

# THE LIST / TOP 10

Ashleigh Arnott and Morgan Hayden-Kent's edit of this month's best buys

## 1 LA VIE EN ROSÉ

This dessert layers sharp, fruity raspberry curd and a glossy rosé jelly onto buttery shortcrust pastry. A matching glass of wine alongside – try Champteloup Rosé d'Anjou (bin 037209; £7.99) – only enhances the experience.  
*Waitrose 1 Raspberry and Rosé Wine Tart (£5.50/460g)*

The list | Top 10

# 10



## HOW TO EAT IN TOULOUSE



Straddling the Garonne river in the south of France, 'The Pink City' gets its nickname from the terracotta bricks that make up much of its elegant architecture. A priority for food lovers is a morning spent revelling in fresh chocolatines and choux pastries in the historic Victor Hugo market, ideally with guidance from a Taste of Toulouse food tour ([tasteoftoulouse.com](http://tasteoftoulouse.com)). The museum of modern art, Les Abattoirs ([lesabattoirs.org](http://lesabattoirs.org)), is home to a huge stage backdrop created by Luis Fernandez and Pablo Picasso. Admire the river from the Pont Neuf on your way to the Hôtel des Beaux-Arts ([hoteldesbeauxarts.com](http://hoteldesbeauxarts.com)), a gorgeous building that's traditional on the outside but full of contemporary twists in every room.

**EAT** at Restaurant Emile ([restaurant-emile.com](http://restaurant-emile.com); *top left*) where you can sample the regional speciality, cassoulet, while admiring the historic Place Saint-Georges.

**VISIT** La Halle de La Machine ([halledelamachine.fr/en](http://halledelamachine.fr/en)) to see The Minotaur, a 14m-high mechanical sculpture built specifically for Toulouse. Be sure to try out the bread catapult while you're there.

**DRINK** at the award-winning No 5 Wine Bar ([n5winebar.com/en](http://n5winebar.com/en); *above*), where the automatic wine preservation system means you can choose from about 500 bottles by the glass.