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# Cuisine

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WE'RE 30 YEARS YOUNG SO...

## WE PUT AN EGG ON IT!

### OR DID WE?

Giulio Sturla's  
'Broken egg in spring'  
(chocolate egg shell,  
fermented honey and  
yolk sphere, baked  
egg white spoon, egg  
white powder and  
spring flowers)



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SEPTEMBER 2017  
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OUR PEOPLE  
OUR STORIES  
OUR FOOD

CELEBRATING THE WINNERS  
CUISINE GOOD FOOD AWARDS 2017



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**CUISINE IS 30 YEARS YOUNG!** What a wonderful excuse to celebrate New Zealand's chefs, restaurants, food legends and food story, all wrapped up in one inspiring issue.

This year we bring you New Zealand's top 100 restaurants in our *Cuisine Good Food Guide*. That's more than we have ever featured and an indication that around the country, chefs and their teams are claiming a place for New Zealand as a premium food and drink destination. In this nationwide restaurant guide, we shine a light on the very best dining experiences the country has to offer. It is a huge responsibility and one that we take very seriously. Our team of judges, led by Kerry Tyack, includes New Zealand's most talented and dedicated food and drink experts.

We take great pride in presenting these awards. At the heart of this lies our need to define the New Zealand food story and what makes us unique. The CGFA list is recognised around the world and we are committed to elevating New Zealand's finest onto the world stage. There is no better time to be eating out in New Zealand.

Alongside this stunning celebration of our hospitality industry, there are plenty of recipes to inspire you when you're eating in. Fiona Smith has taken your favourite *Cuisine* classics and given them a fabulous makeover. Sarah Tuck's party spread will be a keeper for anyone wanting to impress a food-loving crowd and Ginny Grant's plant-based dishes might just make you see your vegetables in a whole new light.

Make sure you have a look at our cover story on page 8. For the first time, some of New Zealand's top chefs have competed to produce the dish for our cover. The brief was tough – we wanted to put an egg on it. And they did! Read on and cook and eat well.

Kelli

KELLI BRETT  
EDITOR, CUISINE

KELLI'S PORTRAIT AND KINTSUJIGI, TONY NYBERG; MEREDITH'S, JASON CREAGHAN; OYSTERS, TAMARA WEST; CARTOON, ANNA CRICHTON



EDITOR'S PICKS



**WHAT I'M COOKING...**  
Well, dressing, really – Sarah Tuck's oysters on page 76.



**WHAT I'M LEARNING...**  
That dropping a prized plate or bowl doesn't mean you have to say goodbye to it forever. (The Maker, page 46)



**WHAT I'M LOVING...**  
Auckland illustrator Anna Crichton's Fried to a Crisp (page 66)

# OUR COVER



**CREDITS**  
 Recipe & food styling,  
 Giulio Sturla, Roots;  
 photography, Aaron  
 McLean; concept and art  
 direction, Fiona Lascelles

**FOR THE COVER** of our 30th birthday issue and in the lead-up to the announcement of the *Cuisine* Good Food Awards 2017, we wanted to do something a little different that would acknowledge our three-hatted chefs from the 2016 awards.

We were inspired by *Krug x Egg*, one of a series of cookbooks produced by Champagne house Krug that features recipes by chefs from around the world highlighting a single humble ingredient (there's also *Krug x Potato*, *Krug x Tomato* and so on).

We decided to challenge our chefs to create a dish that showcases that same single humble ingredient – the egg.

The rules we set our chefs were simple – eggs (any type, not just hen eggs) had to be the hero ingredient and while the dish didn't have to be achievable for the home cook, no more than five elements were allowed to be presented on the plate. The dish also had to have a spring feel and a definite New Zealand vibe.

Upon issuing the challenge, *Cuisine* editor Kelli Brett was blown away by the response. "These chefs are New Zealand's finest. To have them throw themselves into this idea with such passion and focus was truly inspiring to watch," she says.

"The fact that each dish has such a unique story to tell highlights the brilliant minds at work in these restaurants."

The chefs and their teams were sworn to secrecy and the ideas for each dish started to filter through to the *Cuisine* team.

Called "Broken egg in spring" and comprising a chocolate egg shell, a fermented honey and yolk sphere, an edible spoon, egg white powder and spring flowers, the dish is a snapshot of the Roots garden.



"We were hoping someone might be so bold as to just make an egg, one of the most fundamental ingredients in a chef's pantry," says *Cuisine* art director Fiona Lascelles.

It was fascinating to see how each chef interpreted the brief and presented their egg, and we were thoroughly impressed with all their efforts.

We chose Giulio Sturla from Roots as our winner for being so brave as to simply put an egg on it.

Called "Broken egg in spring" and comprising a chocolate egg shell, a fermented honey and yolk sphere, an edible spoon, egg white powder and spring flowers, the dish is a spring snapshot of the Roots garden, says Giulio.

"The 'egg' component of the dish is made from fermented honey from last spring, using the honey produced in our garden," he explains. "The young spring flowers showcase the

start of the season, a process of pollination and activity in the hive, a small eco-system in our little backyard."

Says Lascelles: "It was clever in that visually the dish is quite deceptive, the egg being made entirely from sweet ingredients. "It was the most conceptual of all the dishes."

The dish was also a nod to the baking traditions in New Zealand food history, evidenced by a baked egg white spoon referencing a wooden spoon and a dusting of egg white that brings to mind flour, another humble and basic ingredient.

Putting a dish like this on the cover is a risk, as it's not something you can make at home. However, we know you'll be as inspired as we are by this clever creation from Giulio – at first glance so simple, in reality so complex. Turning 30 gives us the opportunity to have some fun and stretch the boundaries. And in the end, it's just an egg...

AARON MCLEAN



## COCORO

Makoto Tokuyama's dish, "Aotearoa spring chawanmushi with miso-cured onsen egg yolk", is a traditional Japanese steamed savoury egg custard paired with an onsen egg yolk, known as such because the egg is poached at 67-68°C (the temperature of an onsen). He paired it with whitebait, a classic New Zealand spring ingredient, as well as pikopiko and Ora King salmon roe (another nod to the egg theme).



## THE FRENCH CAFÉ

Simon Wright's dish of "Egg yolk, smoked potato, asparagus, peas & Serrano ham" is a play on the classic ham and eggs. "I use a balance of freshness with the spring vegetables, herbs and flowers and add rich smoked potato and a broth made from Serrano ham to give some comforting flavours," he says. "The egg yolk is cooked in a low oven for two hours in olive oil so it sets on the outside but still has a gooey centre."



## KAZUYA

The egg as a symbol of birth inspired Kazuya Yamauchi's dish "Dropped egg & the pulses of spring". Taking this theme a step further, he thought of children and his own childhood. "I used to love helping my mother in the kitchen and I remember dropping an egg on the floor, but my mother just smiled. It's a wonderful memory, and that's why the plating of my dish looks like an egg dropped on the floor."



## MEREDITHS

For his dish "Egg, truffle, potato", Michael Meredith wanted to create an image of an egg that's just been cracked open. He dried egg shell overnight, then ground it up and mixed it with edible clay and miso. Balloons were used to mould the mixture into egg shapes, which were then dried in the oven overnight. The dish also features confit egg yolk and cured egg yolk, and a bed of mushrooms that mimics a nest.



## SIDART

The duck is one of Sid Sahrawar's favourite birds, and he's also a big fan of the rich flavour of duck egg. Both featured in this dish of "Cured and caramelised egg, slow-cooked duck, egg and truffle custard, cabbage cooked in nasturtium butter, warm quail yolk". The duck egg took various guises to maximise its versatility, and cabbage, nasturtium and truffle were chosen to reflect the spring theme.



## THE GROVE

The eggs for Ben Bayly's dish "Egg & soldier" were frozen whole in their shell and then defrosted, which helps keep the yolk round once it is separated from the white. The yolk is sitting on an egg white chawanmushi and the soldiers are made from crispy chicken skin, rosemary mascarpone and Perigord truffles from Christchurch. The dish is eaten with your fingers and Ben says it reminds him of his childhood: "Bloody yummy."

PHOTOGRAPHY: JASON GREIGHAN, COCORO, KAZUYA, MEREDITHS AND THE GROVE, PLATES BY PETER COULS

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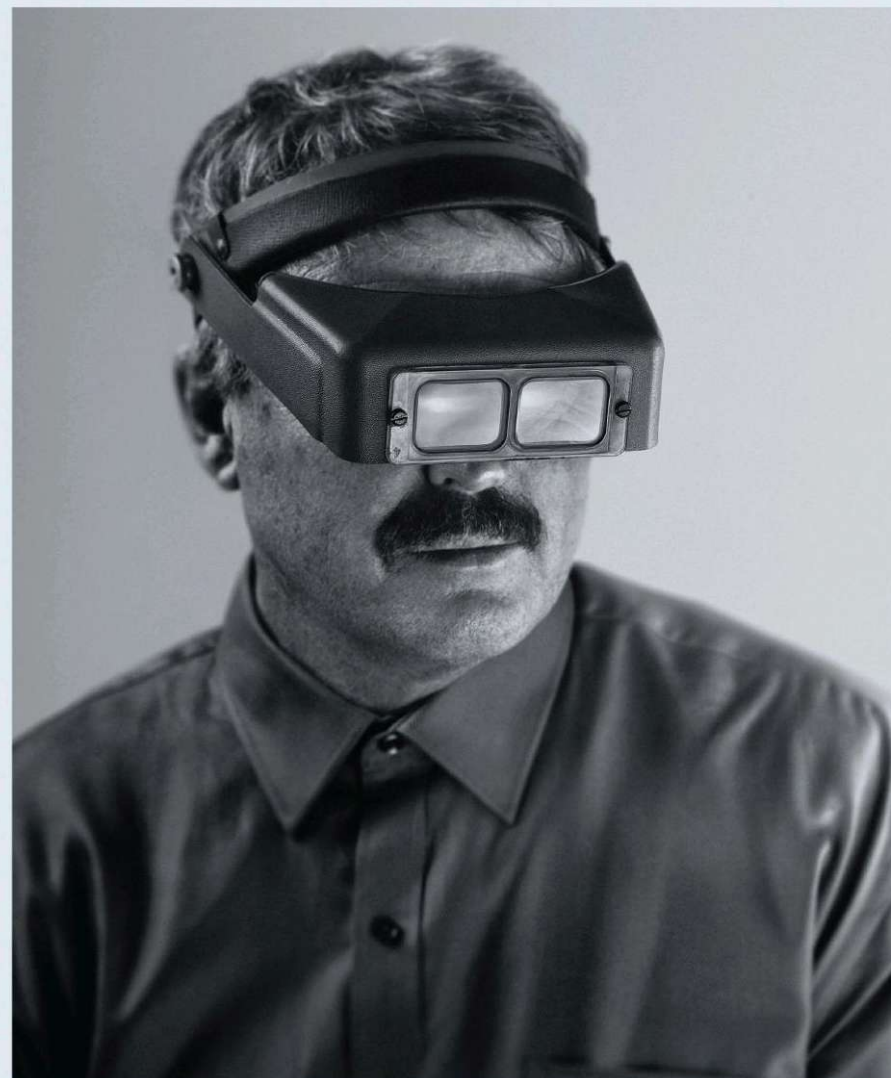
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## BACKCHAT / Marking milestones, enriching society & evolution...



### WINNING FEEDBACK

**I'VE GONE A BIT** crazy on the latest issue and made a ridiculous number of the recipes (and they are bloody amazing!), but that's not why I'm writing. Our son was born at 24 weeks gestation, four months too early to be in the world. He's two now and his road to get here was long and hard. He was fed with a nasogastric tube for the first 19 months of his life and has only been without it for six months now. He doesn't eat well, and he doesn't eat enough most of the time, so his growth is very slow. But tonight I made the chicken and leek prassopitta (183:88). And he ate it. Little forkfuls of all the delicious ingredients mixed together, pastry, chicken, olive, feta, leek, all on the SAME fork. This is an absolute milestone for him because he is very sensitive to texture and often will choke or throw up foods that have different

textures. So thank you for yet another phenomenal edition full of stunning recipes. And thanks for the prassopitta, and the fact that it just made our day! *Rebecca (and a little boy, Oliver, who tonight has a full tummy), via email*

*Editor's note: Oliver is lucky to have a passionate foodie for a mum. This letter means so much to us, Rebecca, thank you – Kel*

**I REALLY ENJOYED** issue 183. What a rich cornucopia of culinary treats immigrants have brought to New Zealand! Refugee women are a particularly interesting source of recipes. Dishes like Leita Hassan's basbousa (183:112) and Ayesha Slimankhil's Kabuli pulao (183:116) are uncomplicated, economical and authentic. How generous of these women to share their tried and true recipes with us. I am so pleased to learn about the WISE Collective. This must be a great support for the brave people who are finding their way and developing confidence and independence in a country far from their homeland. From my personal experience of living in remote corners of the earth, I know that cooking together and sharing food can be a great start in the painful process of overcoming homesickness. *Diane Davidson, Auckland*

**IT IS AMAZING** to see how far *Cuisine* has evolved to become the mouthpiece of New Zealand's food and beverage industry. My mother has kept all her *Cuisine* issues and it was interesting to compare last month's

issue with the July 1997 issue, where the greatest example of think piece was Tom Frewen waxing lyrical on sushi, e-commerce on the World Wide Web and the benefits of quitting smoking for one's palate. To see *Cuisine* taking a stand for the industry in "The Question is Wai" (183:40) and really articulate some of the sentiments I share with the author was encouraging. *Maria Fernando, via email*

**MY WINTER-WARMING** July *Cuisine* has been a complete inspiration for the chilly, damp and soggy days when cooking is a delight to look forward to when the fire is on and the curtains are closed. Fleur Sullivan's soup is bliss, a shared Indian-style family dinner where everyone contributed worked perfectly and the 1994 beef daube was a traditional pleaser for the TV rugby enthusiasts. There are still pies to try, not to mention the desserts and the WISE Collective recipes to explore. I'm in *Cuisine* heaven all over again! *Barbara Bradbury, via email*

### CLARIFICATION

"The Question is Wai" (183:40) stated that Irrigation New Zealand had been given a \$400 million fund to subsidise irrigation. The body that received the fund was in fact Crown Irrigation Investment set up by the Government to fund regional irrigation schemes. Irrigation New Zealand is a membership body for the irrigation industry.

Write to *Cuisine* by emailing [editorial@cuisine.co.nz](mailto:editorial@cuisine.co.nz)

### WINNING FEEDBACK PRIZE

**CONGRATULATIONS TO REBECCA**, who wins a beautiful Smeg coffee machine in pastel blue, RRP\$649. This is the latest addition to the Smeg Retro appliances family, exclusively distributed by Kitchen Things in New Zealand. This compact machine is designed to use both ground coffee and pre-filled paper pods and it features the same distinctive yet practical retro styling and curves as the other members of the award-winning Retro small appliance family.

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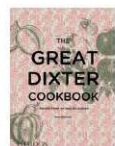
Cuisine  
30 YEARS YOUNG

# CUISINE ON THE GO...

Take us with you as we serve up more tasty Cuisine bites for your phone, tablet and online.

## HAPPY 30TH BIRTHDAY

Thirty years as New Zealand's most-loved food and drink magazine. We're celebrating all the wonderful people who have made *Cuisine* what it is today. We hope you will join us online and on social for something a little extra...



## SOME OF THE GREATS

Now we're in our third decade here at *Cuisine*, we thought it was a good idea to have a look back at some of the delicious eats we've published in this wonderful magazine. There has been plenty of good food on these pages, from some very talented chefs and food writers. Visit [cuisine.co.nz](http://cuisine.co.nz) to find a compilation of some of our all-time favourite recipes.



## GOOD VIEWING

*Cuisine* editor Kelli Brett takes a look back at where we have been and where we are now. Check it out at [cuisinegoodfoodawards.co.nz](http://cuisinegoodfoodawards.co.nz)

## PLUS... CUISINE ON SCREEN

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## #COOKCUISINE

Congratulations to Vaughn Geeson (@vaughangeeson), who wins a copy of Aaron Bertelsen's *The Great Dixer Cookbook* for his Instagram post inspired by Ginny Grant's potato and goat's cheese galette from our July issue – with the fine addition of a few slices of steak. If you want to get your hands on one of the latest cookbooks, cook a *Cuisine* recipe, take a picture, post it on social media and add the hashtag #cookcuisine to be in to win.

JOIN THE CONVERSATION / food news, recipes, Cuisine events, competitions – we'll keep you posted...



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STEVE BROWN



Cuisine

PRESENTS

YOUNG WINEMAKER OF THE YEAR

READER DINNER 2017



Have your say on who becomes the next Tonnellerie De Mercurey Young Winemaker of the Year.

The battle is on again to find the best of the best in the wine industry. Join the wine industry's elite and *Cuisine* Magazine as we announce the winner of the 2017 Tonnellerie de Mercurey Young Winemaker of the Year. You'll see first hand what it takes to become a winemaker and have your say in the next generation of young winemakers from New Zealand.

Now in its third year, the competition is about finding the best winemaking talent in New Zealand, as well as providing education and support for those in the industry under 30. The finalists you'll see will have already competed in one of two regional events held in the North and South Island and are fighting for prizes that value \$35,000 and the ultimate title to become the 2017 Tonnellerie de Mercurey Young Winemaker of the Year.

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## MENU

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- ROASTED BEETROOT Baked Puhai Valley goat's cheese, semi-dried grapes, tamarillo & sherry
- BEEF CARPACCIO Gremolata, cornichons, aged pecorino & anchovy mayo
- SMOKED KAHAWAI
- OMELETTE Hollandaise & watercress

### MAINS

- a choice of one main per person, accompanied by a selection of sides -
- MARKET FISH Leek fondue, capers, king prawn bisque
- MUSHROOM GNOCCHI 'Out of the Dark' mushrooms, truffle cream, pickled onion & sage
- CRISPY SKIN POUSSIN Savoy cabbage, shitake cream & dashi broth
- WAKANUI 90 DAY GRAIN FED BEEF SCOTCH Caramelised red onion, beetroot & feta tart

### DESSERTS

- a choice of one dessert per person -
- CLASSIC VANILLA CRÈME BRÛLÉE
- CHOCOLATE DELICE Mandarin & mascarpone
- POACHED PEAR & BLACK SESAME MERINGUE Roasted hazelnuts & miso butterscotch
- OSTRO CHEESEBOARD Selection of three cheeses, fruit chutney, fig bread, lavash

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Menu is subject to availability and may change from printing and event date.

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LEICHTER

# STIRRED

*but not shaken...*

WHAT WOULD New Zealand's first food and drink magazine look and taste like as a cocktail? A golden classic? Perhaps with a twist? We issued that challenge to Heather Garland and Alastair Walker from Caretaker, the sultry cocktail bar in Auckland's Britomart, who have delivered a delicious classic in the style of a Negroni or Americano, with their own twist. You can get Cocchi Americano, Suze and absinthe from Maison Vauron ([mvaaron.co.nz](http://mvaaron.co.nz)) and Regional Wines & Spirits ([regionalwines.co.nz](http://regionalwines.co.nz)).

## LAC LÉMAN MAKES 1 DRINK

45ml Cocchi Americano  
(or use Lillet Blanc)  
30ml Suze gentian liqueur  
2 dashes of absinthe  
30ml soda to top  
lemon twist to garnish

Build the drink on the rocks, give it a quick stir to chill and top with soda. Garnish with a lemon twist. ■

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CHEF PROFILE



Oikos chef Theo Papouis and his dad Theodoros in their garden

# CYPRUS THRILL

THOMAS HEATON TALKS TO A YOUNG WELLINGTON CHEF BRINGING A FRESH TASTE OF HIS HERITAGE TO THE CAPITAL.

Recipes & food styling *Theo Papouis* / Photography *Nicola Edmonds*

CUISINE 23



**TEAR A WEDGE OF** the homemade pita bread, take a bite, have a hearty slug of wine, laugh with family and friends, order that extra glass and reach over for some more olives. Relax.

Theo Papouis endorses this behaviour – he calls it the “Greek psyche” – and he’s starting to see his customers adopt it at his newly opened Wellington restaurant.

The 32-year-old chef opened Oikos (pronounced ee-kos) in June, and he’s already earned legions of fans with his fresh take on Greek and Cypriot classics. The food resonates for its simplicity and authenticity, and the Miramar restaurant is being praised for divorcing itself from the blue-white Greek stereotype.

Papouis isn’t welcoming plate smashers and doesn’t want you to feel like you’re sitting in a souvenir shop. He

On the wall at Oikos is a photo of Theo Papouis’ grandfather George Papageorge, who moved to Wellington from Cyprus, at his shoe repair shop in Kilmirrie.

is inviting people to come and relax, by providing something more authentic.

“It’s about getting that cliché of bad Greek food out of the picture,” he says. “I’m trying to get that food a little bit fresher, cleaning it up a little bit. I don’t want to say modern, but maybe a fresher approach.”

The Wellington-born-and-bred chef is humble and self-effacing. He says the food he’s serving is simply his “factory settings”, given his parents are Cypriot, but he’s bringing something

“It’s about getting that cliché of bad Greek food out of the picture. I’m trying to get that food a little bit fresher, cleaning it up a little bit.”

else to the table too. The days of souvlaki, gyros and baklava being defining dishes for Greek cuisine may be limited.

Papouis recently returned to Wellington after five years’ working and living in his ancestral home of Cyprus, four of which he spent as chef to the American ambassador.

“I was very lucky to get that job. It was really interesting. I had gone from 100-, 80-hour weeks to having my own garden, a bedroom and a big budget.”

Before arriving in Cyprus, he spent almost two years working for Jamie Oliver, part of a massive team of chefs at one of the first restaurants dubbed Jamie’s Italian. There are now 60 of those restaurants worldwide.

“It was just insane, really, smashing it out with 35 chefs.” Starting at 8am, finishing at midnight was a common occurrence, he says. “Anything from 400 people on a Tuesday and 1000 covers on a Saturday. It was insane, but every chef should do it. I thought I would die by the end.”

That, he says, is why he went to Cyprus. But before he could do anything there, he was conscripted. It’s something you have to do if your parents hail from the country, so he traded his chef knife for a rifle. “I just got sent to a camp and did a lot of watch tower duty and exercises. They didn’t put me in the kitchen, as I expected them to.”

Boot camp, sentry duty and plenty of toilet scrubbing, he was “thrashed out”, doing menial grunt duties for three months.

“They used to call me the kangaroo. The more I told them I was from New Zealand, the more they called me it.

“At the time, I wasn’t very happy, but it was definitely an awesome thing to do,” he says.

Following his army duties and a couple of odd jobs, he began working



CLOCKWISE FROM TOP LEFT Theo Papouis at the Harbourside Market; a snack at The Greek Food Truck, whose owners part-own Oikos; the Oikos dining room; Papouis and his dad Theodoros; in the kitchen at Oikos; Greek ingredients; shopping for produce



for the ambassador. One day he might have cooked Thanksgiving dinner for some US Marines, the next he might be catering to the tastes of various diplomats, so there was plenty of variation.

All the while, he was making the most of the local cuisine, tasting everything he could. Now he's back in New Zealand, he's added plenty more ideas to his "factory settings".

"It's small plates in Greece and Cyprus. In five years in Cyprus, I never ordered from a menu. You sit down, they fill your table up. That's what I'm trying to do here."

The plates that make up Papouis' menu are called mezedes. You'll find slow-cooked lamb, an array of beautiful Hellenic salads, salty-sweet and sesame-crust-ed feta with honey, and well-known dishes like moussakas and kalamaki (like souvlaki). Don't forget the unique Greek oregano either. Authentic ingredients provide a flourish to his dishes; the likes of kefalograviera, a sheep and goat's milk cheese, and a cured mullet roe called avgotaraho, both of which you might be hard-pressed to find anywhere else.

He's also introducing a Greco taste of Turkey through what's known as *politiki kouzina*, with Middle-Eastern and North African influences appearing in some dishes at Oikos.

"Basically, polis is the name for Constantinopoli [Istanbul]; kouzina is the cuisine of the big city. Cumin, cinnamon, sumac – they're things that feel more Middle Eastern."

On his menu this influence is obvious: melinzana imam, a baked eggplant with tomato and whipped feta; soutsoukakia, baked pork meatballs with cumin and sumac; and pastourma, a cured beef with nigella seeds.

"It's a bit of a thing [in Greece]. It's come back and it's a bit of a trend."

"People here, Greeks included, know about the stuff that's been around for so many years, like spanakopita, your tiropita and souvlaki, but there are so many things I want to introduce."

"There are so many islands, so many different cuisines."

Some of those dishes are on his menu already, but there are plenty waiting their turn. It's just a matter of time until they start appearing, but

Papouis doesn't want to overwhelm his diners. He just wants them to adopt the Greek psyche and relax.

With the combination of these small things, he hopes to make a family restaurant. After all, that's the meaning of oikos: family.

"The whole idea of dining out there is completely different. It's about having great conversations, not worrying so much about life, and having that extra drink."

Greeks are like Kiwis in that way, he says. "If you look at restaurants in New Zealand... the ones that are pumping are mostly smart casual. Kiwis love smart casual. No one wants to feel stuffy – I don't think it's really us."

So, it's a relatively simple formula: relax and enjoy. Chances are you just might like it.

### RAVIOLES KYPRIAKES (GREEK-CYPRIOT HALOUMI RAVIOLI)

SERVES 4-6

You'll need a pasta machine to make this recipe. It's traditionally made with an anthotyro, a traditional Greek fresh cheese, but we use ricotta.

#### FOR THE DOUGH

150g 00 flour  
6 egg yolks

Put the flour in the bowl of an electric mixer with a dough hook attachment, make a well in the centre, add the egg yolks and mix to bring together.

