

One, Two, Three Demonstration Chefs!

Three of Auckland's leading chefs have been confirmed to demonstrate their flavours, tastes and passion for food at Fine Food New Zealand.

While their backgrounds are often only countries apart they all share one thing and that is the passion that they have for local ingredients. The backgrounds of the three chefs include Jeremy with a dusting of Swiss, Michael with a sprinkling of Dutch courage and Adrian with a hint of English Welsh.

So, one, two, three demonstrations on three different days at three different times all promise to share much more than three ideas from their three brilliant local Auckland restaurants.



**Sunday 13th June – 10.45am
Chef Jeremy Schmid
Restaurant two fifteen**



**Monday 14th June – 3.15pm
Chef Michael Van de Elzen
Molten Restaurant**



**Tuesday 15th – 3pm
Chef Adrian Brett-Chinnery
Bracu Restaurant**





Chef Jeremy Schmid from Restaurant two fifteen Demonstrates on Sunday at 10.45am

A local lad who took the humble sausage to new heights and has worked and experienced at some of the top international restaurants along the path.

Jeremy's work experience includes; Two Fifteen Bistro, Consultant chef for Bar Works, Orbit Restaurant Chef de Cuisine, Little Boys Sausages, Palazzo Roma, Auckland University of Technology, Chef Lecturer, Vinnies Restaurant, Red Restaurant, Euro Restaurant, Axis Restaurant (London), Gaults on Quay, The Coachman Hotel (Palmerston North), Palace Hotel Lucerne (Switzerland), Hotel Luzernerhof (Switzerland), Hotel Admiral (Switzerland), Hyatt Auckland. Awards and medals have also been won on the journey and include; Winner best local restaurant seafood dish, Runner up for "best local" in the 2010 Metro awards, finalist in the Kapiti Cheese Competition, Metro top 50 (two fifteen bistro), Gold medals in New Zealand Sausage competition, Over all winner of Supreme sausage competition NZ, Lewisham Award winner "innovative chef" Medals at the New Zealand Culinary Fare, NZ Pork competition recipe winner, "Restaurant of the Year" competition for Gaults on Quay, Gold medal and over all Restaurant of the year, Taste of Canada" culinary competition in Toronto and "Apprentice of the Year".

Jeremy's demonstration is not to be missed on Sunday at 10.45am.



Chef Michael Van de Elzen from Molten Restaurant Demonstrates on Monday at 3.15pm

Michael Van de Elzen started his cooking career at the tender age of 14 and worked at various Auckland restaurants until he left New Zealand for London in 1998. During his time in London he worked for the internationally renowned restaurateur Terence Conrad's Bluebird Restaurant. This job saw him enjoy many unique experiences including heading up the team for the opening of the Tate Modern Museum in London serving 5,000 guests; serving many of London's high profiles and celebrities as well as running Bank, a 1,000 cover a day restaurant in the financial precinct of South Bank London. After this he was the Head chef in a small luxury hotel which earned a Michelin star. He returned to New Zealand in 2003 to open Molten in Mt Eden, Auckland which serves a contemporary European menu combined with fresh Kiwi ingredients and an array of boutique wines. In 2008 Liquid Molten opened serving dishes designed to be shared and enjoyed with fine wines and cocktails. Molten has received many accolades including: - Best new Restaurant of the Year, Metro Magazine, March 2005 Michael Van de Elzen, Most Innovative Chef, Lewisham Awards 2006 and Outstanding Chef, Lewisham Awards 2008. Vintners Restaurant of the year. Finalist in Cuisine Restaurant of the Year and Food and Wine (USA) World's best new Restaurants. Metro Magazine Top 50 Restaurant. New Zealand bar awards, NZ Best bar food liquid molten 2008. And so the list goes on.

Michael's demonstration is not to be missed on Monday at 3.15pm.



Chef Adrian Brett-Chinnery from Bracu Restaurant

Demonstrates on Tuesday at 3pm

Adrian Brett-Chinnery, head chef at Bracu started his career by accident when at 14 he agreed to fill in for a mate as kitchen hand in the prestigious RAC Country Club in Epsom, England - he never looked back. From then on, Adrian spent all his spare time working at the RAC, before at 16 he was accepted for a full apprenticeship at Forte Hotels. Only four years later he achieved his first Head Chef role at the Ha! Ha! Bar & Canteen at the young age of 20. Adrian briefly moved to his native Wales, becoming Head Chef at the Cleddau Bridge Hotel, building experience and reputation before becoming pastry chef at the one Michelin Star, Le Poussin Restaurant at the Park Hill Hotel in the New Forest. He describes this role as both the toughest and the best of his career being thrown into the intensity of a Michelin quality kitchen in what was then his weakest discipline – he survived the test and says he “learned more in a year there than you would in 10 years elsewhere”. Arriving in New Zealand on a world tour in 2004, Adrian found himself at Hotel du Vin in Maungatawhiri, near Auckland, initially as chef de partie, before taking the role of head chef. Then, in early 2008 he accepted the opportunity to set up the kitchen and create the menus for upmarket bistro Market Kitchen and Bar in Auckland with excellent reviews. But ultimately, when he received the invitation to join Bracu’s team as head chef, he says it was “an offer you don’t turn down” and took the role in October 2008. Adrian says his style of food is “very clean; focusing on the ingredients and letting quality produce speak for itself.” He says he’s delighted to be working in such a well designed kitchen with such a passionate team and is excited to be able to embrace Bracu’s philosophy of fresh, seasonal, local. “I love working here; the outlook is so amazing, with 40,000 olive trees to look out on and such an amazing kitchen to work in – I’m not going home – New Zealand has been good to me and I’m here for good.”

Adrian’s demonstration is not to be missed on Tuesday at 3pm.