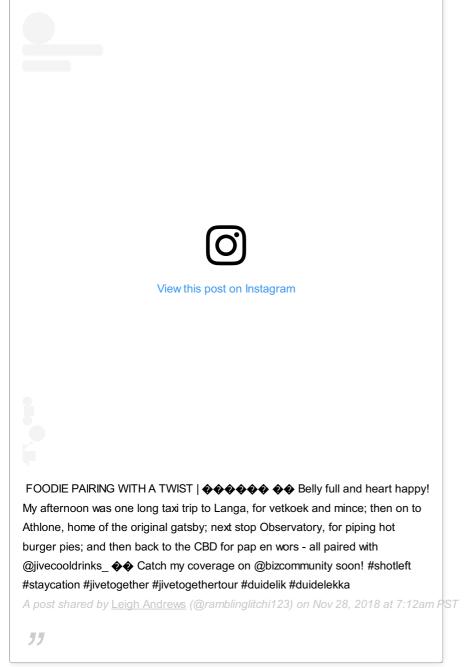


Cape Town food-pairing with a difference



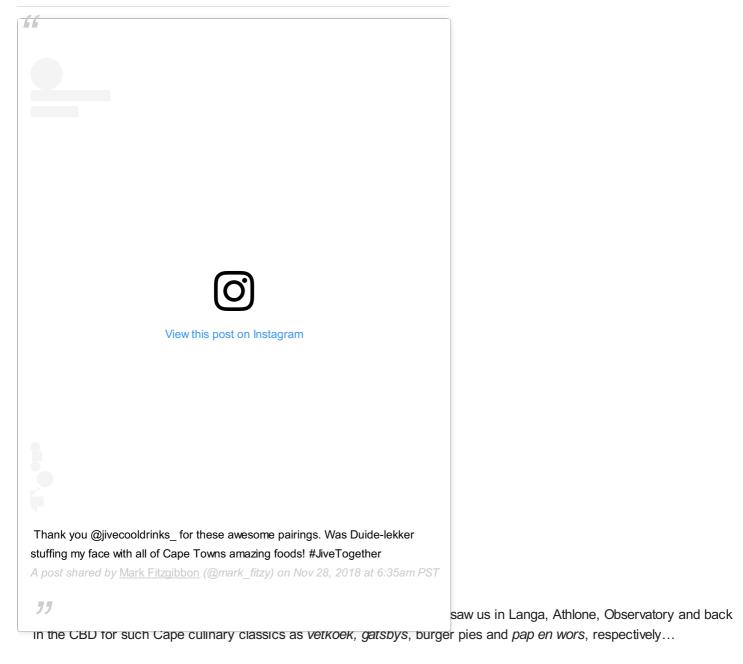
5 Dec 2018

You just can't escape the traffic in Cape Town, right? Sometimes you need to embrace it. That's just what the local media and influencer set did. In fact, we made a meal of it by waiting in the parkade of 44 Strand Street on Wednesday, 28 November for authentic Jive-branded minibus taxis to take us on a delicious tour of the city, with a difference.



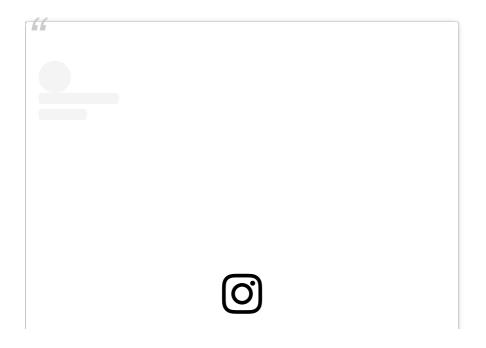
After all, Cape Town is a true culinary capital as we have some of the best food and wine on offer, but what about the other 99% of 'non-fancy' food and drink that we consume on a daily basis? This was set to be a celebration of the other side of that cuisine, of Cape Town's other flavours.

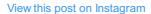
Hosted by comedian Yaaseen Barnes and Jive brand manager, Sashley Bartlett, it was a 'duide-lekka experience' indeed – a food-and-drink pairing based on Cape cuisine paired with variants of Jive cool drink. After all, as one of the attendees pointed out, Jive is the 'milk of Cape Town', and no informal meal here is complete without it.



Stop your hunger in Langa

First stop? For soft, fresh vetkoek filled with mince, we headed to the New Hope Spaza in Langa.







Stop 1/4 of our Jive taxi tour was at New Hope Spaza in Langa. This place really has the best vetkoek! I've been going there for years and I've never been disappointed. Our first unique pairing was vetkoek and mince with @jivecooldrinks_ orange krush flavour. Disclaimer: I still have a few days left before my 30 day vegan challenge officially ends, but today was my cheat day. There was no way I could pass an opportunity to enjoy a real Cape Town dite.

