



PLATE

NEWSLETTER

APRIL 2015

SHARING
A
PASSION

FOR ALL THINGS CULINARY

CHEFS DIG DEEP

WORLD CHEFS WITHOUT BORDERS
RAISES \$20,000 FOR THE VANUATU
CYCLONE RELIEF FUND

NESTLÉ TOQUE D'OR

DARREN WRIGHT NAMED CHIEF JUDGE

NEW WEBSITE LAUNCH

NZCHEFS NEW IMPROVED WEBSITE GOES LIVE

COUNTING
DOWN TO

NZ CHEFS
NATIONAL SALON
2015

don't forget to check out NZChefs
NEW LOOK FACEBOOK PAGE

from the editor

EDITOR

Mark Scotting

CONTRIBUTORS

- Graham Hawkes
- Roger Dennis
- Tracy Scott
- Renny Aprea
- Nickolas Han
- Mark Belcher
- Glenn Fulcher
- Gary Miller
- Paul Wilson
- Murray Dick
- Carmel Clark



PICTURE EDITOR

NZ Exposure

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Nestle Professional,
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Issue #59 Published on
 April 27th 2015.

The views expressed in this
 newsletter are not necessarily
 those of the editor, NZChefs or
 it's sponsors.

"Plate is the Newsletter of the
 New Zealand Chefs Association,
 it is published eight times a
 year.

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THE ROLE PLAYED BY INDUSTRY FOCUSSED ORGANISATIONS, SUCH AS NZCHEFS

A couple of months into this new challenge, and couple of months of chopping and changing hats has proven to be enlightening with a realisation of the importance of Industry focussed organisations like that of NZChefs.

In recent times I have noticed, that those at the coalface, dealing with the public in positions of customer service, used to adhere to mottos like that of Harry Selfridge's "The customer is always right" or hotelier Cesar Ritz who said, "If a diner complains about a dish or the wine, immediately remove it and replace it, no questions asked". Are these approaches exceptions, rather than the norm in this day and age? Have they faded into the insignificance of history, a forgotten remnant of some bygone era?

When you walk into your local diary, supermarket, espresso bar or Café you are often met by someone with a disposition that could sour milk. The reality is that in modern society where information and experiences are able to be shared so quickly and freely via social media those old customer service values hold more weight than ever before. Is

there no one teaching this anymore? Are standards slipping? This brings me to my point.

Whatever the industry, the role played by industry focussed organisations, such as NZChefs, is paramount in setting and maintaining standards, training and guiding newcomers, showcasing their industries particular skillset and lobbying for industry change when necessary.

As most will see over the coming months NZChefs is fulfilling their part in many of these areas, committing to projects like the National Salon, the Fonterra Olympic Squad and the Battle of the Pacific, showcasing New Zealand's talent here and abroad. So take a moment and remember...

It's all about the members, for the members and without active participation of the members, industry organisations like NZChefs would not be possible....

Mark Scotting
 Editor-Plate



president's bench



Close-up with Graham

Is there any other industry that looks after its own the way we do? NZChefs members up and down the country are frantically completing the schedules of classes, allocating times, allocation of suitable qualified judges and confirming sponsorship for the very busy four months ahead during what we call the "competition" period

This year's theme for these competitions is all about learning, education and professional development with the bi-line of "sharing our knowledge". The competitions will cover all areas from primary school age, secondary schools, tertiary, and industry personnel and include all aspects of the industry from barista, cocktail making, wine service, bar service, food service and even bed making. We need to also recognise at this time the intense work put in by the trainers who will send along the competitors with expectations of success.

This year will see the start of all our regional competitions lining up with our National Salon – making the national

event just that – a true national event. Winners of classes and regional competitions will have first right of entry into the same national class. In addition the Auckland Secondary Schools competition will be split into two regions with one being contested at Manakau Institute of Technology and the second at the Auckland University of Technology. The regional teams etc will also be hosted by AUT.

So bouquets to all who have been involved in organising these regional competitions and more bouquets to the dedicated judges who also generously gift their time and expertise. Another bouquet to the trainers who again will dedicate their time and expertise into the further advancement of these industry competitors and the biggest bouquet of all to the competitors who will show their skills either at entry level into the hospitality industry or as an accomplished professional.

Whilst some will see the competitor's side of our industry as the prestigious side potential employers will see it as a huge opportunity to identify possible

employees of the future. Keep an eye out for the competitions in your area and come along and join us as we progress through one of the most enjoyable parts of the professional development of our industry personnel.

And while on the subject of bouquets another one must go to Sarah & Rob our dedicated Christchurch members who have given up a huge amount of their time to assist (by cooking for them) the many volunteers who are busy trying to re-establish our industry in Vanuatu. Our sincere thanks to Rob & Sarah for their incredible dedication to the cause. Also to all the many chefs in New Zealand who have made donations to assist Vanuatu rebuild. At the time of going to print close to some \$20,000 by NZChefs have been collected for the cause.

In closing I look forward to seeing you around the competitive arena between now and the National Salon at the end of July/early August.

Hawksy
National President NZChefs
President@nzchefs.org.nz
Mobile: 027 566 1961



FOODSERVICES
Fresh Thinking In Dairy Solutions

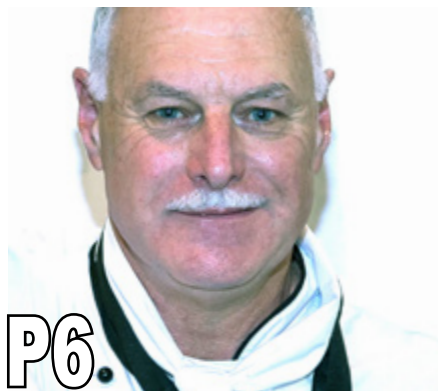


CONTENTS

FEATURES

P6 | WHO IS RENNY APREA ?

Renny brings a wealth of experience to the role



P6.

P7 | INGREDIENTS

Since 1993 New Zealand has been growing world class

P9 | KIDS CAN COOK

We believe that "Kids Can Cook"! In fact over the years of this.....



P9

P12 | NESTLE TOQUE D'OR

Award-winning Christchurch chef and entrepreneur Darren Wright



P12

P13 | EYE ON NATURE

NZ Chefs in association with AUT demonstrate their.....



P13

P14 | WORLDCHEFS

Hot on the Heels of the NZ's team's success at Fine Foods



P14

P15 | VANUATU APPEAL

My name is Paul Wilson and I am the WorldChefs without Borders.....



P15

MONTHLY

P3 | CLOSE UP WITH GRAHAM

I don't know about you but I have always been.....

P5 | CULINARY CALENDAR

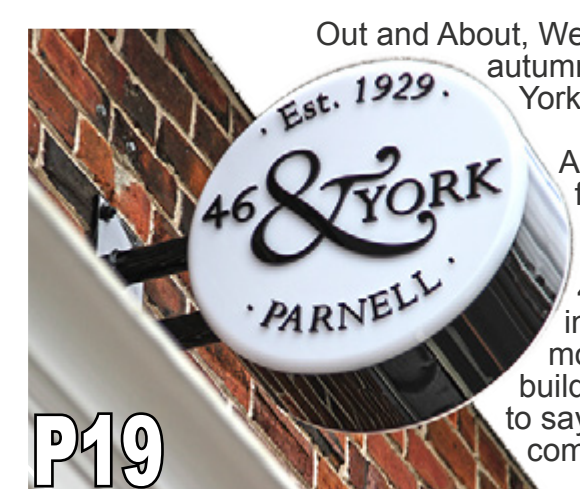
Upcoming events and important dates.....

P10 | REGIONAL NEWS

NZ Chefs – Central branch are kicking the salon season.....

P11 | SERVICE IQ

Nickolas Han could well be one New Zealand's.....



P19

Out and About, We spent a leisurely autumn afternoon at 46 and York.