Remove from the bowl and knead until the dough is smooth. Put in a bowl, cover with plastic wrap and rest in the fridge for at least 30 minutes.

#### FOR THE FILLING

125g haloumi, grated  
125g ricotta  
½ teaspoon dried mint  
1 egg  
zest of ¼ lemon

Put all the ingredients in a bowl and mix (I use a food processor). I don't add salt to the filling because the haloumi is salty enough and the ravioli will be boiled in salted water.

Refrigerate the filling while the dough is resting.

#### TO MAKE THE RAVIOLI

Dust your work bench with flour. Remove the dough from the fridge and divide into 4 pieces. Using the widest setting on the pasta machine, roll out the dough three times on each setting until you reach the finest setting. Roll it through the final setting only once.

Once each pasta piece is rolled out flat, brush with a little beaten egg white.

Place teaspoonfuls of the filling along the longest edge of each pasta sheet, leaving a 2cm space between each.

Fold the pasta sheet in over the mixture. Cut each ravioli with a knife and separate each piece, squeezing out any air.

#### TO COOK & SERVE

150g peas  
4 tablespoons extra virgin olive oil  
zest and juice of ½ lemon  
handful fresh mint leaves  
or pea tendrils

Place the ravioli on baking paper and refrigerate or freeze until ready to cook. Cook for 4 minutes in boiling salted water with the peas (add an extra minute if cooking from frozen). Strain and mix in a bowl the oil, lemon juice and zest, mint or pea tendrils and freshly ground black pepper. ■



RAVIOLES KYPRIAKES (GREEK-CYPRIOT HALOUMI RAVIOLI)



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RESTAURANT OF THE YEAR  
Pacifica



Kazuya  
Merediths  
Sidart  
The Grove



Cassia  
Pacifica  
Palate  
Victoria Street Bistro



Baduzzi  
Chameleon



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Creamy parmesan  
polenta, squid  
dumpling with  
spring onion and  
leek, wasabi roe,  
parmesan cheese  
foam, Pacifica



# Cuisine

## GOOD FOOD AWARDS 2017

### THE WINNERS

CUISINE RESTAURANT  
OF THE YEAR  
Pacifica

VITTORIA COFFEE CHEF  
OF THE YEAR  
Ed Verner, Pasture

SANTA VITTORIA BEST  
METROPOLITAN RESTAURANT  
Apero

STUFF FIBRE BEST NEW  
METROPOLITAN RESTAURANT  
Gatherings

NEAT MEAT BEST REGIONAL  
RESTAURANT  
Bistronomy

NEIGHBOURLY BEST NEW  
REGIONAL RESTAURANT  
Malo

ESTRELLA DAMM BEST  
SPECIALIST RESTAURANT  
Cassia

STUFF.CO.NZ BEST CASUAL  
DINING RESTAURANT  
Azabu

KENWOOD RESTAURANT  
PERSONALITY OF THE YEAR  
Liz Buttimore, Arbour

ØRA KING SALMON  
INNOVATION AWARD  
Vaughan Mabee, Amisfield

CUISINE RECOMMENDS  
BEST WINERY RESTAURANT  
Black Estate

NAUTILUS ESTATE OF  
MARLBOROUGH BEST  
DRINKS LIST  
Pasture

NEGOCIANTS NEW ZEALAND  
BEST WINE EXPERIENCE  
Noble Rot



FLORENCE CHARWIN

**THE CUISINE GOOD FOOD GUIDE** acknowledges New Zealand restaurants and restaurateurs who, in the opinion of the assessment team and wider *Cuisine* family, have made the strongest impression over the past year. There are others, of course, but this list of 100 celebrates those who have offered diners significant highlights, new directions, imaginative approaches and consistent satisfaction. The restaurants in the guide are working assiduously to provide the best atmosphere, service, food and drink they can. Theirs are success stories we are privileged to celebrate. Limiting the list to 100 is difficult. Each year we are encouraged by the growing number of restaurants reaching high standards. The wave of chefs recognising the importance of using ingredients from their regions and refining their preparation techniques to let the quality of those ingredients speak for itself continues to build. Service standards have improved as operators fully appreciate how well-trained waitstaff can enhance the dining experience. Over the past 12 months, we have seen the opening of many new restaurants. The challenge for these new kids on the block is the development of a point of difference that will set them apart from their competitors. For older hands, the challenge is to remain relevant and current. What we concluded this year is that dining in New Zealand is in reliable hands. The selection of Pacifica as Restaurant of the Year demonstrates that with a passion for local produce, a willingness to be flexible and the ability to nimbly meld the tried and true with the expectations of diners looking for innovation, recognition can come regardless of how long or short your time in the business. Innovation is also a quality Chef of the Year Ed Verner brings to the table. The concepts he is developing are both skilful and artful and we look forward to watching his work in the years ahead. In the meantime, we encourage you to seek out not only those on the list but others in your towns, cities and neighbourhoods, and support them, encourage them and enjoy them. Next year it may be their turn to be included.

**KERRY TYACK, LEAD ASSESSOR**



Oysters, apple, elderflower, buttermilk and Champagne, The French Café

### THE SCORES

The score out of 20 is our assessment of the total restaurant experience. Up to nine points are given for food (flavour, technique, produce, balance), up to four points for service (knowledge, care, professionalism), four for beverage and beverage service (drinks menu, staff knowledge, pricing), and up to three points for ambience (decor, lighting, buzz).

- 👍👍👍 20 Best of the best
- 👍👍👍 19 Extraordinary: approaching perfection
- 👍👍👍 18 Consistently outstanding
- 👍👍 17 Excellent: up there with the best
- 👍👍 16 Great
- 👍 15 Very good
- 14 Good

### THE 2017 HATS

- |                             |                   |
|-----------------------------|-------------------|
| 👍👍👍 Clooney                 | Roots             |
| 👍👍👍 Cocoro                  | Sidart            |
| 👍👍👍 Kazuya                  | The French Café   |
| 👍👍👍 Merediths               | The Grove         |
|                             |                   |
| 👍👍 Amisfield                | Pacifica          |
| 👍👍 Apero                    | Palate            |
| 👍👍👍 Bistronomy              | Pasture           |
| 👍👍 Black Estate             | Rata              |
| 👍👍 Bracken                  | The Grill by      |
| 👍👍 Cassia                   | Sean Connolly     |
| 👍👍 Logan Brown              | Victoria Street   |
| 👍👍 Orphans Kitchen          | Bistro            |
|                             |                   |
| 👍 Amano                     | Hopgood's & Co    |
| 👍 Arbour                    | Malo              |
| 👍 Azabu                     | Noble Rot         |
| 👍 Baduzzi                   | O'Connell         |
| 👍 Bracu                     | Street Bistro     |
| 👍 Cazador                   | Ortega Fish Shack |
| 👍 Chameleon                 | Pasta e Cuore     |
| 👍 Charley Noble             | Pegasus Bay       |
| 👍 Chillingworth Road        | Ponsonby          |
| 👍 Chim Choo Ree             | Road Bistro       |
| 👍 Depot                     | Saggio di Vino    |
| 👍 Elephant Hill             | Sherwood          |
| 👍 Euro                      | Soul Bar & Bistro |
| 👍 Field & Green             | The Shed at       |
| 👍 Gatherings                | Te Motu           |
| 👍 Gusto                     | Two Chefs Bistro  |
| 👍 Harbourside               | Urban Oyster      |
| 👍 Hillside Kitchen & Cellar | Bar & Eatery      |
| 👍 Hippopotamus              | WBC               |
|                             | Whitebait         |

### ELIGIBILITY

Restaurants had to have been open for at least three months before judging, so as to ensure consistency. Additionally, a change of chef, owner or a major change in direction during this period precluded a restaurant's inclusion.

JASON CREIGHAN



Cuisine

**Pacifica**  
17.5 / 20 👍👍👍

**THE QUESTION** "What is Kiwi cuisine?" is often asked, and the answer could well lie in the offerings of chef Jeremy Rameka (right, Ngāpuhi and Tūwharetoa) at Pacifica. A delicate and restrained touch in the kitchen results in beautifully presented flavours, and an opportunity to truly taste the ingredients that Rameka has front of mind. His passion is for local, fresh ingredients, and over the five-course degustation dinner you might have kumara and mozzarella tortellini in a Bostock chicken broth; ling and smoked warehou in a shiitake and soy broth; and Hohepa honey and lemon vanilla pastry cream. The roar of the sea can be heard from the entrance of the small, electric blue converted bungalow that houses the restaurant, and the walls are adorned with flax weavings. Rameka's partner, expert maitre d' and knowledgeable sommelier Natalie Bulman, ensures diners enjoy a tailored and special experience.

### DETAILS

209 Marine Parade,  
Napier, 06 835 6335,  
[pacificarestaurant.co.nz](http://pacificarestaurant.co.nz);  
dinner Tues-Sat,  
degustation menus \$50

### IN BRIEF

Capturing the essence of Kiwi food, with finesse

FLORENCE CHARVIN



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VITTORIA COFFEE

CHEF  
OF THE  
YEAR

ED VERNER,  
PASTURE


SPONSORED BY  
NAUTILUS WINE

BEST  
DRINKS  
LIST

WINNER



### Pasture

17.5 / 20 

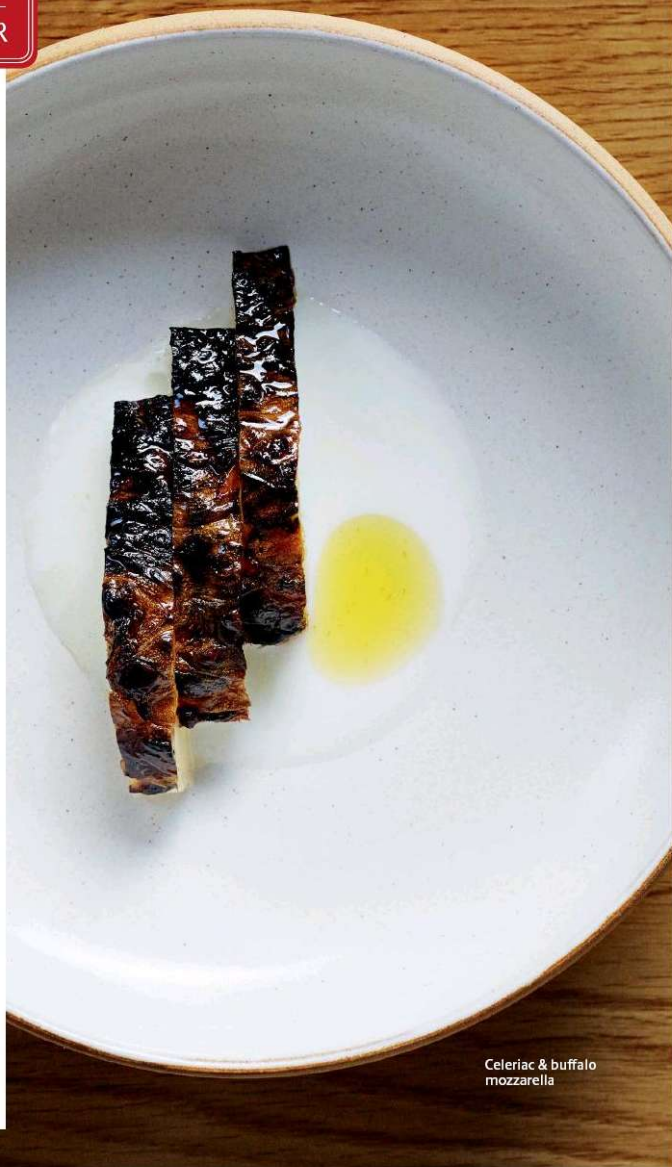
**PASTURE** exudes a clear sense of passion. Ed and Laura Verner have created a 20-seat haven with a strong Nordic-Japanese aesthetic, both in the design of the restaurant and the cleverly enticing food. The six-course seasonal set menu features ethically sourced ingredients mostly cooked over the wood-fired oven. Housemade pickles, ferments and preserves showcase each season's bounty – it's worth going for the housemade rye wheat sourdough and cultured butter alone, but there are no disappointments here. Crayfish smoked with manuka and served with turnip nukazuke is a triumph; while the aged heritage lamb shows careful technique that allow the three cuts to shine. Wines are organic, biodynamic and often natural, while the non-alcoholic drink matches of infusions, extracts and ferments are equally carefully considered. Service is confident and smart and background music is quirky and fun.

#### DETAILS

255 Parnell Rd, Parnell, Auckland, 09 300 5077, [pastureakl.com](http://pastureakl.com); dinner Wed-Sun, degustation menu \$140

#### IN BRIEF

Refreshingly thoughtful cuisine with an 80s playlist



Celeriac & buffalo mozzarella

AARON JACLEAN


SPONSORED BY  
SANTA VITTORIA

BEST  
METROPOLITAN  
RESTAURANT

WINNER



### Apero

17 / 20 

**THE FACT** that Leslie Hottiaux and Ismo (Mo) Koski (right) love what they do shines through in every aspect of the Apero experience. Within minutes of arriving at the cosy brick-walled, wooden-floored space tucked away on K Rd, it's clear that this is so much more than a wine bar. Regulars and newbies alike are greeted with the same warmth and enthusiasm and that's the vibe that continues through the night, from Koski's knack for knowing exactly what you feel like drinking (even if you're not sure yourself) to Hottiaux's seriously delicious food. It's clear that a great deal of thought is put into everything on the menu, with a wonderful array of flavours on display – think snapper crudo with pink grapefruit pieces, fine pickled courgettes, cucumber balls and avocado cream, or roasted cauliflower with goat's curd, almond and mint. And don't leave without trying the legendary pork sausage.

#### DETAILS

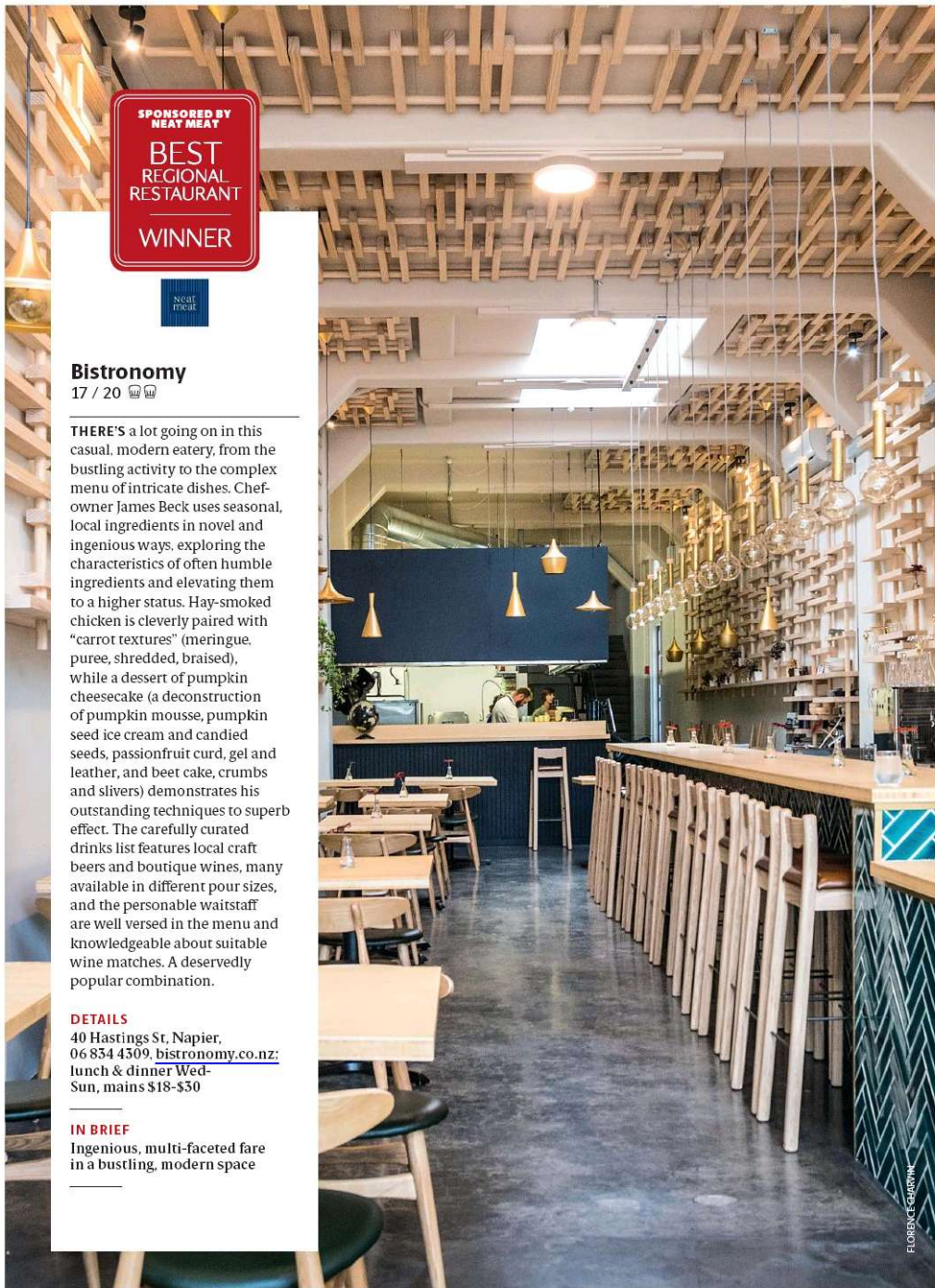
280 Karangahape Rd, Auckland, 09 373 4778, [apero.co.nz](http://apero.co.nz); lunch Fri, dinner Wed-Sun, large shared plates \$15-\$29

#### IN BRIEF

Hospitality in spades in the heart of K Rd

JASON GREAGHAN





SPONSORED BY  
NEAT MEAT  
**BEST  
REGIONAL  
RESTAURANT**  
WINNER



## Bistronomy

17 / 20 🍴🍷

**THERE'S** a lot going on in this casual, modern eatery, from the bustling activity to the complex menu of intricate dishes. Chef-owner James Beck uses seasonal, local ingredients in novel and ingenious ways, exploring the characteristics of often humble ingredients and elevating them to a higher status. Hay-smoked chicken is cleverly paired with "carrot textures" (meringue, puree, shredded, braised), while a dessert of pumpkin cheesecake (a deconstruction of pumpkin mousse, pumpkin seed ice cream and candied seeds, passionfruit curd, gel and leather, and beet cake, crumbs and slivers) demonstrates his outstanding techniques to superb effect. The carefully curated drinks list features local craft beers and boutique wines, many available in different pour sizes, and the personable waitstaff are well versed in the menu and knowledgeable about suitable wine matches. A deservedly popular combination.

### DETAILS

40 Hastings St, Napier,  
06 854 4309, [bistronomy.co.nz](http://bistronomy.co.nz);  
lunch & dinner Wed-Sun, mains \$18-\$30

### IN BRIEF

Ingenious, multi-faceted fare in a bustling, modern space

FLORENCE CHARVIN



Smoked garlic  
& white beans  
with cos leaves,  
wasabi & cured  
egg yolk

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**BEST NEW  
METROPOLITAN  
RESTAURANT**  
WINNER

stuff fibre

## Gatherings

15 / 20 🍴🍷

**THIS FORMER** pop-up restaurant, created in 2015, has now put down roots in Christchurch in modern bistro style, and it's already so popular, reservations are essential. Fronted by chef-owner Alex Davies and his team, all of whom share his passion for the local, foraged and organic, Gatherings is a breath of fresh air for diners wanting something a little different. Make your way around the purpose-made recycled wooden benches and tables and get cosy in the soft light of this informal restaurant that seats just 25. Let the staff recommend a glass of "living wine", made the traditional way, and settle in for some plant-based comfort food that surprises and delights: think organic scotch egg, warmed miso vinegar-coated radishes from the Gatherings garden, and pound cake with Jersey milk ice cream. Gatherings feels like a casual but well-orchestrated culinary feast made from your backyard.

### DETAILS

Carlton Courts, Unit 5/2 Papanui Rd, Merivale,  
Christchurch. 021 029 3564, [gatherings.co.nz](http://gatherings.co.nz);  
lunch, drinks & dinner Wed-Sat,  
five-course tasting menu \$60

### IN BRIEF

An exciting, plant-focused dining experience, with equally interesting wine

GATHERINGS, DENI KOZANIC, MALO, FLORENCE CHARVIN



Lamb shoulder,  
carrots, pickled  
onions, ginger  
bread & scratchings

SPONSORED BY  
NEIGHBOURLY  
**BEST NEW  
REGIONAL  
RESTAURANT**  
WINNER

Neighbourly

## Malo

15 / 20 🍴🍷

**ADJOINING** the five-star Porters Boutique Hotel, Malo is a new addition to the Hawke's Bay fine-dining scene, opening in December 2016. An abundance of wood in the bare tabletops and floor, as well as the floor-to-ceiling slatted screens separating diners from bar and street, is punctuated by white, creating a sense of both warmth and lightness. Named for its owners, the Lowe and Mackersey families, Malo focuses on seasonal, local produce. Chef Jackson Smith, whose credentials include stints at Craggy Range and Elephant Hill, draws on Asian and European influences in his innovative dishes. Tender Sichuan-glazed duck breast with Jerusalem artichokes skilfully layers complementary flavours, while a pairing of baked goat's cheesecake and lemon sorbet is perfect in its sophisticated simplicity. The wine list has an extensive selection by the glass, and sommelier John Logan is knowledgeable in his matching advice.

### DETAILS

Te Aute Rd, Havelock North, 06 877 2009,  
[malo.co.nz](http://malo.co.nz); dinner 7 days, mains \$36

### IN BRIEF

Contemporary fine dining in a modern, warm setting





ORA KING

**Vaughan Mabee, Amisfield**  
17 / 20 🍷🍷

AMISFIELD'S bistro kitchen pays homage to local fare in a way that is simple but never simplistic. Curated by Kiwi chef Vaughan Mabee, the food tells a unique story of local produce and discovery. Diners can sit inside next to the roaring fire, or outside with a backdrop of Lake Hayes and Coronet Peak, and enjoy local ingredients like Bluff monkfish in bull kelp with cockle butter, wild Otago deer, locally foraged boletes, mountain spinach and black truffle. The jewel in Amisfield's culinary crown lies in its food innovation: horseradish snow that's reminiscent of Coronet Peak, and a "secret garden" that delights visually while adding taste and texture to the dish of cured trumpeter and puffed octopus crackers. To finish with beer ice cream in a winery, matched with a hot, light crabapple soufflé, is a perfect example of the clever way in which Mabee melds simplicity, innovation and humour.

**DETAILS**  
10 Lake Hayes Rd, Queenstown, 03 442 0556, [amisfield.co.nz](http://amisfield.co.nz);  
lunch & dinner 7 days,  
mains \$45-\$50

**IN BRIEF**  
A delightful journey through local flavours, set in a unique backdrop



Live Bluff oysters, seaweeds & weeds, frozen Bluff water & oyster juice



**Cassia**  
17.5 / 20 🍷🍷

THERE'S an electricity about Cassia, nestled underground in Auckland's downtown precinct; a communal giddy anticipation at what will emerge from the kitchen (and from behind the bar, because here are some of the best drinks in town – that marvellous gin list with fine tonics, and more complex cocktails). Sid Sahrawat (right) and his head chef Alok Vasanth conduct a symphony of spice, and their touch is masterful – just when you start to wonder if something might be too richly spiced, counterbalance draws your taste buds in another direction and you find yourself smiling yet again at their cleverness. There are moments, too, of utter delicacy, like jewels of meltingly soft cured tuna topped with sweet Balmain bugs just licked by the flame and accompanied by a dainty cashew cream. Matt Aitchison manages the floor impeccably and his team confidently balance personality with poise.

**DETAILS**  
5 Fort Lane, Auckland, 09 379 9702,  
[cassiarestaurant.co.nz](http://cassiarestaurant.co.nz);  
dinner Tues-Sat, lunch  
Wed-Fri, larger plates \$32-\$40

**IN BRIEF**  
Food you'll keep dreaming about, in a vibrant subterranean setting

JASON CRIBB/CHEN





## stuff

### Azabu

15.5 / 20

**AN AFTER-WORK** cocktail at the very chic Paul Izzard-designed Azabu makes for a fun evening, but don't even think about missing the food. Chef and co-owner Yukio Ozeki makes Nikkei, the delicious Peruvian-Japanese fusion cuisine. accessible. Classic dishes like tiradito (a kind of cross between ceviche and sashimi) and tostada (tortilla with various toppings) are fine ways to start, although if you're so inclined, the Tokyo-style sushi and sashimi also offer excellent choices. Rich pork dumplings with a spiced sauce are a must-have, and the grilled octopus is always excellent, while the juicy twice-cooked chicken makes great use of lightly bitter citrus to offset the sweetness of the dish. Waitstaff are efficiently friendly and the wine list offers interesting selections, while the varied sake list provides some serious temptation. And don't forget to check out the cocktails at Roji Bar, tucked out the back of the restaurant.

#### DETAILS

26 Ponsonby Rd, Ponsonby, Auckland, 09 320 5292.  
[azabuponsonby.co.nz](http://azabuponsonby.co.nz)  
 Lunch Wed-Sun, dinner 7 days, shared larger plates \$31-\$35

#### IN BRIEF

Lively Peruvian-Japanese food in a seriously cool space



Beef tataki with pickled shallots & dragonfruit

JASON CREB/CHAN



### Black Estate

16.5 / 20

**BLACK ESTATE** impresses from the moment its low black outline appears on the horizon through the limestone terroir and vine-covered slopes. A simple building, designed to allow in maximum sunlight, houses the tasting room and restaurant, carefully overseen by hands-on owners Nicholas Brown and Penelope Naish. It's the sort of spot you go to for a snack and a glass or two of Black Estate wine, but the tempting menu and the expertise of the staff can easily turn a short visit into a long and enjoyable dining experience. The food is locally sourced and celebrated, and many of the techniques are undertaken in-house. Gently smoked fish with pickled shallots and seaweed bread paired with the Home Block Black Estate Chardonnay 2016 was a recent inspired match, and local truffles are celebrated at truffle season to great effect. The experience is enhanced by well-trained staff who will confidently recommend matches.

