-prowling crowd. Great ambiance, good music, awesome cocktails.
Travessa da Esperanca, 3. Phone: +351 261 863 168

CHAMPION OF THE BOARD
Every winter, Franco-Brazilian Eric Rebière brings his lead-ballasted board to Nazaré for a face-off with the big wave.

SWEET TOOTH SERENADE

THE PEOPLE OF LISBON ARE OFTEN SAID TO BE COFFEE CONNOISSEURS AND FINE FOOD FANATICS. INDEED, HOW COULD ANYONE RESIST THEIR CLASSIC PASTRIES, ESPECIALLY WHEN THE CREAMY, FRUITY OR SPICY NOTES OF THESE SWEET TREATS GO SO WELL WITH NESPRESSO GRANDS CRUS?

By **Marie Leteuré** *Photos* **Jérôme Bilic** *Styling* **Juliette de Cadoudal**

Pure Collection Espresso cup (Nespresso), spoon (Cutipol), tiles (Emery & Cie).

CARAMELISED DOURO ALMONDS & INDRIYA FROM INDIA

SERVES 6
PREPARATION TIME: 5 minutes
COOKING TIME: 5 minutes
INGREDIENTS: 6 capsules of Indriya *from India* (6 x 25 ml). 250 g whole almonds - 200 g sugar - 75 g water.

Boil the sugar and water about 5 minutes until an amber-coloured caramel forms. ■ Wait 2-3 minutes, drop the almonds into caramel; stir to coat well. ■ Remove the almonds with a fork and place them on parchment paper. ■ **Serve with a Ristretto Indriya** from India (25 ml).

A PERFECT MATCH: *The spicy notes of the Grand Cru Indriya* from India *pair marvellously with the mild, sweet notes of the caramelised almonds.*

Glass Espresso cups (Nespresso), tiles (Emery & Cie).

PASTÉIS DE NATA & ROMA

SERVES 6
PREPARATION TIME: 25 minutes
COOKING TIME: 20 minutes
INGREDIENTS: 6 capsules of Roma (6 x 40 ml). 2 sheets puff pastry - 50 cl milk - 20 g flour - 2 whole eggs - 4 egg yolks - 250 g sugar - peel of 1 lemon - 1 cinnamon stick.

Layer the puff pastry then cut out 12 discs using the rim of a glass. ■ Arrange the dough discs in muffin tins, prick with a fork and set aside in the refrigerator. ■ Preheat oven to 240°C (gas mark 9). ■ Mix the flour into the milk, bring the mixture to a boil while whisking, and immediately remove from heat. ■ Beat the whole eggs and yolks with a whisk. ■ Boil the sugar with 120 g (12 cl) of water, the lemon peel and cinnamon for about 5 minutes until big bubbles form. ■ Remove the lemon peel and cinnamon, add the milk-flour mixture, then the beaten eggs. ■ Fill the tin moulds ¾ full and bake for 20 minutes. ■ **Serve with a Roma Espresso** (40 ml).

A PERFECT MATCH: *Here, a delicious balance between the custard's sweetness and the Roma's intensity brings out the sweet, caramelised, even spicy (cinnamon) notes of the pastel, and the buttery flavours of the puff pastry.*

Pure Collection Cappuccino cup (Nespresso), marble platter (Fleux).

BOLO DE ARROZ & BUKEELA KA ETHIOPIA

SERVES 6
PREPARATION TIME: 20 minutes
COOKING TIME: 30 minutes
INGREDIENTS: 6 capsules of Bukeela *ka Ethiopia* (6 x 110 ml). 200 g sugar - 150 g softened butter - 4 eggs - grated peels of 1 lemon and 1 lime - 8 cl milk - 8 cl cream - 150 g wheat flour - 150 g rice flour - 1 packet baking powder - granulated sugar.

Preheat oven to 180°C (gas mark 4). ■ Beat the butter with the sugar until the mixture whitens. ■ Separate the egg yolks from the whites, add the yolks, lemon peel, milk and cream. ■ Mix well, then stir in the flour and baking powder. Beat the egg whites and mix gently into the batter. ■ Divide the dough, filling small silicone moulds lined with parchment paper ¾ full. ■ Sprinkle with granulated sugar and bake 30 minutes. ■ Let cool before removing from pan. ■ **Serve with a Lungo Bukeela** ka Ethiopia (110 ml).

A PERFECT MATCH: *hese biscuits are best enjoyed with a Lungo Grand Cru. The tangy, floral notes of the Bukeela* ka Ethiopia *and the pastry's lemon flavour form a very delicate accord.*

Glass Espresso cups (Nespresso), tiles (Emery & Cie).

BLACKBERRY JAM TARTLETS & ROSABAYA DE COLOMBIA

SERVES 6
PREPARATION TIME: 15 minutes
COOKING TIME: 30 minutes
INGREDIENTS: 6 capsules of Rosabaya *de Colombia* (6 x 40 ml) - 6 x 40 ml warm milk.
250 g blackberries - 100 g sugar - juice of 1 lemon - 8 cl water - 1 knob butter.
For the dough: 220 g flour -125 g butter - 40 g ground almonds - 80 g icing sugar - salt - 1 egg.

Boil blackberries with sugar, lemon juice and water for 15-20 minutes until mixture is of proper consistency. ■ Pass the jam through a sieve if you want a seedless mixture. ■ Add the knob of butter and let cool. ■ Place the flour, butter, ground almonds, icing sugar and 1 pinch of salt in a mixing bowl, mix until grainy, then add the egg and mix in spurts until the dough forms a ball. ■ Preheat oven to 180°C (gas mark 4). ■ Line the baking tray with parchment paper. ■ Roll out the dough on a floured surface. ■ Cut out dough rounds with a fluted cookie cutter. ■ On half of them, make a cut-out in the centre with a smaller, non-fluted cookie cutter. ■ Bake biscuits about 10 minutes and then let cool. Top the solid rounds with jam and place those with the centre holes on top. ■ **Serve with a Meia Leite made with Rosabaya** de Colombia**.** Prepare a 40 ml Grand Cru and add 40 ml of warm milk.