A stark contrast from our previous experience relayed in this issue. Similarly 46 and York is located in one of Auckland's most iconic heritage buildings but I'd have to say that's where any comparison would end.



events

Bidvest Culinary Calendar 2015

April

29th	Auckland	Bidvest Trade Show
30th	National	NZ Vegetarian Dish Challenge (Entries Close)

May

4th	Hamilton	Bidvest Trade Show
5th	Rotorua	Bidvest Trade Show
6th	Tauranga	Bidvest Trade Show
12th	Queenstown	Bidvest Trade Show
13th	Invercargill	Bidvest Trade Show
14th	Dunedin	Bidvest Trade Show
16th	Wellington	Ian McLennan Trophy
24th	Hawkes Bay	NZChefs Hawkes Bay Salon EIT
27th	Greymouth	Bidvest Trade Show
28th	Nelson	Bidvest Trade Show

June

6th	Timaru	Southern Lights -SIT
8th	Taranaki	NZChefs Taranaki/Wanganui Salon WITT
14th	Northland	NZChefs Northland Salon Northtec
16th	Hawkes Bay	Bidvest Trade Show
17th	Wellington	Bidvest Trade Show
22nd	New Plymouth	Bidvest Trade Show
23rd	Palmerston North	Bidvest Trade Show

July

1st	Auckland	MIT Secondary Schools Competition MIT
2-3rd	Waikato	Waikato Culinary Fare - Wintec
3-5th	Auckland	NZChefs National Conference
5-7th	Perth	WA OceanaFest
10-12th	Auckland	NZChefs Regional Salon- AUT Auckland
21st	Whangarei	Bidvest Trade Show
30-2nd August	Auckland	The Food Show - ASB Show Grounds
30-2nd August	Auckland	NZChefs National Salon



Bidvest Direct

Shop online at www.bidvest.co.nz

PLATE Copy Schedule

Issue	Material Deadline	Issue Posted
60	28th May 2015	8th June 2015
61	9th July 2015	20th July 2015
62	27th August 2015	7th September 2015
63	15th October 2015	26th October 2015
64	6th November 2015	7th December 2015

Bidvest Chefs Pantry National Salon 2015

Planning is already well underway for the NZChefs Salon 2015. Local and International chefs and teams will be competing and showcasing their skills in a pressured competition environment.

The Moffat and Southern Hospitality Kitchens will be a major feature of the event and will be an entertaining and exciting place for people to gather. We will have a Bidvest Chefs Pantry where competitors may source their ingredients from. This will be located in an area where visitors can view the products that the chefs are using. Such as salt, oil, spices and herbs, sugar, sauces and flavourings, flours, rice, pasta etc.

Would you like to have your products on display in the pantry and available for some of our top chefs to choose your products in the competition? A small fee to support this event is requested. Contact Carmel Clark info@nzchefs.org.nz

[Get seen where it counts NZChefs National Salon 2015](#)

CONFERENCE ORGANISERS

CONFIRM

INTERNATIONAL MYSTERY GUEST

MORE DETAILS NEXT ISSUE





NZCHEFS NATIONAL SALON CHIEF JUDGE WHO IS RENNY APREA ?

Renny brings a wealth of experience to the role of NZChefs National Salon Chief Judge. With his extensive culinary experience that covers a considerable length of time. Renny has a good grounding in Classical French cookery, where from the age of 16 his experiences have seen him enter the worlds of Fine Dining, Corporate and Function Catering. Hot line, Larder, Pastry, Exec Chef all roles Renny has mastered. Currently Renny is a Senior Lecturer and Programme Leader (Culinary Operations) at AUT University's School of Hospitality and Tourism, and of course is NZChefs current National Vice President.

Bread, Chocolate and Food interests have allowed for visits and participation at competitions and events in Italy, Germany and around the world. Renny has an extensive knowledge, experience and understanding of competitions particularly from the judge's perspective, with technical and mentoring skills his primary skillset, he is also a NZQA L5 qualified judge and a City and Guilds external verifier.

Renny has several times acted as a Judge and Chief Judge at Fiji's National Culinary Fare; he has also trained successful Trans-Tasman Teams and Individual Competitors. In addition he has been a regular Judge at Regional and National Culinary Fare's, both in Patisserie and Hot Kitchen. Renny has contributed to the "New Zealand Bakery of the Year" Competitions as a member of the professional Judges panel. We have also seen him as a 2006 WACS committee member and WACS Junior Forum director in the past. That's quite a list of appointments, achievements and participation in the culinary arts! Renny is definitely sharing the passion.

Renny on the Salon

He agrees there are lots of changes a foot this year for the climax of the culinary calendar The NZChefs National Salon. Renny said "after many years under RANZ management, it's back with us NZChefs has taken ownership. It's now 4 days and includes a secondary schools and tertiary/ training day, an international and national's day. Demos, masterclasses and so much more"

He believes it was certainly a bold move on NZChefs part to take on this role, Renny jokes " Mmmm... means more work, less sleep, more days away from home, yep it sure is a good move." But seriously "We have autonomy and ownership. NZChefs members have supported the move promised to work alongside the management team, the ground works been done, and we're moving forward."



Renny also states under the NZChefs watch it's not just a name change we'll see but "a competition where the best from every NZChefs regional competition winners come to compete and claim to be... the best commi, best chef, best pastry chef, best of the best....it will be the capstone, pinnacle competition for all aspiring Culinarians."

I'm really looking forward to the end of July, Renny said. "He is looking forward to the demonstrations of professionalism, the dedication and the camaraderie of the competitors".

I'm looking for "Competitive Spirit, Fair play and Fairness. Competitors that are totally focussed. 100% driven, who do their best and are respectful of other competitors. To observe young and not so young Chefs and see the younger generation of secondary school student chefs ,who want this as their career, and to be part of a truly fantastic event, run owned and organised by NZChefs."

UPDATE FROM THE NZCHEFS NATIONAL SALON 2015 IT'S A NEW LOOK, A NEW TEAM, A NEW ORGANISATION, A NEW YEAR.

After a short lead in period we have established this year's classes and are finalising details and sponsorship. Carmel and the team have been working tirelessly on the website, sponsors and programming. The event schedule shall be released very soon.

The team and committee are working miracles to get both regional and national events off the ground, tweaking historical competition data, and creating online entry forms for the events.

Chief Judges, Renny Aprea and Janine Quaid are well under way with class descriptions and judging criteria. Sandi Eickhoff has offered her services to the team and will be assisting me as the Salon Manager FOH.

Call for Judges and Volunteers for both events will be released shortly inviting our members to be involved in our inaugural competitions aiming for success and competition development. I look forward to seeing some new faces amongst the team as well as our senior members who relentlessly offer their services.

Regards
Grant Kitchen
Salon Manager
NZChefs National Salon 2015



FOR UPDATES CHECK OUT WWW.NZCHEFS.ORG.NZ

FOODSERVICES
Fresh Thinking In Dairy Solutions

INGREDIENTS - TRUFFLES

Since 1993 New Zealand has been growing world class truffles that just cover the local market. The first truffle plantation or TRUFFIERE (pronounced true – fee – air) in New Zealand was planted in 1987 in the Bay of Plenty by Crop and Food research as a trial. The fungal spores take from 8 to 10 years to produce viable quantities of truffles in root systems of Oak, Beech, Poplar. Harvesting is over an 8 - 10 week mid winter period from July / August using specially trained dogs to smell out truffles up to 30cm underground. All fresh truffles should be firm with an earthy musky aroma. Best used within 2 – 3 days. The famous black Périgord t. melanosporum truffle from central France is now established in North & South Islands e.g. Canterbury, Central Otago, Northland, Nelson, Gisborne, with more sites on hand. This is the premier truffle and is the best to use in cooking. It is an irregular round shape, rough black “warty” skin. Very solid but brittle flesh which is brown and marbled with white veins which disappear when cooked when it all turns black. During cooking the flavour & smell is accentuated. Wash and scrub the rough outside skin to remove the dirt without breaking the skin, dry wrap in paper towel and store in chiller in an air – tight container for up to 14 days. Can be eaten raw. Slice thinly using Mandolino always! Insert just under the skin on game & poultry for best results. Truffles work best with oils, butter, cream, by infusion in a sauce @ end of cooking. Tuber Borchii, known as bianchetto to the Italians and tuber maculatum, both white truffles and good quality are grown in New Zealand. They are not as pungent as the true white truffle from Italy t. magnatum but do very well. They are irregular round yellow white balls of various sizes. Best brushed with fine wire brush (type used to brush suede) If washed tends to lose flavour as skin is not tough as black truffles. Best used uncooked - to get flavour - by shaving using a Mandolino onto pasta, salads, egg dishes, fish dishes. Store in airtight container no more than 7 days. If transporting truffles set on uncooked rice to absorb moisture – only for short period in airtight container. A wet & soggy truffle is Dead ! The famous classical dish using black truffles is Tournedos Rossini.

