
BOXING *clever*

PAUL WAYNE GREGORY'S BOXES OF INDIVIDUALLY CRAFTED CHOCOLATES ARE THE CHOICE OF GOURMET CHEFS

Chocolatier Paul Wayne Gregory has built his business and reputation by supplying bespoke chocolates to Michelin-starred restaurants, five-star hotels and celebrity chefs, such as Gary Rhodes and Michael Caines.

Four years after starting out, and 18 months after first selling his products online, Paul finally moved into the retail sector in 2011, supplying the likes of Harvey Nichols, Fortnum & Masons and QVC. His box of 12 chocolates was the first collection to consist entirely of pieces that have won individual awards.

'Eating our chocolate should be an occasional indulgence,' says Paul, who also creates sculptures and displays made of chocolate. 'Hence, we use rare ingredients that others shun because of the expense. Everything is done slowly and to perfection by hand.'

Many chocolatiers overpower the main ingredient, such as a fruit-based ganache, with a chocolate with a high cocoa percentage. Instead, Paul marries complementary cocoa percentages – an approach that has convinced the world's gourmets to buy from Paul Wayne Gregory.

www.paulwaynegregory.com



SEAFOOD *specialists*

L'ÉCAILLER DU PALAIS ROYAL IN BRUSSELS HAS BEEN A SUCCESSFUL FISH RESTAURANT FOR MORE THAN FOUR DECADES



More than 40 years ago, culinary journalist Marcel Kreusch wanted to open a restaurant in Belgium that offered exquisite, high-quality, yet affordable cuisine. Inspired by a London restaurant that served only fresh fish and shellfish, Kreusch opened L'Écailler du Palais Royal in 1967 – *l'ecaille* literally meaning 'oyster peddler'.

Today, Head Chef Richard Hahn remains faithful to Kreusch's original vision. Previously a commis chef and a sous chef at the restaurant, he has held overall responsibility since 2000. His meticulous eye for detail and passion for food ensure cuisine of the highest standards.

Located in a 17th-century building in the heart of Brussels, L'Écailler du Palais Royal serves only distinctive fish and shellfish dishes, such as *La Darne d'Elbot grillé* (grilled halibut steaks) and *Homard cuit aux algues* (lobster cooked with seaweed). Of the two traditional dining rooms, the one downstairs is decorated in soft-coloured tartans and mahogany, with a lively bar counter. Meanwhile, the one upstairs offers a more formal and elegant experience, with diners at L'Écailler du Palais Royal often including diplomats, politicians and prominent Belgian business people.

www.lecaillerdupalaisroyal.be