A PERFECT MATCH: *These blackberry jam tartlets pair exquisitely with the fresh and fruity notes of Grand Cru Rosabaya* de Colombia, *with milk added for greater roundness following the Meia Leite recipe.*

Glass Lungo cups (Nespresso), plates (Conran Shop), spoons (Cutipol), tiles (Emery & Cie).

PÃO DE LÓ & CARAMELITO

SERVES 6
PREPARATION TIME: 20 minutes
COOKING TIME: 30 minutes
INGREDIENTS: 6 capsules of Caramelito (6 x 40 ml)
- 6 x 60 ml frothed milk.
7 eggs - 200 g sugar - 150 g flour
- salt - butter for the mould.

Preheat oven to 180°C (gas mark 4). ■ Separate the egg yolks from the whites. ■ Whisk the yolks with a pinch of salt and sugar. ■ Beat the egg whites, gently fold in the yolk mixture and the flour, gradually sprinkled in, using a spatula. ■ Butter and flour a mould. ■ Pour the mixture into the pan and bake for about 30 minutes. ■ Check for doneness with a knife blade. If the blade comes out clean, the dish is done. ■ **Serve with a Caramelito Cappuccino.**

A PERFECT MATCH: *A delicious duo. The sweet, subtle notes of the Grand Cru Caramelito prepared Cappuccino style blend harmoniously with the creamy texture and rich flavor of the sponge cake.*

Glass recipe glass and spoons (Nespresso), crockery (Pleux), tiles (Emery & Cie).

The misuse of alcohol is dangerous for your health. Please drink responsibly.

BOLO DE NOZES & LINIZIO LUNGO

SERVES 6
PREPARATION TIME: 20 minutes
COOKING TIME: 30 minutes
INGREDIENTS: 6 capsules of Linizio Lungo (6 x 110 ml)
- 6 x 200 g ice cubes - 6 x 2 tbsp. rum
- 6 x 1 tbsp. brown cane sugar syrup.
8 eggs - 200 g sugar - 50 g honey
- 100 g ground almonds - 200 g ground walnuts - 2 tbsp. flour
- the peel of 1 lemon - 2 tsp. cinnamon - 50 g walnut meats
- icing sugar.

Preheat oven to 180°C (gas mark 4). ■ Separate the egg yolks from whites, whisk yolks and sugar until the mixture lightens and gains volume. ■ Add honey, ground almonds, ground walnuts, cinnamon, lemon peel and flour. ■ Beat the egg whites until stiff, add 1 large spoonful of whites to the mixture, then gently fold in the rest of the whites with a spatula. ■ Pour the batter into a square pan lined with parchment paper, decorate with walnuts, sprinkle with icing sugar and bake 30 minutes. ■ **Serve with a Mazagran made with Linizio Lungo** (110 ml). In a recipe glass, mix 200 g ice cubes, 2 tbsp. rum (15 g), 1 tbsp. brown sugar syrup (20 g). Pour over the Lungo.

A PERFECT MATCH: *This refreshing drink pairs the malted cereal notes of the Lungo with rum and the sweet, caramelised notes of cane sugar, enhancing the nut and cinnamon aromas in the cake.*

Every cup size
has its own porcelain thickness to ensure ideal temperature control.

PURE COLLECTION

QUINTESSENTIAL SWISS DESIGN

WHAT IF WE COULD PLUMB THE MYSTERY DEPTHS OF SWISS DESIGN? THE STYLE CAN BE FOUND IN A FEW CHOICE ARTICLES FROM THE NESPRESSO COLLECTIONS, EACH BLENDING BEAUTY WITH FUNCTION. STARTING WITH THE BRAND-NEW PORCELAIN ACCESSORIES DESIGNED BY **THE BIG-GAME STUDIO.**

By **Nadia Hamam** *Photos* **Cecil Mathieu**

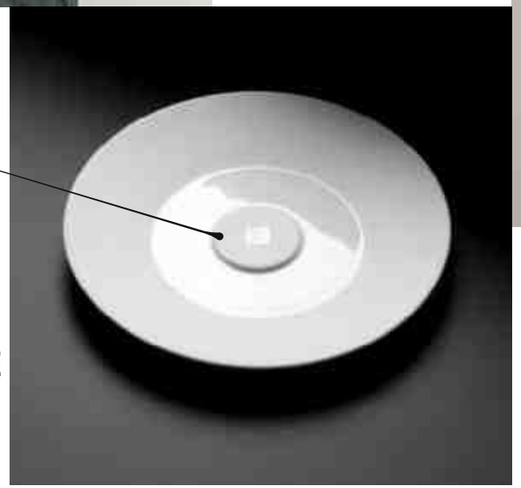
STREAMLINED SHAPES, QUALITY FINISHES, BALANCED PROPORTIONS, UNDERSTATED PRECISION: THE PURE COLLECTION STANDS AS WHAT COULD BE THE PERFECT EMBODIMENT OF SWISS DESIGN, a style soaring in prestige and popularity. Discretion and simplicity are in every detail: the subtly traced Nespresso monogram, as elegant as a hallmark, or the clever shaping of the saucer, with a raised centre that holds the cup snugly in place, slipping the pieces together like a building set. Design, by its nature, transforms an object and its use, but the discipline has also been part of the Nespresso DNA since the brand's founding. This new, everyday, contemporary Collection is the work of the BIG-GAME Studio, established in 2004 in Lausanne by Augustin Scott de Martinville (France), Elric Petit (Belgium) and Grégoire Jeanmonod (Switzerland).

"SWISS MADE", A LABEL LONG BUOYED BY THE COUNTRY'S FINE WATCHMAKING SAVOIR-FAIRE, IS A GUARANTEE OF SUPERB, LONG-LASTING CRAFTSMANSHIP.