#### DETAILS

614 Omihi Rd, Waipara Valley, 03 314 6085, [blackestate.co.nz](http://blackestate.co.nz);  
 lunch Wed-Sun; mains \$34-\$40

#### IN BRIEF

Simple, seasonal and flavourful produce in a warm and laidback atmosphere





Cuisine  
NEW ZEALAND  
**GOOD FOOD AWARDS**  
2017

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CREATE MORE

**Arbour**  
15 / 20

**THERE IS** a deep sense of community at Arbour. Liz Buttimore (above) works alongside her partner Bradley Hornby to develop collaborations with local growers and artisans, championing the very best that Marlborough has to offer. It's that sense of place and celebration of the local that sets this restaurant apart. The decor is simple and welcoming, cosy and comfortable. With a small menu, the best value is to be had on the "just feed me" options of three, four, five or many courses. Hornby has a wonderful sense of the importance of texture and balance in his cooking – a dish of surf clams, wild mussels, potato textures and curry oil demonstrates that ably. Service, led by Buttimore, is friendly and engaging, and the staff clearly know the menu and fervidly parochial wine list inside out. Buttimore radiates a warmth and knowledge that combine to deliver a special experience from start to finish.

**DETAILS**  
36 Godfrey Rd, Blenheim, 05 572 7989,  
[arbour.co.nz](http://arbour.co.nz); dinner Tues-Sat, mains \$36-\$39

**IN BRIEF**  
Local-focused, modern cuisine from people who care



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**Noble Rot**  
15.5 / 20

**IS NOBLE ROT** a wine bar that serves excellent food or a restaurant that serves great wine? The fact that it does both of these things and more is testament to the absolute skill of its owners: Amy Gillies, Josh Pointon, Maciej Zimny and Jean-Paul Henderson. These four, who have all been involved with other successful Wellington eateries, have set the bar high here. Whether you're a wine buff or a beginner, the unstuffy and relaxed Noble Rot has you covered. The wine list is of biblical proportions (and features drops from places you've never heard of); the service is eminently knowledgeable and the food is both visually stunning and packed with sublime flavours – think a heavenly smoked goat's cheese soufflé with pickled beer, walnut, bitter leaves and fig, or a sublime duck liver parfait with cured pork, hazelnut, grape, sauternes jelly and brioche.

**DETAILS**  
6 Swan Lane, Te Aro, 04 585 6671,  
[noblerot.co.nz](http://noblerot.co.nz); dinner 7 days, mains \$30-\$36

**IN BRIEF**  
Food for people who love wine and wine for people who love food

ARBOUR: DEREK ELYNN; FAIRFAX NZ; PASTURE: ARON MCLEAN



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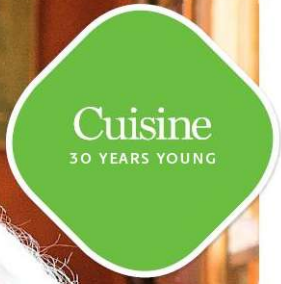
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FOOD ICONS



# WHAT A LEGEND

*We launch our inaugural Food Legend award, and Thomas Heaton looks back at some of the defining figures of the New Zealand food scene.*

AS WE CELEBRATE 30 years of *Cuisine*, we're launching a Food Legend award to run concurrently with the *Cuisine* Good Food Awards each year. Congratulations to our inaugural Food Legend, Fleur Sullivan.

## FLEUR SULLIVAN

Fleur Sullivan's food has made her Moeraki restaurant, Fleurs Place, an icon. It's an attraction for food lovers from overseas as well as a place of pilgrimage for plenty of Kiwis. That's because Sullivan has long been an advocate of good food and knowing where it's from – she's been championing fresh, seasonal produce since before it was trendy. Her seafood arrives on the wharf each day (Fleurs Place has its own quota), her food is sourced from surrounding organic growers and her wine isn't from far away either. She's been the subject of Rick Stein's food musings and is in the NZ Restaurant Association's Hall of Fame, and in 2013 was made a Companion of the New Zealand Order of Merit for services to the food industry.



ISABELLA HARBEC



We've also taken the opportunity to look back at the inspiring stories that have been told on our pages over the decades. Here, we've recognised four other people who have contributed a huge amount to the New Zealand food story. These stalwarts have been behind some of the most successful kitchens in the country, as well as helping to shine a light on NZ as a top food destination.

JULIE DALZELL



We would be remiss if we didn't recognise our very own founder for what she's done for New Zealand food. Dalzell launched *Cuisine* 30 years ago with the aim of supporting and championing New Zealand's artisan producers, and it really struck a chord. *Cuisine* was the first magazine in the country dedicated to food and wine, and it has paved the way for plenty of others in the industry. It's given a voice to some of the country's top chefs and personalities and it's all thanks to Dalzell's vision. Just like the billboards used to say, she has done amazing things with – and for – New Zealand food.

JUDITH TABRON



Tabron started her career as a chef at Logan Park Hotel in Auckland, before working her way up the ranks of various kitchens including Sails, Mikano and Hotel de Brett and eventually opening Ramses in Newmarket in the early 1990s. In 2001 Tabron opened what was to become one of the country's most successful restaurants, Soul Bar and Bistro at Auckland's Viaduct Harbour. Tabron has a long list of accolades from various industry groups, and she's helped develop some stellar staff who have gone on to do wonderful things in their own right. She has also played host to some great chefs from overseas, selling events out months in advance, and is constantly pushing the envelope.

MARK LIMACHER



Mark Limacher has been cooking in top restaurants around the world for over 40 years. He has run several successful Wellington joints, including Roxburgh Bistro, which opened in 1992, and Cafe Bastille, which launched in 2001 and was named Restaurant of the Year in *Cuisine's* inaugural awards in 2010. Limacher's current venture is Ortega Fish Shack, a *Cuisine Good Food Guide* regular that he opened with daughter Anna and son-in-law Davey McDonald in 2009. Limacher's cooking has inspired many chefs who have gone on to great things. One of those is Ben Shewry, who worked for Limacher at Roxburgh Bistro, and whose Melbourne restaurant Attica was named Australasia's best restaurant and 32nd in the world this year.

LOIS DAISH



Lois Daish: restaurateur, cookbook author, New Zealand Food Writers life member and Member of the New Zealand Order of Merit. Wellington's Number 9 on Bowen St. Mount Cook Cafe and Brooklyn Cafe & Grill have all been part of this stalwart's career, but there's plenty more to it. Daish has inspired food writers, chefs and home cooks through her food writing, which started in the 1970s in a Wellington newspaper. In 1984, Daish began writing recipes for *The Listener* and her columns were to appear for the next 25 years. In 1987, she was a founding member of the New Zealand Guild of Food Writers (now New Zealand Food Writers), which was launched to encourage camaraderie and discussion among those who made their careers in food writing. ■

LOIS DAISH: CHRIS SIELTON/THE DOMINION POST; JUDITH TABRON: MARY FITZGERALD/FAIRFAX NZ; MARK LIMACHER: NEVIN STENI/THE DOMINION POST

WIN



ATTENTION ALL WINE-LOVERS:  
**Win a weekend of luxury & top wines in Hawke's Bay**

Thanks to Cuisine, NZ House and Garden and Hawke's Bay Wine Auction, we're offering you the chance to win a weekend in Hawke's Bay for two to attend the Hawke's Bay Wine Auction, which takes place on Saturday 11 November.



From left: Tony Bish Urban Winery, Art Deco Masonic Hotel, drive a new Audi for the weekend, lunch at Elephant Hill

This is your opportunity to be a part of New Zealand's premium wine auction and experience some of Hawke's Bay's finest.

You'll stay at the Art Deco Masonic Hotel, have three days use of a luxury car and get the chance to sample some of Hawke's Bay's finest fare at Elephant Hill. Plus take an exclusive winery tour with Tony Bish at his Urban Winery and walk away with a magnum of Skeetfield Chardonnay. And Helicopters Hawke's Bay will fly you around the Bay dropping into Patangata Station to collect your Waipawa Butchery beef and lamb box.

All auction proceeds go to Cranford Hospice.

**Be in to win by signing up to our monthly newsletter at [cuisine.co.nz/eNewsletter-signup](http://cuisine.co.nz/eNewsletter-signup)**

Sign up by 30 September. Competition drawn 1 October. Winner will be notified by email. Package to be redeemed 10-12th November 2017. See our web site for T&Cs.

**To purchase wine auction tickets, please visit [www.hawkesbaywineauction.co.nz](http://www.hawkesbaywineauction.co.nz)**

**The package for two people includes:**

- 2 return airfares (ex ChCh/Wgtn/Akl)
- 3 nights accommodation at the Art Deco Masonic Hotel
- 3 days use of the latest EuroCity Audi car
- Lunch for two at Elephant Hill with a tour and tastings
- Urban Winery tour with Tony Bish, private tasting and magnum of the Skeetfield Chardonnay
- Waipawa Butchery beef & lamb box
- Helicopters Hawke's Bay heli ride for two to Patangata Station to collect beef & lamb box
- 2 tickets to the 2017 HB Wine Auction event, Saturday 11th November
- 2 tickets to the HB Wine Auction Icons & Legends Workshop, Friday 10th November
- 2 return shuttle transfers to the HB Wine Auction
- 2 dozen of the Hawke's Bay Wine Auction event wine (Chardonnay and Red Blend)



THE MAKER

THIS BOWL HAS APPEARED on many *Cuisine* pages over the years, holding plenty of senior food writer Ginny Grant's delicious recipes. It's a beautiful creation by ceramic artist Katherine Smyth, but Ginny's "all-time favourite" appeared on her Instagram feed in January in the most tragic circumstances: broken.

She couldn't bring herself to toss it out, even if the bowl's future seemed bin-bound. Nor could our art director Fiona Lascelles, when her bag of plates, carried by our mortified, then newly appointed, editor Kelli Brett fell through the bottom of her bag on the way to a shoot. Broken crockery is an unfortunate reality.

They both bided their time and kept the fragments. In May, Fiona took her plates to a workshop held at The Shelter in Ponsonby, Auckland, to learn kintsugi, the Japanese art of repair using beautiful metals and lacquer, with An Astute Assembly.

Some of those plates have now been rearranged in glorious fashion and look,

arguably, better than ever (see Ginny's recipe feature on page 98 for proof of that). Fiona recently revisited Yuka O'Shannessy and Yoko Shimoyama, the Japanese-born pair behind An Astute Assembly, taking Ginny along to their Mt Albert studio to revive her favourite bowl.

An Astute Assembly is all about showcasing Japanese culture, art and fashion in New Zealand. Shimoyama and O'Shannessy, who has a background in fashion design, want to give Kiwis the chance to bring a slice of Japan into their own homes, whether it be with one of their carefully curated products or by using what they've learned during demonstrations and workshops.

In the studio, a rack of clothing sits against the wall next to minimalist Japanese tea pots, glasses and books. The four work quietly around the table, with stacks of old records at their feet. Like a knitting group, they chat as they dab quick-drying ceramic glue onto the ceramics' broken edges.

# them's the breaks

THE JAPANESE ART OF KINTSUGI CREATES BEAUTY OUT OF CATASTROPHE, WRITES **THOMAS HEATON**.

PHOTOGRAPHY: TONY NIEBERG



CLOCKWISE FROM TOP LEFT The broken bowl; Yuka O'Shannessy of An Astute Assembly; grey putty is used to fill any gaps; Yoko Shimoyama applies lacquer to the cracks; the gluing process; taping the broken pieces in place; Ginny Grant learns the method OPPOSITE Ginny's Katherine Smyth bowl



**CLOCKWISE FROM TOP LEFT** Yuka O'Shannessy; metallic powder; the powder being applied; Yoko Shimoyama inspects her handiwork; the lacquer step gets under way; the metallic powder is the final piece in the puzzle; Ginny hard at work; the lacquer being applied  
**OPPOSITE** Metallic powder is tapped on gently



There are a few steps in the process, but it doesn't take more than a day to reinvent the broken crockery using this technique. Tubes of a quick-drying glue are gently squeezed and scraped onto the jagged surfaces, the broken pieces joined together and taped in place. Once dry, the remaining spaces are filled with grey putty. It dries quickly, so it's not long before they start scraping and chipping away the excess until the joins are smooth.

O'Shannessy tells us a little kintsugi history. Also known as kintsukuroi, it can be translated loosely as "golden joinery", and is an ancient art form that originated during the 15th-century reign of shogun Ashikaga Yoshimasa.

The story goes that the commander-in-chief sent a tea bowl to China to be fixed. He was sorely disappointed when it was returned loosely repaired with metal staples, so he charged craftsmen with the task of reassembling the bowl in a more aesthetically pleasing manner. Thus kintsugi was born.

"Kintsugi is actually a new thing for us," O'Shannessy says.

It's something she had always wanted to try, but considering artisans train for years to perfect it, kintsugi was out of

reach until quite recently. "I did some research and found one Japanese lady who's attended workshops in Japan. She learned a few different techniques that make it easier for New Zealand people."

The woman, Ai Gomi, taught O'Shannessy these techniques and together they ran some workshops not long after. Their first sessions were a success, so An Astute Assembly is planning to take more in the future, as well as creating kits for people to do kintsugi at home.

The traditional method takes weeks, but thanks to the use of an industrial "two-pot" glue, which comes in two parts that are mixed together, An Astute Assembly's process is a lot faster. Only lacquer, a refined resin from poison oak, is used in traditional methods, but it relies on a specific humidity and takes a long time to dry.

As to whether the traditional technique is better, O'Shannessy replies: "There's no such answer."

There's not one method of kintsugi considered perfect.

That's apt, considering kintsugi falls under the concept of wabi-sabi, a Japanese aesthetic that embraces imperfection and impermanence.

Wabi-sabi can also be seen in Japanese poetry, music and gardening.

It's definitely therapeutic, rearranging the pieces and seeing the plates take shape. The quiet suggestion of wine being a perfect accompaniment prompts some giggles.

"I've got lots of things waiting to be fixed. I want to apply it on wood," says O'Shannessy. The technique can be applied to just about anything, with whatever metallic powder finish you can think of, O'Shannessy says. "On buttons it's quite nice. You can do it on woods, glass, metals. Sometimes the material gives you the idea."

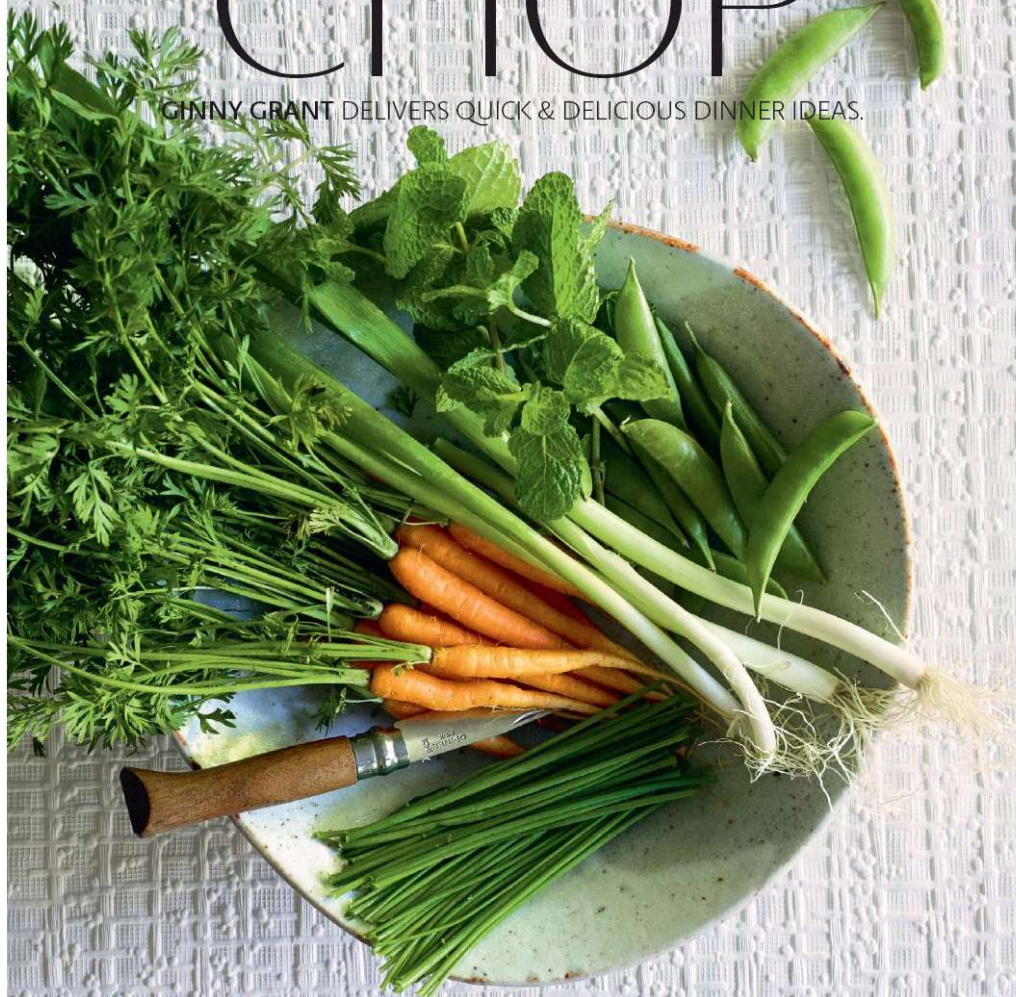
The four continue scraping the excess grey matter from the cracks over a cup of tea – a slightly more sensible midweek option. Then lacquer is applied to create a smooth, water-tight surface and the metallic powder finish is applied to the web of cracks with a paint brush.

The sinuous metallic lines will always be a reminder of the nuisance of dropped crockery, but with kintsugi it's easy to atone, considering the piece's second life is often more beautiful than the first.

[aaaselect.co](http://aaaselect.co) ■

# CHOP CHOP

GINNY GRANT DELIVERS QUICK & DELICIOUS DINNER IDEAS.



Recipes & food styling *Ginny Grant* / Photography *Aaron McLean* / Styling *Fiona Lascelles*



WHILE THE SIGNS OF spring may be apparent, at this time of year it always seems to me like some of the worst weather could be just around the corner too. So while you'll be wanting to make the most of the new-season asparagus and early new potatoes, more comforting dishes are in order. Potato gnocchi always fits the bill and if you've never tried to make it, perhaps a wet weekend is a suitable time. I've always been a believer that great food doesn't need to be complicated. A bowl of mussels steamed with aromatic herbs, or spaghetti with chilli, parsley, garlic and olive oil are some of the easiest things to make and

in all honesty, ones you don't need a recipe for. I feel the same way about chicken schnitzel – most people know how to flour, egg and crumb a piece of meat or some vegetables (in summer, I'm fond of cooking eggplant this way). But sometimes we forget the everyday. Is it a favourite because it's so infinitely adaptable? Sometimes I'll add spices to the crumb mix depending on what else I'm cooking, but plenty of fresh herbs is usually my go-to – especially with fish or chicken. And when it's served with a bright green lemony pea mash (with or without the addition of asparagus), it seems ridiculously effortless.



PORK SAUSAGE, SILVERBEET  
& SOFT POLENTA  
recipe page 52

## QUICK FIX

**PORK SAUSAGE, SILVERBEET & SOFT POLENTA** Remove the casings from 450g pork sausages, break into pieces and fry in olive oil with chopped garlic until soft. Add chilli flakes and chopped silverbeet leaves with a little stock or water and cook until wilted. In a saucepan, bring 1 litre water to the boil, season with salt, add 1 cup instant polenta and whisk constantly for 5 minutes. Add 25g butter and freshly grated parmesan to taste. Dish up the polenta and top with the sausage and silverbeet mix. Serve with your favourite salsa verde (I used Waiheke Herb Spread).

**Spice-roasted cauliflower & chickpea puree** Boil a whole cauliflower in salted water for 6-8 minutes, drain and leave to cool for 10 minutes. Drizzle with olive oil then dust with your favourite spice or curry blend. Bake in a hot oven for 20-30 minutes. Serve with a garlicky chickpea puree and a dollop of coconut yoghurt mixed with fresh coriander and mint. Top with roasted cashews.

**Persian kuku frittata with potatoes** Parboil a few peeled potatoes then grate into a bowl. Fry chopped onion with ground turmeric and cumin seeds and when soft, add chopped spinach. Add to the potato, mix together with beaten eggs and plenty of chopped spring onions and herbs such as parsley, dill or coriander. Pour the mix into an oiled heavy ovenproof frying pan, cook for 4-5 minutes, then finish under the grill. Serve with a yoghurt and dill dressing.

**Swedish-style meatballs** Combine beef and pork mince, fresh breadcrumbs soaked in milk, an egg, chopped onion and garlic, ground allspice and nutmeg and salt and pepper. Shape into meatballs and brown in a pan.

Add some beef stock, cover and cook through. Remove the meatballs and reduce the stock if necessary, add a dollop of sour cream, stir through some parsley and serve with the meatballs.

### Mini Middle Eastern lamb meat loaves

Fry chopped onion and grated carrot with chopped garlic until soft. Cool and put in a bowl with lamb mince, ground cumin, cinnamon, coriander and sumac. Soak fresh breadcrumbs in milk, add an egg, season generously and mix together well. Shape into mini loaves, put on a baking tray and cook in a moderate oven, brushing occasionally with pomegranate molasses diluted with a little water. Serve with a fattoush salad of toasted pita bread with cucumber, mint, radish and thinly sliced carrot with a sumac, lemon juice, olive oil and pomegranate molasses dressing.

**Spiced tomato & fish with Israeli couscous** Make a spice mix of ground turmeric, cumin, sumac and coriander. Fry a chopped onion with chopped red chilli until soft. Add half the spice mix and cook for another minute. Add a dash of white wine and reduce by half, then add a can of tomatoes and a couple of tablespoons of tomato paste and cook 10-15 minutes or until thick. Dust firm-fleshed fish fillets with the remaining spice mix, season and put on top of the tomato sauce. Cover and cook for 8-10 minutes or until cooked through. Check and adjust seasonings. Serve with cooked Israeli couscous dressed with olive oil, lemon juice and chopped herbs such as mint, dill and parsley.

**Skirt steak with green salsa** Trim and score skirt steak and panfry or grill for 3-4 minutes each side. Rest for 5 minutes and thinly slice. Make a salsa of finely chopped shallot, green chilli, fresh coriander, garlic and avocado. Serve with steamed new potatoes.

**Chicken salad with cucumber & yoghurt** Poach chicken breasts, cool and roughly shred. Make a dressing of Greek yoghurt, mashed garlic, olive oil and

lemon zest and juice, loosening with water if necessary. Mix the chicken and dressing with thinly sliced cucumber, celery, radishes and sliced cos leaves. Top with chopped toasted almonds.

### CHICKEN SCHNITZEL WITH ASPARAGUS, PEA & FETA SMASH

SERVES 4

#### FOR THE SCHNITZEL

1 cup flour  
1 egg, beaten with 2 tablespoons milk  
1 cup fresh herbs such as parsley, chives, marjoram or thyme, chopped  
1½ cups panko crumbs  
8 chicken tenders  
oil for frying

Put the flour in a bowl and season with salt and pepper. Put the beaten egg in another bowl and the herbs and panko crumbs in a third bowl. Dust the chicken in the flour, then in the egg, then in the herbed crumbs, one piece at a time. Set aside on a plate. In a frying pan, heat enough oil to cover the bottom, add the chicken tenders and cook for 3-4 minutes each side until golden.

#### FOR THE SMASH

2 bunches asparagus, sliced in rounds  
2 tablespoons olive oil  
1 shallot, thinly sliced  
2 cups peas  
grated zest of 1 lemon and juice of ½  
100g feta (I used goat)  
½ cup mint, basil or a mix, shredded

Blanch the asparagus in boiling salted water for 1 minute, drain and reserve the cooking water. Plunge the asparagus into cold water. Heat the oil in a pan and fry the shallot until soft, then add the peas and ½ cup reserved asparagus cooking water and cook until the peas are tender. Remove half the peas and quickly blitz in a food processor, adding extra liquid if necessary, then return to the pan with the asparagus. Add the lemon zest and juice, crumble through the feta, add the herbs and serve with the chicken. (DF)



CHICKEN SCHNITZEL WITH ASPARAGUS, PEA & FETA SMASH

#### KEY TO SYMBOLS

(V) VEGETARIAN  
(DF) DIABETIC-FRIENDLY  
(GF) GLUTEN-FREE  
(HF) HEALTHY FATS



## THIS WEEKEND / *make gnocchi*

**GNOCCHI IS THOUGHT** to be notoriously difficult to make, but as long as you take a little care along the way, it's a cinch. The potato variety should be floury – I like Agria here. The egg yolk is not strictly necessary, but it does help make the mixture more stable to work with. I usually start off with the minimum amount of flour then add more as necessary. You can add other flavours – pureed roasted beetroot or wilted and pureed spinach are fine additions, as are herbs such as chives or spices such as saffron.

### SERVES 4-6

1kg medium Agria potatoes, scrubbed  
1 teaspoon sea salt  
1 egg yolk  
100g-200g flour

Preheat the oven to 220°C. Bake the potatoes for 1 hour or until cooked through. When cool enough to handle, cut in half lengthwise and scoop out the flesh – you should have just over 600g – and put through a ricer or mash into a bowl. While the potato is still warm, add the salt and egg yolk and mix well. Add 100g flour and incorporate well.