Supplied by Roger Dennis

TERRIFIC TRUFFLES TEMPT TASTE BUDS

If you are looking to enthrall diners with an exciting seasonal menu – consider adding truffles to the carte du jour.

The aroma and flavour of fresh Périgord Black truffles are dramatic, earthy and robust. They can be cooked at low temperatures and incorporated into more sophisticated recipes, as well as just shaved thinly raw over hot food. It's time to start preparing as the truffle season starts in June, and lasts just three months. But take care when it comes to

buying your truffles. Owner of GGC Truffles, and grower of the famed Périgord Black Truffles (Tuber Melanosporum), Gavin Hulley, says buying unripe truffles is the most unsatisfying experience. “When buying truffles it is very important to ensure the truffles are fully mature otherwise they don't have the strong aroma. Immature truffles have pale beige to brown flesh with white veins. Mature truffles have dark chocolate colour to black

flesh with white veins,” he says. Choosing truffles requires a degree of experience to ensure you only buy the best. Gavin and the team at GGC Truffles have been growing truffles for nearly 20 years in the natural limestone soils of North Canterbury. “This allows us to produce truffles of the similar quality and flavour produced in their natural habit in France,” he says. “Add 10 years production experience to that, and we have been able to fine tune our quality control to ensure you get the best quality with maximum aroma and flavour.”

GGC Truffles have earned a reputation for producing some of the finest truffles in New Zealand and they supply some of New Zealand's top restaurants and lodges. There is great demand for good truffles, so get in early and register your interest for this season with Gavin or Anne Hulley at (03) 980-4644 or email gkhulley@xtra.co.nz

GGC Truffles

Growers of Périgord Black Truffles

A taste of France grown in the natural limestone soils of North Canterbury - only available from June to September. Register your interest now.

Gavin & Anne Hulley
W. canterburytruffles.com

T. +64 (03) 980 4644
E. gkhulley@xtra.co.nz

Hospitality

NEW ZEALAND

NEW APPOINTMENT FOR HOSPITALITY NZ

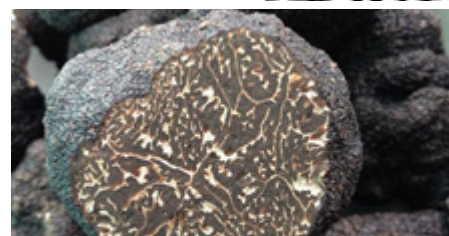
Hospitality NZ has recently appointed Tracy Scott as National Operations Manager.

Tracy is a trained Chef having studied, qualified and worked in Chicago and Ireland before returning to NZ to work as a personal corporate Chef for several years. She left the kitchen to venture into Sales & Marketing within the food industry, but never lost her passion for food and cookery. A professional member of NZ Chefs Wellington Branch for the past 6 years and holds her Level 4

(NZQA 21855) Judging Certification and contemplating Level 5. Tracy has a history with Hospitality NZ having worked as a Regional Manager some years ago, her fervour for the Hospitality Industry bought her back into this national role where she will support the team of 8 Regional Managers, manage the Hospitality NZ Training Academy and the Food Portfolio. www.hospitalitynz.org.nz



Tuber Melanosporum



NZ CHEFS SCHOLARSHIPS

Are you one of hospitality's future leaders

Do you currently work in the hospitality industry, and want to get a qualification without leaving your job to study?

Are you serious about a career in one of New Zealand's most exciting and fast paced industries, and want to make a difference in it? Then we want to help you achieve that goal.

NZChefs is the largest organisation representing all chefs in the industry. We're here to help make hospitality businesses and their staff more successful. As part of this commitment, we're investing in the people who choose cookery as a career.

If you're currently working in hospitality or have a staff member who you believe has what it takes to be successful then this is an ideal opportunity for you or your staff.

What do the scholarships offer?

Two NZChefs Scholarships valued up to \$2500 each, for studying the National Diploma in Hospitality Level 5 (Operational Management)

This includes all related training material and training delivery, reporting and certification for the National Diploma in Hospitality Operations Management. This does not include personal disbursements to attend any workshop.

Eligibility

Applicants must currently be working in the hospitality industry and have their employer's support to commence study for the Diploma in 2015. All applicants must be New Zealand citizens or permanent residents.

Application process

Applicants should submit the following by 1 June 2015.

1. A fully completed application form that is on the other side of this page.
2. A copy of your latest CV and a 300 word statement outlining your career aspirations.
3. A letter of recommendation from your current employer approving your application, committing to support you with the on-the-job training required for the Diploma and allowing you to attend the 2015 NZChefs Conference in Auckland 3 - 5 July 2015.
4. Successful candidates will also receive a complimentary delegate registration to the NZChefs Conference

Selection criteria

Shortlisted applicants will be required for a 30 minute Skype interview, which will be conducted by Artisan Consulting, to assess their suitability and motivation for completing the Diploma.

Closing date

Applications will close 1 June 2015 with winners announced 3 July 2015.

Or download Application the form at www.nzchefs.org.nz

Personal information

First name (s) _____

Last name _____

Permanent address _____

Phone (home) _____

Mobile _____

Email _____

Date of birth(dd/mm/yr) ____/____/____

Gender Female / Male

Current Employment details

Employer's business name and address

Employer's name: _____

Employer's mobile: _____

Job title _____

How long have you worked there?

Once completed you can send your application to:

NZChefs

PO Box 24 057,

Royal Oak, Auckland, NZ 1345

Or you can email it to info@nzchefs.org.nz

Checklist: remember to attach the following:

- A copy of your latest CV.
- Around 300 words describing your career aspirations and why you want to work in the hospitality industry.
- A letter of recommendation from your current employer approving your application, committing to support you with the on-the-job training required for the Diploma and allowing you to attend the 2015 NZChefs Conference 3 - 5 July 2015. in Auckland
- Proof of NZ residency or citizenship e.g. a copy of a passport, birth certificate or NZ permanent residency visa or NZ citizenship certificate.

Declaration

I hereby certify that all the information in this application is true and correct and that the essay attached is my own work. Should I be chosen as a finalist, I will be available for an interview between 1 June and 20 June 2014. By submitting this application, I agree to the terms and conditions of the NZChefs and I accept that if I am chosen as a scholarship winner and/ or finalist, I will allow NZChefs the rights to use my name, entry information and photograph for promotional purposes.

Signature

Name (printed)

Date ____/____/____

FOR MORE EMAIL INFO@NZCHEFS.ORG.NZ OR PHONE 0800 692 433

KIDS CAN COOK!

WE ARE SEARCHING FOR AUCKLANDS HOTTEST JUNIOR CHEF

Do you like the taste of good food?

Have you got a favourite dish that you love to cook?

If so then we want you to enter our competition!

It is open to all pupils in Auckland Schools in Years 1 to 8

We believe that "Kids Can Cook"! In fact over the years of this competition, we have realised that kids can cook THE most amazing dishes! It is our aim to get our kids "hooked on cooking" at a primary school age to help nurture those that have natural talent and promote healthy eating.