These young, leading-edge designers are admirers of French designer Charlotte Perriand, Swiss architect Le Corbusier, the Castiglionis (Italy's fraternal designer duo) and appreciate the impact and simplicity expressed by the *ligne claire* that Hergé held in such high regard. They nevertheless believe there is a trend toward Swiss design: "We believe the streamlined Swiss style, a style based on understatement, is essential, just like the modernism of Max Bill, the typographer and theoretician who created 20th-century Helvetian design," says Martinville. For Alexis Georgacopoulos, Director of the ECAL (École cantonale d'art de Lausanne, the prestigious school of art and design), who co-designed the stem of the Riedel glass for Nespresso, this fast-developing trend is unquestionably giving the words "Swiss made" greater prestige and commercial weight. He describes the movement in this way: "'Swiss made', a label ●●●

Augustin Scott de Martinville, Elric Petit and Grégoire Jeanmonod founded the BIG-GAME design studio. These jacks-of-all-trades work in furniture, interior design, scenography and more, partnering with highly specialised producers and lifestyle product manufacturers. Their Bold chair is now part of the MoMA's permanent collection in New York.

Ingenious idea the raised centre on the saucer holds the cup snugly in place.



“THE TEXTURE AND WHITE SHADING ENHANCE THE TACTILE PLEASURE OF HOLDING THE PORCELAIN.”

– ELRIC PETIT (DESIGNER)

long buoyed by the country's fine watchmaking savoir-faire, is a guarantee of superb, long-lasting craftsmanship. And, while Swiss design's progress was driven by its graphic and typographic side with the creation of the famous Helvetica font in the late 1950s, it is now increasingly seen in other sectors, like objects, furniture and appliances. They're designed by locals, but also by Swiss designers living abroad.” It has thus become a visual culture that now reaches far beyond its native borders, the director explains, as the ECAL student population is today made up of 35 nationalities. A creative and educational melting pot – one that worked on the design of the View Bonbonnière *(see column on right-hand page)*.

Functional… and a bit feisty

Steeped in this stylistic approach, the BIG-GAME Studio designed the Pure Collection in such a way that it immediately brings Nespresso to mind: the cup's square base echoes the brand logo; the circular top is reminiscent of a capsule, another brand icon. “We worked hand-in-hand with the company's experts to be sure we designed the best cup possible,” says Augustin Scott de Martinville. The convex bottoms of the Espresso and Lungo Cups and the Mug distribute the liquid in beautiful balance, forming a crema that is perfect in both texture and quantity. On the Cappuccino model, the concave bottom is the catalyst to a sensual blending of coffee and milk. Elric Petit hails the “very Swiss precision of Nespresso's supervision of everything from design to packaging, usage concepts to manufacturing.” The Belgian designer also enjoyed “the extensive back-and-forth with the manufacturers to achieve the unglazed bisque surface texture we wanted on the saucer rim. The texture and white shading enhance the tactile pleasure of holding the porcelain.” And, because “handsome styling is not enough – these objects must also improve the day-to-day quality of life”, the Pure Collection has a one-size, stackable saucer design. This shrewd shaping means the Cappuccino saucer can hold both the Lungo Cup and the Mug, and even the upcoming Recipe glass! In the spring of 2016, this additional vessel, made for delicious coffee creations, will join the Pure Collection family, along with assorted spoons. In short, a complete neoclassical Collection that is functional… and just a bit feisty! ■

The Pure Collection currently has four models: Espresso (80 ml), Cappuccino (180 ml), Lungo (180 ml) and Mug (300 ml). A Recipe Glass and spoons are soon to follow.

BIG-GAME; DR

SWISS DESIGN AT NESPRESSO

Glass Collection (2004 and 2012): Clear tempered glass, uncluttered design, proven resilience – a collection from Antoine Cahen, who has worked with Nespresso for over two decades.

View Bonbonnière (2012): Inspired by the capsule's unmistakable shape, the streamlined design expresses the Swiss minimalism and avant-garde spirit of the design students at the ECAL (École cantonale d'art de Lausanne), who took part in the project.

REVEAL Glass (2014): This glass, available in two sizes, lets coffee connoisseurs experience the aromas of the Grands Crus with the exactitude of wine experts. The solid stem was designed in collaboration with the ECAL and reinvents the Nespresso tasting ritual.

Some accessories may not be available in your country.

PIXIE CLIPS

COFFEE CHAMELEON

AT LAST, A NESPRESSO MACHINE THAT SATISFIES THE INTERIOR DESIGNER IN YOU! AN INSPIRED SYSTEM OF INTERCHANGEABLE, DECORATIVE SIDE PANELS MEANS THE NEW PIXIE CLIPS CAN CHANGE COLOUR IN A FLASH. FUN AND FASHIONABLE TEXTURES, FINISHES, PRINTS AND PATTERNS EXPRESS YOUR CREATIVITY, QUICK AS A CLIP!

By **Nadia Hamam** *Photographs* **Guillaume Czerw**
Food Styling **Sophie Dupuis-Gaulier** *Production* **Juliette de Cadoudal**

Decorative duo
Each PIXIE CLIPS Machine comes with two sets of removable panels. Your choice of two pairs: black and yellow or white and coral.

Glass Espresso and Lungo Cups (Nespresso), Glass Saucer (Nespresso), flowerpot and marble clock (Fleux), brushed stainless steel knife (Merci).

You'll find the complete PIXIE CLIPS range in Machines & Collections on page 96.

PIXIE Cups
They come in a rainbow of colours identical to the dedicated Grand Cru shades. Above, the version inspired by the new Cosi; opposite, the PIXIE Cup that matches the Decaffeinato red.

Child's play
The modular, intuitive PIXIE CLIPS system makes changing panels a snap. A special mini-key, ingenious notches. Just choose, clip... hey presto!

BE YOUR EVER-CHANGING SELF

In both fashion and interior décor, it's important to add that unique touch that is yours alone. The new PIXIE CLIPS Machine, with twelve decorative panel sets designed for quick-and-easy personalisation, was designed to do just that! Does your countertop need a cheery lift? Choose the bright, sunny yellow. Or perhaps a Warhol-style print is the best signature look for your kitchen. Seeking sophistication? Try the matt red or black-and-white checked panels, easily alternated at a moment's notice. Or give your world unexpected texture with textile panels in denim and Cordura. Warm up the ambiance with touch of wood; make an artistic statement with high-tech, urban prints. You can experiment with décor of every kind to match your mood or keep pace with the times. And, as always, the new PIXIE CLIPS means the best in Nespresso design and technology. ■

Red and black
Tiny dots create a relief effect on the red surface with the perfect hint of gloss, for a glamorous touch that brightens any interior.