Bring a saucepan of water to the boil and add salt. Cut off a small piece of the dough (it will be very soft at this stage), put some of the remaining flour on a clean bench and roll the dough out into a long sausage shape about 1½cm-2cm thick. Cut into small lengths about 2.5cm, run each piece down the back of fork tines and flick off (this isn't

completely necessary, but the indents give the sauce something to sit in). Put onto a baking paper-lined baking tray.

Put a few of the gnocchi into the simmering (not boiling) water. They will sink to the bottom and rise to the top. If they break up, the rest of the batch will need more flour. Re-roll and test again. They are cooked when they rise and float on the top – give them another 30 seconds and remove with a slotted spoon. When you are satisfied that your gnocchi have enough flour, prepare the remaining gnocchi.

You can freeze the uncooked gnocchi at this point and cook from frozen at a later date – simply freeze on the lined baking tray and when frozen, put into a sealable bag. They will take an extra minute or two to cook, but beware – I find they don't seem as stable when frozen. Instead of freezing, I tend to prefer to cook the gnocchi, plunge into icy-cold water, drain and toss with olive oil. Refrigerate until needed (ideally no more than 1-2 days), then reheat for a minute or so in simmering water before tossing with a sauce.

### GNOCCHI WITH PESTO & SPRING VEGETABLES

#### SERVES 4-6

2 tablespoons olive oil  
2 cloves garlic, thinly sliced  
3 spring onions, cut into 5cm pieces  
1 bunch baby carrots, scrubbed  
250ml vegetable stock or water  
grated zest and juice of 1 lemon

1 bunch asparagus, thinly sliced on the diagonal  
1 cup peas  
100g sugar snap peas  
2 cups broad beans, shelled  
2 tablespoons pesto  
1 batch gnocchi, cooked  
freshly grated parmesan to serve  
**(DF) (V)**

Heat the oil in a wide saucepan. Add the garlic and spring onions and cook gently for a minute. Add the carrots, stock and lemon juice. Cook for 5 minutes, then add the asparagus, peas, sugar snap peas and broad beans and cook for another minute until tender. Add the pesto and lemon zest and stir quickly. Add the cooked gnocchi, toss well and adjust the seasoning. Serve with parmesan.

**Gnocchi with blue cheese, walnuts & spinach** Wilt spinach in saucepan until soft then set aside. In the same pan, fry garlic in butter, add some chopped rosemary, crumble through some blue cheese and a small amount of cream. Return the spinach to the pan, add cooked gnocchi and scatter with walnuts to serve.

**Baked gnocchi with tomato and mozzarella** Make a quick tomato sauce with garlic, tinned tomatoes, balsamic vinegar and basil leaves. Cook the gnocchi briefly, put into a baking dish with the tomato sauce, scatter over torn mozzarella and drizzle with a little cream. Bake until bubbling. ■



GNOCCHI WITH PESTO & SPRING VEGETABLES



## HAVE YOU TRIED?

### Cooking with Pic's Crunchy Peanut Butter

**IF NOT, YOU SHOULD HAVE!** When I discovered Pic's Peanut Butter at the Nelson market over a decade ago, I was hooked, and would often order it online. Now it's in supermarkets everywhere, much to my delight. It can't be beaten on a piece of Vogel's, but at my house it often makes its way into a meal too.

#### PAD THAI WITH SALMON

SERVES 2

100g 5mm-thick rice noodles  
 3 tablespoons palm sugar, finely grated or chopped  
 3 tablespoons fish sauce  
 2 tablespoons tamarind puree  
 2 tablespoons crunchy peanut butter  
 3 tablespoons vegetable oil  
 2 pieces skin-on salmon fillet  
 2 cloves garlic, sliced  
 1 shallot, thinly sliced  
 2 eggs  
 1 bunch Chinese chives (or use spring onions), sliced into 2cm pieces

250g packet bean sprouts  
 2 tablespoons roughly chopped roasted peanuts, 2-3 tablespoons fried shallots and lime wedges to serve

Soak the noodles in cold water for 30 minutes – they should still be quite firm. Make the sauce by putting the palm sugar, fish sauce and tamarind in a small saucepan and gently heating until the sugar has dissolved. Remove from the heat and add the peanut butter. Set aside.

In a large wok, heat 1 tablespoon of the oil, add the salmon, cook for 2-3 minutes each side, then remove and set aside. Add the remaining oil, the drained noodles and half the sauce and stir constantly for a minute. If the noodles at this point seem a little undercooked, add a tablespoon or two of water. Push the noodles to one side of the wok and add the garlic and shallot. Stir well for a minute until beginning to colour. Toss the noodles with the garlic and shallot,

then push to the side again and break in the eggs. Break up with a spatula, then leave for a minute or so, flip over and break into smaller pieces.

Turn off the heat, add the chives and bean sprouts and combine all the ingredients together. Allow the chives and bean sprouts to wilt slightly. Taste and add a little more of the sauce if needed and adjust with extra fish sauce, sugar, lime juice and chilli flakes as necessary. Divide between two plates. Break up the salmon and add to the plates, scattering with the peanuts and shallots and serving with lime wedges. **(DF) (GF) (HF)**

**Vegetarian gado gado** Cook a chopped shallot in sunflower oil with a couple of cloves of chopped garlic, ½ chopped red chilli, a thinly sliced lemongrass stalk, 1 tablespoon soy sauce, 1 tablespoon rice vinegar, ¼ cup crunchy peanut butter, ½ cup coconut milk and 1 teaspoon brown sugar or palm sugar. Bring to a gentle simmer and cook for a minute or two. Adjust seasonings as required. Serve a platter of soft- or hard-boiled eggs and vegetables such as boiled new potato, blanched green beans, shredded cabbage, asparagus, cucumber, tomatoes and carrots with the peanut sauce and lime wedges.

**Pork curry with coconut** Fry 500g pork stir-fry (or thinly cut steaks) to brown. Add sliced shallot, a sliced lemongrass stalk and a few kaffir lime leaves and fry for another minute. Add 1-2 tablespoons red curry paste, 1 cup chicken stock or water, ½ cup coconut milk and 2 tablespoons crunchy peanut butter and bring to a gentle simmer. Add bamboo shoots and bean sprouts. Adjust seasoning with fish sauce and lime juice. Serve with rice and greens. ■

**CREDITS** White and grey speckled plates (gnocchi), Richard Naylor Ceramics; speckled plates (schnitzel), Holly Houston Ceramics; wooden cup, Walk In the Park; white bowls, Betty Chung Ceramics. For full details, see Credits Index.



PAD THAI WITH SALMON

# beyond the buffet

ONCE STIGMATISED AS BLAND AND BORING, HOTEL DINING IN NEW ZEALAND IS FINALLY COMING INTO ITS OWN, WRITES **DAVID BURTON**.

Ever since the first licensed restaurants were allowed to open in 1961, we've turned our collective back upon hotels, typecasting them as safe but not very exciting places to eat. However, this stigma may soon fade as our burgeoning hotel industry offers ever more sophisticated choice.

**CONSIDER THE STEREOTYPE** of the hotel executive chef. He wears the classic tall hat and is somewhat rotund, if not downright fat. Striding about the kitchen with a clipboard, he grunts stern orders in some undefinable central European accent. His uniform, festooned with pens on one sleeve, is ironed and spotlessly white, mainly because he spends all day in his office doing paperwork. Most days he's out the door by 3pm.

He's very efficient on costings and profit margins, but low in creativity. Unsurprisingly then, his all-you-can-eat buffet selection is only slightly fresher than the concepts that drive it.

While this may no longer necessarily be the reality, it's still the perception many New Zealanders have of hotel chefs.

At one time the archaic licensing laws in this country meant you had to dine at hotels to legally drink wine with your meal. Hence, ever since the first licensed restaurants were allowed to open in 1961, we've turned our collective back upon hotels, typecasting them as safe but not very exciting places to eat.

However, this stigma may soon fade as our burgeoning hotel industry offers ever more sophisticated choice.

Tourism has boomed in recent years and New Zealand Trade and Enterprise predicts that by 2022 expenditure will increase by 65 per cent. Hence, they say New Zealand needs 26 new hotels to cope with increased visitor demand over the next decade.

Already, three prestigious international hotel chains are in the process of bringing luxury to these shores – Park Hyatt, Sofitel and QT. Almost by definition, all three will be expected to deliver superior cuisine.

The foundations for Auckland's \$200 million Park Hyatt are currently being laid on the old Team New Zealand site at the heart of the Wynyard Quarter. Its Beijing-based owners, Fu Wah International Group, also have plans for a second \$300 million hotel and apartment complex a couple of blocks away.

In Auckland, Wellington and Queenstown, the premium French brand Sofitel has recently spread its wings. Sofitel So is nearing completion

ANNA CRICHTON





**Hotels face a conundrum – they need to offer house guests somewhere to have breakfast, lunch and dinner, but seeing empty breakfast bars at dinner only reinforces the customer stereotype of hotel restaurants as boring places.**

Bank in Customs St, Auckland, featuring a luxury rooftop restaurant.

Meanwhile there's Lava, the high-end restaurant at Sofitel's other Auckland property, Sofitel Auckland Viaduct Harbour. Executive chef is Sebastian Hindrich, who for seven years headed the kitchen at The French Café. His current menu, with mains priced from \$40-\$46, includes seared scallops (with sweetcorn, pancetta, parmesan, black truffle and tarragon) and Savannah eye fillet (with cheeks, parsnip, confit carrots, Pedro Ximénez and sorrel butter).

Before being closed by fire soon after it was launched late last year, the Jardin restaurant at the new Sofitel Wellington was magnificent: you sat at enormous, plush banquettes beneath a wrap-around mural of feminine flowers, framed within iron grilles as if to emphasise the masculine wood-burning grill (perhaps a little more fiery than Sofitel might have liked!).

Recently Australia's hip, quirky QT Hotel chain bought Chris Parkin's equally offbeat Museum Hotel and rebranded it the QT Museum Hotel Wellington. They've spent \$12 million refurbishing the foyer and the rooms, but apart from tweaking the paint scheme and re-upholstering and re-gilding the Louis Quinze chairs, they have left the one-hat Hippopotamus Restaurant alone, allowing chef Laurent Loudeac to maintain his creative freedom.

"Never once have I told Laurent what to do or when to arrive," swears the incoming GM Steven Oakley.

This was Chris Parkin's approach too, which possibly explains why Hippo, unusually for a hotel restaurant, has always set trends with its modern French style rather than followed them. Accordingly, on weeknights 70 per cent of its customers are from outside the hotel, climbing to 90 per cent during the weekends.

Oakley is making his mark by extending into the carpark with Hot Sauce, a small Japanese-Korean tapas and cocktails bar.

At QT Queenstown, meanwhile, while the accommodation side of the hotel is not due to open until later this year, they have already launched Bazaar Interactive Marketplace featuring seafood, cheese and charcuterie bars, Asian and grill stations, Italian wood-fired pizza ovens and a dessert bar. Chefs stand at these stations and chat with customers as they cook.

One solution to the hum-drum hotel restaurant problem, championed most famously by Gordon Ramsay in London, is for a premium hotel to bring in a named chef. This has already been shown to work at SkyCity in Auckland, where Peter Gordon has put his name to The Sugar Club and Bellota and Sean Connolly has given his to The Grill and Gusto at The Grand. Al Brown, meanwhile, heads up Depot and The Federal Deli, while Nic Watt is at the helm at Masu and Huami.

In Wellington, the recently opened Park Hotel has gone a step further and partially contracted out its restaurant.

Sterling Woodfire Grill is owned by the hotel in conjunction with operators Simon Pepping and Stephanie Myers of the well-respected Egmont Street Eatery. Chef Ben Convery is able to put his own spin on things in addition to bowing to the constraints imposed

by unadventurous business travellers. In other words, there's "pork fillet, tuatua, popcorn bisque, rainbow chard" in addition to the rack of lamb.

Pepping says guest breakfasts are charged to the hotel, albeit at a low rate, while room service, which entails training hotel night staff, is fully charged for.

Hotels face a conundrum – they need to offer house guests somewhere to have breakfast, lunch and dinner, but seeing empty breakfast bars at dinner only reinforces the customer stereotype of hotel restaurants as boring places.

However, hotels with a small breakfast trade can easily disguise their buffet table, and even where breakfast is important, solutions have been found. Wellington's InterContinental recently refurbished their Chameleon restaurant, cleverly hiding the breakfast bar behind a long panel of marble facing the kitchen pass, and it has received a hat in this year's *Cuisine* Good Food Guide (see page 54 of the guide that came with this issue).

So great hotel restaurants do exist, and some, like Pescatore at The George in Christchurch, have maintained high standards for decades. Furthermore, there's a layer of haute cuisine spread right across New Zealand's luxury country lodges, albeit inaccessible to locals with average incomes.

Interestingly, New Zealand's prejudice against hotel restaurants is by no means shared the world over – in cities like Madrid, Barcelona, Hong Kong and Singapore, certain hotel restaurants enjoy very high status.

In many ways, hotels offer trainee chefs the perfect opportunity to discover their niche, doing the rounds of the formal restaurant, the casual coffee shop and banquet catering. Moreover, these lucrative income strands offer hotels financial scope for sending chefs off to competitions, and more importantly for in-house culinary experimentation, which is sorely needed.

But while hotel restaurants do need to attract more outside talent, such as chef Paul Limacher at Chameleon, even old-school hotel chefs could turn their own situation around.

According to Laurent Loudeac, the solution is simple: "They need to get out of the office and spend more time in the kitchen!" ■

SPONSORED CONTENT



## GET ALL DOLLED UP



2005

Lime, banana &amp; peach tart

### AS *CUISINE* CELEBRATES ITS 30TH YEAR, DOLE CELEBRATES THE MODERN EVOLUTION OF THE FRUIT TART

First seen in the *Cuisine* pages in 2005, banana and lime tart is back for 2017, and this time is paired with sweet pineapple, encased in a shortcrust pastry filling. Sprinkled with lime zest and accompanied by a pineapple salsa, this dessert is sure to sweeten up any winter meal. For the full recipe please visit [www.dolenz.co.nz/recipes](http://www.dolenz.co.nz/recipes)

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+Westland Milk Products calculation based on data reported by Nielsen through its Retail Index Service for the butter segment for the 3-year period ending July 2nd, 2017, for the New Zealand total grocery market. (Copyright © 2017, The Nielsen Company.)

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A KIWI TAKE ON  
A STICKY SOUTH  
AMERICAN FAVOURITE

## CRISPY BITS

EDITED BY ALICE NEVILLE

67

THE WAHINE TOA  
WHO'S CHAMPIONING  
NEW ZEALAND FOOD

Paul Schrader,  
Kelda Hains and  
Matt Hawkes at Rita



### ALL ABOUT RITA

*Just a year shy  
of turning 20,  
much-loved  
Wellington cafe  
Nikau is getting  
a sister.*

WHILE SOME HOSPO folk see a bit of success with their first venture and jump headfirst into building an empire, Paul Schrader and Kelda Hains are more the take-things-slowly types. "It wasn't ever a bidding drive for us to do a second one, but I guess we always felt we had another one in us," says Paul.

But they'd had their eye on the historic cottage at number 89 Aro St for some time, initially thinking it would be a good spot for a wine bar. When it came up for sale, they couldn't resist, and since the purchase early last year "it's just been percolating away", says Paul. "We've been working out exactly what it should be, and making sure Nikau was watertight."

Chef Matt Hawkes came on board and Rita was born – not, as it turns out, a wine bar but a cosy neighbourhood eatery. (Though there will be wine, of course, not to mention beer – Rita cosies up to the Garage Project tap room next door at number 91. "We were trying to work out how we could get the pipe through the wall, but it would probably end up going straight to the kitchen," quips Paul.)

The space's intimate nature gives it a domestic quality, which is partly why a three-course set

menu format was chosen. "You stand in the kitchen and you can see everyone and vice versa. There's a huge element of trust involved when you're dictating terms of what people are going to eat, and I guess we feel people can trust us."

Rita is named for Kelda's grandmother, who was born in 1910, the same year the cottage was built, and had a big influence on her life and cooking style. The menu will tip its hat to that period – "things that were going on in our food history with a bit of a zhush up", as Paul puts it – and in a nice touch, a line from one of Rita's letters to Kelda has been painted on the wall by artist Sarah Maxey (pictured above).

There will be two sittings each night – an earlier one aimed at neighbourhood folk on their way home from work and the pre-theatre and pre-film crowd, and a second that can be a bit more leisurely if the diners so desire. Rita is open from Tuesday to Saturday and due to the littleness of the place – it's a 30-seater – and the set menu format, they're strongly encouraging people to book. [rita.co.nz](http://rita.co.nz) / ALICE NEVILLE

\*See page 120 for a sneak peek of recipes from the new Nikau cookbook.

NICOLA EDMONDS



DESIGN FILES  
PHOEBE WILDING

**THE FABRICS UNDERLYING** our updated *Cuisine* classics (page 86) were themselves born of a special kind of recipe. Phoebe Wilding is an Auckland-based textile artist who dyes natural fabrics using dyes she's made largely from foraged plant materials. Her creations, which have been transformed into dresses, scarves, table cloths, pillow cases and blankets, among other things, come in a kaleidoscope of colours reflecting the spectrum of the natural realm.

Phoebe learnt colour extracting and bonding techniques while studying textile design at Massey University in Wellington. She'd noticed an international trend towards resurrecting hippy-era natural dyes as consumers became conscious of the environmental impact of textile manufacturing. Having grown up rurally, south of Kaikoura, Wilding was inspired to experiment with dye sources from her own backyard. Flax pods, she found, produce beautiful hues of brown; totara leaves and bark, a sunshiney array of yellow.

Over the past year, Phoebe has painstakingly compiled a book of more than 100 swatches – “kind of like a cookbook”, she says – which features fabrics such as wool, silk and linen treated with her handmade concoctions, alongside the dye recipe, and the location and climate in which plant materials were sourced. In rainy Auckland, Phoebe explains, eucalyptus leaves tend to yield verdant greens; in drier conditions, they produce more peachy tones.

Today, she's pursuing her craft full time from her Grey Lynn home, where she experiments with plant materials she's plucked from the West Auckland bush, or gathered from the coast and gullies of her South Island home turf. Colours can be extracted from leaves, berries, flowers – even roots. She also uses natural dye powders, such as indigo or madder root, from Hands Craft Store in Christchurch.

Phoebe applies the dyes using techniques such as Japanese shibori and Javanese batik to create one-off designs. Her fabrics are used by fashion designers and weavers, as well as home crafters, who provide her with natural fabrics for her to transform. She begins by matching the fabric weight to the correct ratio of plant material, then steeping a “giant teabag” in either hot or cold water. Results are hard-won, with some fabrics taking weeks to get just right.

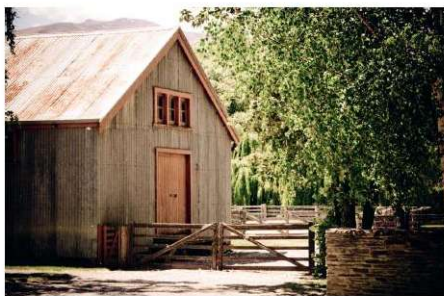
The opportunities for creativity are endless, she says. “No two dye baths are ever the same.” [phoebewilding.com/](http://phoebewilding.com/) / BRITT MANN



**ARTISAN WATCH**  
Pampero Premium Milk  
Caramel Spread

**SLATHERED ON** on crepes, bread and cakes, added to coffee or drizzled on ice cream, dulce de leche is big business in South America, but it's relatively rare here in New Zealand. Brazilian Newton Pontes is hoping to change that, having started making his own just a couple of years ago. Originally from Porto Alegre, where it's called doce de leite, he's been in New Zealand for almost seven years. Newton imports Brazilian food and products with his company Nutryfoods, which he started with compatriot Eliseu de Oliveira. Their dulce de leche, dubbed Pampero, is the only product being made here and it might be the only one of its kind. Argentina is reputedly the home of dulce de leche – hundreds of thousands

of tonnes of the caramel is made every year – but it's eaten all over the continent. In South America it's usually made from milk from cows in Pampas – the product's namesake – a dairy-rich area that covers Uruguay, Argentina and Brazil. “They give a lot of grain to the cows and calves in Argentina. New Zealand milk is way better,” he says. The ingredients are simply milk and sugar so their quality is important. Making the sticky, rich caramel is not like making a simple caramel in a saucepan, nor is it much like making condensed milk. The cooking process is complicated, with several stages at temperatures ranging from 30 to 99 degrees. It's done in large vats not unlike what you might find in a brewery. Pampero is made with less sugar than traditionally used, and he says it's much healthier for it. “We thought, this is for the Kiwi market, and they don't like too much sweet,” he says. Newton has experimented with cinnamon and chocolate varieties, but has stayed true to the original product because it's hard to beat as is. He's now looking into ways to make their own cajeta, a Mexican variety of dulce de leche made with goat's milk. [nutryfoods.com/](http://nutryfoods.com/) / THOMAS HEATON



**WET JACKET & CHEESE**

Wet Jacket Wines cellar door, the only place in the world where you can buy a bottle of Wet Jacket to take home, has started saying “cheese”. A wide range of Whitestone cheeses is now available for purchase at The Woolshed, the beautifully restored 150-year-old stone farm building that serves as Wet Jacket's shop window. The Woolshed opened last year. With its location near Lake Hayes (not far from Queenstown), its historic charm and the exclusiveness of the brand, it has become a popular stop on the Central Otago wine trail. “And now we've got some great Kiwi cheeses here too,” says Wet Jacket founder and owner Greg Hay. JOHN SAKER

GRACE GEMHILUCCI



**HOT DIGGITY DOG**

Titi hotdog with horopito pickled onions and mānuka-smoked chilli relish, anyone? This fine-looking dish represents the equally fine city of Dunedin in *Savoir Faire*, an online cookbook celebrating the world's UNESCO Cities of Literature, of which Dunedin is one. The book is the brainchild of Dunedin mayor Dave Cull and the dish was conjured up by Otago Polytechnic food design lecturers Richard Mitchell and Adrian Woodhouse, who took inspiration from the lyrics of Graeme Downes of The Verlaines and the beer of Richard Emerson, specifically the Bird Dog IPA that is a tribute to The Verlaines' 1987 album of the same name. Google 'Savoir Faire' and 'Dunedin' and you'll find the book in full.

TRY IT, YOU'LL LIKE IT



- 1 Sawmill Brewery's newly released Baltic Porter and Chocolate Stout have been keeping us toasty through the winter months – they're \$10.50 for a 500ml bottle from good liquor stores. [sawmillbrewery.co.nz](http://sawmillbrewery.co.nz)
- 2 Lewis Road Creamery's latest ice cream release is a collaboration with the excellent Pic's Peanut Butter from Nelson. With a generous sprinkle of milk chocolate flakes, it's a jolly good time. \$9 for a 470ml tub. [lewisroadcreamery.co.nz](http://lewisroadcreamery.co.nz)
- 3 Six Barrel Soda's new Lemon Honey Ginger syrup is made with fresh lemon juice, J. Friend & Co Wildflower honey and organic Fijian ginger. With a hint of pepper, it's just a wee bit spicy, and perfect for fighting off those lingering winter chills. \$16.50 for 500ml. [sixbarrelsoda.co.nz](http://sixbarrelsoda.co.nz)
- 4 Porirua's finest has gone global – the Whittaker's Destinations Collection features tastes from all corners of the globe, with the likes of Indian cardamom and Italian
- 5 apricots joining creamy milk chocolate in a most happy marriage. RRP \$4. [whittakers.co.nz](http://whittakers.co.nz)

Speaking of chocolate, the *Cuisine* Artisan Award-winning Wellington Chocolate Factory has teamed up with Mac's on a very tasty chocolate stout called Sweet Disposition. Made with organic Dominican cocoa, single-origin Peruvian Criollo bean chocolate and organic Peruvian cacao nibs and husks, it's \$15 for a four pack. [macs.co.nz](http://macs.co.nz)



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**HIP HIP HOORAY**  
Congrats to the Kiwi chefs who made it to the Pacific semi-finals of the S.Pellegrino Young Chef competition – Robert Fairs of Roots, William Mordido of Buko and Jason Kim of Sidart (above is Jason's "Yin & Yang" scallop dish). The trio will be hoping to emulate Apereo's Leslie Hottiaux, who represented the region in the finals in Milan last year, when they go up against six Australian chefs in Melbourne in September.

