

Contributors

MEET THE TEAM



Paola Westbeek

Paola Westbeek is a food, wine and travel journalist who has explored Europe, interviewing chefs, visiting vineyards and reviewing restaurants. Her food and drink columns have appeared in *Reader's Digest UK* and *FRANCE Magazine*, and she's also the editor-in-chief of *DUTCH*, a bi-monthly North American magazine about the Netherlands. In this issue, Paola highlights some of the world's top pastry destinations (p. 52).

Paola's travel tip: "If you truly want to get a 'taste' of your destination, take a cooking class and learn how to create regional dishes. It's an unforgettablely delicious experience!"



Dennis Branko

Based in Amsterdam and London, Dennis is well known for his work capturing authentic moments and people in a uniquely vibrant and captivating way. Over the years, he has evolved into an outstanding portrait/documentary and fashion photographer.

Dennis took the photos for the Game Changer article (p. 26).

Dennis' travel tip: "Visit the Croatian island of Vis. It has lovely beaches and great food. Vis town is really nice for starters, but if you want to explore the island further, take the bus over to Komiza, which has lots of delicious restaurants, and beaches where you can enjoy a lovely (sea urchin-free) swim."



Marenthe Otten

Marenthe, who made the cover illustration, is an award-winning artist and designer and has created work for Centraal Museum Utrecht, magazines and greeting cards, among others. An avid traveller and fan of art journalling, she always takes a journal with her on trips, as she finds the places she visits incredibly inspiring.

Marenthe's travel tip: "I often visit cities such as Berlin, Paris and London. Recently, I was in Sintra, about 30km from Lisbon, which has lush gardens, and beautiful country houses and former palaces. I found it so impressive. Go during low season, and stay for one or two nights as there's a lot to see."

Colophon

Holland Herald is created on behalf of KLM Royal Dutch Airlines by Hearst Netherlands

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Published by
Hearst Netherlands
Moermanskade 500
1013 BC Amsterdam
The Netherlands
holland-herald@hearst.nl
holland-herald.com

Printed by
Senefelder Misset

ISSN 0018-3563
Paper cover: 200 grams
Paper inside: 70 grams

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THE ICING ON THE CAKE

Sating that sweet tooth should never be a guilty pleasure. In fact, it should be embraced in sheer style, as these six establishments well know. So step inside their doors and get your fill of all things pastry.

Text Paola Westbeek



London, UK

PRADA CAFFÈ

Merge high fashion with culinary cachet and the result is the pop-up Prada Caffè at Harrods in London. Inside, everything is an ode to the renowned Italian label – from their signature mint-green colour adorning the café's walls, ceilings and furniture, to the black and white chequered floors inspired by Prada's historic Milan boutique. Stop by for their sumptuous pistachio tiramisu, a scoop (or three) of gelato, an espresso martini or a light lunch (served on beautiful Japanese porcelain). Don't miss: Wine connoisseurs will appreciate the impressive list of fine Italian vintages on the menu, many of which are sold by the glass.

harrods.com; prada.com



Paris, France

LE COMPTOIR

Helmed by the Ritz Paris' renowned pastry chef François Perret and recently crowned the 'World's Best Pastry Shop' by global restaurant guide La Liste, Le Comptoir is one of the French capital's premier gastronomic destinations. The decor's understated elegance ensures that the spotlight remains firmly on the exquisite pastries, including elongated versions of the traditional croissant and pain au chocolat, which are practically made for dipping.

Don't miss: Fans of madeleines are in luck as Perret has turned these tender treats into true masterpieces, whether beautifully glazed, topped with fruit or arranged into a towering pyramid.

ritzparislecomptoir.com

Bernhard Winkemann (left), 07BEACH/Hiroaki Oki (right)