Spoons (Merci), glass carafe (La Trésorerie).

True textile
These imaginative panels of genuine denim are a pleasure to both, the eye and the touch.

Glass Espresso Cup (Nespresso), Glass saucer (Nespresso), washed linen napkin (Fleux).

Chequered chic
The black-and-white check, so in vogue in the Thirties, makes a comeback fifty years later to add peppy personality to streamlined, uncluttered décor.

PIXIE Decaffeinatto Cup (Nespresso), porcelain tray (Merci).

In Guatemala, Eugenio Pérez grows six varieties of high-quality coffee on his plot of land in Los Amates. The fruit trees planted as part of the agroforestry project provide his coffee trees with shade while generating supplemental income for the farmer.

AGROFORESTRY

HARNESSING THE POWER OF TREES

NESPRESSO CONTINUES TO INVEST IN SUSTAINABLE DEVELOPMENT BY HELPING COFFEE GROWERS COMBAT THE IMPACTS OF CLIMATE CHANGE. BY THE END OF 2015, THROUGH THE AGROFORESTRY FOCUS OF THE AAA SUSTAINABLE QUALITY™ PROGRAM, 630,000 TREES WILL HAVE BEEN PLANTED IN THREE COUNTRIES: GUATEMALA, COLOMBIA AND ETHIOPIA.

By **Nadia Hamam** *Photos* **Christian Lamontagne/Cosmos**

THIS IS A STORY OF MEN, TREES AND TIME. DON LUCIO LIVES IN THE MOUNTAINS OF GUATEMALA AT AN ALTITUDE OF 2,000 METRES (MORE THAN 6,500 FEET). Crops are the cornerstone of existence for this man and his family, and he knows that their growth is tied to the truth that lies in the soil, echoing the omnipotence of the skies. Here, nothing is as it used to be. The changing climate is disrupting ecosystems and causing panic among the people. This 71-year-old coffee farmer knows the grim reality: "The people who live here slashed the forest indiscriminately for too long." To the point of threatening the foundations of a biodiversity once ideal for growing high-quality coffee. And now jeopardising a local economy that is vital to these mountain populations. Today, however, Don Lucio has rediscovered the confidence he developed decades earlier: "With the 6,000 trees I planted on my four-hectare farm, even if the skies are threatening, the trees once again watch over us and our families' future."

Trees: the root of all things

The agroforestry initiative of Nespresso honours the central role held by this king of the forest in regenerating ecosystems. The undertaking was designed to strengthen the AAA Sustainable Quality™ Program (see inset page 87), established in conjunction with the NGO Rainforest Alliance, a long-standing Nespresso partner in sustainable development. "Through our fifteen

Pur Projet's agronomists accompany each farmer onto his land to help accurately assess his needs. They then work with him to choose the most suitable tree species.

"A MATURE TREE PURIFIES 600 LITRES OF WATER A YEAR."

Pur Projet
Director
Tristan Lecomte

years of cooperation, we've shaped the programme's standards in such a way that we help farmers improve their living conditions while also protecting the environment. Today, 60% of producer countries are facing critical challenges due to climate change: increasing presence of plant diseases, torrential rains. So the AAA Program and its partners, along with our organisation, must urgently help coffee farmers adapt," reports Tensie Whelan, President of the Rainforest Alliance. And there is a key solution: agroforestry. Nespresso has asked Pur Projet to lead the first pilot projects. This socio-environmental programme developer was created by Tristan Lecomte, who founded it to focus on reforestation. He is a man of great conviction who cares deeply about the tree, the "genius of nature" that should be lauded for its "one hundred benefits": trees capture carbon dioxide and heavy metals, which they sequester in their trunks; they feed on nitrates and phosphates discharged into soil by chemical fertilisers, thereby purifying ground water. A mature tree can cleanse 600 litres of water each year. "Planting a tree," the eco-entrepreneur explains, "will cost two to four euros and a few minutes of time; it then provides free ecosystem services for the next 150 years."

Growing shade

This commitment is shared by the coffee growers of the pilot projects, who have discovered the perfect "weapon of mass reconstruction": if a farmer wants to fight erosion, he will choose shrubs having root growth that prevents soil attrition while providing wood for cutting. To mitigate temperature and sun exposure, he will plant large trees to create "parasols". This means that, on his land in Los Amates, also in Guatemala, Eugenio Pérez "grows the shade as carefully as he grows his coffee trees." There can be neither too many (moisture generates disease and a lack of sunlight decreases harvests) nor too few (sun overexposure depletes flavour and attracts a parasite responsible for rust, a harmful plant disease). It is one of the laws of nature: a coffee tree, let alone the delicate Arabica, needs the perfect degree of shade. And the aromatic varieties needed by Nespresso thrive in biodiversity-rich ecosystems. What's more, a broad variety of tree species ●●●

TREES: ESSENTIAL ELEMENTS IN THE NESPRESSO AAA SUSTAINABLE QUALITY™ PROGRAM

This extraordinary programme, introduced in 2003, was developed with the American environmental NGO Rainforest Alliance. It ensures the payment of a quality bonus, higher than the market average, and provides training and technical support to farmers in a quest to improve crop quality and yield while preserving biodiversity. The Nespresso AAA Sustainable Quality™ Program is a key dimension of the Nespresso sustainable development initiative, known as The Positive Cup, launched in 2014.

To start the project in the field, coffee farmers are encouraged to attend information and training sessions.