**DIARY DATES**

**AUGUST**

**11-27 / VISA WELLINGTON ON A PLATE** The capital's much-loved food and drink festival is back for another year of pop-ups, burgers, cocktails and more. / [visawoop.co.nz](http://visawoop.co.nz)

**19-21 / WINE & FOOD CELEBRATION** Demos, wine tasting, master classes and celebration dinners are on offer at this NZ School of Food & Wine event in Auckland. / [event.foodandwine.co.nz](http://event.foodandwine.co.nz)

**26 / LE FRENCH FESTIVAL** French market stalls take over Shed 10 during the day, with a celebratory dinner to finish. / [frenchfestival.nz](http://frenchfestival.nz)

**SEPTEMBER**

**16 / WHITIANGA SCALLOP FESTIVAL** Scallops cooked myriad ways, cooking demos and classes and live music. / [scallopfestival.nz](http://scallopfestival.nz)

**24-25 / THE CHOCOLATE & COFFEE SHOW** All things chocolate and coffee at

The Cloud in Auckland, including workshops, master classes and demonstrations. / [chocolatecoffeeshow.co.nz](http://chocolatecoffeeshow.co.nz)

**30 / CHRISTCHURCH ART GALLERY FOUNDATION FUNDRAISER** Fergus and Margot Henderson are cooking with Jeremy Lee of London's Quo Vadis to raise funds to buy a Ron Mueck work. / [christchurchartgallery.org.nz](http://christchurchartgallery.org.nz)

**OCTOBER**

**1 / FESTIVAL ITALIANO** All fresco lunches with Auckland Italian restaurants, plus over 30 stalls, tastings, workshops and live music in Newmarket. / [festivalitaliano.co.nz](http://festivalitaliano.co.nz)

**1 / MARLBOROUGH BEER FESTIVAL** A celebration of Marlborough brews, with great food matches and a Bavarian-style band. / [eventfinda.co.nz](http://eventfinda.co.nz)

**7 / KAIKOURA SEAFEST** Chef demos, food and wine stalls and live entertainment. / [seafest.co.nz](http://seafest.co.nz)

**7 / IT! BAY OF ISLANDS FOOD & WINE FESTIVAL** Vineyards, food stalls, kina-sucking and oyster-shucking competitions and live music in Paihia. / [facebook.com/itbayofislandsfestival/](http://facebook.com/itbayofislandsfestival/)

**20-21 / THE OKERE FALLS BEERFEST** Beer, music, food and fun with a German bent near Rotorua. / [okerefallsstore.co.nz](http://okerefallsstore.co.nz)

**26 / THE CHRISTMAS COUNTRY FETE** Local food and wine, live music, demonstrations and stalls galore in Culverden. / [thefete.co.nz](http://thefete.co.nz)

**NOVEMBER**

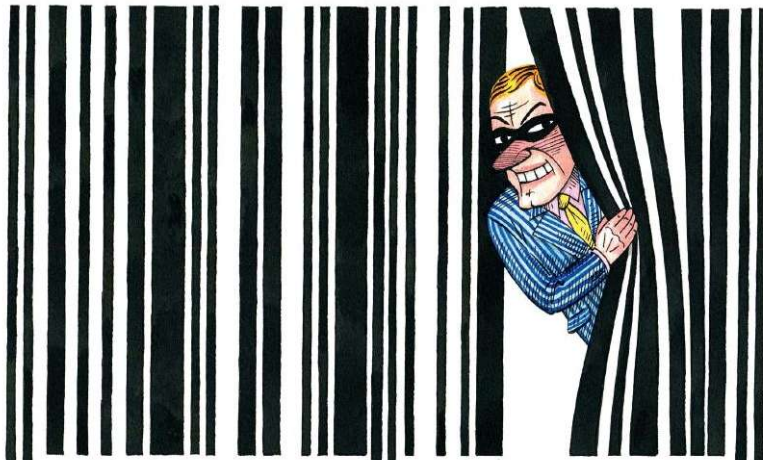
**3-12 / SUMMER FAWC** Always a highlight of the festival year, sunny Hawke's Bay plays host to 10 days of food and wine events. / [fawc.co.nz](http://fawc.co.nz)

**16-19 / TASTE OF AUCKLAND** Restaurant stalls, chef demos and more return for another year at Western Springs. / [tasteofauckland.co.nz](http://tasteofauckland.co.nz)

**FRIED TO A CRISP** BY ANNA CRICHTON

The pros and cons of food labelling

© RichTyn



6 903456 789012

ANNA CRICHTON



**RACHEL TAULELEI** has been telling New Zealand's food story for over 20 years by championing this country's sustainable and premium-quality produce. Of Ngāti Raukawa, Ngāti Rarua and Ngāti Koata descent, she became chief executive of Māori food and beverage company Kono NZ, which produces fruit, ciders, wines and seafood, just under two years ago. Before taking the helm at Kono, Rachel set up premium seafood supplier Yellow Brick Road, which is now owned by the company she heads. Before that, she spent eight years working for New Zealand Trade & Enterprise (NZTE) as trade commissioner to the United States. Awarded a Member of the New Zealand Order of Merit in 2016 for services to the food and hospitality industry, she's credited with leading significantly positive change in the seafood industry. "I guess my drive, or passion, in general, is from my parents. They have always worked and operated their own businesses and that gave me a certain kind of energy, if you like," she says. Not long after finishing her law degree at Victoria University, in 1997 she joined

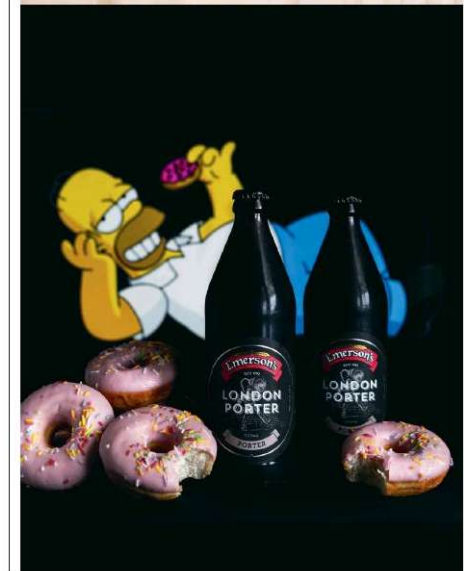
JASON CREAGHAN

NZTE and spent much of the next nine years in the States. She returned to Wellington in 2006 and set up Yellow Brick Road, and soon was providing long-line-caught seafood to the best restaurants in New Zealand, despite initial plans to focus on exporting to the US. "A couple of [New Zealand] chefs came to me and said 'we want this!'" It came as a shock, she says. "What, we don't have this?" She felt the provenance of New Zealand's seafood deserved a bigger focus. "The model of the company flipped pretty quickly, because I've got a real focus on New Zealand being the best version of itself. "I saw a huge amount of work going into the production end, and equally the care given in restaurants, but between the two there were a lot of hands which served to diminish the quality of the product." The born-and-bred Wellingtonian has always been a food lover, and for her it's about much more than what's on the plate. "I think like most New Zealanders, I grew up enjoying really good food," Taulelei says. "It's more about the people you eat it with." [kono.co.nz](http://kono.co.nz) / **THOMAS HEATON**

Everybody Eats is a group that cooks pay-as-you-feel dinners on Monday nights at Gemmayze Street in Auckland using food that otherwise would have been binned. [instagram.com/everybodyeatsnz](http://instagram.com/everybodyeatsnz)

**CRAFT BEER CORNER**  
**MMM... BEER & DOUGHNUTS**

**IN AN INDUSTRY** filled with characters, Richard Emerson still stands out. The founder and head brewer of Emerson's Brewery has been described variously as a genius, an innovator, a mentor, looking a bit like Chuck Norris, an inspiration, a work horse, absolutely hilarious, award-winning, and maybe just a little bit crazy. And those are only my descriptors of the man who set up a brewery in the family garage with his dad in 1992, and who now runs a large, sleek and modern facility in Dunedin. Although controversial at the time, Emerson's became part of the Lion family in 2012. This has seen production and distribution explode, while quality (under Richard's ever watchful eye) remains high. The first beer served at the new brewery opening was Emerson's London Porter (5 per cent), their debut beer a quarter century ago. Brewed in the traditional 1740s dry English porter style, this dark, mellow and silky brew has notes of milk chocolate, roasted coffee beans and raisins. My initial thought was to match this classic Emerson's beer to the modern oysters with a kick (page 76) because dry porter and juicy molluscs are natural culinary playmates for very good reasons. However, London Porter also works wonders with the mini doughnuts (page 82), with the beer's rich chocolate complementing the fried morsels' sugary sweetness, and the brew's coffee dryness accentuating the dessert's sharp citrus zest. After all, has noted food critic Homer Simpson taught us nothing about the glorious marvels of doughnuts and beer? Particularly at the same time... [emersons.co.nz/](http://emersons.co.nz/) / **NEIL MILLER**



# ROOTS' 5TH ANNIVERSARY CELEBRATION

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Cuisine



## AUCKLAND

Modern Chinese restaurant **HUAMI** is the latest offering from Masu's Nic Watt and the SkyCity group. Executive chef Jeff Tan is at the helm in the kitchen, with Kai Zhao leading the front-of-house team, and the lavish fit-out (pictured) is inspired by old Shanghai.

Melissa Morrow, Blair Russell and Sarah Conway of Ponsonby Road Bistro have opened **THE HALCYON** in the spot formerly occupied by Andiamo.

Billed as a Euro-Latin neighbourhood bar, **BARULHO** is the new Parnell venture from the team who ran Ponsonby Central's Maldito Mendez.

Moving into the site Maldito Mendez vacated is **HONEYBEAR**, the latest from Mark Wallbank and Che

Barrington of The Blue Breeze Inn et al, which is serving up their take on Burmese-Indian street food.

Simon Gault has returned to the Viaduct with an all-day, local produce-focused eatery called **GIRAFFE** (his little daughter chose the name).

**FERIZA** is a slick new all-day Turkish restaurant at the Wynyard Quarter, with a mezze-focused menu and Ottoman-inspired cocktails.

Malaysian chain **PAPPARICH** has opened in Sylvia Park.

## KĀPITI COAST

Friends Helen Turnbull (formerly of Queenstown's Rata and Wellington's Hummingbird) and Eddy Kennedy (also ex Hummingbird) have opened

**50-50** in Paraparaumu Beach, serving "modern New Zealand cuisine with a global twist".

## WELLINGTON

**FORAGE KITCHEN & BAR** has opened in the refurbished Grand Mercure Wellington, with head chef Stephen Fernando bringing a "flower to root, nose to tail" ethos.

## NELSON

The new owners of wine store **CASA DEL VINO** have added a tasting bar to the cosy Hardy St spot, with platters available on Friday evenings.

## CHRISTCHURCH

The owners of the popular Pot Sticker Dumpling Bar have opened **SISTER KONG**, their take on a Hong Kong baijiu house, serving bao burgers.

**ENGINE COFFEE BREWERS** is a new specialty coffee bar hidden away on the corner of Saint Asaph and Madras Sts.

## QUEENSTOWN

**YONDER** is a new all-day eatery housed in the historic McNeill's Cottage, with interesting lunch and brunch offerings and a sharing-focused dinner menu.



## WINE & TIDE

You can almost sense the sea lapping at the door of the new Moore Wilson liquor store in Porirua. Each wine category is housed in its own flaking weatherboard "boatshed"; the counter is itself a boat, and Paremata seaside scenes fill wall space. The nautical theme was conceived by Wellington creative company Human Dynamo Workshop. They took their brief from members of the Moore family, who own the business. The Moores are boaties and wanted to celebrate the coastal ambience of the area. "The goal was to create a destination store, one that people would enjoy entering and wandering through," said Moore Wilson liquor manager Alex Bazeley. **JOHN SAKER**

Chefs and food service professionals are being urged to join new anti-waste campaign Food Collective to understand how food waste can be better managed in their kitchens. [foodcollective.co.nz](http://foodcollective.co.nz)

HUMAN DYNAMO WORKSHOP



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## Best of bunch in sustainability

New Zealanders' love affair with the banana is legendary: we consume about 90,000 tonnes a year. That's about 20 kilos a year, per person, or just over half a kilo of bananas each a week. They're New Zealand's most popular supermarket product.

The secret of sustainability lies in a little green frog. One of the country's top banana suppliers, Dole, recognises that - which is why the frog label is now on every Ecuadorian banana.

The wee green amphibian is the mark of the Rainforest Alliance certified seal, which confirms the producer meets exacting international standards requiring a commitment to environmental, social and economic sustainability. By gaining the Rainforest Alliance certified seal, to its fresh pineapples and Ecuadorian bananas, Dole has extended its all-encompassing commitment to sustainability. Dole is a founding member of the 5+ A Day Better Health programme

which encourages informed, healthy and enjoyable food choices as part of an active lifestyle.

And you can take that one step further in real time by looking for the little green frog on the label when you buy your next bunch of bananas. It's yet another forward step in your sustainable shopping journey.

For more information about Dole and its Rainforest Alliance certification, go to: [www.dolenz.co.nz](http://www.dolenz.co.nz)



## LOOKING AHEAD IN KIWI KAI

THOMAS HEATON  
gets a taste of what's  
on offer at the third  
annual ConversatioNZ  
symposium.

**WHAT IS THE FUTURE** of New Zealand's kai and what will it look like in 2030?

That's the theme of the third annual ConversatioNZ symposium, to be held on August 2, the final day of Visa Wellington On a Plate.

The food-concerned collective's TED-X style event this year has an illustrious line-up of chefs, media and industry leaders and producers speaking about the future of New Zealand food. The ConversatioNZ executive committee will also share plans for the future of the collective's drive to champion and promote New Zealand food.

Started by Roots restaurant chef-owner Giulio Sturla, ConversatioNZ aims to highlight the quality and array of edible resources in New Zealand. Headlining the event is world-renowned Kiwi chef Ben Shewry, from Melbourne restaurant Attica, and Pulitzer-prize-winning *LA Times* food critic Jonathan Gold. Other speakers include Rachel Tauielei, chief executive of Kono (see page 67), potential weka farmer Roger Beattie, tourism futurologist Ian Yeoman and pig farmer Naya Brangenberg.

Pomegranate Kitchen's Rebecca Stewart will also be speaking about her social enterprise, which employs refugees to cook for people.

*Cuisine* editor Kelli Brett will once again lead a panel of experts to discuss the perception of restaurants and whose opinions matter when it comes to ratings and reviews.

Lunch will be provided by organic Mexican eatery La Boca Loca and there

will be plenty of Mojo coffee. The event will be held at Victoria University's Pipitea Campus on Bunny St and is open to food-minded members of the public. Tickets, costing \$95, can be purchased on the Visa Wellington On a Plate website, [visawoap.com](http://visawoap.com)



### BEN SHEWRY

**WAITARA-BORN-AND-RAISED**, this chef has made a name for himself both in Australia and the world with his Melbourne restaurant Attica making *The World's 50 Best Restaurants* list several times as well as being dubbed Australia's best. Shewry cut his teeth in Wellington, working at Shed Five before moving to Roxburgh Bistro, where he met his main influence: chef Mark Limacher. Shewry trained under Limacher before moving to Australia about 15 years ago and has been Attica's head chef since 2005. Shewry has since featured on acclaimed Netflix series *Chef's Table*, in which he shared the inspiration and influences behind the dishes that have launched him into the international limelight. The 40-year-old is well known for cooking indigenous Australian ingredients, taking inspiration from his surroundings and his rural Taranaki upbringing. The chef will also rejoin his mentor in Wellington before the symposium to cook a five-course lunch menu at Ortega Fish Shack on August 26 and 27.

Gold's democratic approach to food has seen him become Los Angeles' foremost expert on food, at the highest and lowest ends of the spectrum.



### JONATHAN GOLD

**LA TIMES FOOD WRITER AND COLUMNIST** Jonathan Gold has long been championing family-run restaurants often ignored by high-end restaurant critics. Gold's democratic approach to food has seen him become Los Angeles' foremost expert on food, at the highest and lowest ends of the spectrum, and he has become an internationally recognised personality in the food industry. In 2015, *City of Gold*, a documentary about Gold's work around LA, showed him trawling the streets in his green Dodge Ram ute, searching out the city's next best bite. Gold received a Pulitzer Prize for his services in food criticism, the first and only person to have done so, in 2007. ■



## CONVERSATIONZ

Making New Zealand's  
Food Famous

*Cuisine* is proud to partner with ConversatioNZ, a collective of chefs, producers, event operators, food media and tourism operators focused on the promotion of, and discussion around, New Zealand food. If you want to join the conversation, visit [conversatio.nz](http://conversatio.nz), [co.nz](http://co.nz) or search ConversatioNZ on Twitter, Facebook or Instagram.

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# FOOD & DRINK

PARTY FOOD | CLASSICS REVAMPED | EGGS | PLANT-BASED | CHARDONNAY



Oysters with a kick  
and oysters with  
chardonnay  
mignonette & dill  
recipes page 74

SARAH TUCK

LEMON VERBENA  
BOYSENBERRY CRUSH  
AND VESPER  
recipes page 76

# GET DOWN ON IT

SARAH TUCK CREATES THE ULTIMATE  
SPREAD FOR A CRACKING PARTY.

Recipes & food styling Sarah Tuck / Photography & styling Tamara West



I HAVE LOVED HAVING parties since I was young – I'll take any excuse to break out cocktails and gather the troops! For me it's all about doing the maximum amount of prep in advance so I can kick back and enjoy time with my guests. I'm a real list kind of chick, which is a huge advantage – I make a schedule working back from the time I expect the first knock on the door, then use it to plan my attack. As soon as the list is made, I can relax, as I know everything will go (relatively) smoothly. I do love a bit of a theme too, and I can't conceive of a gathering without good music and dim lighting. I think as a host/ess it is your job to set the vibe – if you're looking like you're having a good time, it's contagious!

### LEMON VERBENA BOYSENBERRY CRUSH

SERVES 1 / PREPARATION 5 MINUTES / COOKING 15 MINUTES

This fruity invention can be as alcoholic or not as you wish – just add less or more soda to suit your needs.

**FOR THE SYRUP  
(MAKES 1½ CUPS)**  
1 cup frozen boysenberries  
20 lemon verbena leaves  
(or the peel of a lemon)  
¾ cup caster sugar  
1¼ cups water

Put all the ingredients in a small saucepan and stir to dissolve the sugar. Bring to a boil then reduce the heat to a simmer for 15 minutes. Pass the syrup through a sieve and store in a sealed container.

**FOR THE DRINK**  
3 parts vodka  
1 part lemon verbena boysenberry syrup  
3 parts soda  
ice, edible flowers and lemon verbena leaves (or lemon peel) to serve

Pour the vodka and syrup over ice and stir to combine. Top with soda and garnish with lemon verbena leaves (or lemon peel) and flowers, if using.

### VESPER

SERVES 1 / PREPARATION 5 MINUTES

This fabulous rocket-fuel-cocktail was actually invented by Ian Fleming for his main man, James Bond. Traditionally served with lemon peel, I have used orange here to echo one of the botanicals used in New Zealand-made Rogue Society gin. Proceed with caution – you have been warned.

3 parts gin (I used Rogue Society)  
1 part vodka (I used 42 Below Pure Vodka)  
½ part Lillet Blanc  
a strip of orange peel to serve

Shake gin, vodka and Lillet Blanc with ice and strain into a glass. Twist the orange peel to start releasing the oils before gently dropping into the vesper.

### OYSTERS WITH A KICK

DRESSES A DOZEN OYSTERS /  
PREPARATION 5 MINUTES

This dressing gives a double kick with a hit of vodka and the spicy heat of sriracha rounded off with a squeeze of lemon.

finely grated zest of 1 lemon  
2 tablespoons freshly squeezed lemon juice  
¼ cup vodka  
2 tablespoons sriracha hot sauce  
coriander leaves to garnish

Whisk the lemon zest, lemon juice and vodka together and spoon over oysters. Dot each with ¼ teaspoon sriracha, season with sea salt and freshly ground black pepper and garnish with coriander leaves.

### OYSTERS WITH CHARDONNAY MIGNONNETTE & DILL

DRESSES A DOZEN OYSTERS /  
PREPARATION 10 MINUTES

Mignonette is a total classic, given a little herby twist with the addition of dill.

½ cup chardonnay (or Champagne) vinegar  
1 teaspoon caster sugar  
3 tablespoons finely diced shallots  
sea salt  
dill fronds to garnish (optional)

Whisk the vinegar with the sugar, season with sea salt and add to the shallots. Serve with the oysters, garnishing with dill fronds, inviting guests to serve themselves.



OYSTERS WITH  
CHARDONNAY  
MIGNONNETTE  
& DILL AND OYSTERS  
WITH A KICK

## SMOKED FISH BALLS WITH BASIL & PEA PESTO

MAKES 12 / PREPARATION 1 HOUR / COOKING 12 MINUTES

Don't be shy to play around with the smoked fish in this recipe – I often include three varieties for depth and flavour.

### FOR THE SMOKED FISH BALLS

800g Agria potatoes, peeled, quartered  
 ½ teaspoon cayenne pepper  
 400g hot smoked salmon  
 400g smoked kahawai  
 finely grated zest of 1 lemon  
 ½ cup finely chopped parsley  
 ½ cup grated parmesan  
 ½ cup good-quality egg mayonnaise  
 2 teaspoons American mustard  
 2 cups panko breadcrumbs  
 2 cups coarse breadcrumbs  
 2 eggs  
 1.5 litres high-smoke-point cooking oil, such as sunflower  
 greens to serve – I used a mix of salad greens including  
 NZ spinach and NZ watercress (matangao)

Cover the potatoes in cold water and season well with salt. Bring to a boil and cook for about 20 minutes or until the potatoes are easily pierced with the tip of a knife. Drain well and return the potatoes to the hot pan to dry out. Mash well with a potato masher, season with sea salt, freshly ground black pepper and the cayenne pepper and set aside to cool.

Flake the smoked fish into a large bowl and add the zest, parsley, parmesan, mayonnaise and mustard. Stir to combine then add the mashed potato and stir well. Roll into 12 large balls.

Mix the panko crumbs with the coarse breadcrumbs. Whisk the eggs in a separate bowl. Dip each ball into the egg and coat again in the crumbs. Place on a tray lined with baking paper and chill for at least an hour (and up to 6).

Preheat the oven to 180°C and heat the oil in a large saucepan. Fry about three fish balls at a time for 2-3 minutes or until golden, drain and put in the oven until all the fish balls are cooked, then give them an extra minute in the oven to ensure they're heated all the way through. Serve each fish ball on a few fresh greens, topped with a dollop of basil and pea pesto.

### BASIL & PEA PESTO (MAKES 1½ CUPS)

1 cup frozen peas  
 2 big handfuls (50g) fresh basil  
 ½ cup grated parmesan  
 ½-¾ cup extra virgin olive oil  
 2 tablespoons good-quality mayonnaise  
 ½ cup pine nuts  
 1 large or 2 small cloves garlic, peeled  
 finely grated zest of 1 small lemon

Cover the peas with boiling water and leave to sit for 2 minutes. Drain well and put in a blender with the remaining ingredients. Season with sea salt and freshly ground black pepper and whiz until as smooth as you like. Keeps in a sealed container in the fridge for 4-5 days.

## SLOW-COOKED LAMB SHOULDER SLIDERS WITH APPLE, MINT & FENNEL SLAW

SERVES 16-18 / PREPARATION 35 MINUTES /  
COOKING 6 HOURS

Meltingly tender lamb sandwiched in a golden brioche with minty fennel and apple slaw – watch these disappear!

### FOR THE LAMB

2.3kg lamb shoulder, on the bone  
 3 teaspoons horopito flakes or 1½ teaspoons  
 freshly ground black pepper, plus extra to season  
 2 red onions, thickly sliced  
 2 large sprigs rosemary  
 8 cloves garlic, peeled  
 2 cups Wild Side Apple & Pomegranate Cider  
 16-18 brioche sliders to serve  
 tomato chutney to serve (optional)

Remove the lamb from the fridge half an hour before cooking to bring it to room temperature. Sprinkle sea salt and the horopito flakes or black pepper over the flesh side of the lamb and preheat the oven to 150°C.

Put the onion and rosemary in the base of a medium-sized roasting pan. Put the lamb on top, fat side up. Make 8 slits in the flesh and poke in the garlic. Pour the cider into the base of the dish and season the lamb well with salt and horopito or pepper. Cover with foil and cook in the oven for 4¼ hours.

Remove the foil and cook for another hour, then increase the heat to 180°C for 45 minutes more. By this time the meat will be golden and burnished on the top and sweet and tender underneath. Use two forks to pull the meat onto a serving platter and invite guests to create their own sliders, layering pulled lamb with the slaw.

### APPLE, MINT & FENNEL SLAW

3 Granny Smith apples, cored, grated  
 3 fennel bulbs, trimmed, thinly sliced  
 ¼ small cabbage, thinly sliced  
 1 small red onion, halved, thinly sliced  
 ½ cup finely chopped mint plus ¼ cup  
 baby mint leaves to garnish  
 100g feta, crumbled  
 ¼ cup Greek natural yoghurt  
 ¼ cup good-quality egg mayonnaise

Put all the ingredients, apart from the yoghurt and mayonnaise, in a large bowl and season with sea salt and black pepper. Whisk the yoghurt and mayo together and stir through. Cover and refrigerate for up to an hour before serving, garnished with the baby mint leaves.

SLOW-COOKED LAMB SHOULDER  
SLIDERS WITH APPLE, MINT  
& FENNEL SLAW



SMOKED FISH BALLS WITH  
BASIL & PEA PESTO  
recipe page 78



SPICY CUMIN, KUMARA &  
PRAWN FRITTERS WITH  
AVOCADO & CORIANDER  
recipe page 82

## SPICY CUMIN, KUMARA & PRAWN FRITTERS WITH AVOCADO & CORIANDER

MAKES 28-30 / PREPARATION 20 MINUTES / COOKING 16-20 MINUTES

These spicy little fritters are the perfect bite-sized morsels to enjoy with a drink.

2 eggs  
1½ teaspoons cumin seeds, toasted  
1½ teaspoons ground cumin  
1 teaspoon ground turmeric  
¼ teaspoon five spice  
½ teaspoon chilli flakes  
¼ cup cornflour  
2 tablespoons flour  
1 teaspoon baking powder  
1 large kumara (400g), peeled, grated  
400g raw prawn meat, roughly chopped  
¼ cup finely chopped coriander  
high smoke-point cooking oil such as sunflower for frying  
good-quality aioli or mayo to serve  
1 avocado, peeled, stoned, chopped, to garnish  
fresh microgreens or coriander leaves to garnish  
1 tablespoon black sesame seeds to garnish

Whisk the eggs in a large bowl with the spices, cornflour, flour and baking powder. Stir in the kumara, prawn meat and coriander.

