

News Release

1 December 2021

Young Chef Serves up Magic at [Nestlé Golden Chef's Hat Award](#)

Rotorua chef Samantha Warena has been awarded a certificate of participation in the 2021 [Nestlé Golden Chef's Hat Award](#).

Representing the North Island in the grand finals held at the QT Hotel in Queenstown, Samantha battled it out in the virtual competition against 10 other top young chefs from across Australia and New Zealand.

Each of the finalists competed simultaneously across their regions in commercial kitchens, with two NZChefs or Australian Culinary Federation expert judges onsite to assess professional practices, presentation and the all-important taste factor. At the same time, their dish creations were live streamed to a panel of remote judges who calibrated the results.

Samantha's three-course menu comprised an entrée of a creamy pumpkin puree served with black bean and CHEF Black Garlic Paste patties with fresh basil, smoked paprika feta and a pistachio and parmesan wafer. The main was a rosemary and mushroom stuffed chicken roulade, served with duchess sweet potatoes, capsicum and a courgette and raspberry sauce. To finish, dessert comprised a no-bake citrus cheesecake with sweet panko crumb, blueberry powder and a rich dark chocolate sauce.

The 2021 *Golden Chef of the Year*, Kimberly Tang, aged 24, from Melbourne took out the winner's crown and was awarded an AUD\$10,000 cash prize to further her culinary career.

The title for *Golden Chef of the Year* was tightly contested. Executive Chef and Nestlé Professional head judge Mark Clayton says, "We attracted an outstanding level of talent this year. Female chefs dominated in the finalist line-up, and an unprecedented five gold medals were awarded."

Now in its 56th year, [Nestlé Golden Chef's Hat Award](#) supports top emerging culinary talent and helps to kick start their careers.

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