



THE HOT 100

Edible insects, wine labels worth framing, boutique hotels-cum-libraries. Welcome to this year's *Gourmet Traveller* Hot 100. Consider this your global hit list (in no particular order), from the most exciting food and drinks trends to the latest and greatest in travel.

Edited by Frances Hibbard & Pat Nourse

Words Max Allen, Georgie Bean, Guy Dimond, Fiona Donnelly, Sue Dyson & Roger McShane, Julie Earle-Levine, Amy Egan, George Epaminondas, Michael Harden, Kendall Hill, Maya Kerthyasa, Fionnuala McHugh, Shane Mitchell, Debbie Pappyn, Emma Sloley, David Sly, Max Veenhuizen

42 TOO MANY COOKS The cult cook's cookbook of the moment, *Too Many Chiefs Only One Indian*, British chef Sat Bains's magnum opus, is reverent of the hard yards in the kitchen, but thoroughly irreverent (and indeed sometimes profane) when it comes to just about everything else. Bracing stuff. It's \$152 including shipping, from facepublications.com.

43 THE NEXT GREAT TRAVEL REVOLUTION Given the success of the short-term home rental revolution spearheaded by airbnb.com, it's no surprise that we're now all wondering what else we can sell, rent or exchange with each other. Enter peer-to-peer travel, in which travellers use social media to procure everything from a loaner bike to a coffee date with a local in an unfamiliar city and bespoke walking tours. Sites such as forkly.com provide dining recommendations by local "tastemakers" in your city of choice, and homeexchange.com allows travellers to swap houses. As for campinmygarden.com and parkatmyhouse.com – we'll let you work it out.

44 THE NEW AL DENTE It's easy to overcook pasta; not so simple to serve it crunchy and chewy, and even harder to convince people it's not undercooked. Rinaldo Di Stasio is on the case with the spaghetti at Bar Di Stasio serving to convince people to "leave their sloppy pasta favourites behind and recognise the true beauty of a crunchy, mouthfilling, flavoursome spaghetti or bucatini".

45 REDFERN NOW Newtown has been on the way up for some time culinarily speaking, and now its near neighbours in inner-city Sydney, Chippendale, Redfern and Marrickville, are lighting up the radars of eaters and bon viveurs. Redfern bar Arcadia Liquors, Chippo bakery café Brickfields and pop-up The Eat In have drawn interest from well beyond the tattoo-and-facial-hair set, and Ester, the new project from team Vini, opening this winter, is the one to watch.



46 THE WHIRL FROM IPANEMA Things are heating up in Rio de Janeiro. The city's Maracana stadium will become the epicentre of world football next year when Brazil hosts the 20th FIFA World Cup, a nice little warm-up event for the Rio Olympics in 2016. Showing a sense of timing to match its impeccable style is the storied Copacabana Palace hotel, which is open again following a makeover that ensures the 90-year-old landmark will look its best from any camera angle. copacabanapalace.com.br

47 THE ORIGIN OF SWEETIES What happens when a Margaret River winemaker gets his hands on a king's ransom of archaic chocolate-making equipment? If we're lucky, something like Bahen & Co, a range of single-estate, single-origin and blended chocolates that prove terroir is just as important in cacao plantations as it is in vineyards. Chocolate cravings will never be the same again. bahenchocolate.com

48 THIS YEAR'S SPIRIT TO WATCH Ron. Rhum. Nelson's blood. Answering to different names the world over, rum is arguably mankind's most diverse spirit, thanks in no small part to the absence of any universal production regulations.

Translation: a wondrous miscellany of spirits, from tarry, gutsy Trinidadian expressions to delicate, grassy Okinawan and Thai agricole rums (yes, really) distilled from fresh sugarcane juice. See you at the bar.

49 MIRAGE RESORT As fairytale Indian forts go, Alila Fort Bishangarh tops the swoon scale. The 230-year-old pink-stone fortress atop a granite tor in the Aravalli Hills of Rajasthan is about to be reborn as an extraordinary 59-suite hotel with distinctly Mughal accents. The resort crowns and extends the original fort, supplanting arrow slits and turrets with bay windows and daybeds. alilahotels.com

50 SI, DAVID If you dig David Coomer's tapas bar, Pata Negra, the odds are good you'll like Xarcuteria. A joint venture between the Perth food patriarch and former Star Anise offshooters Adam Willie and Anna Campos, this handsomely stocked Spanish deli sports a dazzling assortment of smallgoods, Spanish cheeses, paella pans and some of the most satisfying bocadillos this side of MoVida.>