Heat a few teaspoons of oil at a time in a pan, then drop in tablespoonfuls of fritter mix and fry the fritters in batches for 2-3 minutes on each side until golden and cooked through.

Serve topped with a touch of mayo or aioli, a little avocado and a sprinkling of microgreens and sesame seeds.

## MINI DOUGHNUTS WITH ORANGE SUGAR, CITRUS CURD & MASCARPONE

MAKES 26-28 / PREPARATION 40 MINUTES  
PLUS RESTING TIME / COOKING 15 MINUTES

These fabulous zesty, sugary morsels are deceptively simple to make but a sure-fire party hit.

8g yeast  
1 cup plus 2 tablespoons sugar  
1 cup lukewarm milk  
¾ cups flour  
¼ teaspoon salt  
1 egg  
1 egg yolk  
80g butter, melted  
finely grated zest of 1 orange  
1.25 litres high-smoke-point cooking oil such as sunflower

Whisk the yeast and 2 tablespoons of the sugar into the milk and leave to sit for 8-10 minutes or until frothy on top.

Put the flour and salt in the bowl of a mixer with a paddle attachment. In a separate jug, whisk the whole egg, yolk and 70g of the melted butter.

Add the yeast mixture and egg mix to the flour and mix for 1 minute. Swap to the dough hook attachment and mix for 5-8 minutes or until the dough is smooth.

Use the remaining butter to lightly grease a large bowl. Transfer the dough to the bowl, cover with plastic wrap and leave to rest for an hour or until almost doubled in size.

Whiz the orange zest and 1 cup sugar together in a food processor and set aside.

Punch down the dough, then break off pieces and roll into 26-28 small balls. Place the balls well spaced on baking paper-lined trays and leave to sit for another 30 minutes.

Heat the oil in a large, deep saucepan and cook the doughnuts for 2-3 minutes, turning once or twice during cooking, until golden. Drain on paper towels and roll in orange sugar then leave to cool for an hour before filling.

## CITRUS CURD MAKES 1½ CUPS

¾ cup caster sugar  
110g butter, chopped  
finely grated zest of 1 lemon  
finely grated zest of 1 orange  
½ cup orange juice  
¼ cup lemon juice  
3 free-range eggs  
150g mascarpone to serve

Have a 1½-cup-capacity sterilised jar at the ready. Heat the sugar, butter, zests and juices in the top of a double boiler, or in a heat-proof glass bowl over a saucepan of simmering water, making sure the bowl doesn't touch the water.

Once the butter has melted, whisk the eggs into the bowl, keeping it over the heat. Continue whisking for 2 minutes then swap to stirring with a wooden spoon and cook over the heat for 10-15 minutes or until the mixture has clearly thickened enough to coat the back of the spoon. Pour into the jar through a sieve and leave to cool.

Put 1 cup of curd in a bowl with the mascarpone and swirl together (don't whisk) with a spoon. Spoon into a piping bag fitted with a pointed tip and poke into each doughnut, squirting the filling into the centre. Serve immediately. ■

CREDITS Lenox Tuscany classic Martini glasses and Phillippi Bow magnetic candle holder from The Studio of Tableware; paint in Wax Flower from Resene. For full details, see Credits Index.

MINI DOUGHNUTS WITH ORANGE SUGAR, CITRUS CURD & MASCARPONE



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# SIN CITY

Cuisine art director Fiona Lascelles sets the scene for a damn good  
party with an eclectic selection of cocktail-related paraphernalia

**REV UP YOUR G&T**  
Make a pink gin with  
Petit Cafe Pink Lemonade  
Cordial from Ashburton,  
a perfect blend  
of cranberry and  
blackcurrant,  
Farro Fresh.



**BOTANY DOWN**  
The *Drunken Botanist* by  
Amy Stewart explores the  
huge array of plants that  
have been transformed into  
alcohol over the centuries,  
Cocktail Merchant RCR  
Alter Collection tumbler,  
Smith & Caughey's.



**HIT THE METAL**  
Copper stemless cup and  
Gellicious gel nail  
colour in 'Cocktails  
in Flinders Lane'  
(aluminium silver  
with a dash of musk),  
Smith & Caughey's;  
gold splatter cocktail  
paper napkins,  
Living & Giving.



**SHAKE YOUR BOOTY**  
Uberbartools M  
Shaker in copper,  
Living & Giving; Riedel  
O Martini glass,  
Smith & Caughey's.



**TOP NOTCH**  
Brunchladdich's  
The Botanist  
Islay Dry Gin,  
Glengarry; Finn  
Juni Turning Tray  
for Architecture,  
Good Form.



PHOTOGRAPHY: TONY NIBBERG. FOR FULL DETAILS, SEE CREDITS INDEX.

**ADD TO PLAYLIST**  
The four x 10-inch vinyl  
version of *Drunk by*  
Grammy-winning singer/  
bassist Thundercat,  
pressed onto red wax  
and presented in a box,  
offers up the best musical  
vibes for the best parties.

**SIDELINE BITS**  
Le Cresset Waiter's  
Friend in cerise red  
and Flow coaster  
set, Living & Giving;  
Iliada green olives,  
Farro Fresh; Urbanta  
plectre fork, Citta.



FIONA SMITH

# NOW & THEN

TO CELEBRATE OUR 30th BIRTHDAY, FIONA SMITH  
UPDATES FIVE CLASSICS FROM THE *CUISINE* ARCHIVES.

Recipes & food styling Fiona Smith / Photography Aaron McLean / Styling Fiona Lascelles



OVER THE PAST YEAR, I've loved giving a different old-school *Cuisine* recipe a refresh each issue for the Now & Then feature. Until now, I've been choosing the recipes myself, with help from the *Cuisine* team, by going through old mags – which is always a hoot (there's a lot of 80s facial hair). But for our special 30th birthday issue, we thought we'd put it out to you, the readers. Through our e-newsletter and the *Cuisine* Facebook page, we asked you to nominate your all-time favourite *Cuisine* recipe from the archives. We had hundreds of responses, but could choose just five of those much-loved recipes to give a makeover. Here they are – I hope you love the new versions as much as the originals!



CELEBRATION LEMON &  
SOUR CREAM SYRUP CAKE  
recipe page 96



## FRAGRANT CHINESE-SPICED CHICKEN

SERVES 4 / PREPARATION 15 MINUTES  
/ COOKING 50 MINUTES

Chicken bakes have been popular throughout *Cuisine's* history. Celia Harvey's recipe for Basque chicken with brave potatoes & chorizo from 2011 is a firm favourite and there is really nothing I could change to improve on the original, but here I've decided to give it a Chinese makeover. You could of course swap out the capsicums for other vegetables if you are cooking this in winter.

## THE YEAR 2011

### WHAT WAS GOING ON

It was a pretty rough year in New Zealand, with the Canterbury earthquake on February 22 and the Rena oil spill in Bay of Plenty in October. On a lighter note, we all went nuts for an emperor penguin nicknamed Happy Feet when he turned up on the Kāpiti Coast, 4000km from his Antarctic home.

- 1 teaspoon red chilli flakes
- 1 teaspoon Sichuan peppercorns
- 1 teaspoon fennel seeds
- 1 teaspoon cumin seeds
- ½ teaspoon five spice powder
- 1 teaspoon rock salt
- 400g washed new potatoes
- 100ml sunflower oil
- 1.2kg free-range chicken, cut into quarters (or 8 chicken pieces)
- 2 red onions, thickly sliced
- 2 cloves garlic, thinly sliced
- 250g lap cheong (Chinese sausage), thinly sliced
- ½ cup chicken stock
- 2 tablespoons soy sauce
- 2 tablespoons Shaoxing rice wine
- 3 tablespoons red or black vinegar
- 1 red capsicum, deseeded, cut into thick slices
- 1 yellow capsicum, deseeded, cut into thick slices
- 70g dry or preserved black olives
- fresh coriander or chives to serve

## THE ISSUE 148

Just like in this issue, the cover featured an egg. Inside, Merediths was named Restaurant of the Year, we welcomed Al Brown's Depot and The Grill by Sean Connolly to Federal St, and three chefs created black and white dishes in honour of the Rugby World Cup.

### THE DISH

Basque chicken with brave potatoes & chorizo (recipe by Celia Harvey)

Preheat the oven to 180°C. Using a mortar and pestle or spice grinder, grind together the red chilli flakes, Sichuan peppercorns, fennel seeds, cumin seeds, five spice powder and salt.

Boil the potatoes in salted water until they are just tender. Drain and cool under cold running water. When cool enough to handle, slice into 1cm-thick discs. Put in a bowl with 2 tablespoons of the oil and half the spice mix. Toss to coat the potatoes evenly. Reserve.

Heat the remaining oil in a frying pan over medium heat then brown the chicken pieces in batches, transferring them to a large roasting tray as you go.

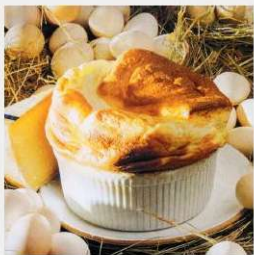
Add the onions, garlic and sausage to the frying pan and fry for 3 minutes, stirring, or until coloured. Deglaze the pan by pouring in the stock and allowing it to bubble, scraping the bottom of the pan with a wooden spoon. Boil until the stock has reduced by half then stir in the soy sauce, Shaoxing and vinegar.

Pour this mixture over the chicken then add the capsicum, potatoes and olives. Scatter with the remaining spice mix then put the roasting tray in the oven and cook for 40-45 minutes or until the chicken is cooked through. Serve scattered with coriander or chives if desired.

**WINE** A full-bodied pinot gris, such as the Spy Valley Pinot Gris 2015.



FRAGRANT CHINESE-SPICED CHICKEN



## THE YEAR 1991

### WHAT WAS GOING ON

Freddy Mercury passed away, Nirvana released *Nevermind*, the World Wide Web became publicly available and the Soviet Union ceased to exist. Meanwhile, here in Aotearoa, Ruth Richardson delivered the "Mother of all Budgets", the Resource Management Act was introduced, Billy T James passed away and Push Push's *Trippin'* topped the charts for six weeks.

## GOAT'S CHEESE & HERB SOUFFLÉ

SERVES 8 / PREPARATION 10  
MINUTES PLUS COOLING TIME /  
COOKING 30 MINUTES

Cheese soufflé is popular but a scary prospect for some. They are harder than you might think – just make sure you grease the dish really well and take care folding in the egg whites and the result should be risen, light and fluffy. They do start collapsing as soon as they leave the oven, but if this happens, the worst-case scenario is you end up with a really tasty fluffy omelette! This is based on a soufflé recipe from issue 28, which I've melded with elements from a goat's cheese and herb roulade from issue 131, which was also nominated by a reader as a favourite. If you want to make individual soufflés, use 8 x 200ml dishes and bake for 16-18 minutes.

100g butter  
50g hard goat's cheese or pecorino,  
finely grated  
70g flour  
½ teaspoon mustard powder  
450ml whole milk  
½ teaspoon salt  
5 medium eggs, separated  
2 tablespoons chives,  
very finely chopped  
2 tablespoons tarragon,  
very finely chopped  
2 tablespoons chervil,  
very finely chopped  
2 tablespoons parsley,  
very finely chopped  
200g soft goat's cheese

## THE ISSUE 28

This was the Italian issue, and mushroom and scampi sauce with maccheroni graced the cover. Inside, Annabel Langbein investigated US food trends, riesling was tasted and we delved into whisky and cultured butter.

### THE DISH

Cheese soufflé (recipe  
by Diane Holuigue)

Preheat the oven to 200°C. Grease a 1.75-litre soufflé or straight-sided baking dish well with 25g of the butter then coat this with the grated hard cheese.

Melt the remaining 75g butter in a saucepan and stir in the flour. Cook, stirring, for 2 minutes – do not brown. Stir in the mustard powder then the cold milk and stir over the heat until the mixture becomes thick.

Take off the heat and stir in the salt. Transfer to a large bowl to cool slightly then beat in the egg yolks. Set aside (you want this mixture a little warm so don't leave it to cool).

In a clean (not plastic) bowl, whisk the egg whites with a pinch of salt until they form soft peaks.

Fold the soft goat's cheese and herbs into the sauce along with one third of the egg whites, then, using a metal spoon, carefully fold in the remaining egg whites.

Spoon the mixture into the prepared dish and bake for 25-30 minutes until risen and golden. Serve immediately with warm bread.

**WINE** A zesty, lean chardonnay. Go for the te Pā Marlborough Chardonnay 2016.



GOAT'S CHEESE  
& HERB SOUFFLÉ



ALMOND-CRUSTED  
TARAKIHI WITH LIME  
SAUCE & BANANA



### ALMOND-CRUSTED TARAKIHI WITH LIME SAUCE & BANANA

**SERVES 4-6 / PREPARATION 25  
MINUTES / COOKING 20 MINUTES**

I love the South American vibe of the original recipe from 1988, and have built on this idea in my updated version. I have twice-cooked the banana, as is done for Peruvian tostones, and used the avocado in a salsa for added flavour. I also like to add some cornmeal to the crumb, and I like to grind my own almonds for a chunkier texture.

### THE YEAR 1988

#### WHAT WAS GOING ON

Cyclone Bola struck the east coast and David Lange called for a pause in the roll-out of Rogemonics by suggesting 'a cuppa'. Overseas, Benazir Bhutto was elected president of Pakistan and Mikhail Gorbachev became head of state in the Soviet Union, while Guns of Roses released *Sweet Child O' Mine*.

½ cup medium/coarse cornmeal or polenta  
1 cup (140g) ground almonds  
1 cup flour  
2 eggs, lightly beaten  
1kg skinless, boneless tarakihi fillets  
2 tablespoons white wine vinegar  
5 tablespoons lime juice, plus  
1 whole lime  
2 cloves garlic, crushed  
125ml cream  
2 avocados, peeled, stoned, chopped  
½ cup coriander leaves  
1 chilli, finely sliced  
1 small red onion, thinly sliced  
sunflower or other neutral oil for frying  
2 green bananas  
chilli powder or sauce (optional)

Mix the cornmeal and almonds together in a dish. Put the flour in another dish and season well with salt and freshly ground pepper. Put the egg in a third dish.

Dip the fish in the flour, then egg, then coat with the almond crumb. Refrigerate for at least 15 minutes.

Put the vinegar, 4 tablespoons of the lime juice, the garlic and cream into a saucepan and bring to a simmer. Simmer, stirring occasionally, until the sauce is thick – about 10 minutes. Reheat when ready to serve.

### THE ISSUE 8

The cover of our eighth issue was duck breast on a beetroot glaze with sweet grape chutney. Inside, Julie Biuso cooked a Middle Eastern feast, profiteroles and new takes on pavlova, while Annabel Langbein made 'bar-style food for beer drinkers'.

#### THE DISH

Almond tarakihi fillets with bananas & avocado in hot lime dressing (recipe by Annabel Langbein)

In a small bowl, combine the avocado, coriander, chilli, onion and the remaining 1 tablespoon of lime juice. Cut the top and bottom off the whole lime. Cut away the skin and pith. Carefully slice between each segment to remove the flesh and add to the salsa.

Peel and slice the bananas into 1cm slices. Fill a frying pan with enough oil to shallow fry and heat over medium-high heat. Fry the banana slices for about 1-2 minutes each side or until light golden.

Remove to a piece of paper towel to cool then squash slightly with the side of a knife. Re-fry for another minute on each side until golden. Drain and set aside.

Lower the oil temperature to medium and cook the fish fillets for 1-2 minutes (depending on thickness) each side.

Serve with the salsa, sauce and bananas and sprinkle with chilli powder or sauce for extra heat, if desired.

**WINE** A flinty, elegant chardonnay. We recommend the Elephant Hill Reserve Chardonnay 2015.



**PORK FILLET WITH BACON, SAUERKRAUT & HAZELNUTS**

**SERVES 4-6 / PREPARATION 15 MINUTES / COOKING 30 MINUTES**

Pork fillets wrapped in bacon makes a super tasty and easy meal and this version from Julie Le Clerc is no exception. It's packed with sundried tomatoes, as was the fashion in the mid 2000s. So what is the height of fashion in 2017? Fermentation. While sauerkraut and pork is a really classic combination, it makes a very up-to-date version of this dish.

**THE YEAR 2004**

**WHAT WAS GOING ON**  
Smoking was banned in workplaces and licensed premises, the Civil Union Act was passed and Māori Television began broadcasting. Meanwhile, Scribe took out album of the year at the New Zealand Music Awards with *The Crusader*, and *The Lord of The Rings: The Return of the King* won all 11 Academy Awards for which it was nominated.

**FOR THE PORK**

- 2 x 400g pork fillets, trimmed
- ½ cup sauerkraut (I used Be Nourished Ruby Perfection Raw Sauerkraut), plus extra to serve
- 250g streaky bacon, rinds cut off
- 3 tablespoons olive oil
- 125ml sherry
- 70g hazelnuts, toasted, roughly chopped

Preheat the oven to 220°C. Lay one pork fillet on a board. Arrange the sauerkraut on the pork and lay the second fillet on top, matching the thick end of one fillet with the thin end of the other so you end up with an even-sized piece. Season with salt and freshly ground black pepper. Wrap the bacon end to end around the fillets to bind them together.

Heat the oil in an oven-proof frying pan over medium-high heat and place the pork in, top side down, to brown for 2-3 minutes. Carefully turn the pork over then move the pan to the oven for 25 minutes.

Remove from the oven and remove the pork from the pan to rest on a warm plate for 5 minutes. Add the sherry to the pan and heat to bubbling, scraping any bits off the bottom. Let bubble for a few minutes to thicken slightly.

Serve the pork with the kumara mash and sauce and scatter with the hazelnuts.

**THE ISSUE 103**

Chillies graced the cover, Fiona Smith told us what to do with capers, Julie Le Clerc made pastry, Natalia Schamroth cooked an Indian feast and Wellington institution Moore Wilson's Fresh was profiled.

**THE DISH**

Bacon-wrapped pork fillet with sundried tomatoes & kumara mash (recipe by Julie Le Clerc)

**KUMARA & SPINACH MASH**

- 1.2kg (4-5 medium kumara), peeled, chopped into even pieces
- 50g butter
- ½ cup milk
- 300g spinach, stalks discarded, leaves chopped

Boil the kumara in salted water for about 15-20 minutes or until soft. Drain and leave to dry out in the sieve.

Put the butter and milk in a saucepan and heat to melt the butter. Add the spinach, cover and cook for 2 minutes or until the spinach is wilted. Add the kumara and season with salt and freshly ground black pepper. Mash to desired consistency.

**WINE** A creamy-textured viognier, such as the Askerne Viognier 2016.

PORK FILLET WITH BACON, SAUERKRAUT & HAZELNUTS





**CELEBRATION  
LEMON & SOUR  
CREAM SYRUP CAKE**  
SERVES 12 / PREPARATION 20  
MINUTES / COOKING 35 MINUTES

This popular recipe from 1997 was made in a food processor, making it super easy and a lovely loaf to serve for afternoon tea. Here I have made the recipe in a mixer to make a layer cake fit for a party, with a little extra zing from the limoncello. If you make a two-layer cake, serve any left over cream on the side.

**THE YEAR  
1997**

**WHAT WAS GOING ON**

The first Harry Potter book was released, *Titanic* graced the silver screen, Hong Kong was returned to Chinese rule and Diana, Princess of Wales, was killed in a car crash. Here at home, Bic Runga released her debut album *Drive* and after Allyson Gofton topped a cottage pie with them on *Food in a Minute*, potato pom-poms sold out at supermarkets across the country.

250g butter, softened  
1½ cups (350g) caster sugar,  
plus ½ cup extra  
6 eggs  
zest and juice of 3 lemons,  
plus 1 lemon, thinly sliced  
500g sour cream  
2 cups (300g) self-raising flour  
50ml limoncello  
300ml cream  
2 tablespoons icing sugar  
freeze-dried fruit (I used plums) and  
edible flowers to decorate

Grease and line the base of 2 x 20cm  
cake tins. Preheat the oven to 180°C.

Using an electric mixer, beat the  
butter and sugar together until light  
and fluffy (about 5 minutes), then  
beat in the eggs one at a time and  
finally the lemon zest and 300g of  
the sour cream. Add the self-raising  
flour and fold through to combine.

Divide the mixture between  
the two cake tins. Bake for 30  
minutes or until a skewer comes  
out clean. Cool on a wire rack.

To make the syrup, put the extra  
½ cup sugar and the lemon juice  
in a saucepan and bring to the  
boil, stirring until the sugar has  
dissolved. Add the lemon slices  
and simmer for 5 minutes. Cool  
then stir in the limoncello.

**THE ISSUE  
63**

A sour lemon tart featured  
on the cover, Lauraine  
Jacobs made winter braises  
and Julie Biuso shared  
some hearty roasts, while  
David Burton visited  
Louisiana and Ray McVinnie  
checked out Malaysia.

**THE DISH**

Sour cream lemon syrup  
loaf (recipe by Jo Seagar)

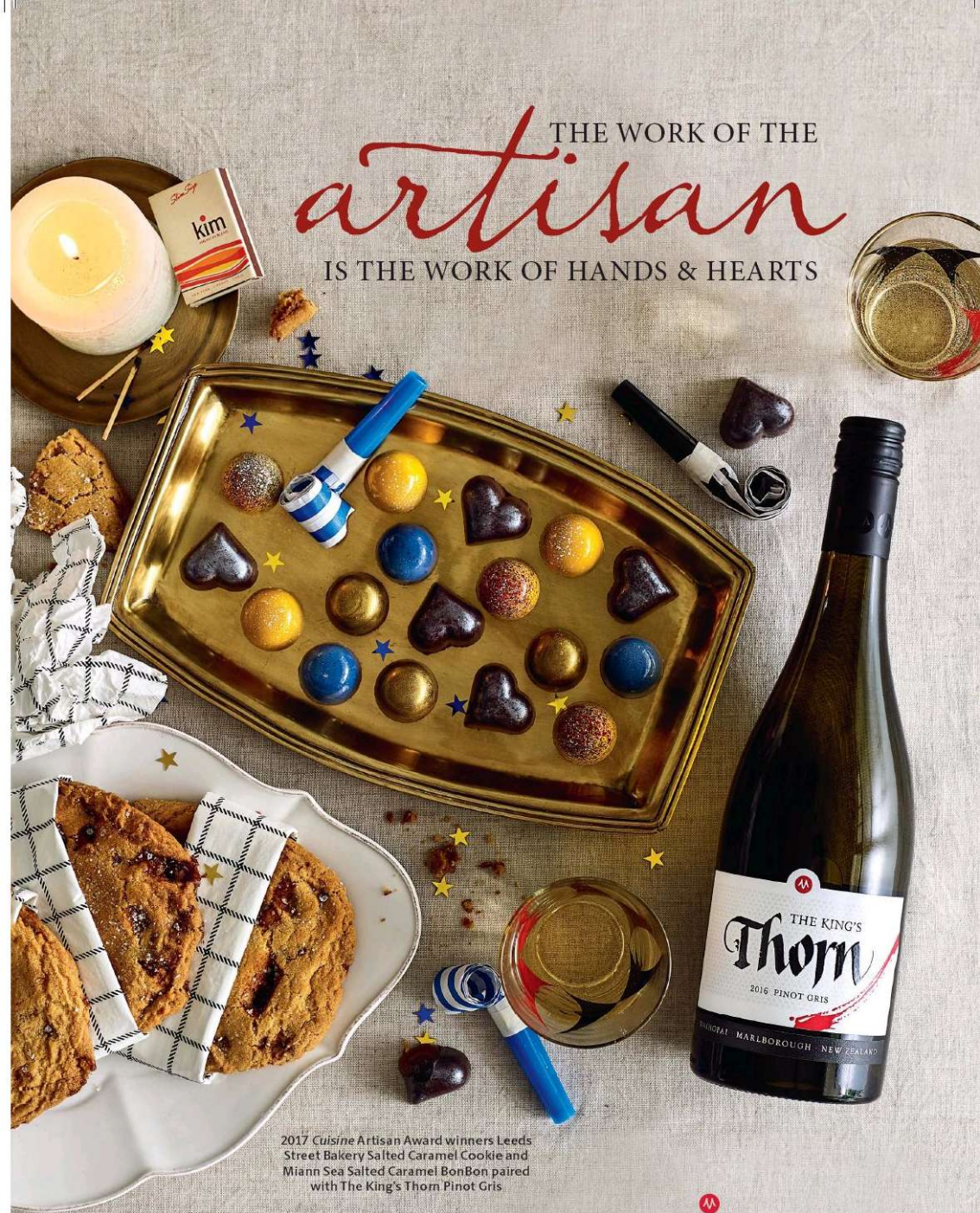
In a bowl, whip the remaining  
200g sour cream, the cream  
and icing sugar together to soft  
peaks. This is the filling.

Carefully slice the cakes in half.  
Place one piece on a serving plate  
and drizzle with 2 tablespoons  
of the syrup (reserve the lemon  
slices for the top) then spread  
over a third of the filling. Repeat  
with the remaining layers.

Arrange the lemon slices on the  
top and drizzle the whole cake with  
the remaining syrup. Decorate with  
the lemon slices, freeze-dried fruit  
(I used plums) and edible flowers.

**WINE** A pure botrytised riesling.  
We recommend the Allan Scott  
Marlborough Late Harvest  
Riesling 2014. ■

**CREDITS** Charm cake server, Freedom  
Furniture; Arne Jacobsen for Georg Jensen  
serving set, Smith & Caughey's; marble,  
Artemus; hand-printed fabric, Phoebe  
Wilding; white Relic Boutade vessel,  
Meighan Ellis; flat cake plate, Peter Collis.  
For full details, see Credits Index.