THE COMPETITION

This is a fun competition where the emphasis is solely on the kids. There must only be one entrant cooking and they must be a pupil of an Auckland Regional School and in Year 1 to Year 8. Parents and caregivers are there purely for moral support and guidance.

Entrants are asked to submit two of their favourite dishes, which can easily be cooked on a gas top or in a microwave (no oven will be available). The entrants will be judged not only on the imagination of each dish but also on the presentation of how they submit their entry. (Photos, poster, video, DVD, YouTube link etc).

All entries must be received by 5pm on Friday 24th July. They will be judged by a panel of hospitality representatives and they will choose winning entrants to go forward into the "Regional Cook Off".

All entrants will be contacted by the head judge and the finalists will be given further information about the competition day, to be held at The NZChefs National Salon, Logan Campbell Centre, ASB Showground's, Greenlane Auckland On Sunday 2nd of August 2015

Each entrant who makes it through will represent their school and will compete against other entrants live on stage, cooking one of their dishes with the view of getting through to the GRAND FINAL. In this their second dish will be cooked and they will be competing for the prestigious "Kids Can Cook" Trophy, which the school gets to hold for 1 year.

The winner will be crowned Auckland's "Kids Can Cook" champion and will win a very exciting grand prize for them and their school. Prizes to be confirmed.



**KIDS CAN COOK
NEED A SPONSOR INVEST
IN OUR FUTURE
PLACE YOUR LOGO HERE**

THE GREAT KIWI CUSTARD SQUARE

No bakery or cafe cabinet would be complete without the Great Kiwi Custard Square. There is something about a virtuous Custard Square that is good for the soul. Found all over the globe in some shape or form, the Brits call it a Cream Slice, the Canadians a Napoleon Slice (that's the French influence I bet), our Aussie mates a Vanilla Slice and the Boks a Custard Slice. The French call it a Mille-feuille, which is really just a complicated custard rectangle. However all have three basic components: custard, pastry and icing.....so simple but yet so complex.

THE CUSTARD

Has to be smooth creamy texture, hold firmly but not rubbery as we do not like Custard Squares that bounce. No bounce, just ooze.



THE PASTRY

Flaky or Puff, light and crisp to the bite and crunchy texture in the mouth. Must not stick to the roof of your mouth.

THE ICING

Soft, not chewy. Cross between a fondant and a frosting. The most controversial of the components, Purists like vanilla icing, Contemporaries like chocolate and Expressionist/Creatives do funky stuff with Passionfruit, lemon and booze. This is up for debate.

I am a Purist and up for the debate! The Creatives argue point of difference, and the Contemporaries argue eye appeal and contrast in the cabinet. As a Purist I argue flavour, harmony and truth in tradition. Custard is delicate and chocolate is not sympathetic to its sensitivity. Is the chocolate icing radical or revolutionary?

Kiwis have fond memories of the Custard Square. I started a pilgrimage three years ago to eat every custard square I could lay my hands on in NZ. In three years I have merely eaten the tip of this iceberg. Just when I think I have my hometown of Wellington covered another crops up on the radar and, for the cause, I must consume and contemplate.

This brings me to the question, "How do you eat a Custard Square"?

1. With etiquette - side plate and cake fork.
2. Hand method or Paleo Style.
3. Cameo Cream Style - twist the bottom and top, eating the bottom first and saving the best bit for last.
4. Don't care how, just won't share.

So we are on the search for the perfect Custard Square, the Purist kind of Custard Square, the Custard Square you eat with your hands and you have to close your eyes with the first bite because it is so good, the Custard Square you have to coordinate your face to eat.....with no shame.

Calling all Custard Square Experts and Enthusiasts!!
.....let me know if it is vanilla icing or chocolate icing

Tracy Scott
Hospitality New Zealand
tracy.scott@hospitalitynz.org.nz

Hospitality
NEW ZEALAND

regional news

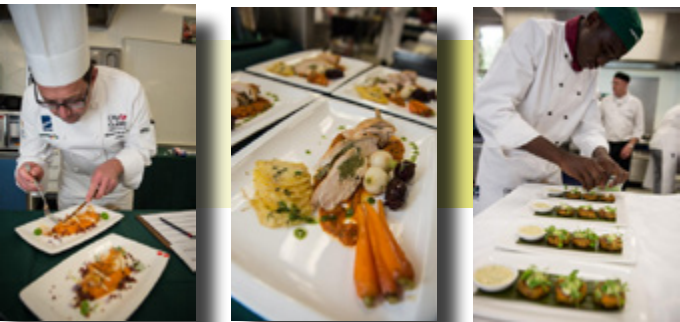
REGIONAL SALON'S KICK OFF WITH HAWKES BAY

NZChefs – Central branch are kicking the salon season off with their Regional Salon held at EIT on Sunday the 24th May 2015. This year's salon has some of the old favourite classes and after the success of last year's new pizza class, it has now become a permanent part of the salon allowing year 8 to 10 intermediate/secondary schools students the opportunity to see what all the fuss is about through the pizza challenge. The Hawke's Bay team have also introduced two new classes, the Regional Training Team of the Year which has teams coming across from New Plymouth, Palmerston, and Gisborne to compete and start the ball rolling for the National Nestle Toque d'Or and City & Guilds New Zealand Team Skills events held at the NZ Chefs National Salon later in the year. We have a completely new event called Hawke's Bay Baker of the Year which will see entries from all the amazing bakeries in the region. They will have to complete a number of static classes and bake a live bread component to win the overall title.

Salon Director and Branch President Glenn Fulcher said 'Its going to be another fantastic year and is shaping up to have our most competitors yet. We have some great classes from traditional statics, NSSCC regional event, Training Team of the Year and loads more'. Glenn has been the director for the past three years and said 'My only concern is getting judges, without them, the day will not run smoothly and we will all have our work cut out, so please feel free to come on over, we have free accommodation booked and would love to have you for the weekend judging. For further information around the salon, please e-mail central@nzchefs.org.nz or check out the branches Facebook page www.facebook.com/hawkesbaychefs



The NZChefs Northland Branch decided at the February monthly meeting to make every second meeting more of a Social event with the Committee matters being dealt with a little more informally. The first Social Event was a Sunny Sunday afternoon spent at Hughie Blues/Amanda Turners home up in the Bay of Islands around their "Wood Fired Pizza Oven". With everyone building their pizza which Hughie then cooked to perfection. The afternoon was a great success with members and their families mix and mingling eating pizza having a few beers/wines (if not the sober driver) networking, chatting and having an enjoyable time in the excellent Bay of Islands weather. A big thanks to Amanda and Hughie. - Mark Belcher



