

## Tony Smith – Akaroa



In the last decade following his time at the Crowne Plaza in Christchurch, he worked as an opening Executive Chef at the Crowne Plaza in Greater Noida near Delhi, India, a wonderful two year experience of food culture with spice. He returned to New Zealand when he released the cookbook 'A River Rules my Kitchen' in 2016. Since that time he has written a bi-monthly recipe column for 'Trout Fisher' magazine. He is keen to get involved in more food writing, especially with New Zealand provincial historic connections.

He now works with Akaroa Salmon following a few decades of cooking, promoting and creating recipes with this wonderful product of modern aquaculture.

His pastime passion is fly fishing and searching out wild foods.

Tony lives with wife Jan in Christchurch, they have two sons, (both good cooks), two wonderful daughter-in-laws, and 5 grandchildren. Life is good.

Tony will be demonstrating the compatibility of 'Salmon cooked with Spice'. He will cook a Curry Spice based Salmon dish, a Vietnamese Caramel sauce dish, and Spice crusted Salmon, and serving some hot smoked salmon on gazpacho with avocado.

**Demonstration times are:** Monday 19<sup>th</sup> @ 1pm

Tuesday 29<sup>th</sup> @2pm

Tony will also be giving a seminar talk on Hunting & gathering. Listen to this passionate outdoors man give his thoughts and tips on food gathering in NZ.

**Seminar time is:** Monday 19<sup>th</sup> @ 11:30am