

Our macaroon maestro

Parisian-trained Irish pastry chef Iseult Janssens is bringing it all back home. She's set up The Cake Stand to serve French-style desserts and pastries with that inimitable Irish touch. We were lucky enough to wrap our taste-buds around some of her macaroons, which are now available at Avoca in Rathcoole, Cavistons in Glashule and The Sugar Café in Cork, at €14.95 for a dozen. The general consensus was that they compared favourably to those Ladurée lovelies which have been all the rage of late (since their arrival in Brown Thomas).

Apart from being Irish made, The Cake Stand's home-grown versions are softer and more delicate.

Tel: +353 (0)86 040 7676;
www.thecakestand.ie



Tasting victory

Congratulations to the winners of the Flahavan recipe competition who will get €1,500 each for their culinary skills, while the two runners up get €500. **Antoinette Sweeney** and **Patricia Hennessy** received €1,500 as first prize winners of their respective categories, **Perfect Porridge** and **Most Innovative Oat-based dish**. Antoinette's 'High 5-Superfood Breakfast Delight' is topped with pomegranate seeds, orange rind and juice, grated ginger and manuka honey. See flahavans.com for details of Patricia's oat and almond crusted lamb croquettes.

Tasty tales

If you have a tale in your heart as much as an appetite in your stomach then we have the event for you. Milk and Cookies, a non-profit storytelling group based in Dublin are running their next monthly event on Tuesday 13 April. While writers and performers take centre-stage, the free event is open to everyone of all ages. Everyone is encouraged to share a story but it is not mandatory. Bring along some cookies and prepare for a comfortable and creative evening of fun and food. Doors open 6.30pm at Exchange Dublin, Exchange Street Upper, Temple Bar, Dublin 2. See milkandcookiestories.com for details of upcoming dates.



Popping the Dom's cork

Richard Geoffroy, chef de cave at Dom Perignon, details his escapades in a new blog that operates as both a time capsule and a crystal ball, as Richard looks back over his 20 years in the business and forward to what the future holds for the legendary champagne. Readers can follow Richard on his travels and get a look behind the closed doors of Dom Perignon. www.richardgeoffroy-domperignon.com

Grandma knows best

Grandparents are the keepers of the key. It's not nostalgia that makes the oatmeal cookies your granny made seem perfect – they *were* perfect. Now is your chance to tap into that deluge of information. The second international Grandmothers' Day, as conceived by Slow Food, falls on 25 April. No RSVP is required and grandmothers all around the world, as well as grand-dads and senior neighbours, are invited to hand down skills and wisdom to the younger generation. Hopefully the exchanging of experiences between generations will become innate. In the meantime we encourage you to spread the word and most of all have fun. www.slowfoodireland.com