YALE UNIVERSITY LENDS ITS SUPPORT

As part of their agroforestry project, Pur Projet and Nespresso developed a partnership with the Yale School of Forestry and Environmental Studies in the United States. The prestigious university was the finalist in the international Nespresso Sustainability MBA Challenge held in 2014, inviting brainstorming on the carbon footprint strategy. The combined forces of Yale and Pur Projet has led to an independent study overseen by Professor Florencia Montagnini, which will analyse six key indicators of agroforestry's beneficial effects in Colombia. Formulation of these indicators is designed to confirm the positive impacts of agroforestry in Nespresso coffee supply chain and develop values that are complementary to the current accepted carbon measurements.

SELLING PRECIOUS WOODS PROVIDES RETIREMENT CAPITAL FOR COFFEE GROWERS.

helps a farmer increase his income: each year, he can sell the fruit-tree harvests and manage precious woods like mahogany, cedar or sandal-wood as capital for his retirement. This is reassuring to Don Lucio who, though himself feeling too old to enjoy newer plantings, is delighted about what his grand-children and great-grandchildren will have in the future. For those wondering if the trees can benefit young people: in Guatemala, in the village of Vista Hermosa, a portion of the agroforestry project is managed by a man just 23 years old. In the words of Tristan Lecomte: "This is the beginning of a long and beautiful story!" The Pur Projet Director, who just rolled out Nespresso pilot programmes in Ethiopia and Mexico, is witnessing a tremendous ripple effect: "Since the project was announced in August 2014, many companies have wanted to strengthen ties with Nespresso to see how the brand has managed to coordinate such a broad, effective initiative." It is a dramatic demonstration that Nespresso can educate others and leverage the planting of millions of trees in the years to come. A virtuous circle that serves as a model, embodying the spirit of its sustainable development programme, The Positive Cup. ■

NESPRESSO AGROFORESTRY INITIATIVE BY THE NUMBERS

NUMBER OF TREES PLANTED

GOAL BY END 2015: **630,000**

TREE SPECIES PLANTED

(Figures based on the project carried out in 2014 in three Guatemalan cooperatives involving 180 farmers and 50,000 planted trees)

34,000 TREES **68%**

9,000 TREES **18%**

7,000 TREES **14%**

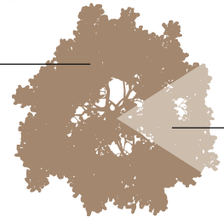
MAHOGANY PALO BLANCO CEDAR TABEBUIA ROSEA
(for shade and wood)

STONE PINE (PARASOL PINE) FRUIT TREE
(for shade)

AVOCADO LEMON
and other citrus trees
(fruit to eat and sell)

PLANTING LOCATION

82% of trees are planted on coffee plantations.



18% are planted outside coffee plantations on eroded or non-crop lands.

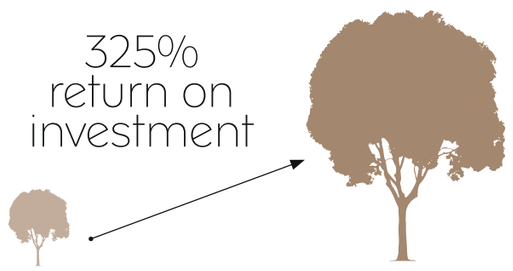
REDUCTION IN SOIL EROSION

50 TONNES

The amount of land preserved per hectare per year through agroforestry.

IMPACT OF AGROFORESTRY

325% return on investment



For an initial financial investment of **$1**, the ecosystemic, social and entrepreneurial gain totals **$3.25** a year.

PRINCIPLE BENEFITS

- Soil quality improvement, water supply management, carbon sequestration, biodiversity management.
- Improved livelihoods.
- Increased quality coffee production.
- Social and environmental solidarity.
- Producer economic activities.

Sources: Pur Projet

SAVOURING THE SAVANNAH

Where? Sabi Sand Game Reserve, west of Kruger Park in South Africa, home of the Leopard Hills Lodge, one of the continent's most exquisite properties.
Which machine? The restaurant has a Gemini 220, with an extraction system and double-headed milk dispensing that make it a very popular apparatus.
Uncommon feature? Enjoy a Grand Cru a few metres away from the wild cats who lent their name to this magical, protected site.
www.leopardhills.com

MATCHLESS COFFEE MOMENTS

THE GRANDS CRUS AND HIGH-PERFORMANCE MACHINES OF THE NESPRESSO PROFESSIONAL RANGE CREATE UNFORGETTABLE COFFEE MOMENTS. HERE'S A SELECTION OF LITTLE-KNOWN, UNUSUAL OR RARE SITES THAT MAKE THEIR FLAVOUR MORE UNFORGETTABLE STILL.

By **Nadia Hamam**

FROM THE CREST OF THE SLOPES

Where? The Corviglia ski area, perched at 2,486 metres near the resort of St. Moritz, Switzerland, is home to the Quattro Bar, created by Audi: 100 square meters of lush alpine luxury with massive glass facades and breathtaking views.
Which machine? An Aguila 420 to create a wide variety of hot and cold beverages at the touch of button.
Uncommon feature? The capsules are delivered by funicular from St. Moritz.

