

OUT & ABOUT

A family affair

An ever-changing menu, fabulous fresh fare and sweet treats define Moemas in Parktown North

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Photographs by VANESSA GROBLER

Perhaps one of the biggest problems about Moemas Patisserie & Food Shop is that there isn't more like it – a place with a menu that is dictated first by what's good and fresh (and which is only printed out minutes before service) and a family-run place that puts heart before business. It's set in the new foodie and decor hub of Parktown Square in Parktown North, Johannesburg and the regular queues here for breakfast and lunch speak volumes about this latest talk-of-the-town.

Moemas is the long-time dream of its chef Danielle Postma who, while working for 10 years in London's renowned Baker & Spice bakery and Ottolenghi's restaurant among others, saw in her mind's eye – and heart – something of her own. Danielle, who returned home to South Africa last year, says she wanted something different... "Something that's always changing and isn't ruled by food fads, but rather by the love of food; something that's dictated by what's fresh and what looks good on the day... I've always had the feeling that South Africa is catching up to London, but we have nothing like this." Danielle's dream has taken flight with the help of her mother Michele, who runs the front of shop, and her partner Mike Caudle. Mike does the baking, and when you experience the variety and taste the sweet side of Moemas, which is part of its major attraction, it's a shock to learn that he has no formal training in pastry and only started in the kitchen a few months ago. "Danielle's my formal training," laughs Mike, who is up most mornings at one to start baking. "She's the best teacher – a perfectionist of note."

The restaurant, named after Danielle's grandmother Joy Anderson whose nickname was Moemas, offers a tempting range of sweet choices that lure you from the window displays to even more selections inside. There are cakes, tarts, meringues, fudge,