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# DOWN TO

**GINNY GRANT**  
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# EARTH

Recipes & food styling *Ginny Grant*  
Photography *Aaron McLean*  
Styling *Fiona Lascelles*



SRI LANKAN HOPPERS  
recipe page 103



**WE ARE OFTEN EXHORTED** to eat more plant-based meals and while I would struggle to give up the delights of meat or seafood entirely, since the beginning of the year I have been making a concerted effort to up my vegetable quota. That is largely due to one single thing – both my tween-aged boys deciding to become vegetarian. Some people would see this as a negative, but I've looked at it as a positive – it has encouraged them to eat a wider variety of vegetables, expand their choices and try new dishes. I still haven't convinced them of the deliciousness of Puy lentils, cauliflower or mushrooms, but it is an ongoing project (and yes, I'm not above hiding those ingredients!).

### WHITE BEAN PUREE WITH CAMELISED FENNEL, ASPARAGUS & BROAD BEANS

**SERVES 4 / PREPARATION 30 MINUTES PLUS OVERNIGHT  
SOAKING / COOKING 1½-2½ HOURS**

White beans here are treated like polenta, with the addition of parmesan and mascarpone to enrich it.

#### FOR THE BEANS

- 1 cup dried white beans such as cannellini,  
or use 2 x 400g cans white beans
- 2 bay leaves
- 1 onion, halved
- 4 cloves garlic
- 1 red chilli (fresh or dried)
- 2 tablespoons mascarpone
- 50g parmesan or an aged hard cheese, grated,  
plus extra to serve

Soak the beans overnight in cold water. Drain, rinse then put into a saucepan, cover with water and add the bay leaves, onion, garlic and chilli. Bring to the boil, skimming off any foam, then simmer very gently for 1-2 hours or until the beans are tender. Remove and discard the bay leaves, onion and chilli (I usually remove the skin from the garlic, then puree it with the beans).

If making ahead, cool the beans in the cooking water and refrigerate. Reheat before pureeing. If using canned beans, drain

and rinse, put into a saucepan, add 1½ cups water and 2 cloves peeled garlic and heat.

To puree, put the beans into a blender and blend, adding enough of the cooking water to make a smooth puree. Stir in the mascarpone and parmesan and season with salt.

#### FOR THE VEGETABLES

- 2 tablespoons olive oil
- 2 large fennel bulbs (or 3 small),  
cut into thin wedges, fronds reserved
- 2 onions, sliced in wedges  
from the root end
- 2 cloves garlic, chopped
- 1 tablespoon thyme leaves,  
finely chopped
- ½ cup white wine or water
- 2 cups broad beans, podded
- 2 bunches asparagus,  
sliced into rounds
- juice of ½ lemon

Heat a wide pan over medium heat and add the oil. Add the fennel and fry for 10 minutes or until lightly caramelised, stirring occasionally. Add the onion and a little salt and cook for 10-15 minutes or until the onion and fennel are darkly coloured. Add the garlic and thyme and cook for a minute then add the wine, broad beans and asparagus. Cover and steam for 2-3 minutes. Add the lemon juice and season to taste.

To serve, spoon the puree onto warmed plates, top with the veges and add extra grated parmesan.

**WINE** A smoky sauvignon blanc – go for the Lawson's Dry Hills Reserve Sauvignon Blanc 2016.

WHITE BEAN PUREE WITH  
CAMELISED FENNEL,  
ASPARAGUS & BROAD BEANS

SLOW-ROASTED CARROTS  
WITH KARENGO BUTTER  
& MACADAMIA  
recipe page 104



## SRI LANKAN HOPPERS

SERVES 6 / PREPARATION 70 MINUTES /  
COOKING 3-4 MINUTES PER HOPPER

Hoppers (appam) are a traditional breakfast food in Sri Lanka that can be sweet or savoury. I love them savoury with an egg, and have given recipes for three different accompaniments, all of which can be made in advance. You could choose to make just one or two, or serve the hoppers with all three. I'm not going to lie – they can be a little tricky to get right. After many attempts, I've gone with an adaptation of a Charmaine Solomon recipe that uses self-raising flour. I make these with a hopper pan – a small wok-like pan with a lid. You can buy non-stick versions from [serandib.co.nz](http://serandib.co.nz) (or at 3/875 Dominion Rd in Auckland). Otherwise use a small (20cm) non-stick frying pan. They need to be eaten immediately after making.

### FOR THE HOPPERS

¾ cup lukewarm coconut water or water (plus extra ¼-½ cup)  
2 teaspoons active dried yeast  
2 teaspoons white sugar  
¾ cup coconut milk  
60g (½ cup) rice flour  
50g (½ cup) self-raising flour  
1 teaspoon salt  
vegetable oil for greasing the pan

Mix together the coconut water, yeast and sugar in a large bowl, stir to dissolve and set aside for 10 minutes or until it starts to froth. Add the coconut milk, flours and salt. Whisk to a smooth batter the thickness of lightly whipped cream. Cover loosely with plastic wrap and set aside for an hour or until the mix has doubled in size. It will have thickened – start adding a little extra coconut water to make it the consistency of a very lightly thickened pouring cream.

Use a lightly oiled paper towel to grease the pan and set over medium-low heat. Add a small ladleful of batter and swirl the pan so the batter coats the pan up around the side. If adding an egg, break one gently into the base of the pan. Cover the hopper with a lid and cook for 3 minutes. Use a thin spatula to remove the hopper. Repeat with the remaining batter and serve immediately.

### SEENI SAMBOL (MAKES ABOUT 1½ CUPS)

This chilli-spiked caramelised onion sambol keeps well in the fridge for a week or so. Adjust the chilli flakes as you like as the heat increases the longer it sits.

2 tablespoons sunflower oil  
3 red onions, sliced  
1 teaspoon salt  
2 sprigs curry leaves (about 20 leaves)  
2 pandan leaves, tied in a knot (optional)\*  
1 stalk lemongrass, finely chopped  
4 cloves garlic, finely chopped  
3cm piece ginger, peeled, grated  
½ teaspoon chilli flakes  
½ teaspoon ground cardamom

1 cinnamon stick  
1-2 tablespoons tamarind puree  
2 tablespoons brown or white sugar

Heat the oil in a frying pan and fry the onion gently with the salt for 10 minutes or until softened. Add the curry leaves, pandan leaves, if using, lemongrass, garlic, ginger, chilli flakes, cardamom and cinnamon and cook slowly for 10 minutes, covering with a lid and stirring occasionally. Add the tamarind and sugar and cook for another few minutes. Adjust seasonings to taste and remove the pandan. Set aside to cool.

### FERMENTED PINEAPPLE SALSA (MAKES 1 X 300ML JAR)

This is also a good addition to the corn tortillas on page 104. It's based on a recipe from Melbourne cafe Cornership

½ pineapple, skin and core removed, cut into 5mm dice  
grated zest and juice of 1 lime  
½ chilli, finely chopped  
½ cup coriander leaves, chopped  
1½ teaspoons sea salt

Combine all the ingredients and allow to sit for 15 minutes. Put into a clean sterilised jar, pushing down to remove any air bubbles. Cover with a lid and sit on the bench for 2 days to ferment before storing in the fridge until ready to use.

### COCONUT GRAVY (KIRI HODI) (MAKES ABOUT 200ML)

There are two ways to make this – you can soak the fenugreek seeds overnight, drain, then make as per the recipe without having to leave it overnight; or you can make it as I have done and allow the finished gravy to sit overnight before using. The fenugreek will lose its bitterness and thicken the sauce, and this is my preferred method. For a more substantial gravy, add ¼ cup split red lentils when you add the coconut milk. If it gets a little too thick, loosen with some water.

1 tablespoon sunflower oil  
1 onion, chopped  
2 cloves garlic, chopped  
1 teaspoon fenugreek seeds  
1 teaspoon turmeric  
1 sprig curry leaves (about 10 leaves)  
1 cinnamon stick  
1 pandan leaf, tied in a knot\*  
400ml can coconut milk  
juice of 1 lime

Heat the sunflower oil in a pan over medium-low heat. Add the onion and fry gently for 5 minutes. Add the garlic, fenugreek, turmeric, curry leaves, cinnamon and pandan leaf. Fry for another 2-3 minutes, then add the coconut milk. Simmer very gently until reduced by half – around 15 minutes. Remove from the heat and add the lime juice. Allow the flavours to infuse overnight, before reheating gently, adjusting seasonings and adding more lime juice if necessary. \*Look for frozen pandan leaves at Asian food stores. **WINE** A perfumed, lush gewürz – go for the Saint Clair Pioneer Block 12 Lone Gum Gewürztraminer 2016.

## CORN TORTILLAS WITH BLACK BEANS & CORN & GREEN GRAPE SALSA

MAKES 16-18 TORTILLAS / PREPARATION 40 MINUTES PLUS OVERNIGHT SOAKING / COOKING 30 MINUTES

Masa harina, the essential ingredient for corn tortillas, is becoming readily available in specialty shops and online. It's also surprisingly easy and fast to mix into a dough. You can buy tortilla presses, but if you don't have one you can roll out balls of dough with a rolling pin between plastic as per the recipe. You could of course use bought corn or flour tortillas instead.

### FOR THE BEANS & CORN

1 cup dried black turtle beans, soaked overnight (or use 2 x 400g cans black beans, omitting the first cooking step)  
2 bay leaves  
2 onions  
6 cloves garlic  
2 tablespoons olive oil  
2 teaspoons cumin seeds  
1-2 tablespoons chopped chipotle in adobe sauce  
400g can chopped tomatoes  
1 cup frozen corn  
½ cup fresh coriander leaves  
100g feta

Drain and rinse the beans then put into a saucepan with the bay leaves, 1 onion, peeled and cut in half, and 4 garlic cloves. Cover with water, bring to the boil, remove any foam that comes to the surface and gently simmer for 1 hour or until cooked through. Drain, reserving ½ cup liquid.

Chop the remaining onion. Heat the oil in a frying pan, add the onion and fry for 10 minutes or until soft. Chop the remaining garlic cloves and add, along with the cumin seeds and chipotle, and fry for a minute. Add the tomatoes and cook for 15 minutes. Add the cooked beans and reserved cooking liquid (if using canned beans, just use ½ cup tap water) and frozen corn and cook for a further 5 minutes. This can be made ahead, but add the coriander leaves and crumble through the feta in the last few minutes.

### FOR THE TORTILLAS

2 cups masa harina flour  
(I made a half batch each using blue and yellow corn masa harina)  
1 teaspoon sea salt

Combine the flour and sea salt in a bowl with 1½ cups very hot tap water and bring together into a ball. Allow to sit for 10 minutes to allow the flour to absorb the water. Test the dough – if it seems a little wet, add a tablespoon of flour, and likewise if it seems a little dry, add a little water. Roll the dough into about 8-10 balls.

In a tortilla press, place the ball between two sheets of plastic (a cut-open sealable plastic bag is good for this), or roll out with a rolling pin between the plastic sheets. Peel off the tortilla and fry in a dry pan for a few minutes on each side. Keep warm in a clean tea towel.

### GREEN GRAPE SALSA

When in season, you could use green tomatoes or tomatillos here instead, and there's also no reason why you couldn't use some green kiwifruit. While the salsa can be eaten straight away, I prefer to leave it for 30 minutes before eating to allow the flavours to develop.

½ cup green grapes, finely diced  
2 tablespoons chopped fresh coriander  
½ green chilli, chopped  
juice and zest of 1 lime  
drizzle of olive oil

Combine all the ingredients, season with salt to taste and set aside for 30 minutes before using. To serve, pile some of the beans and corn into each tortilla and top with the salsa.

**WINE** A softly textured, lighter-style Aussie shiraz. We recommend the Taylors 80 Acres Shiraz 2015.

## SLOW-ROASTED CARROTS, KARENGO BUTTER & MACADAMIA

SERVES 4 AS A SIDE DISH OR 6 AS A STARTER / PREPARATION 15 MINUTES / COOKING 2-3 HOURS

Slow roasting brings out the sweetness of carrot, while the karengo adds umami, and goat's cheese is a natural partner. This is delicious as a side dish or a simple starter.

50g butter, softened  
2 tablespoons karengo flakes\* plus extra to garnish  
1kg large carrots, washed  
2 tablespoons white wine vinegar or apple cider vinegar  
100g creamy goat's cheese  
2 tablespoons extra virgin olive oil  
2-3 raw macadamia for grating

Preheat the oven to 160°C. Mash the butter with the karengo flakes then roughly smear over the carrots. Put into a roasting dish, season with salt, drizzle over the vinegar and roast slowly for 2-3 hours until cooked through. Check every 30 minutes, turning the carrots over – you may need a tablespoon or two of water to keep the butter from burning. Blend the goat's cheese with the oil, adding a little hot water to make a smooth cream.

Put the goat's cheese on a platter, add the carrots, grate over the macadamia and sprinkle with extra karengo flakes to serve.

\*Karengo is a New Zealand seaweed. Dried flakes are available at specialty food stores or [pacificharvest.co.nz](http://pacificharvest.co.nz)  
**WINE** A classic Marlborough sauvignon blanc, such as the Rapaura Springs Marlborough Sauvignon Blanc 2016.



CORN TORTILLAS WITH BLACK BEANS & CORN & GRAPE SALSA

## PICKLED BABY LEEKS, GRAPEFRUIT, BOCCONCINI & BUCKWHEAT

SERVES 6 AS A STARTER / PREPARATION 30 MINUTES PLUS OVERNIGHT PICKLING TIME / COOKING 15 MINUTES

This is a reasonably straightforward salad with a light pickle that I've kept on the sweet side, but feel free to cut the sugar down to 2 tablespoons if you prefer it a little tarter. Don't omit the buckwheat as it gives the final dish a great crunch.

### FOR THE BABY LEEKS

½ cup white wine vinegar  
3 tablespoons white sugar  
1 teaspoon sea salt  
1 bay leaf  
2 sprigs marjoram leaves  
6-8 baby leeks, sliced 5cm (or use 1 bunch spring onions or 1 large leek sliced 1cm thick)

Put the vinegar, sugar, salt, bay leaf and marjoram in a saucepan with 1 cup water and bring to the boil. Add the leeks and cook for 5-10 minutes or until bite tender. Put into a sterilised jar and cover with the pickling liquid and a lid. Leave until cold then refrigerate overnight or for up to a month. Bring up to room temperature before using.

### TO SERVE

2 tablespoons buckwheat, soaked overnight  
1 tablespoon olive oil  
2 grapefruit  
2-3 tablespoons extra virgin olive oil  
2 handfuls rocket leaves  
125g bocconcini, sliced

Rinse the buckwheat then dry on paper towels. Heat the olive oil in a frying pan, add the buckwheat and fry until golden. Remove from the pan and drain on paper towels. Set aside.

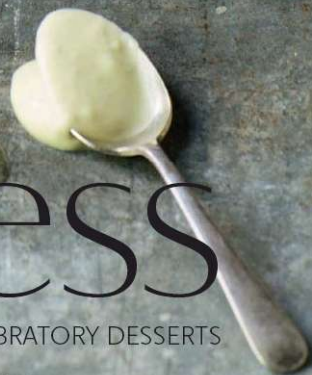
Cut the peel from the grapefruit, cut into segments and set aside. Squeeze the juice from the white membranes between the segments, then mix with the extra virgin olive oil and season to taste. Dress the rocket leaves with some of the dressing, put on a platter, add the drained baby leeks, scatter over the grapefruit segments, bocconcini and buckwheat and dress with more of the dressing if needed.

**WINE** A medium-dry riesling. Try the Saint Clair Pioneer Block 9 Big John Riesling 2016. ■

**Credits**  
Marble bowl in medium, Como decanter, Charm cutlery in copper and cork utensil holder, Freedom Furniture, small wooden bowl, Wah Lee. For full details see Credits Index.

PICKLED BABY LEEKS, GRAPEFRUIT, BOCCONCINI & BUCKWHEAT

LIME MOUSSE  
TARTLETS  
recipe page 110



# goodness

EMMA BOYD CREATES LIGHT, BRIGHT, CELEBRATORY DESSERTS

Recipes, food styling & photography *Emma Boyd*



WHETHER YOU'RE CELEBRATING with a sit-down meal or it's more a stand-up finger-food type of affair, the recipes below will have you covered. The rhubarb & rosewater panna cotta blushes a pretty pink and the creaminess of this dessert is contrasted beautifully by the crunch of the rosewater-scented rhubarb on top. You will be left with extra rhubarb slices once you've made this dessert, which are delicious served on top of porridge or pancakes, cooked into a fruit crumble or even thrown into a smoothie. The chocolate & berry cake is my go-to cake recipe. I can make it with my eyes closed and have it in the oven in under 10 minutes and it always results in a cake that is light and full of flavour. For an even quicker and simpler cake, spread berry jam on the bottom half and make a glaze by melting 100g dark chocolate with 3 tablespoons of cream and pouring this over the cake. The lime mousse tartlets have a wonderful zesty bite to them and when limes are no longer in season, you can make them using lemons instead. Be sure to use an avocado that has a good green colour to it.



RHUBARB & ROSEWATER  
PANNA COTTA  
recipe page 110

## LIME MOUSSE TARTLETS

MAKES 24 LITTLE TARTLETS /  
PREPARATION 20 MINUTES /  
COOKING 5-7 MINUTES

1 teaspoon chia seeds  
50g spelt or wheat flour  
50g cashew nuts  
50g desiccated coconut  
30g butter, roughly cubed  
1 tablespoon maple syrup  
½ an avocado (about 65-75g)  
5 tablespoons lime juice  
3 tablespoons sugar or neutral-flavoured honey, plus 2 teaspoons extra  
100g mascarpone  
¼ cup cream  
1 firm kiwifruit, peeled, finely diced  
grated zest of 1 lime to serve

Preheat the oven to 180°C and grease a 24-cup mini-muffin pan. Put the chia seeds in a little glass and pour over 3 teaspoons water, stir well and set aside to set.

Put the flour, cashew nuts and coconut in a food processor and process until it resembles a coarse flour. Add the butter and maple syrup and a pinch of sea salt and process again until it comes together. Add the chia seeds and pulse until incorporated.

Put teaspoons of this mixture into the muffin tins and press into each cup to line. Bake for 5-7 minutes or until just beginning to colour. Put the oven and leave to cool a little before running a knife around the tart shells, popping them out and setting them on a rack to cool completely.

Put the avocado in a bowl with 4 tablespoons of the lime juice and the sugar or honey and beat until combined. Add the mascarpone and continue beating until light and fluffy.

Beat the cream until stiff then fold into the avocado-lime mixture. Put the kiwifruit in a bowl along with the remaining tablespoon of lime juice and the extra sugar or honey and mix to combine and dissolve the sugar/honey.

Fill the tart shells with the lime mousse, top with the kiwifruit and grate over the zest of a lime before serving. (V) (DF)

## KEY TO SYMBOLS

(V) VEGETARIAN  
(DF) DIABETIC-FRIENDLY  
(GF) GLUTEN-FREE  
(HF) HEALTHY FATS

RHUBARB & ROSEWATER  
PANNA COTTA

SERVES 6 / PREPARATION 20 MINUTES /  
COOKING 10 MINUTES

300g rhubarb, thinly sliced  
½ cup lemon or lime juice, plus  
2 teaspoons extra  
150g golden caster sugar, plus  
2 teaspoons extra  
1½ cups cream  
3 leaves gold grade gelatine (I used  
Equagold)  
1 cup thick Greek yoghurt  
½ teaspoon rosewater  
edible rose petals to serve (optional)

Put the rhubarb in a bowl with the lemon juice and 50g of the sugar. Let sit for an hour for the juices to draw out – this also results in lovely bright pink slices of rhubarb.

Put the cream and the remaining 100g sugar in a heavy-bottomed saucepan and heat gently until the sugar dissolves, then remove from the heat. Put the gelatine leaves into cold water to soften. Remove from the water, squeeze out the excess water then put into a jug and dissolve with 2 tablespoons of boiling water.

Whisk the gelatine into the cream before adding the yoghurt. Pour off ½ cup of the rhubarb syrup, add to the cream mix and whisk for another minute. Pour into a large mould or into as many little moulds as you like (makes up to about 10 small panna cottas).

Spoon out ⅓ of a cup of the sliced rhubarb, add the extra 2 teaspoons lemon or lime juice and sugar to it, along with the rosewater, and mix well. Serve this over the panna cotta with rose petals, if desired. (V) (GF)

CHOCOLATE &  
BERRY CAKE

MAKES 1 CAKE / PREPARATION 15  
MINUTES / COOKING 20-35 MINUTES

100g butter, plus extra for the tin  
½ cup maple syrup or golden  
caster sugar  
1 teaspoon vanilla extract  
1 egg  
1 teaspoon baking soda  
1¼ cups milk of your choice  
(I used cow's milk)  
½ cup cocoa or raw cacao powder  
1 cup spelt flour or white flour  
1 teaspoon baking powder  
1½ cups frozen berries (I used a mix  
of raspberries and blueberries)  
100g 70 per cent minimum dark  
chocolate (I used 85 per cent)  
4 tablespoons cream  
1 tablespoon maple syrup  
freeze-dried raspberries (optional)

Preheat the oven to 180°C and butter a 20cm ring tin. Put 50g butter in a saucepan and melt. Remove from the heat and whisk in the maple syrup or sugar and the vanilla. Add the egg and whisk again for another minute.

Stir the baking soda into the milk until dissolved then pour into the butter mixture. Sift the cacao, flour and baking powder into the butter mixture then whisk together until combined. Pour into the tin, put in the oven and bake for 25 minutes or until a skewer inserted into the cake comes out clean. Remove from the oven and leave to cool in the tin for 10 minutes before removing to a cake rack to cool completely.

Put the berries in a saucepan and cook until beginning to thicken then remove from the heat and cool. Break the chocolate up into pieces, put in a heatproof bowl and set over a saucepan of gently simmering water. Add the cream and maple syrup and heat gently to melt and combine.

To make the frosting, cut the remaining butter into cubes and soften slightly then beat in the bowl of an electric mixer until light and fluffy. With the mixer running, drizzle in the chocolate mixture slowly, continuing to beat until light and fluffy.

Cut the cake in two and spread the berry mixture over the bottom half. Put the top back on and ice with the frosting before sprinkling over a handful of freeze-dried raspberries if desired. (V) (DF) ■



CHOCOLATE &  
BERRY CAKE

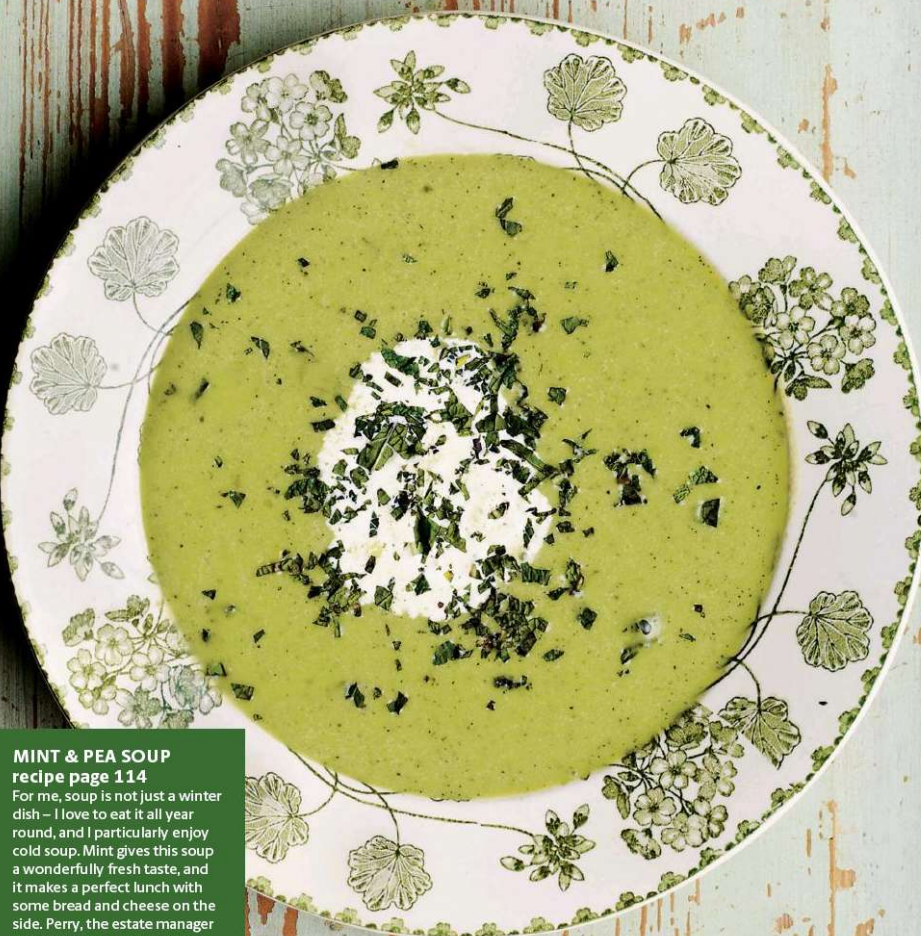
PREVIEW

SPRING FEAST

# garden variety

AN EXTRACT FROM *THE GREAT DIXTER COOKBOOK*  
BY KIWI CHEF-GARDENER AARON BERTELSEN.

Wine matches *John Saker*



## MINT & PEA SOUP recipe page 114

For me, soup is not just a winter dish – I love to eat it all year round, and I particularly enjoy cold soup. Mint gives this soup a wonderfully fresh taste, and it makes a perfect lunch with some bread and cheese on the side. Perry, the estate manager at Great Dixter, once accused me of being lazy for adding whole peas, pods and all, to the pot, but I feel they give the soup more body and intensify the flavour. For the best result, chill the soup thoroughly. If I am making it for a crowd, I will put a large bowl of it in a sinkful of iced water. Note that this soup does not freeze well.