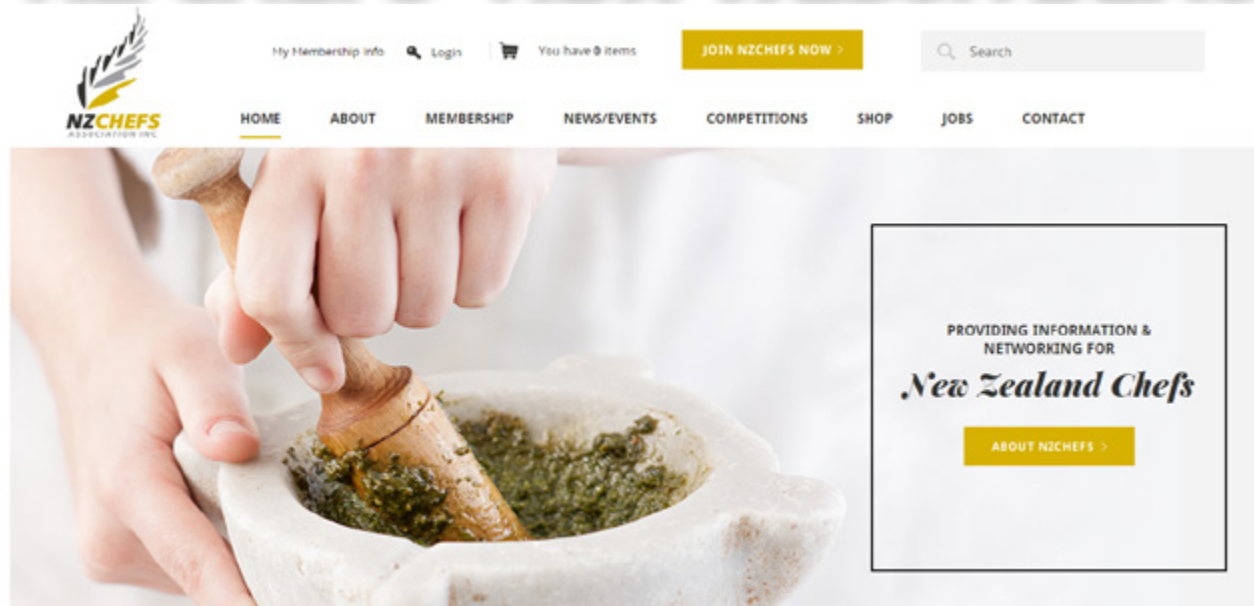
NZ CHEFS ASSOCIATION

NZ Chefs Association Presents: Central Branch Salon Culinaire 2015



The New Zealand Chefs Association - Central Branch is holding its annual 'Central Branch Salon Culinaire' on the 24th May 2015.....

NZ CHEFS - NEW WEBSITE LAUNCHED



What a journey to create this new website. We set out with the goal of making this easy to use, mobile friendly, attractive with great images, and a place for you to go to get information easily. There is a place for you to search for a job – free for members, and a place to advertise jobs, a small fee and open to any employers. A shop where we will not only have products, but also tickets to events, books, and seminars. Carmel Clark

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PRIZE GIVES AWARD-WINNING CHEF ENTRÉE TO THE TOP

Nickolas Han could well be one New Zealand's next great chefs. He's doing pretty well so far. Having got into the profession through a casual kitchen role, he seems to be on the express dumbwaiter to the top.

After a spell in the South Korean military and armed with a degree in applied microbiology, Nickolas was still searching for the right career. As luck would have it, a job as a kitchen hand in an Italian restaurant proved life-changing. Even from this lowly position, the aromas, flavours and energy of the kitchen made something click in his mind.

Fast-forward five years: Nickolas is now a chef at the Pacific International Hotel Management School in New Plymouth; he's just completed his ServiceIQ Cookery apprenticeship, and last year he stole the show at Auckland's Culinary Fare winning the prestigious ServiceIQ Cookery Apprentice of the Year 2014 Award.

The prize was a trip to the famous Melbourne Food & Wine Festival. He recently got back from the dazzling culinary event, excited and inspired. No wonder: his adventure included masterclasses where he got to mix it up with some of the best cooks in the world.

He says: "I was thrilled and very fortunate. The chefs were so keen to share their ideas and stories. It was very inspirational and a unique chance to develop new skills."

Nickolas discovered the fine art of creating salted honeycomb donuts from celebrated UK chef Justin Gellatly of Bread Ahead in London; French Malay fusion desserts by Singapore's Janice Wong; sausage making with American chef Jamie Bissonnette, and he developed a taste for the wild from Canadian chef Jeremy Charles who hunts, fishes and forages for his menu ingredients.

"It was a gastronomic playground." says Nickolas.

He tried dishes from every corner of the earth in search of surprising flavours, colours, textures and aromas. His favourite was a seven-course Arabic degustation dinner that he describes in one word: "divine".

Back home, he's cooking up plans to achieve his ambition to be a world-famous chef, like his French hero and the creator of nouvelle cuisine, Paul Bocuse.

"Melbourne has inspired me even more than I was before. I'm planning on going overseas next year. I want to have a different experience. Cooking drives me to be creative and every day I wake up and look forward to the challenges ahead of me.

"Most of all, I'm very proud to be a chef."





**DARREN WRIGHT
NAMED CHIEF
JUDGE OF
TOP CULINARY
COMPETITION**



Award-winning Christchurch chef and entrepreneur Darren Wright has been appointed as Chief Judge of this year's Nestlé Toque d'Or student culinary competition.

The event which celebrates a 25 year milestone birthday this year, pits the country's top young culinary talents against each other in a live kitchen cook off.

NZChefs National President and organiser of the event, Graham Hawkes, said Darren's strong international and local experience made him an ideal choice for Chief Judge.

"Darren is a highly successful chef whose expertise is widely sought after both in New Zealand and overseas. He was a very effective Chief Judge at the 2012 event and we are thrilled that he has agreed to, once again, take on the role". Darren began his cooking career at the Crowne Plaza (formerly the Park Royal) in Christchurch, where he won the 1999 SPHC Junior Chef of the Nation title. With his wife Leanne, Darren set up and ran the award-winning Harbour 71 in his home town of Akaroa. During the years they operated Harbour 71 it became a destination for local and international foodies visiting the area. With their plans to open a central Christchurch restaurant thwarted by the earthquakes, they eventually opened Chillingworth Rd at the end of 2012. Chillingworth Rd is a combination bar, dining room, cook school and kitchen store.

During his career he has been awarded many top accolades and more recently

was named as a Platinum Beef + Lamb NZ Ambassador Chef, a lifetime status awarded to Darren in recognition of his outstanding achievement over the years in the Beef and Lamb Excellence Award programme. Darren was also vice captain of the New Zealand Culinary Team (NZCT) being a team member for nine years.

Despite working long hours at his restaurant and competing internationally, Darren said he 'jumped' at the chance to reprise his 2012 role as Chief Judge at Nestlé Toque d'Or. "Having worked as a Chief Judge it reinforced my view of the importance of this prestigious event for helping to launch the careers of many New Zealand culinary students," Darren said. "Many of the competitors go on to achieve great things on the international stage and it's incredibly rewarding to have seen them in action at the start of their careers.

"Competing at Nestlé Toque d'Or sets you apart from other candidates when you're looking for a job. The competitors know they have been selected because they are the best of the best. It also clearly signals to a future employer that this is someone who has been identified as having the potential to do well in what can often be a tough and demanding industry."

Nestlé Toque d'Or is the top culinary event of the year for aspiring young professionals. A win is highly sought after not only by the competing students but also the training institutions. Under the guidance of their tutors, students spend months preparing for the competition, perfecting a three course meal for six people and practising delivering each course to three diners and the judges all within a set timeframe.

Nestlé Toque d'Or is New Zealand's longest running and most prestigious student cookery and food service event. It is held in 17 countries around the world and has launched the careers of several world-famous chefs, including Jamie Oliver.

The 25th Nestlé Toque d'Or will be held on 30 July 2015 at the Auckland Showgrounds. An awards dinner will be held later in the evening where the winning team will be announced. Sponsors of this year's event are: Nestlé Professional, Beef + Lamb New Zealand, vegetables.co.nz, Akaroa Salmon, House of Knives and Moffat.

**NESTLÉ TOQUE D'OR
FULL LIST OF JUDGES**

- Darren Wright
Chillingworth Road
- Mark Sycamore
Tequila Mockingbird
- Murray Dick
WorldChefs Continental Director
- Simon Gault
Nourish Group
- Gary Farrell
WorldChefs Culinary Committee
- Richard Hingston
Christchurch Casino
- Graham Brown
Venison Ambassador
- Nancye Pirini
Novotel Airport Auckland
- Neil Abrahams
President Australian Culinary Federation
- Jeremy Schmid
The Officers Mess Takapuna
- Janine Quaid
Spear Hospitality
- John Snowball
Forsyth Barr Stadium
- Kerry Tyack
Food Writer and Judge





Eye on Nature © 2012



NZ CHEFS IN ASSOCIATION WITH AUT DEMONSTRATE THEIR SKILLS

Renny Aprea, John Kelleher, Robert McDonald, Calvin Soo and Robert Haddock entertained the crowds with their cooking demonstrations, showcasing healthy simple foods, prior to the Eye on Nature Secondary Schools Cooking Competition held at Auckland’s Botanical Gardens.



