Gault&Millau



STARCHEFS

Tanja & Mariya: Don‘t be afraid of flavours!

Charity four hands dinner for Smiling Gecko:
Mariya Un Noun & her New Khmer Cuisine are guests of Tanja Grandits.

by Daniel Böniger

THEY ARE AN ENTHUSIASTIC, WARM-HEARTED DUO. “We’ve met three times so far,” says Tanja Grandits. 'And I'm sure we'll enchant our guests.' The 19-point chef from Stucki in Basel is so convinced that the four-handed event on 18 September with Cambodian star chef Mariya Un Noun will be a complete success, because the two women are very similar. ‘Mariya is straightforward, enthusiastic and warm-hearted at the same time,’ she says of her colleague. It could also be a description of her own character, one immediately thinks. What is certainly true is that both chefs are unafraid of bold flavours.



Beef salad, as prepared by Mariya Un Noun.



Smiling Gecko founder Hannes Schmid & star chef Mariya Un Noun.



Beans with hazelnuts from Tanja Grandits' summer menu.

AN ACIDIC KICK MEETS PORCINI MUSHROOMS. So, what will be on the menu when the two star chefs fire up the stove for Hannes Schmid's Smiling Gecko Foundation? Each chef will prepare four dishes. From Mariya, you can expect fresh, Asian-inspired creations with an acidic and spicy kick, such as her spicy and sour coconut soup with chicken. She's sure to have her favourite ingredient, Kampot pepper, in her bag. Tanja Grandits, on the other hand, will embrace the autumnal, down-to-earth theme this time. She'll probably include porcini mushrooms on the menu. "As always, Marco Böhler has free rein for the main course and Julien Duvernay for dessert!" Not much else has been decided yet, except that this harmonious evening is not to be missed. There are still a few tickets left!

The Smiling Gecko Charity Fourhander will take place on 18 September at 6 p.m. at the Stucki restaurant in Basel. Tickets cost CHF 680 per person and include wine and drinks. To make a reservation, please email reservation@tanjagrandits.ch.



Daniel Böniger likes gourmet restaurants and hearty pubs, organic producers and star winemakers. The best cuts? They end up at ‘Böniger tranchiert’.