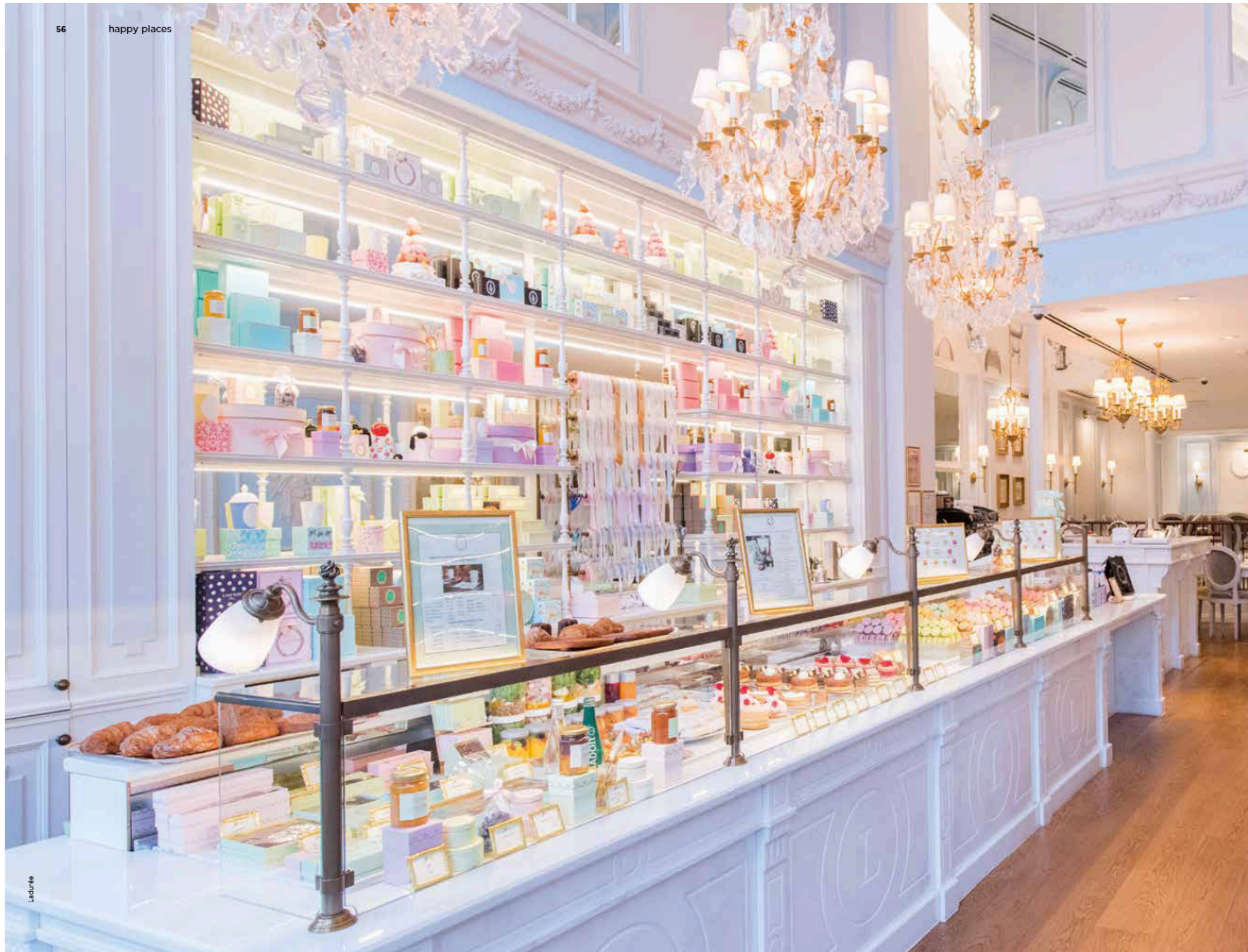


Seoul, South Korea

BAKE CHEESE TART

Originating from Hokkaido, Japan, the baked cheese tart has been making waves in Asia and beyond for nearly a decade. Consisting of a crisp, buttery crust filled with a lusciously tangy cream cheese mousse and baked until just set, this palm-sized tart is so much more than the sum of its parts. Sink your teeth into a fresh one straight away, or enjoy it reheated, cold or even frozen. You'll find them in all their irresistible taste and textural splendour waiting for you at the Lotte Department Store in Myeongdong, Seoul's bustling commercial hub. Did you know? Baked cheese tarts are so delicious that one is said to be sold every second.

cheesetart.com



Washington, D.C.,
US

LADURÉE

One of the most iconic names in the world of pastry, Ladurée can be credited with elevating the tea break into a sophisticated ritual during the Belle Époque and, more recently, with catapulting the French macaron to global fame. From their charming pastel-coloured interior decorated with Parisian antiques, to pastries that are almost too pretty to eat, the Washington, D.C. location is a feast for the senses.

Don't miss: While macarons – available in myriad enticing flavours – may be their flagship confection, come the weekend, Ladurée's *salon de thé* is the ultimate spot to savour a Champagne brunch full of French flair.

laduree.us



Wrocław, Poland

NANAN

With a candy-pink interior as sweet as its selection of decadent delights, Nanan promises to whisk you away to a world of pastries that resemble edible works of art. Step inside the velvet-clad, retro-inspired pâtisserie tucked away in the heart of Wrocław and feast your eyes on everything from colourful macarons to jewel-like cakes handsomely displayed inside a prominent glass-covered counter. Its oblong shape – also reflected in other decorative accents, such as the light fixtures and mirrors – pays tribute to Nanan's specialty: the éclair. **Must-try:** Filled with smooth vanilla cream and crowned with golden, caramelised walnut and pecan nuggets, Nanan's signature éclair is pure pastry perfection.

@nanan_patisserie



Milan, Italy

MARCHESI 1824

With Christmas just around the corner, there's no better time to visit Milan's historic *pasticceria* ("pastry shop"), which is renowned for its holiday classic, the panettone. Head to one of the three elegant locations in the city and buy one to take home, or sit down and savour it with a perfectly brewed coffee. Boasting a dazzling array of baked goods, sweets, chocolates, sweet spreads and even gelato, the temptations on offer here are too sweet to resist. **Don't miss:** To mark their bicentenary this year, Marchesi has launched a new cocktail menu, featuring a saffron-infused Old Marchesi Milano that is a nod to the city's culinary claim to fame: *risotto alla Milanese*.

marchesi1824.com