

## Charm and comfort is just peachy

Sunday Business Post

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If ever there was a cafe-bakery that had all the promise of a New York experience, it's KC Peaches.

No surprise either to find it in Dublin's spanking-new Hanover Quay area, which is a magnet for all things innovative. Friends have spoken highly of the place and, indeed, KC Peaches' website speaks highly of itself too.

The proof, however, is in the pudding. Peaches' offering is a step beyond an ordinary cafe. You enter a huge space with a long cabinet of savoury and sweet treats, beyond which is glimpsed the vast kitchen.

The space is divided by shelves stacked with gourmet nibbles and through the shelves you can see the seating area. The dark furniture and colours used in this area are an attempt to balance the space, but the whole effect is lost and discordant.

The shop front is made up mostly of glass, so the place is flooded in light. This is a blessing and a curse, as stark light can either cheer or spotlight the less appealing, such as the clunky colours and furniture here.

I was with my cousin and aunt, my godmother in fact, for a very late 70th birthday celebration (she's just turned 71). As it turns out, KC Peaches is not really a venue for a posh treat, but we settled down to the homely brunch menu nonetheless.

The much-loved Irish breakfast (€10) had sensible choices of white or wheaten toast and a side of fruit instead of some meat options. I would have liked to see where the meat was sourced, especially as staff weren't able to tell us. Also on offer were tempting blueberry or plain pancakes with real maple syrup and a choice of bacon, sausage or a side of fresh fruit (€8).

House-made granola with seasonal fruit and a choice of Greek yoghurt or milk (€6.50) also featured. Other dishes included an Italian omelette of slow-roasted tomatoes, fresh basil and mozzarella served with toast and roasted baby potatoes (€9).

As soon as I spotted the vanilla bean waffles with maple syrup and sausages (€8) I abandoned all etiquette and picked it before anyone else could. This turned out to be a competent version of the North American breakfast staple, but again I wondered if one of the many interesting new sausages on the market would have lifted it to a more interesting culinary experience.

Cuz had the bacon and cheddar omelette made with mature cheddar and served with roasted baby potatoes (€9), competent again but let down a bit by the spuds. I'm not sure if the roasted baby potatoes work here. It sounds simple enough but didn't really deliver on the promise.

We skipped wine and ordered Bionade "a unique non-alcoholic refreshment drink for wellness and fitness"; can't be good then. Indeed, the Godmother grimaced and stuck to her excellent coffee instead.

I quite liked the refreshing dryness of the Bionade, but there is no mistaking this drink is good for you - the taste proves it.

For afters we ordered a selection of small cakes from the huge array on offer, and discovered that this is where KC Peaches really excels.

Between us we had tiny plain madeleines and madeleines with chocolate, financier tea cakes with delectable almond centres, plain feathery-moist scones and clever little Congolaise macaroons made with coconut.

They were all beyond superb and I took to nibbling them in slow motion to appreciate fully the clouds of sugary sponge and moist crumbliness that works so sublimely with a nice cup of tea.

KC Peaches makes a comment on its website which is a happy first for me: "For our own enjoyment and peace of mind, KC Peaches only uses the finest ingredients to create our products."

I like that, as it shows real integrity, and if you dig a little deeper you'll find it runs cookery courses and an entire catering service, from canapes to full meals. Peaches will even give you its recipes if asked nicely.

The slightly sleepy Saturday afternoon staff added to the charm a little, as we were in a relaxed mood, but I suspect constant undelivered requests will be frustrating to others. The menu is not just a good balance of the healthy and Saturday morning curative but a bit of a New York baker's heaven. At €55.10 between three it was a real peach of a meal.

KC Peaches is open Monday to Friday from 8am to 8pm, Saturday from 10am to 4pm and Sunday from 11am to 4pm.