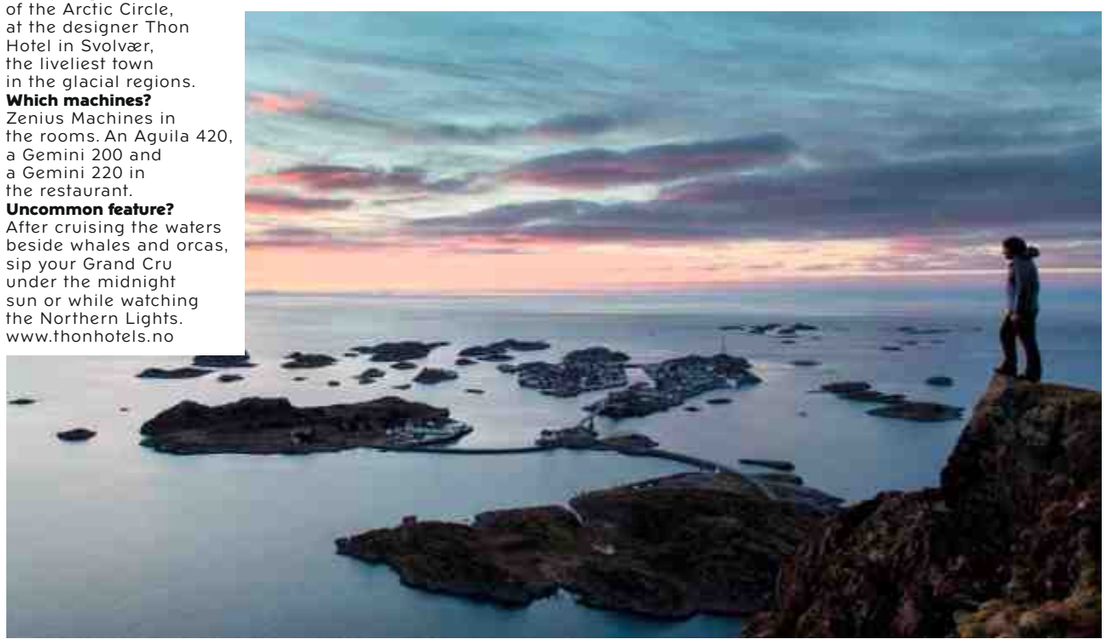
FOR INFORMATION ON THE PROFESSIONAL RANGE, VISIT **www.nespresso.com/pro**

AT 9,000 METRES ALTITUDE

Where? On certain airliners, particularly those of the airline Swiss, in first or business class.
Which machine? A model that respects the quality standards of Nespresso (including the crema) in a high-altitude setting. This Machine is packed with high-performance technology meeting strict aviation-industry standards.
Uncommon feature? A new function means Cappuccinos can be prepared in a single motion.
www.swiss.com

NEAR THE NORTH POLE

Where? Norway's Lofoten archipelago, north of the Arctic Circle, at the designer Thon Hotel in Svolvær, the liveliest town in the glacial regions.
Which machines? Zenius Machines in the rooms. An Aguila 420, a Gemini 200 and a Gemini 220 in the restaurant.
Uncommon feature? After cruising the waters beside whales and orcas, sip your Grand Cru under the midnight sun or while watching the Northern Lights.
www.thonhotels.no



WATCHING THE CLASH OF THE TITANS

Where? The VIP Private Boxes at Wembley Stadium, Greater London.
Which machines? Cappuccinatore, for milk recipes, and Zenius. True pros!
Uncommon feature? Though these boxes can be custom-decorated to suit the tenants' whims, aesthetes will love the choices made by the designers of Wallpaper magazine. clubwembley.
wembleystadium.com

IN THE CALM OF THE CLOISTER

Where? In the custom-designed hotel at the Abbey of Fontevraud, deep in the Loire Valley, France.
Which machines? No fewer than ten Zenius and one Aguila 420. Perfect for making Latte Macchiatos and other delicious milk recipes.
Uncommon feature? Enjoy a Grand Cru beneath the cloister's vaulted ceilings before strolling through Europe's largest monastic city.
www.fontevraud.fr

Leopard Hills (V.Lewis); Jamie Smith; Nicolas Matheus; quattro Bar (Mathis Food Affairs); Swiss; Kristin Osland.; DR.

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THE NEW FACE OF COSI

THE "MILDEST" ESPRESSO IS BACK IN THE SPOTLIGHT IN AN UPDATED EDITION! THE NEW COSI – WITH A COLOUR, AROMATIC PROFILE AND INTENSITY ALL ITS OWN – IS NOT QUITE THE SAME, BUT IS STILL UNMISTAKEABLY COSI.

By **Nadia Hamam**

Cosi is keeping up with you!
The sign of a true classic is the ability to bend with the winds of change. Cosi, now slightly reinvented, is keeping pace with the times to better satisfy coffee connoisseurs who are mad about milds.

The Midas touch
The capsule colour is a lighter, luminous brown brightened with a hint of gold. Those who appreciate colour-coordinated coffee moments will love the new PIXIE cup in the same colour.

A distinct aromatic identity
With the 30th anniversary of the first Nespresso Grands Crus fast approaching, the Coffee Experts have restyled the Cosi formula for an improved profile. Intensity has increased from 3 to 4; the flavour profile is now refined for greater roundness and balance. There are fewer acidic notes, thanks to the new blend of Pure Arabicas from East and Central Africa and South America. The new taste has unprecedented mildness with toasted cereal facets and the aromas of ripe berries.

DR

LATTISSIMA TOUCH
SHADES OF CHIC

TWO NEW COLOURS JOIN THE **PERMANENT RANGE** OR THIS TALENTED MACHINE THAT EXPERTLY PREPARES YOUR MILK RECIPES. *By* **Nadia Hamam**

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Your machine: The Lattissima Touch lets you prepare your milk recipes quickly and easily with the One Touch feature. The two metallic shades, Black Titanium and Silver Palladium, are sure to coordinate comfortably anywhere in your home.

DR

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TROPICAL GREEN

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THE SPIRIT *OF GIVING*

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By **Nadia Hamam**

1 PIXIE ESPRESSO AND LUNGO

This new boxed set combines two PIXIE Espresso cups with two PIXIE Lungo cups. The double-wall cups in stainless steel are prettily engraved with a holiday pattern for a chic, understated seasonal look.

3 THE 2015 VARIATIONS: SPICY, BISCUITY, SWEET SENSATIONS

Livanto coffee is the beating heart of these three creations. This Espresso, with an intensity of 6, has an exquisite balance that brings out the best of these flavour combinations. VANILLA AMARETTI boasts almond notes intensified with vanilla flavor, reminiscent of amaretti biscuits, to bring out the roundness of the Livanto. CIOCCO GINGER pairs the toasted, biscuity notes of Livanto coffee with an intense chocolate flavour heightened with a hint of ginger. And VANILLA CARDAMOM? The Livanto's toasted notes are borne on the aromatic harmony of vanilla and cardamom. Available for a few weeks only.

