

COSMOPOLITAN

R25,95 (incl VAT) N\$25,95 (Namibia)
R22,76 (other countries)
FEBRUARY 2006

LOVE OR MONEY?
WOULD YOU SAY NO TO A SUGAR DADDY?

BOOMERANG BLUBBER
KEEP THE FAT OFF FOREVER

BEFORE YOU SEE A SHRINK
DIY FEEL-BETTER STRATEGIES

YOU EARNED IT. OWN IT!
BEAT IMPOSTOR SYNDROME
— ENJOY YOUR SUCCESS!

YOUR SECRET SEX FANTASY
JAW-DROPPING INSIGHTS

NEW WAYS TO GET RID OF CREEPY GUYS

FASHION AND BEAUTY GURU
• Learn what your hair says about you
• Discover your signature style
• Score top marks with glowing, A+ skin

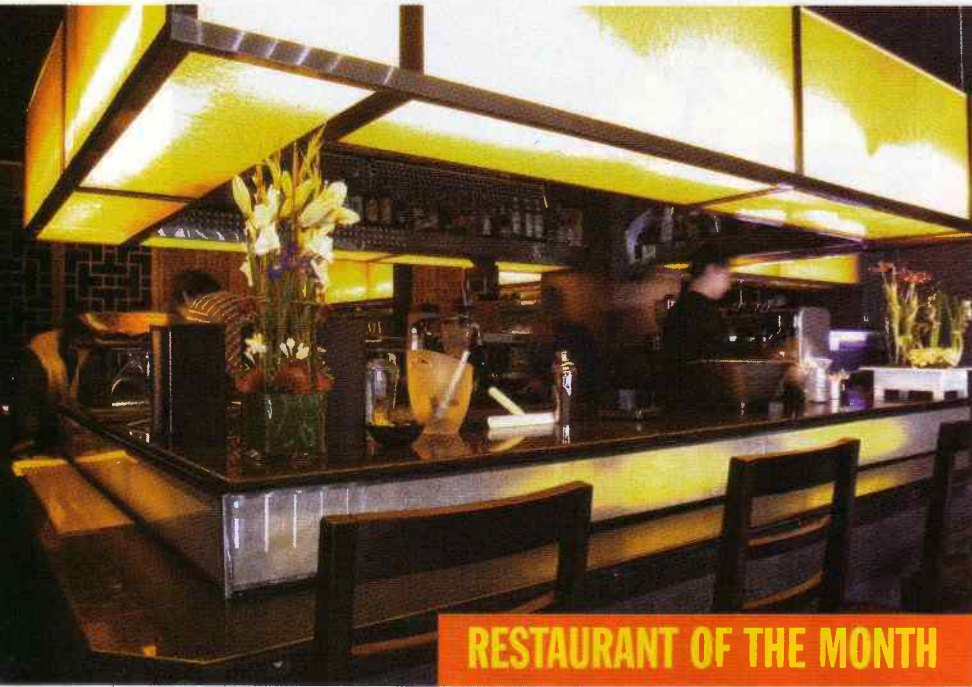
BABE-MAD TO BABY-MAD
WHEN MEN GET BROODY

SA REPORT
ONLINE GAMBLING
— IT'S THE NEW PORN



COSMO COVER
STAR GISELE
BÜNDCHEN

WIN BVLGARI TREATS AND MICHEL HERBELIN WATCHES WORTH R58 000



RESTAURANT OF THE MONTH

HAIKU

WE LOVE IT BECAUSE ... it has the sexiest interior in town – all dark wood, stainless steel and low-hanging lights. It's owned by Sabi Sabharwal of Bukhara fame and it turns Eastern food into an Experience with a capital E.

YOU'LL LOVE IT IF YOU'RE INTO ... a sophisticated vibe and a chance to taste different dishes instead of committing to one meal. Go with three or four of your trendy friends and order lots of dishes to share.

THE MEALS ARE ... healthy, delicious and diverse Asian creations: excellent sushi, tempura, robata (the sweet-potato one, with chilli sauce, is sublime), Thai curries, Chinese wok dishes and more. **PRICES** work on a star system, with each star costing R30. Starters are one star each, mains two or three stars and desserts one star. At dinner time your table's order must average a minimum of four stars per person. **WHERE?** 33 Church Street (entrance on Burg Street), Cape Town, ☎ (021) 424-7000.

COSMO LOVES...

...Spice and All Things Nice Moroccan Dukka

– a grinder containing a roasted mixture of peanuts, almonds, coriander, cumin and sesame seeds, parsley and soya sauce. It's great for grinding onto salads (try the Waldorf dukka salad recipe on the back of the bottle) or braai meat. Available from Pick 'n Pay and Spar stores for R15.



TOP TIP LIKE SNACKING ON CELERY STICKS, BUT HATE THE STRINGY BITS? USE A VEGETABLE PEELER TO PEEL OFF A THIN LAYER FROM EACH STICK

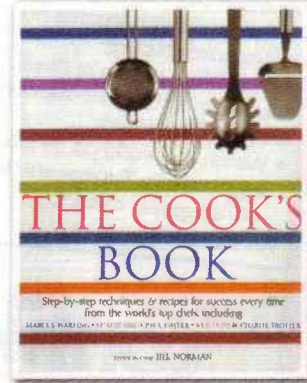
– *THE COOK'S BOOK*, EDITED BY JILL NORMAN (DORLING KINDERSLEY)



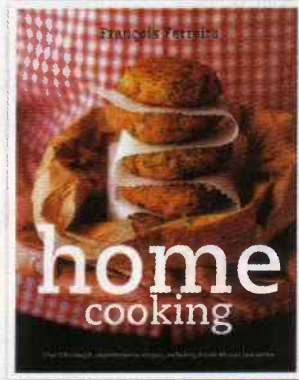
YUM!

Tempt your taste buds

FOODIE READS



The Cook's Book, edited by Jill Norman (Dorling Kindersley, R320), is the ultimate cook's bible. It's a bit like the old-fashioned A to Z of cooking your mother owned, except it has chapters on Latin American, Japanese, Chinese, Asian, Thai, Indian, Mexican and Middle Eastern cooking – so you've got all the basics, such as how to roast a leg of lamb and how to make dhal and egg-fried rice. Plus there are loads of step-by-step pics for the culinarily challenged.



Home Cooking by François Ferreira (Human and Rousseau, R140) is an unintimidating mix of old South African favourites and new takes on them. We like the green-bean salad (with yoghurt, dhania and curry paste), waterblommetjie mousse with saffron and lime-cream sauce (not a waistline-friendly dish!) and the mushroom bobotie (a great meal to serve vegetarian visitors from overseas). It's a pity so few of the recipes are illustrated, though. □

PHOTOGRAPHS PHOTO ACCESS. COURTESY OF HAIKU STILL RIANA VOGEL PRICES CORRECT AT TIME OF GOING TO PRESS