The annual event proved popular with both young and old, with an abundance of volunteers lining up to sample their dishes. NZChefs, AUT and the Auckland Council established a partnership two years ago for the Eye on Nature Event. This community focused event promotes healthy naturally grown foods of New Zealand. Eye On Nature is an ongoing part of the NZChefs community/charity works programme, where they provide the personnel and expertise and event partner AUT provides facilities and resources. After the success of last years “What’s your Flavour Hamburger Competition”, Eye on Nature has further reinforced NZChefs relationship with Auckland Council, and a common goal of working with youth and food.

First place was taken out by Marnus Loots, Eye Unchernsattit and Natalie Hanson of Botany Downs Secondary College with their ‘Woodland Wanderings’ dish represented forest foods from around the world on one plate. Second place went to Rosehill College’s Tate McCutchan, Pania Pique and Steven Smith with their fusion of Southeast Asian and New Zealand produce and an ambitious main course of “Grilled Venison Steak with Hoisin-Caramelised Root Vegetable Puree plus Pikopiko”. While third place went to Alfriston College’s Te Ahu Broughton, Ghasi Ao and Jenny Zang with a Jamaican Kiwi Fusion dish featuring goat curry served in a crispy bun, balanced by a watercress and cherry guava salad.



Marnus Loots, Eye Unchernsattit and Natalie Hanson

WORLDCHIEFS



FONTERRA FOODSERVICE "BATTLE OF THE PACIFIC"

Hot on the Heels of the NZ team's success at Fine Foods in Melbourne, ACF National President Neil Abrahams presents the "Battle of the Pacific" competition to be held in Sydney in September this year (20th -23rd Sept 2015).

Pacific Rim WorldChefs Continental Director Murray Dick said "What is needed is for NZ Chefs regional teams to get teams together and go and compete in this competition (i.e. at least 3-4 teams from around the country). The same opportunity is given to all WorldChef Pacific Rim member countries to compete, hence the competition name " Battle of the Pacific" members - this should be a great competition."



**DO YOU HAVE WHAT IT TAKES..
WANT TO REPRESENT NZ..
TALK TO YOUR BRANCH..
TALK TO NATIONAL OFFICE..
WE WANT YOU!**

Restaurant Challenge Daily 9.30am - 2.30 pm,
12.00pm (lunch service commences)
Preparation 9.30am - 12.00pm.
Service 12.00 - 2.00pm,
Kitchen breakdown 2.00pm - 2.30pm.

Twelve Regional / State teams (12)
(3 each day over 4 days) cook off against the clock to prepare a two (2) course meal for 36 covers in total.

Regional State Teams are expected to be represented from Australia, New Zealand, Fiji, Vanuatu, New Caledonia, Micronesia, Cook Islands and Tahiti

\$500 entry fee on application - fully refunded post participation in the Pacific Challenge. Teams will be notified of their acceptance within one (1) week of the culinary committee receiving the entry form.

THERE IS A MAXIMUM OF 12 REGIONAL STATE TEAMS ON A FIRST COME FIRST SERVED BASIS

Discounted accommodation will be available to each team. ALL travel costs will be at the cost of the competing teams.

Kitchen teams to consist of one team manager, three members, including one junior chef / Apprentice / Trainee (who has been in industry for less than 3 years; evidence to be provided, all details will be treated as confidential).

To prepare a TWO (2) course menu for 36 covers including:

1. An entree of any description using Petuna ocean trout or Atlantic salmon as the main component of the entree
2. A main course consisting of Australian Veal Beef or Lamb (must contain a primal and a secondary cut of Veal .Beef or Lamb)

36 covers total to include
(30) thirty restaurant covers,
(3) three tasting panel,
(1) one photography
(1) one display,
(1) one Chairman of Judges and three (3) for kitchen judges

The menu MUST contain BOTH Anchor Cooking Cream and Western Star Butter in both dishes created and Fonterra Yoghurt in one dish created.

Teams must also use a minimum of two of the following products: Perfect Italiano Parmesan (shred or shaved), Mainland Egmont Cheese, or Perfect Italiano Ricotta.

Team to supply (3) three portions of a vegetarian option for entree and main course. These are not for judging; vegetarian option for customers only.

Event Day Timeline

8.00am - access to the venue. ACF scrutineers will check all mise-en- place
Each team will have two and a half (2.5) hours preparation time in the kitchen. 8.30am Competitor entry to the kitchen arena for set up
9.15am- Team briefing
9.30am - Cooking commences
12.00 noon - Service commences
2.00pm - Kitchens must serve and clear by this time for all food service and each team will receive thirty (30) minutes to clean up.

First Prize	\$5,000
Second Prize	\$3,000
Third Prize	\$2,000

First prize is cash and prizes to the value of \$5,000 for the winning team in the Fonterra Foodservice "Battle of the Pacific " Restaurant Challenge

For further information, terms and conditions to Fonterra Foodservice "Battle of the Pacific"

Restaurant Challenge refer to ACF website, www.austculinary.com.au

SHARPEN THOSE KNIVES



The knives are being sharpened once again as NZChefs prepare for culinary battle at the WA Oceanafest in Perth in early July.

Perth and WA

Oceanafest is the competition where the New Zealand Culinary Team first competed when they were formed back in 2002 and NZ has continued to have representation at this WorldChefs sanctioned event ever since. Over the years New Zealand Teams have amassed a staggering haul of medals as they compete against some of the best chefs and teams of Australia and Asia.

The competition is fierce and this year will be no different as teams such as FHA Champions, Hong Kong, World Cup Champions, Singapore and Pacific Challenge Champions NZ square off alongside our traditional rivals and friends Australia along with Vietnam and other teams from around the region.

For some like Hong Kong, Singapore, NZ and Aussie, this will be the first run of ideas for next year's IKA Culinary Olympics, no one will be giving anything away, but each will be paying attention to the other.

This year though the focus will squarely be on that 5 hours of kitchen prep time, where each team has to produce a 3 course meal for 85 covers from scratch. No MEP – all from scratch. 5 hours prep time and then 2 hours service.

The squad for this campaign includes, Steve Le Corre, Darren Wright, Mark Sycamore, Richard Hingston, Corey Hume all ably coached and managed by Neil MacInnes and yours truly will be making sure that the squad are in the right places at the right times with the right bits and pieces to do the job.

We'll keep you updated on the teams progress via the NZChefs Facebook page.

Gary Miller

WORLDSKILLS EIGHTEEN MEDALS FOR THE KIWIS IN THE 'OLYMPICS OF THE TRADE'

Jacklin Pillay of Manukau, took out a gold in Cooking and Kassey Samuels of Devonport, a silver in Restaurant Service. The team representing New Zealand in the international competition dubbed the 'Olympics of the Trades' at Wintec in Hamilton last week, won eight gold medals, eight silver medals and two bronze medals. A total of 23 Kiwis took on 102 international competitors from Canada, India, Malaysia, China, Australia and Korea over three-and-a-half days of intense competition in 30 different skill categories. WorldSkills New Zealand chief executive Bruce Howat said the national team is one that every New Zealander should feel proud of. "New Zealand exposed our international visitors to our rich culture and many of our guests left wanting to return," he said. "Out of 23 competitors, we came away with 18 medals, which is a great success for New Zealand," said WorldSkills New Zealand chief executive Bruce Howat.



"AFTER ALL THE DEVELOPMENTS THAT HAVE TAKEN PLACE, ALL THIS HAS BEEN WIPED OUT. IT MEANS THAT WE WILL HAVE TO START ANEW, AGAIN"

Baldwin Lonsdale, Vanuatu President

My name is Paul Wilson and I am the WorldChefs without Borders Pacific Rim Ambassador and would like to extend a huge Thank you for all the donations received so far for the Vanuatu Typhoon Pam disaster. For those that don't know the World Chef without Borders (WCWB) charity was started approx. 4 years ago to help fund raise and create awareness for disaster relief around the world and is part of the WorldChefs organisation.

