

SHORT ORDER

ROMEO Baudouin is head chef at boutique butcher store **Victor Churchill** in Sydney's Woollahra.

Best dining experience: La Bastide De Moustiers, an Alain Ducasse restaurant in Moustiers-Sainte-Marie in Provence. It was sensory overload. Locally, I love Sydney's Sepia Restaurant; the execution is flawless.

Must-buy ingredient: Olive oil from Paris's Al'Olivier, which has been making beautifully flavoured oils since 1822.

Most embarrassing pantry item: My daughter Sophie loves Vegemite, which I just do not understand.

Can't live without: A refrigerated mincer we found in Europe. It maintains the temperature of the meat so the flavour is not destroyed. A normal mincer warms the meat as the blade chops it.

Next big thing: Charcuterie. Getting back to basics in meat;



making sausages the way they should be made, with great quality ingredients, no offcuts or flour.

I hate: Cooked endive. It's so bitter and the texture is just wrong.

Favourite cuisine: I love flavours from all over the world: Thai, Japanese, complex dishes from France.

Worst meal I ever ate: It was in a small restaurant in Paris. Everything we ordered from the menu was unavailable so I chose French onion soup for my wife and I. Hers had a cockroach in it.

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