



NZ TO TAKE ON THE WORLD IN 2016 CULINARY OLYMPICS

Fonterra sponsors NZ Chefs' Association team

5 August 2015

Kiwis were given a first taste of some of our best culinary talent on Saturday night at a launch event for the NZChefs team competing in next year's Culinary Olympics.

The competition, to be held in Erfurt, Germany in October 2016, will host 2000 chefs from 40 countries around the world. Next year's event will mark the first time a New Zealand team has entered the competition since 1988.

The 180 guests at the weekend's function had a first taste of five proposed dishes for the 'hot service' element of the competition.

Grant Watson, Director of Global Foodservice – Fonterra, which is sponsoring the NZChefs team, says New Zealand has phenomenal culinary talent and it is well and truly time this was showcased to the world after not having competed for 28 years.

"We have some amazing chefs in this country working with unique and innovative techniques and fabulous, fresh ingredients. The Culinary Olympics will not only give us the opportunity to compete on the world stage but show the world the talent we have here in New Zealand and to showcase our amazing ingredients.

"The New Zealand culinary world has changed so much over the past 28 years, and so has our cuisine. We now have star chefs and top rated restaurants which are as good as anywhere on the planet."

He says Fonterra's focus on innovation, the best quality natural ingredients and high quality made working with the Culinary Olympics team an ideal match.

In the lead up to next year's Olympics, the NZChefs team will cook at a series of events / dinners around the country - giving Kiwis the opportunity to taste the dishes and the chefs the chance to hone recipes and their teamwork. These events will also involve workshops for local chefs to inspire them to become involved in culinary competitions.

"We want everyone in the country to have the opportunity to experience some of our best culinary offerings and ingredients but also for local chefs to learn from the expertise of chefs in the NZChefs Fonterra Culinary Olympics team about what culinary competitions are about and how they can make them better chefs. Hopefully the team will also inspire some of amazing young chefs we have coming through to take their skills and New Zealand's amazing ingredients to the 2020 Culinary Olympics."

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Graham Hawkes, National President of NZChefs, is delighted with the high quality of chefs in the team to take on the culinary world and includes a mix of experienced competition chefs with some exciting new talent, including Corey Hume of Blanket Bay (Queenstown), Darren Wright of Chillingworth Road (Christchurch), William Mordido of Chiko's (Auckland), Mark Sycamore of Tequila Mockingbird (Christchurch), Jie Min Aw of AUT School of Hospitality & Tourism (Auckland), and Ken O'Donnell of Bracken Restaurant (Dunedin).

Team manager Neil MacInnes says the group is thrilled to be representing New Zealand and are excited about the challenge ahead.

"The opportunity to take the journey to the ultimate competition destination does not come around very often. Performing under this kind of pressure and at an international level is such an amazing career opportunity for all of us. We're also excited about what we can learn from some of the best chefs in the world who we will be competing against."

Graham explained that the team chose the dishes through a process of collaboration and that they will continue to evolve with each Olympic Feast event.

"We started with a blank plate and then carefully chose an iconic ingredient to be the hero of each dish - for example the salmon, venison or the cream cheese. We then added components through flavor profiles until all aspects of the dish worked together.

"Over the next 15 months this will continue until the entire squad is satisfied they will present a true menu that leverages the very best of New Zealand cuisine and ingredients."

The menu:

Tiger Prawn Salad wrapped in Scallop Cannelloni

with seared scallop, bacon powder, pickled fennel purée and sauce vierge

Akaroa Salmon Fillet

on seaweed and vegetable salad, miso mayonnaise and gion dressing

Roasted Spiced Venison Loin

set on creamed spinach with venison neck tart, potato bread and butter pudding, carrot and cumin gel, duxelle and glazed baby carrot with Pinot Noir jus

Mushroom and Cream Cheese Paté

gruyère espuma and parmesan biscuit

Vanilla Parfait with Raspberry Sorbet

encased in sprayed chocolate on hazelnut dacquoise, coconut and popping candy, chocolate crumb, mango jelly, passionfruit curd, whipped chocolate mousse and dark chocolate *fond*.

The recipes for these dishes will remain a closely guarded secret until the Culinary Olympics next year but at least we'll all have the chance to taste them.

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A selection of images of the preparation of each dish and the each finished dish are also available.
For further information or to arrange and interview with Fonterra or the NZCA please contact:

Kathie Bartley,

Communications Consultant, Colenso BBDO,
Phone: 021 2759908 / Email: media@colensobbdo.co.nz or/

Paul Gunn

Head of PR, Colenso BBDO,
Phone: 027 440 9964 / Email: paul.gunn@colensobbdo.co.nz

Background Information

The Chefs

<i>Team Captain - Hot Kitchen & pastry</i>	Steve Le Corre	<i>Aoraki School of Hospitality & Tourism (Timaru), Cookery Tutor</i>
<i>Hot Kitchen</i>	John Kelleher	<i>AUT School of Hospitality & Tourism (Auckland), Senior Lecturer Professional Cookery</i>
<i>Hot Kitchen</i>	Darren Wright	<i>Chillingworth Rd (Christchurch), Chef/Owner</i>
<i>Hot Kitchen</i>	Mark Sycamore	<i>Tequila Mockingbird (Christchurch), Executive Chef</i>
<i>Hot Kitchen - Pastry</i>	William Mordido	<i>Chikos Restaurant & Café (Auckland), Head Chef</i>
<i>Hot Kitchen - Pastry</i>	Richard Hingston	<i>Christchurch Casino (Christchurch), Head Chef</i>
<i>Hot Kitchen (back-up) / Cold Kitchen</i>	David Schofield	<i>Star Anise (Auckland), Consultant Chef</i>
<i>Cold Kitchen</i>	Ken O'Connell	<i>Bracken Restaurant (Dunedin), Chef / Patron</i>
<i>Cold Kitchen (back-up) / Hot Kitchen</i>	Corey Hume	<i>Blanket Bay (Queenstown), Executive Chef</i>
<i>Cold Table - Pastry</i>	Jie Min Aw	<i>AUT School of Hospitality & Tourism, Pastry Chef Tutor</i>
<i>Cold Table - Pastry</i>	Brian Bae	<i>Oko Dessert Kitchen, Auckland, Sous Chef & Chocolatier</i>

About the NZ Chefs' Association

NZChefs is the "National Association" representing professional chefs, cooks and trainees, patissiers and confectioners in New Zealand.

The association is made up of regional branches around New Zealand. These branches allow chefs to help fellow chefs both nationally and internationally. The branches hold regular meetings and are active within their regions and at a nation level. Members consist of people with a passion for food and represent a wide range of professions associated with the industry.

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NZChefs has a Charitable Trust which has been established in New Zealand to represent the "Humanitarian Focus" of the WorldChefs. The WorldChefs mission states "Everyone on the planet should have access to food and water that is healthy, safe and sufficient. This can only happen if the earth is healthy first." In New Zealand we will focus on Poverty, Health and Education to support the WorldChefs without borders mission. If you can help us, we can help others in New Zealand.

WorldChefs is a global network of chefs associations founded in 1928 at Sorbonne in Paris. Today, this global body has 93 official chefs associations as members that represent over 10 million professional chefs worldwide. WorldChefs is dedicated to maintaining and improving the culinary standards of global cuisines. It accomplishes these goals through education, training and professional development of its international membership.

For further information on NZChefs please contact:

Carmel Clark - Communications Manager, New Zealand Chefs Association Inc.

Tel: 0800 692 433

Mobile: 027 488 1025

E: info@nzchefs.org.nz

W: www.nzchefs.org.nz