We have helped in all areas of the world from the Pacific Rim to Europe and when the call for donations and help for Vanuatu came the response was amazing and within days money was flooding in to a central fund here in NZ (huge thanks to the financial guru, Keith Clark) and to date we have raised about \$20,000 and rising.

The Australian Culinary Federation are about to add another sizeable amount to the main pot that is held in New Zealand and this will enable us to use the money in the best possible way. The response from the NZ Chefs Association and different regions in NZ, other Chef Associations from around the world from Canada to Japan and countries in between has been amazing and proves that people have big hearts and a large

donation from the central fund at WCWB have all added to the help that we can provide to this appalling situation.

Sarah Kymbrekos is our eyes and ears on the island. She was the former president of the Vanuatu Chefs Association and a Kiwi, and will help the donations go to the correct place to have the best possible effect and Murray Dick, our very own Pacific Rim World Chefs Continental Director and myself are keeping in contact with Sarah as she is currently on the island working in various food location's providing much needed help and support to the locals.

My job is to bring awareness and help fund raise for the central fund and also bring awareness to anybody that wants be involved that chefs can make a huge difference to situations like this from helping in field kitchens to donations.

I have seen first-hand in India and Afghanistan for prolonged periods what chefs on a "mission" can do and after instigating a program myself which involved empowering refugees in Afghanistan not just with food but the equipment for them to cook themselves, I saw displaced people regaining a sense of pride and it wasn't long before a "Master Chef" type competition started with different families competing for the best tasting food which made my camp rounds interesting for sure. I will provide more details as and when they occur and in the meantime if there were any more kind people willing to help the details provided below so I thank you all that have helped once again.

Chefs without Borders Pacific Rim Ambassador - Paul Wilson

DONATIONS
ACCOUNT NAME NZ CHEFS ASSOCIATION
ACCOUNT NUMBER 03-1506-0015925-00
BRANCH MANUKAU CITY MALL
SWIFT WPACNZ2W
REFERENCE VANUATU



WorldSkills - Kiwi Olympic Team

HANS BUESCHKENS 2015 NZ NATIONAL FINAL

Young Chefs from around the New Zealand will converge in the South Island to compete in the coveted Hans Bueschkens 2015 NZ National Final on June 6th 2015 in Christchurch.

The winner will compete in Auckland at the NZChefs National Salon against competitors from Australia, Fiji and Guam, with the successful competitors going to Gecce for the WorldChefs finals.

These candidates will have 3 hours preparation time and designated service times over a 1 hour 20 minute period to produce a 3 course meal for 4 covers consisting of;

- An Entrée containing Salmon, Fresh Groper and Scallops – there must be a 'Hot' component to the dish
- Meat Main Course of Rose Veal utilizing Rump, Loin and Sweetbreads with appropriate vegetable and starch accompaniment.
- Dessert – Competitors Choice of Dessert but must utilize a component using Dilmah Tea. Best of luck to all those involved.

sponsors page



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The New Zealand Chefs Association thanks its many corporate members & asks all members to support these corporates where ever possible.



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Vegetables.co.nz
A Verkerk Ltd
Washtech Ltd (Starline)
Wellington Institute of Technology
Western Institute of Technology at Taranaki

NEW MEMBERS ROUND UP

Auckland Branch Welcomes

Khaled Yousef
Sung-Lin (Neil) Chan
Sudima Group of Hotels
Luc Lignieres
Gill Ferguson
Helena Lamason
Sangeeta Singh
Frances Kluge
Jane Silvester
Anne-Marie Whitby
Viv Maskell
Lynn Sebastian
Willa Henvest
Lucy Foxall
Sue Van der Spuy
Jan Habgood

Bharti Girdhar
Tim Gasson
Sarah Kirkup
Janette Franks
Alene Job

Hamilton/BOP Branch
Welcomes
Michelle McDonald
Trisha Brooks
Ken Rowe

Central Branch Welcomes
Gillian Marshall
Bronwen Beaver
Helen Silcock
Michelle Wilson

Taranaki Branch Welcomes

Nina Barbezat
Sarah Drakefield
Beth Evans
Nerys Whelan

Canterbury Branch
Welcomes
GGC Truffles Ltd
Daryl Crocker
Erin Connolly
Anna Colman
Sheryll Gwynne

Southland Branch Welcomes
Alexander France
Blake Haines

NEWS FROM THE NATIONAL OFFICE 2015 HAS STARTED OFF AS ONE OF THE BUSIEST EVER.

We've got new salons both Auckland Regional and the NZChefs National Salon to design and run, a new website that has just been launched, along with the Conference in Auckland 3-5 July, Toque d'Or to manage, and an Olympic Squad that will be training and visiting a town near you in within the next year. So many projects, so much enthusiasm and so few people. Can you help us? Send me an email if you are available to judge, run the NZChefs stand, host or look after sponsors at the Salon, look after the judges lounge, set up, break down and any other job that I can think of – email me info@nzcchefs.org.nz or Grant Kitchen salonmanager@nzcchefs.org.nz

This is also the time of Branch AGM's – support your branch executives by attending the AGM. Consider standing for a position if there are vacancies – I can guarantee you will make great friends, and feel good about 'giving' back to your fellow chefs. Annual membership invoices will also be on their way to you soon. Please make the effort to pay these as soon as you get them, saves us a lot of time and money resending, and phoning. The 0800NZCHEFS number is there for all members to use, so if I can help with anything please call. Kind wishes
Carmel Clark
Executive Officer

National Office:
101 Onehunga Mall,
Onehunga, Auckland
PO Box 24 057,
Royal Oak,
Auckland. 1345, NZ

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Phone 0800 692 432
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"Sharing a passion for
all things Culinary"



VILLA MARIA

NEW ZEALAND

NAMED FOURTH MOST ADMIRIED WINE BRAND IN THE WORLD AND FIRST IN NEW ZEALAND.

Drinks International, one of the most trusted and respected global drink journals, named Villa Maria as the fourth most admired wine brand in the world, the only New Zealand winery to make the top 10 list. More than 200 of the world's top masters of wine, sommeliers, educators and journalists took part in the annual poll, which pits wine brands from all regions, styles and qualities against each other.

The Academy of Masters of Wine, sommeliers, educators and journalists were tasked with critiquing and recognising the 'Most Admired Wine Brands' in the world and measured against the following list:

The wine should be of consistent or improving quality
It should reflect its region or country of origin
It should respond to the needs and tastes of its target audience

It should be well marketed and packaged
It should have strong appeal to a wide demographic

Holly Motion, editor of the World's Most Admired Wine Brands said: "The Academy is no longer turning to new brands, but rather drawing from a pool of established names that have proven themselves to be consistent, respected global leaders."

Sir George Fistonich, Founder and CEO of Villa Maria Estate, was elated with the accolade. "To be number one in New Zealand and fourth in the world is truly phenomenal, especially considering there is estimated to be over 100,000 wineries globally. It's such amazing recognition for Villa Maria as well as New Zealand. New Zealand is a very young wine producing country so to achieve fourth place, in such a prestigious competition, with old world leaders such as Torres, Château d'Yquem and Château Margaux is a huge source of pride. I'm incredibly proud."

At Villa Maria, the story is simple. It began with one man's love of wine and grew into a dream that culminated in becoming New Zealand's most awarded winery. It's a story of absolute passion, determination and vision.



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CHECK OUT WWW.NZCHEFS.ORG.NZ

Out and About WITH THE EDITOR

NEVER JUDGE A BOOK BY ITS COVER

OMG... Out and About is developing into something far from its original brief. For the life of me I can't remember that last time I left a meal half eaten, particularly when dining out. Point of fact, this occurred in three of the four dishes we were served in this instance.



24 Hour Cooked Beef Cheeks

This establishment was chosen for me, a new restaurant having only opened two weeks earlier with significant local interest and some hype, located in an iconic building, bordering the picturesque Waitakere's

in Auckland. So not knowing anything about the establishment I turned to an expert, Chef Google (of course). Chef couldn't provide me with much. Except their Facebook page, to which I was impressed to see 38 five star ratings. Excellent!!



