

good living



Joanna Savill

THREE OF A KIND CROISSANTS

Need To Know

WHAT'S A GOOD CROISSANT?

It's flaky, buttery, not too big and airy and unravels nicely when you pull the ends.

HOW DO YOU EAT ONE?

Plain or with jam. A good one won't need added butter.

WHEN SHOULD EAT ONE?

For French-style breakfasts with a big, milky coffee. Dunking it French-style, jam and all, is optional.

Le Pâtissier Chocolatier

Be wary of going on a croissant mission here. You'll probably get side-tracked by the tarts, tortes, gateaux and eclairs gleaming seductively from the display cases. If you can drag yourself back on course, you'll find respectable, buttery croissants as well as a whole range of viennoiserie. The slightly sticky, real chocolate-filled pains au chocolat are what you'd expect from a cocoa craftsman.



OCTOBER 30, 2007