4 URBAN TRAVELLER

Svelte and stylish, all dressed in matt black, this smaller-sized Travel Mug, compact like an Inissia Machine, is just right for holding two Lungos. The double stainless-steel wall keeps your beverage at the perfect temperature for sipping anywhere, any time.

2 NEW BONBONNIÈRE

The iconic capsule dispenser is dressed in a sophisticated, contemporary satin grey and graced with a subtle, refined monogram. What's more, it's tucked into an elegant, round box for gracious giving. 'Tis the season for surprises!

5 CARRÉS AMANDES

The chewy sweetness of an almond biscuit with candied fruit, and its miniature size makes it more snackable than ever! Perfectly square treats that take your taste buds to new horizons when enjoyed with any of our Grands Crus. Distributed exclusively in Europe.

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DISCOVER THE PIXIE CLIPS RANGE! EACH OF THE TWO MODELS COMES WITH A PAIR OF INTERCHANGEABLE SIDE PANELS. CHOOSE FROM A SPECTRUM OF COLOURS AND TEXTURES TO PERSONALISE YOUR MACHINE TO MATCH YOUR DÉCOR OR MOOD!

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Includes two sets of clips (black and neon yellow).

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Includes two sets of clips (white and neon coral).

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Actual products may differ from images. Nespresso reserves the right to modify its products without notice.

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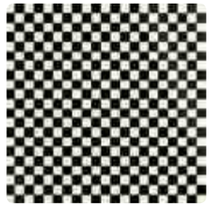

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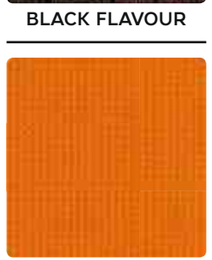

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DR – Mickaël A. Bandassak.

RISSÓIS DE CAMARÃO & VIVALTO LUNGO

SERVES 6
PREPARATION TIME: 45 minutes **COOKING TIME:** 15 minutes
INGREDIENTS: 6 capsules of Vivalto Lungo (6 x 110 ml)
- 6 x 20 ml coconut milk (beverage form).
75 cl milk - salt - pepper - 3 thyme sprigs - grated nutmeg
- 800 g thawed whole shrimp - 40 g butter - 3 tbsp. flour
(60 g) - 1 tbsp. finely chopped parsley - 1.5 litres frying oil.
The dough: 20 cl milk - 1 tbsp. butter - 200 g flour - salt.

To make the dough, warm 20 ml of milk and the butter, add salt, pour over the flour, mix and form a ball, set aside in the refrigerator. ■ Boil the 75 cl of milk with salt, pepper, thyme, add the shrimp, simmer for 1 minute and remove from heat. ■ Shell the shrimp and strain the milk. ■ Heat 40 g butter. As soon it begins to bubble, sprinkle with flour and pour in the milk in a thin stream, whisking until it forms a béchamel. Add salt, pepper, nutmeg. ■ Quarter the shrimp and add to the béchamel with the parsley. ■ Roll out the dough, cut it into 8 cm rounds, place 1 tsp. béchamel in centre, moisten the edge, fold the dough round. ■ Place the turnovers on a floured baking platter. ■ Deep-fry the *rissóis* in hot oil in groups of 4 until golden brown; drain on paper towels. ■ **Serve with Vivalto Lungo.** Pour the coconut milk (20 ml) into the cup and add the Lungo (110 ml).

A PERFECT MATCH: *The Vivalto Lungo's floral and toasted notes, when paired with coconut milk, taste superb with the potent, exotic flavours of this shrimp dish.*

Pure Collection Lungo cup (Nespresso) - Spoon (Cutipol) - Tiles (Emery & Cie).
Production **Marie Leteuré** Styling **Juliette de Cadoudal** Photography **Jérôme Bilic**

CHORIZO-CHEESE SANDWICH & KAZAAR

SERVES 6
PREPARATION TIME: 10 minutes **COOKING TIME:** 2 minutes
INGREDIENTS: 6 capsules of Kazaar (6 x 25 ml).
12 slices farmhouse bread - 1 creamy sheep's milk cheese *(queijo de ovelha amanteigado)* - 1 *chouriço* (chorizo in Portuguese).

To make one sandwich, lightly toast 2 slices of the bread. ■ Spread the insides with 3 tbsp. cheese and add 8 chorizo slices. ■ Assemble the sandwich and enjoy. ■ **Serve with a Kazaar Ristretto** (25ml).

A PERFECT MATCH: *The sandwich's rich texture and spicy notes call for an intense Grand Cru, like Kazaar.*

Glass Espresso glass (Nespresso) - Tiles (Emery & Cie).
Production **Marie Leteuré** Styling **Juliette de Cadoudal** Photography **Jérôme Bilic**

COD AND CHICK PEA SALAD & COSI

SERVES 6
PRÉPARATION : 15 minutes **COOKING TIME:** 1 hour 40 minutes
INGREDIENTS: 250g chickpeas soaked in water overnight - 200 g desalted cod - 1 large onion - 2 cloves garlic - 1 bunch parsley - salt - pepper - 1 drizzle olive oil.
The coffee vinaigrette: 3 tbsp. olive oil - 2 tbsp. neutral oil - 2 tbsp. red wine vinegar - salt - pepper - 1 capsule of Cosi (40 ml).

Cook the chickpeas for 90 minutes in boiling water, add salt toward end of cooking. ■ Cook cod about 10 minutes in unsalted boiling water. ■ Finely chop the onion, mince the garlic, chop the parsley, place them in a bowl with the cod and drained chickpeas, add salt and pepper and a drizzle of olive oil. ■ Place the vinaigrette ingredients in a jar, close and shake well to blend the dressing, then mix into the salad. (For quicker preparation, you can choose to use canned prepared chickpeas).