A post shared by Megan (@meganbaadjies) on Nov 28, 2018 at 7:25am PST

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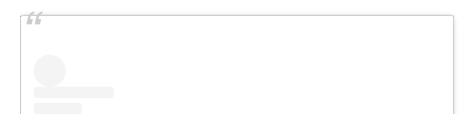
The corner was already buzzing when we got there, complete with Jive branding and regulars waiting in line for their lunchtime order. At just R2.50 for a plain *Vetkoek*, R10 for the mince curry-filled version and R18 if you include a 500ml Jive cool drink, this is a clear lunch-time winner.

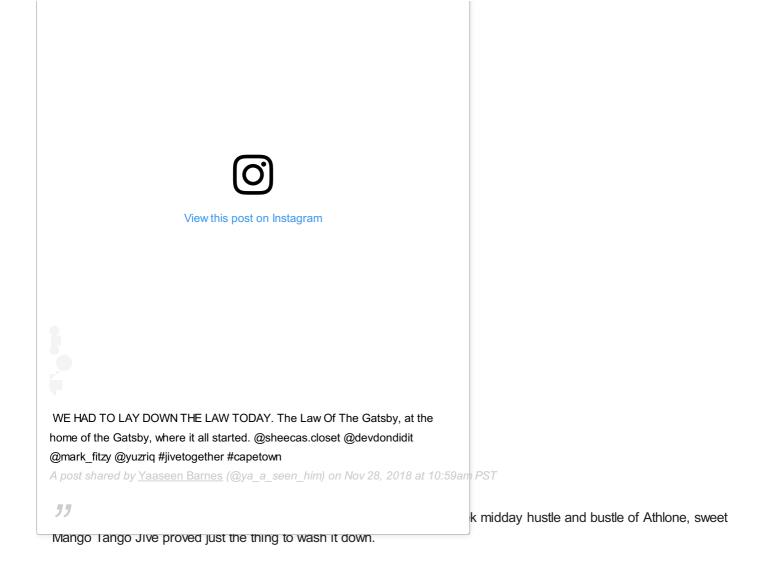
Our conclusion? "The colour of the spicy vetkoek curry and the Orange Krush Jive go so well together, on the table and in your turmy."

As Capetonian as a gatsby

Next up was Super Fisheries at 63 Old Klipfontein Road, Athlone - home of the original gatsby.

We had the 'middle-of-the-month' classic Vienna-polony gatsby the traditional way, cut in quarters and eaten messily with the hands, because when owner Rashaad Pandy was asked "For all those who don't know, how does one eat a Gatsby?" He responded, "Met jou hande."

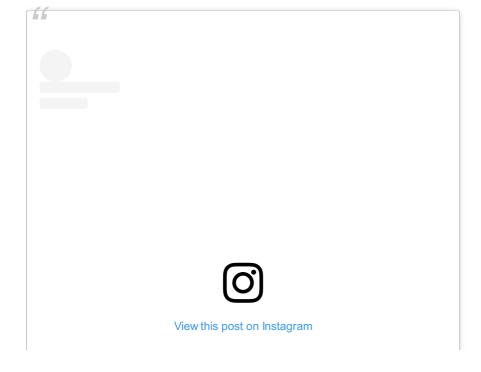




Pie-ping hot pies

Our third stop of the day was Pie Creations in Obs for burger pies with Jive Cream Soda.

These pies are made on the premises, 'hot and fresh' in the kitchen – everything from the patties to the pastry, filled with sweet sauce and browned onions, with a slice of cheese rounding out the pastry round of goodness.





Second last location for the @jivecooldrinks_ Together Tour! ����� Pie Creation in Observatory has paired their golden delicious burger pie with a refreshing Creme Soda, it's KWAAI-NESS! �� Give it a try! #JiveTogetherTour

A post shared by Heart FM (@heart1049fm) on Nov 28, 2018 at 4:20am PST

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ne of day and pair especially well with Jive

Cream Soda, which has a more-ish vanilla vibe that took many an influencer back to their early kiddies' party days.



Everybody Instagramming the experience.

Pap en wors is never 'n gemors

The nostalgia didn't end there, as the last stop of the day was a Cape classic – a plate of pap, *sous* and wors from Café Delicious on Barack Street, as frequented by those who work in and around Parliament.

#JiveTogetherTaxiTour with @Yuzriq enjoying the Pap & Wors with Jive Iron Brewpairing *** *** ***

pic.twitter.com/a4xkg42UPN— Jive Cooldrinks (@JiveCooldrinks) November 28, 2018

By now we were full to bursting but the funnies kept coming, and Jive Iron Brew felt like a fitting final flavour for the day. What better way to enjoy the culture and cuisine in our own *kasi*? To everyone who doesn't understand the slang – sorry, maybe this one is best for the locals.

Not convinced? See the video below for how and why the pairings work, with young opinions from renowned Cape Malay chef, Cass Abrahams, and sommelier Luvo Ntezo, who you can *sommer leer* from:



ABOUT LEIGH ANDREWS

Leigh Andrews AKA the #MlkshakeQueen, is former Editor-in-Chief: Marketing & Media at Bizcommunity.com, with a passion for issues of diversity, inclusion and equality, and of course, gourmet food and drinks! She can be reached on Twitter at @Leigh_Andrews.

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