

FOR IMMEDIATE RELEASE
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KIWI CHEFS STRIVING FOR EXCELLENCE

Beef + Lamb New Zealand are delighted to announce the finalists in their search for the next Beef + Lamb Ambassador Chefs. Fifteen talented chefs have been shortlisted for the prestigious title and will go on to have their beef and lamb dishes assessed in their restaurants over the next few weeks.

Foodservice Manager, Lisa Moloney, says it was wonderful to see some strong entries coming through in such a challenging time for the hospitality industry.

“We know chefs are under a lot of pressure at the moment and to see some really creative dishes coming through was amazing. It is inspiring to see kiwi chefs striving for recognition and taking the next steps to elevate their career,” says Lisa.

Beef + Lamb New Zealand have been seeking out the best chefs in New Zealand for 26 years now and are proud to see the accolade is still sought after and relevant in today's hospitality climate.

“Chefs are certainly thinking outside the box when it comes to cooking with beef and lamb to provide customers with an outstanding dining experience. Our farmers can certainly be reassured their product is being showcased to a high standard on restaurant menus.”

The new Ambassador Chefs will be announced in late March and Beef + Lamb New Zealand are looking forward to revealing the next group of chefs to grace the Beef + Lamb Hall of Fame.

The 2022 Beef + Lamb New Zealand Ambassador Chef finalists are:

Paul Patterson – Va Benne, Auckland
Mark Gillespie – Botswana Butchery, Auckland
BJ Sebastian, Archive Bistro, Mudbrick Vineyard, Waiheke Island
Dylan Wilson, Ember, New Plymouth
Dylan Riggs, Shining Peak Brewery, New Plymouth
Andrew May, Amayjen, Palmerston North
Dwayne Blackett, Nero Restaurant, Palmerston North
Prue Campbell, Brantry Eatery, Taupo
Chetan Pangam, One80 Restaurant, Wellington
MacLean Fraser, Artisan at Bolton Hotel, Wellington
Shweta Gate, Oak & Vine Restaurant, Wellington
Shantanu Saraf, Noble Rot Wine Bar, Wellington
Trent Watson, Podium, Sudima Five Mile, Queenstown
Cameron Davies, The Fat Duck, Te Anau
Greg Piner, No.7 Balmac, Dunedin

Find out more about the finalists [here](#).

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