A PERFECT MATCH: *A recipe brought to life by the seasoning. The Cosi Espresso reveals warm, roasted notes that are further heightened by the tang of the vinegar.*

Bowl (Home Autour du Monde) - Glass (Fleux) - Cutlery (Cutipol) - Tiles (Emery & Cie).
Production **Marie Leteuré** Styling **Juliette de Cadoudal** Photography **Jérôme Bilic**

CROQUETE DE CARNE & ARPEGGIO

SERVES 6
PREPARATION TIME: 30 minutes **COOKING TIME:** 30 minutes
INGREDIENTS: 6 capsules of Arpeggio (6 x 40 ml)
- 6 x 5 ice cubes - 6 x 15 cl tonic.
For 24 pieces (4 per person.): 500 g ground beef - 1 onion - 1 tomato - 1 clove garlic - olive oil - 3 tbsp. chopped coriander (cilantro) - juice of 1 lemon - 2 eggs - 100 g breadcrumbs - 1.5 litre frying oil - salt - pepper. **For the béchamel:** 40 g butter - 1 onion - 80 g + 1 tsp. flour - 20 cl milk - salt - pepper.

Sauté the chopped onion and garlic with a drizzle of olive oil, add the crushed tomato and meat. ■ Brown the mixture. Add salt and pepper, coriander and lemon juice. ■ Make the béchamel: melt the butter, add the chopped onion and cook briefly without browning. ■ Sprinkle with flour, then gradually pour in the milk, stirring with a spatula until the mixture is compact. Season with salt and pepper and remove from heat. ■ Add the meat and let cool. ■ Form croquettes and flour them one by one. ■ Dip them in the beaten eggs, then breadcrumbs. ■ Deep fry for several minutes in hot oil. ■ Remove with a slotted spoon and drain on paper towels. ■ **Serve with an Arpeggio Espresso (40 ml) cocktail.** Place 5 ice cubes and 15 cl tonic in a recipe glass, pour the Espresso on top.

A PERFECT MATCH: *An energetic association of a flavourful savoury dish and a fresh, bracing Arpeggio cocktail.*

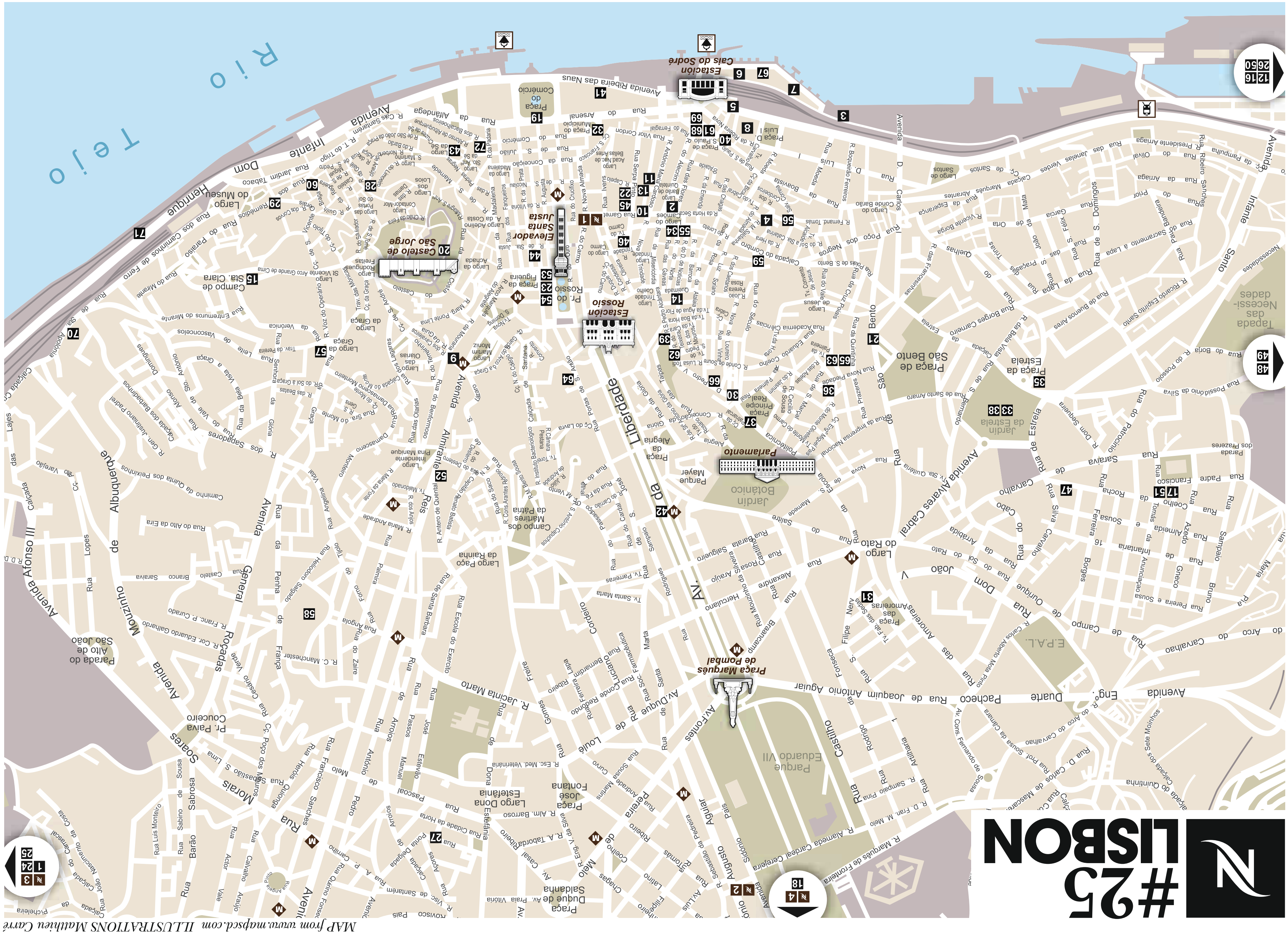
Glass Recipe glass and spoon (Nespresso) - Plates (Gien) - Tiles (Emery & Cie).
Production **Marie Leteuré** Styling **Juliette de Cadoudal** Photography **Jérôme Bilic**

CHORIZO-CHEESE SANDWICH & KAZAAR

RISSÓIS DE CAMARÃO & VIVALTO LUNGO

CROQUETE DE CARNE & ARPEGGIO

COD AND CHICK PEA SALAD & COSI



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