

Fabulous Food

Combining The World's Best Ingredients

(NAPSA)—If you like fine dining, you may want to learn more about how the individual ingredients in your favorite dishes combine to give each entrée its distinct flavor.

Some of the best foods acquire their rare tastes from their natural, regional origins and farming techniques. Certain fruits, vegetables, herbs and waters obtain their exceptional flavor from minerals in the lands in which they're cultivated. The same is true with regional meats, which acquire their original essence and textures from not only local farming techniques but from the plants and foods the animals eat, which are influenced by regional minerals and conditions as well.

For example, Australian lamb carries a milder flavor and boasts a naturally tender and leaner meat. Cipollini onions, which bask in the rain and sunshine in the valleys of Spain, retain a small shape and a consistent sweetness.

Shiso, a mint family herb from Asia, carries a unique taste and texture resulting from the minerals in the soil in which it grows.

The inclusion of fine wines and waters complement the meal, enhancing the palate and the overall dining experience. The characteristics of wine are primarily related to its origins. A French Bordeaux, malbec, contains flavors from plums and blackberries that grow in that region, and a typically earthy, woody taste resulting from the barrel-aging process. In addition, some of the



People who enjoy fine dining know the origin of a dish's ingredients can make a big difference in flavor and satisfaction.

finest natural bottled waters develop distinct tastes and textures from the springs, bodies of water and aquifers from which they originate.

For instance, S.Pellegrino® Sparkling Natural Mineral Water and Acqua Panna® Natural Spring Water acquire their distinct mineral flavors, textures and purities from their respective underground aquifer sources in the Italian Alps and in Tuscany. The naturally occurring processes these waters undergo not only give these beverages their unique tastes, but also allow the waters to retain a consistent flavor. Thinking about what goes into that next entrée you order will make you look at your dining experience from a whole different perspective. Bon appétit, buon appetito, buen provecho and itadakimasu.