

## ETHNIC CUISINE AND CHILLED CIDER - A MARRIAGE OF FLAVOURS

**How would you like to have your favourite ethnic dish cooked by one of Ireland's top ethnic chefs and win a holiday to the value of £2,000, courtesy of the Cider Industry Council?**

It's official. Ethnic cuisine is popular and in demand. But what drink best complements and marries with the eclectic mix of herbs, spices and aromas from exotic dishes? There is but one answer for the discerning palate - a long, cool glass of cider. It's the perfect accompaniment to ethnic food. Dry, medium or medium sweet - all work well with most dishes, sweet or savoury.

Food and Wine writer Tom Doorley is one of the judges for the Cider Industry Council's competition and feels cider is an excellent choice of beverage to accompany ethnic dishes.

*"Chilled cider is an excellent choice to serve with ethnic cuisine"*



As someone who has tried and enjoyed the sumptuous cuisine of popular Thai and Chinese restaurant, Diep Le Shaker, Tom offers the following advice when choosing the correct cider for serving with food. Dry cider is excellent with fish, chicken and salads. Medium dry cider is for those who prefer a little sweetness and a fuller flavour and is particularly suited to red meat, pork and oriental food. Medium sweet cider is full bodied but refreshing and light and is great with fruit and cheese.



*Charlie Thumvatana and Philip Yeung are the top chefs at Diep Le Shaker and were delighted when Peter McKimm, Chairman of the Cider Industry Council dropped by to try some of their favourite dishes. Peter's verdict - superb food that went particularly well with a glass of slightly chilled cider.*

### COSMOPOLITAN DIEP Le SHAKER

In April this year, Diep Le Shaker, Pembroke Lane in Dublin 2, became a welcome addition to the Irish ethnic restaurant scene.

Proprietor Matthew Farrell, another of the Cider Industry Council's competition judges, is delighted with current taste trends and customers' willingness to try something new and unusual in ethnic dishes.

"I have lived in many different countries and sampled many different foods over the years" he explained. "Whilst living in Paris, my favourite restaurant was a little place called Diep. The food was wonderful and gave me the idea of opening up a restaurant which would offer an interesting menu of exciting flavours. I didn't think twice about putting cider on our drinks menu. It is so obviously an excellent accompaniment to the types of food we serve, and many of our customers love nothing more than a refreshing glass of cider with our dishes".