Fattoush of Lamb Shoulder

new restaurant, iconic building, great setting, 5 star ratings..... We are in for something exceptional. Arriving 20 minutes early, we had planned for a drink while our table was readied, however the table was all prepared so we

were ushered through the fully booked restaurant to our seats. The decor was as you would expect from a new fit out, clean and crisp, creams and natural woods enhanced in no small part by the classic lines of this beautiful old building. Our waitress, well obviously she needed no introduction, or at least she didn't feel she did. Furthermore, right from the onset she was overly attentive, bordering on harassing while confidently projecting the aura of awkwardness. I concluded ,this was due to inexperience. Regrettably this set the tone for the rest of our evening. Some minor confusion over the menus and an unprecedented seven attempts from our waitress to see if we are ready to order, all literally within the space of the first five minutes, we conceded and ordered. The entrée was somewhat of a lottery, with the description in the menu simply stating "Mussels", they arrived, steamed and basking in sauce, I hazard to guess they would have been the perfect match to an advert in the personals, "looking for Mussels, rough, rugged and bearded".

SOMETHING FOR EVERYONE

The Chocolate and Coffee Show

The Cloud, Auckland
2nd & 3rd May 2015

A match made in heaven!

Startlingly swift service followed the entrée, as the main arrived while we were deep in the throes of our steamed mussels. A juggling of plates pursued adding to a perpetually entertaining circus. Once presented with our mains, the 24 hour cooked beef cheeks, butternut pumpkin, confit shallots, dates, oregano, horseradish and jus presented well and looked the part. The Fattoush of lamb shoulder, candied walnut, beetroot relish, watercress, lemon dressing and pomegranate molasses appeared to be a throw back to our entrée "rough and ready". Sampling both plates, there was an awful lot going on with each of these dishes, yet, by the same token, there was also nothing good going on either. The



Turkish Fig Mousse

stars; the Beef and the Lamb just didn't shine essentially fading away into mediocrity. With a crispy coating enveloping the beef cheeks and a confit shallot that had more in common with a pickled onion the ambiance at the table quickly turned to

dissatisfaction. The Fattoush of Lamb shoulder performed a little better but the raw onions would return with vengeance later in the evening. For our dessert, we ordered a Turkish fig mousse, yoghurt mascarpone and pomegranate molasses with hazelnut praline. The mousse had a thick grainy paste like consistency and the hazelnut praline's explosively acidic taste was reminiscent of industrial paint stripper.

I looked around the fully booked restaurant and felt cheated, wondering could it be that we are being overly critical? We curiously re-examined the 5 star reviews on Facebook. Eureka there it is, Smoke and Mirrors!! On a closer inspection the large percentage of the 5 star reviews were before the restaurant even opened its doors, months before in fact. Some of the more recent ones were 1 and 2 stars describing a similar experience to us. So the point I would like to make is, avoid at all costs over promising and under delivering. And without a doubt, social media is a vital medium in today's climate but if you are going to partake in a little smoke and mirrors it has to stand up to a moderate amount of scrutiny. And of course the



million dollar question here is Beard, or no beard?
Mark Scotting

The upcoming Chocolate and Coffee Show promises to have the biggest range yet of amazing chocolate and coffee products to suit all tastes. Ever tried carrot and coriander chocolate? How about grapefruit and pink peppercorn? What about curry poppadom chocolate? Whether it's the unusual or the traditional you like, there will be chocolate from all over the world for you to taste, savour and buy. There will be plenty for coffee lovers too. Who doesn't love the smell of freshly roasted coffee - light or dark, fruity, chocolatey or smokey individual taste preference. Come and talk to the boutique coffee roasters who blend some of the finest coffees in the world



All under one roof at the Chocolate and Coffee Show, 2nd and 3rd May at The Cloud on Auckland's waterfront.

THIS PRINCIPLE IS A PROVEN WINNER

KISS



We spent a leisurely autumn afternoon at 46 and York. A stark contrast from our previous experience relayed in this issue. Similarly 46 and York is located in one of Auckland's most iconic heritage buildings but I'd have to say that's where any comparison would end. With a sophisticated stylish décor, resonating old world charm coupled with a friendly relaxing atmosphere 46 and York was well worth a Sunday afternoon visit.

We watched as quite an eclectic array of patrons enjoyed the Tapa's style meals over the afternoon.

What was glaringly obvious when compared to a couple of our experiences of late. Was the fact Head Chef Scotty Hanson has got the formula right! Employing the "KISS" principle, Keep It Simple and Straightforward. Nothing that we saw or tasted on the plate was pretentious, nothing pretending to be something other than what it was, good food with classic, simple, proven, flavour combinations

modernised and presented for a broad appeal. So I guess "Genius is the ability to reduce the complicated to the simple." (C. W. Ceran.). Reading the reviews Scotty has taken this winning formula, recreating it with his latest venture "Meadow" which after this experience I'm keen to try in the near future.

In true Tapa's style we ordered, Crispy calamari, garlic, parsley and lemon along with Market fish (Teriyaki) sliders, pickle mayo and cress. Plus Quesadilla mozzarella, crushed avocado, chilli and lime with Roasted pineapple, with Mango sorbet and vanilla syrup to finish.

As you'd expect, presentation and taste of the dishes was great, with an off the cuff comment from across the table stating "the Calamari was the best I've had for a while". I personally felt the Teriyaki could of done with a little more seasoning, but then it could be said I'm nitpicking. The Mango Sorbet was delicious, I wasn't a fan of the roasted pineapple (with vanilla syrup) however that said the combination

Crispy calamari, garlic, parsley and lemon

of mango sorbet, roasted pineapple and vanilla syrup yum!

The staff was attentive and professional, showing initiative and enthusiasm, excitedly explaining that a new menu will soon be added. This was a pleasant change when you consider so many out there in customer service are, to put it nicely mono-tone.

So a great effort by all involved, those in front of house and also behind the scenes in the kitchen, these include NZChefs members Scotty Hanson (Head Chef) and Hamish Billing (Trainee). Definitely worth a visit if you're in the area and looking for a relaxing lunch.

Mark Scotting



Quesadilla mozzarella, crushed avocado, chilli and lime



Market fish (Teriyaki) sliders, pickle mayo and cress



Roasted pineapple, mango sorbet and vanilla syrup

THE METRO WHO'S HOT LIST 2015 RESTAURANT OF THE YEAR AWARDS CATEGORY WINNERS ARE

The Metro Peugeot Restaurant of the Year

Supreme Winner: Depot

Runner up: The French Café

The Peugeot People's Choice Award for Auckland's Favourite Dish

Winner: Pork buns, The Blue Breeze Inn

Best Fine Dining: The French Café

Co-runner up: Sidart

Co-runner up: The Grove

Best Smart Dining: Cocoro

Runner up: Clooney

Best City Bistro: Depot

Co-runner up: Coco's Cantina

Co-runner up: Ponsonby Road Bistro

Best Neighbourhood Restaurant: The Engine Room

Runner up: Cazador

Best Destination Restaurant: Poderi Crisci

Runner up: Casita Miro

Restaurateur of the Year: Che Barrington & Mark Wallbank,

MooChowChow, The Blue Breeze Inn & Woodpecker Hill

Best Chef: Simon Wright, The French Café

Co-runner up: Ben Bayly, Baduzzi & The Grove

Co-runner up: Sid Sahrawat, Cassia and Sidart

Best Service: The French Café

Best Drinks Service: Cocoro

Co-runner up: Molten

Co-runner up: Ponsonby Road Bistro

Best New Restaurant: Woodpecker Hill

Best Shared Table: Ima

Best All Day Restaurant: Ortolana

Co-runner up: Odettes

Best Room: Odettes

Highly Commended: Woodpecker Hill

Best Renewal: Prego

Best Value for Money: Molten



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