

Editor's exclusive

CARLA REDELINGHUYS

Carla

In your hood: **Gardens, Cape Town**



Janse & Co | 021 422 0384 | janseco.com

Food with a story

Janse & Co celebrates local ingredients with casual and experimental fine dining on Kloof Street

WORDS: KIT HEATHCOCK • IMAGES: KIT HEATHCOCK & SUPPLIED

Arno Janse van Rensburg and team are nothing if not adventurous in the kitchen, but they stick close to home when it comes to sourcing ingredients. Knowing the origins of each ingredient and building relationships are fundamental to the kitchen ethos, as became clear when we met several of their main suppliers – from Meuse Farm in Hout Bay, Afrikoa bean to bar chocolate, Abalobi and more, at a lunch introducing the new summer menu.

Outside in the back courtyard Janse & Co have just launched a brand-new bar area which makes an ideal after-work summer refuge. To go with the cocktail menu a short menu of bar snacks resonates with the same experimental ingredient-led ethos – we tasted squid ink fish crisps with aioli, fish floss and chives, spicy pecan nuts, the crispiest pork crackling, a charcuterie platter all homemade, and potato crisps with crème fraiche, broad beans from Meuse Farm, and spring onions from Streetscapes in Roeland Street.

Unfazed by a bout of load shedding that coincided with lunch, the kitchen delivered course after beautiful course, acknowledging each supplier in the presentation of each dish. An unexpected star was the nettle, nasturtium, avocado and cheddar – a luscious froth of cheese espuma (the cheddar made and aged in-house)

with the piquancy and brightness of nasturtium flowers and seeds, and a tasty wilted nettle base.

Then two different fish dishes which we swapped and shared – superb skipjack tuna from Abalobi, layered with custard apple and buttered lettuce, jalapeno heat in the green sauce. And geelbek from Struisbaai also through Abalobi, the fish sparkling fresh and raw, skin deep-fried crispy, served with an oyster emulsion.

Next delicious lamb from Lowerland in Prieska, layered with dune spinach from Agulhas, soutslaa, kale fermented then deep fried, imaginatively

bringing together inland lamb with the salty sea-fringe foraged greens.

Taking time to have a conversation with suppliers also gives Arno and team the inside track on limited and unusual produce. Our dessert combined chocolate and rice, in the form of a koji sherbet, which pastry chef Liezl Odendaal made from special rice that Afrikoa brought back for them from Tanzania along with their cocoa beans. It's food that tells a story from cover to cover.

Janse & Co on Kloof Street are open for à la carte lunch on Friday and Saturday, and bar and dinner Tuesday to Saturday.



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