**AARON BERTELSEN IS MUSING** about preserves, something his grandmother was well known for.

“There was always a glut of fruit in summer, and you need something to eat on your toast in the winter. If you don’t preserve, you don’t have that wonderful memory of summer. It does remind one that there is hope after winter.”

The absence of a Kiwi drawl leaves no hint of Aaron Bertelsen’s upbringing in Muriwai, West Auckland, surrounded by his grandfather’s vegetables and grandmother’s beautiful flowers. British eloquence has taken over thanks to the past 20 years he has spent living and working as a gardener 18,000 kilometres away.

Most of that time has been spent at Great Dixter in southern England, on the border of Kent and Sussex, the home of the late Christopher Lloyd, an acclaimed gardener, television personality and writer.

Bertelsen volunteered at the manor, which is a mecca for green-thumbed pilgrims around the world, in 1996, when he was fresh out of the University of Otago, where he studied classics and social anthropology.

A three-week stint extended to three months, and a career of gardening followed: Israel’s botanic gardens in Jerusalem, and various other gardens around Europe and the United States. He returned in 2005 as Great Dixter’s vegetable gardener. Following Lloyd’s death in 2006, Bertelsen entered Dixter’s kitchen and has not looked back.

“I’m not a professional cook by any stretch of the imagination. I’m a trained gardener and I cook out of joy, really, and necessity,” he says.

As a seasoned gardener, he has a strong appreciation of all an ingredient’s qualities, from root to flower.

“There’s no point wasting something you’ve grown. It’s like people don’t seem to eat ox tongue any more, but it’s a byproduct of a cow that you’ve slaughtered, so you might as well eat it.”

That appreciation goes further, with the transience of the seasons. “I’m very much against eating fruit and vegetables that aren’t in season. They’re hugely overpriced and under-flavoured.

“It’s three weeks of gluttony, which is pure joy, rather than 52 weeks of mediocre. It may be only for a short time, but God it’s worth it.”

In his almost 10 years of cooking, Bertelsen has leafed through plenty of Lloyd’s kitchen notebooks as well as creating his his own recipes inspired by his travels.

The Great Dixter Cookbook features gardening tips and recipes for British classics, some contemporised – the likes of leek and Stilton tart, shortbread, Damson jelly and apple crumble. Tomato salad with sumac dressing salutes his time in Israel, meanwhile, while his grandmother’s fruitcake and a pumpkin and kumara salad nod to New Zealand.

The one thing Bertelsen wants to achieve from this book is to have people cook, modify and build upon the recipes within its pages.

THOMAS HEATON

## MINT & PEA SOUP

SERVES 4 / PREPARATION 10 MINUTES, PLUS CHILLING / COOKING 15 MINUTES

50g butter  
1 onion, chopped  
1 litre (4 cups) vegetable or chicken stock  
550g (4 cups) shelled fresh peas or thawed frozen peas  
300g (2 cups) unpodded peas  
handful each flat-leaf parsley and mint leaves  
5 tablespoons crème fraîche or sour cream  
2 tablespoons double cream  
handful mixed fresh herbs, chopped, to garnish

Melt the butter in a large, heavy pan over medium heat, add the onion and cook for 5 minutes, stirring, until it has softened. Pour in half the stock and bring to a boil.

Add the peas, shelled and unpodded, reduce the heat and simmer gently until tender (no more than 3 minutes for fresh peas, and about 2 minutes for frozen). Remove from the heat, add the parsley, mint and remaining stock. Transfer the mixture to a blender and puree the soup until as smooth as possible (if you like a very smooth soup, you might also want to strain it through a fine-mesh sieve). Season with salt and pepper and let cool, then refrigerate until really cold.

When ready to serve, mix the crème fraîche and double cream in a small bowl. Serve the chilled soup topped with a spoonful of the cream and sprinkled with the chopped herbs.

**WINE** An off-dry riesling. We recommend the Rockburn Tiger moth Riesling 2016.

## BÖREK

MAKES 6-8 'SNAILS' / PREPARATION 25 MINUTES / COOKING 45 MINUTES

oil, for greasing and brushing  
350g fresh spinach or Swiss chard leaves, rinsed  
good handful of flat-leaf parsley, chopped  
100g feta, chopped  
¾ teaspoon salt  
350g packet filo pastry, defrosted

Preheat the oven to 180°C. Oil a shallow round cake pan about 30cm in diameter.

Lightly cook the spinach and parsley in a lidded pan with just the water clinging to the leaves after washing. When the leaves have wilted, drain through a sieve and let cool. I later give them a good squeeze to get rid of any remaining water. Once cold, mix with the feta and salt and set aside.

Unroll a sheet of filo. Spoon a little of the spinach mixture down the long edge, then roll up like a cigar. If it splits or seems fragile, roll another sheet of filo around it. Take care not to do this too tightly or it will split again while cooking. Coil the cigar into a snail shape. Repeat this process until you have made 6-8 'snails', then arrange them neatly (sides touching) in the prepared pan. Brush with oil and bake for 40 minutes, or until golden brown.

**WINE** A perfumed, lively pinot noir. Try the Te Kairanga Pinot Noir 2015



### BÖREK

Here's a recipe that I got from Fergus Garrett, head gardener at Great Dixter, who originally got it from his Turkish mother, a great cook. Great for vegetarians, the little spinach and feta pastries are rolled in an unusual way, which makes for a very attractive dish. I also freeze the cooked greens and parsley mixture when we have a glut as it's so handy to use throughout the year.



**MARINATED TUSCAN BEEF & PUMPKIN MASH**  
recipe page 118

The key thing with this recipe is to choose the right piece of meat. I like to use a single large chunk of steak with some fat both outside and marbled through the flesh, as this is what will give it flavour. The marinade enhances what is already good, rather than invigorating a tasteless piece of meat. My father often cooked pumpkin for us in the winter, and I loved this recipe as a child, perhaps because the flavour is so sweet.



## MARINATED TUSCAN BEEF & PUMPKIN MASH

SERVES 4 / PREPARATION 5-10 MINUTES, PLUS OVERNIGHT MARINATING / COOKING 30 MINUTES

### FOR THE BEEF

1 x 500g piece of beef, e.g. rump (boneless rib-eye)

### FOR THE MARINADE

4 cloves garlic, crushed (minced)  
4 tablespoons soy sauce  
4 tablespoons tomato purée (paste)  
2 tablespoons almond or walnut oil  
1 tablespoon freshly ground black pepper  
1 teaspoon dried mixed herbs  
1 teaspoon ground turmeric  
1 teaspoon ground coriander

### TO SERVE

pumpkin mash (recipe below)  
green beans or any green vegetable of your choice

Mix the marinade ingredients together in a jug. Put the beef into a plastic food bag, then pour in the marinade. Fasten the bag securely and leave in the refrigerator for at least 24 hours. Preheat the oven to 180°C.

Transfer the beef and marinade to an ovenproof casserole dish. Cover with a lid and cook for 30 minutes. The beef will be well browned on the outside, but should still be pink in the middle.

I like to serve it cut into very thin slices, with pumpkin mash and green beans or another green vegetable.

### PUMPKIN MASH

1 small pumpkin (about 1.35kg; 900g prepared weight)  
4 tablespoons double cream  
120g (1¼ cups) freshly grated parmesan  
2 teaspoons crushed (minced) garlic  
2 teaspoons salt  
¼ teaspoon freshly ground black pepper  
sprinkling of nutmeg (optional)  
sprinkling of chopped flat-leaved parsley (optional)

Preheat the oven to 200°C. Using a very sharp chef's knife and a back-and-forth sawing motion, cut a thin slice off the stem end of the pumpkin.

Place the vegetable on this flat end and use the same sawing motion to cut it in half.

Use a spoon to scoop out the seeds and pulp. Save the seeds – washed, sprinkled with a little salt and roasted, they make a delicious snack.

Peel the pumpkin using a potato peeler, then cut into slices 2.5cm thick and cut these into cubes. Put into a pan, cover with water and bring to a boil, then reduce to a simmer and cook for about 10 minutes until soft.

When the pumpkin is cooked, drain thoroughly, then return it to the pan and mash well by hand. Add the cream, parmesan, garlic, salt, pepper and nutmeg (if using). Mix together until very smooth, then transfer to a bowl and

garnish with chopped parsley. Serve with the marinated Tuscan beef and a green vegetable of your choice.

**WINE** A hearty, aromatic Hawke's Bay Syrah, such as the Villa Maria Cellar Selection Hawke's Bay Syrah 2015.

## RHUBARB TART

SERVES 8 / PREPARATION 25 MINUTES, PLUS CHILLING / COOKING 45-50 MINUTES

350g (2¾ cups) plain flour, plus extra for dusting  
pinch of salt  
175g cold butter, diced, plus extra for greasing  
1 egg  
2-3 tablespoons cold water  
1kg rhubarb, chopped into 5cm pieces  
2 tablespoons demerara sugar  
120g (½ cup) caster sugar, plus extra for sprinkling (optional)

To make the pastry, put the flour and salt into a bowl and rub in the butter until the mixture resembles coarse breadcrumbs. Add the egg and, using a knife, stir in just enough cold water to bind the dough together.

Tip the dough onto a lightly floured work surface and shape into a ball. Cover with plastic wrap and chill for at least 30 minutes, or ideally 1-3 hours, before using.

Preheat the oven to 190°C, placing an oven rack in the lower part of it. Butter a 25cm loose-bottom tart pan.

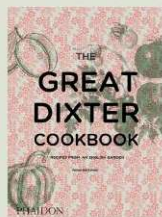
Roll out the pastry thinly on a lightly floured work surface and use to line the prepared pan.

If using spring rhubarb, arrange it in the pastry case and sprinkle with the demerara sugar. If not using spring rhubarb, put the caster sugar and 200ml (¾ cup) water into a pan and stir together over medium heat until the sugar dissolves. Bring to a gentle boil, then add the chopped rhubarb and simmer for 1 minute – you don't want it to lose its shape. Drain the rhubarb, then arrange inside the pastry case.

Place the filled case on a baking sheet and bake on a low oven rack for 40 minutes. Take the tart out of the oven and carefully slip off the outer ring, leaving the tart sitting on the base.

Return to the oven on the baking sheet for another 5-10 minutes so that the sides get really crisp. Slide the tart onto a plate and sprinkle with caster sugar, if desired. Let cool to room temperature before serving.

**WINE** A luscious, medium gewürz. Try the Giesen The Brothers Gewürztraminer 2014. ■



This is an extract from *The Great Dixer Cookbook* by Aaron Bertelsen, published by Phaidon, distributed by Hachette NZ, RRP \$60



### RHUBARB TART

Spring rhubarb is wonderfully pink and tender, so you can dispense with the poaching step and put it straight into a pastry case with a little brown sugar before putting it in the oven. The sugar caramelises to give an almost toffee-like flavour. Make it the day before so that the flavours have a chance to soak into the pastry, or eat it immediately. Either way, it goes well with cream, custard or ice cream.

# PUT AN EGG ON IT

GINNY GRANT MAKES EXCELLENT EGG RECIPES FROM NIKAU CAFE'S FORTHCOMING COOKBOOK.



GUEST CHEF



ASPARAGUS, EGGS & MISO  
[recipe page 126](#)

Recipes & recipe intros *Kelda Hains* / Food photography *Aaron McLean*  
Still-life photography *Tony Nyberg* / Styling *Fiona Lascelles*

**BREAKFAST SHIFTS** are a killer – and I speak from experience here. For a couple of years in the early 2000s I worked at Nikau Gallery Cafe in Wellington; known for the absolute deliciousness of its breakfasts and especially its egg dishes. Chef and co-owner Kelda Hains says eggs are an illustration of the cafe's ethos of making simple, ethically sourced food, but to cook them well is challenging as they require a delicate hand with temperature control. And because the food is pared back, it means there's nothing to hide behind, so the quality of the ingredients has to be paramount. Here Kelda has generously shared a few of her recipes that are going to feature in the new Nikau cookbook. *Nikau Cafe* is due out mid-October and will, I believe, have a legion of waiting fans who have been flocking to their doorstep for the last 19 years. And who wouldn't be excited, when there is a whole chapter devoted to the deliciousness of eggs... **GINNY GRANT**

## EIGHT-MINUTE BOILED EGG SALAD

SERVES 4

A boiled egg is powerful – all by itself, it can transform a salad into a meal. Try blanched, room temperature asparagus or green beans; cauliflower in vinaigrette; or roasted red peppers. This boiled egg salad is another step along the path to a satisfying meal. With the addition of herbs and a dressing, and perhaps some well toasted sourdough and some bitter greens, lunch is at hand. The dressing for this salad is made by adding vinegar to cream. The acidity thickens the cream to a perfect consistency. I find it a lighter and more interesting alternative to mayonnaise. Any vinegar will work but I do find myself reaching for my bottle of chardonnay vinegar more often than not. Acidulated cream is also really good on a cucumber salad, or with the crisp leaves of cos lettuce.

1 teaspoon vinegar or shallot vinegar  
 ¼ cup cream  
 1 tablespoon salted capers  
 1 tablespoon chives, dill, tarragon, or parsley  
 4 x eight-minute boiled eggs  
 toast and rocket to serve (optional)

Stir the vinegar and a pinch of ground black pepper into the cream, and set aside for 10 minutes. The vinegar will thicken the cream as it sits.

Rinse the capers, and soak them in cold water to remove the salt. Drain, chop and add to the cream with any herbs you would like.

Peel and chop the eggs. Cut each in quarters, then across each quarter. Place in the bowl, on top of the dressing. Turn them gently, once or twice, trying to avoid breaking up the eggs too much. Serve on toast with rocket, if desired.

WHITE PLATE, PETER COLLIS



EIGHT-MINUTE BOILED EGG SALAD

## GREEN FRITTATA

SERVES 2

This is an optimistic nearly-spring egg dish. A frittata needs to be thin, and it should contain more filling than egg. Using a generous amount of olive oil is important. You can use any combination of greens. It is a walk-around-the-garden type of a dish. Gather what you have. Mix in at least two greens, plus a generous amount of one fresh herb. Before spring hits, my favourite is a mixture of nettle, rocket, dill and leeks. As the weather warms up new possibilities present themselves. Green garlic, silverbeet and sweet marjoram will become the foundation. If you don't have leeks or green garlic, increase the measure of greens to half a cup, cooked. I find frittata is best eaten not too hot. It's very good at room temperature – perfect picnic food.

¼ cup nettle and rocket, very finely chopped  
2 tablespoons olive oil, plus 1 tablespoon extra  
1 small leek  
1 tablespoon fresh dill, chopped  
2 eggs  
2 tablespoons grated pecorino  
20g fresh goat cheese

Blanch the greens briefly in boiling, salted water. When they are cool, squeeze out the excess liquid.

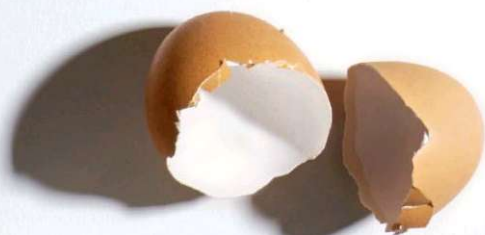
Heat 2 tablespoons of olive oil in a small non-stick pan. I use a 20cm steel omelette pan.

Finely slice the leek, add to the pan with salt and pepper, and cook slowly until soft.

Add the greens to the pan, turn several times, and continue to cook until the greens and leeks are evenly mixed, and any excess liquid from the greens has evaporated. Add the dill.

Beat the eggs with 1 tablespoon water, pecorino, and a little more salt and pepper. Tip the warm greens mixture into the bowl of eggs. Return the pan to the heat, adding the extra 1 tablespoon of oil. Turn up the heat, and when the oil shimmers, pour the egg mixture into the pan. Shake the pan gently, and turn down the heat. Cook slowly until set. To help it along, you could cover the pan with a lid.

To serve, slide onto a plate, and dot with the goat cheese.



## PURPLE SPROUTING BROCCOLI, SESAME, CHILLI, GREEN GARLIC & A POACHED EGG

SERVES 4

In late winter, just when all the possibilities for pumpkin, celeriac and cabbage have been thoroughly exhausted, there is purple sprouting broccoli – like a little miracle. It's such a relief to see it, I even feature it on the breakfast menu, but that's not such a big leap, really – many brassicas have an affinity for eggs. We use our own fermented chilli sauce for this dish. A mixture of peppers and chillies, we can splash it around without setting anyone's mouth on fire. It certainly plays its own part boosting optimism in those last winter months.

300g-400g purple sprouting broccoli, broccolini or sweet stem broccoli  
3 tablespoons white sesame seeds  
2 tablespoons black sesame seeds  
½ sheet nori  
1 tablespoon wakame  
2 pieces dried orange peel  
1 green garlic\*  
2 tablespoons sesame oil  
4 eggs  
mild chilli sauce, preferably fermented

Bring a large pot of salted water to the boil. Trim the broccoli into civilised spears, removing the tough parts of the stem. Blanch the broccoli for 1 minute in the water. Set aside, in one layer, to cool.

Toast the sesame seeds together in a dry pan, until the white sesame seeds are golden. Cool. Grind ¼ of the seeds with the nori, the wakame and the dried orange peel, then mix back in with the rest of the seeds

Slice the green garlic thinly. Heat a pan with the sesame oil, and cook the green garlic until it releases its aroma, but isn't coloured.

Add the broccoli and salt, and sauté until any excess water has evaporated and the broccoli is coated with the sesame oil.

Bring a pan of well-salted water to the boil. Turn the heat down, and gently crack the eggs into the water. Room-temperature eggs will take 3 minutes.

While the eggs are poaching, divide the broccoli among 4 plates. Dress with chilli sauce. Drain each egg carefully, and place on top of the broccoli. Sprinkle the sesame mixture over the egg.

\*Green garlic is young garlic that is harvested before the bulb is fully formed. Look for it at a farmers' markets – it looks a bit like a spring onion – or substitute with a regular garlic clove.



GREEN FRITTATA

PURPLE SPROUTING BROCCOLI,  
SESAME, CHILLI, GREEN GARLIC  
& A POACHED EGG



## ASPARAGUS, EGGS &amp; MISO

SERVES 4

For me, asparagus with eggs is almost the perfect spring dish. It's pretty much the only time of the year we make hollandaise, because it ties the two together perfectly. Recently, we've been adding ginger to the reduction and miso to the finished sauce. Miso is very good with asparagus; one of those combinations that just works. Making hollandaise is a bit of a production and if it's not for you, a miso aioli or vinaigrette (see below) is worth trying on an asparagus salad, if only to appreciate how well they work together.

600g asparagus  
4 eggs  
miso hollandaise (recipe follows)  
sesame & buckwheat sprinkle (recipe follows)

Soak the asparagus in cold water, and snap the ends. Bring two largish pots of well-salted water to the boil. Add the asparagus to one pot and boil for 3½ minutes, or until tender. Drain and set aside.

Bring the other pot of water to a simmer, then turn down the heat. When the water stops moving, gently crack in the eggs. Let the eggs cook without the water boiling again. This should take about 3 minutes. While the eggs are poaching, place the asparagus on four warm plates. When the eggs are done, scoop them from the water with a slotted spoon. Drain each egg well, and place on the asparagus. Cover the egg with a generous spoonful of miso hollandaise, and then a tablespoon of the sesame and buckwheat sprinkle.

## MISO HOLLANDAISE

Here is the proper recipe for hollandaise. There are quicker ways to make it, but they're not as delicious! This method requires a bit more attention and more whisking, but it's worth it. This is the smallest amount of hollandaise you would want to make, and will be a generous serving for 4.

I prefer to use white miso in this particular recipe. It's lighter and sweeter in flavour, and less salty than other types.

## FOR THE REDUCTION

50g fresh ginger  
1 shallot  
½ cup white wine  
¼ cup cider vinegar  
8 peppercorns

Slice the ginger and shallot finely and put in a small pan with the wine, vinegar and peppercorns. Cook slowly, until the liquid has reduced to about 2 tablespoons. Strain and set aside.

## FOR THE SAUCE

200g salted butter  
2 egg yolks  
50g white miso

Melt the butter and keep it warm. Put the egg yolks and the reduction into a stainless steel bowl that fits over a saucepan.

Bring a little water in the saucepan to a simmer. Keeping the heat very low, set the bowl on top. The water shouldn't touch the bottom of the bowl; the steam is sufficient to cook the mixture. Whisk the egg yolk mixture continuously when it's on the heat. The hollandaise will foam and produce large bubbles. As you whisk, the bubbles will get smaller and smaller, and the mixture will become glossy. It's ready when you can draw a figure 8 that holds its shape on top.

If you apply too much heat at this stage, the mixture will scramble. If necessary, shift your whole set-up off the element and use the residual heat from the saucepan of water.

Take the egg yolk mixture off the heat and slowly whisk in the melted butter. Start with just a few drops of butter, gradually increasing the amount, but never more than you can incorporate with a few turns of the whisk. Whisk in the miso. Taste and adjust the salt. If it seems too salty, you can add a squeeze of lemon. Set aside, covered, for up to 30 minutes in a warm place – over the saucepan of warm water is a good option.

## SESAME &amp; BUCKWHEAT SPRINKLE

This is an additional embellishment, and although it's not entirely necessary, it brings some interesting texture to the plate, as well as adding another layer of flavour. It's good in asparagus salads, too.

¼ cup sesame seeds  
10g dried farmed wakame  
½ dried chilli, seeds removed  
¼ cup buckwheat groats  
1 tablespoon oil  
flaky sea salt

Toast the sesame seeds in a dry pan until they're light brown. Grind the wakame and chilli, and add these to the seeds with a little salt.

Boil the buckwheat groats for 7-8 minutes. They will still be underdone at this stage. Drain them well.

Heat the oil in a frying pan and fry the buckwheat until it's crunchy and light brown. Set it aside on a paper towel to cool and to drain any excess oil. Add it to the sesame mix, and taste for salt.

## MISO VINAIGRETTE

This lets you enjoy the miso-asparagus combination without all the whisking palaver. I use this on an asparagus salad, sometimes with the addition of soba noodles. It's good with spinach, beans and eggplant, too. Umeboshi is vinegar made from sour plums. You can replace it with 1½ teaspoons of soy sauce and ½ teaspoon of sherry vinegar.

fresh ginger  
30g/2 tablespoons white miso  
1 tablespoon umeboshi vinegar  
1 tablespoon water  
1 tablespoon sesame oil

Grate the ginger finely to make about 1 teaspoon, then whisk all the ingredients together. ■



**LEADERBRAND®**  
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## Broccoli and Bacon Soup

## Ingredients

2 heads LeaderBrand broccoli  
500g potatoes, peeled  
2 brown onions, peeled, roughly chopped  
6 rashers streaky bacon  
2 Tbsp olive oil  
1 litre chicken stock  
¼ tsp nutmeg  
½ tsp salt  
½ tsp white ground pepper  
½ - 1 cup cream or coconut cream  
To serve, crispy bacon and pumpkin seeds



## Directions

Trim the broccoli and cut into florets. Peel and dice the potatoes, finely dice the onions and chop the bacon into pieces.

Heat a small amount of oil in a large sauce-pan. Add the onion and sweat until soft. Add the bacon, then the potatoes, then the broccoli, allowing each to cook a little before putting the next in.

Add the chicken stock, nutmeg, salt and pepper and continue to cook on high until it begins to boil.

Reduce the heat and then allow to simmer for 25-30 minutes, or until potatoes are tender.

Pulse in a blender or mash with masher. Leave a little bit of the vegetables unblended to add to the texture. Add the cream or coconut cream and heat through.

Serve hot sprinkled with extra crispy bacon and roughly chopped pumpkin seeds.

*eat your colours!*

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## NEXT CHAPTER

There's a new player on the New Zealand fine wine scene and it has big plans, writes JOHN SAKER

"I KNOW WHAT PEOPLE ARE going to say. They'll say, 'Smith has found some money and he's doing the same thing all over.' All I can say is that this is going to be very different."

We're at a smart Auckland restaurant. Steve Smith MW is giving us the lowdown on his new wine venture, a partnership between himself and American Brian Sheth, who is also present. Sheth is 41 years old, with a 200-watt smile. And yes, he is very wealthy. Just a few moments before he received a text he shared with the table – "It looks like I've just bought a new software company". He said this in a matter-of-fact, business-as-usual way. Vista Equity Partners, the private equity company he founded, makes around 30 such multi-million dollar acquisitions annually. A year ago *Forbes* magazine put Sheth's net worth at US\$1.1 billion. Smith is all too aware of the déjà

vu at play here. It is 18 years since he co-founded Craggy Range, a venture that married his vision (and subsequent sweat) to the financial backing of the Peabody family. The relationship ended when Smith extricated himself completely from the business in 2015.

The original idea for Craggy Range was "single vineyard, single minded". The goal was to showcase terroir-driven wines that were expressions of great sites around New Zealand.

"After a time it got too big to be able to do that in the way I had conceived it," says Smith. "I found myself getting further away from the reality of 'single vineyard, single-minded'. Craggy's decision to move away from producing single-vineyard wines was a signal that it was time I returned to the things that meant most to me." He pauses, then adds: "Craggy Range was one of the great wine projects in the world at the time. I feel privileged to have been a part of it."

Several years ago Brian Sheth began making regular forays to New Zealand, having become smitten by the place and its wine. In 2012 he introduced himself to John Buck, co-founder of Te Mata Estate. He asked Buck if he would consider selling Te Mata. Buck, never one to mince words, responded by telling the

From left, Brian Sheth, Claudia Weersing, Steve Smith and Mike Weersing at Pyramid Valley Vineyards



American he exemplified everything that was going wrong with the New Zealand wine industry. "After that he was very polite and showed me round," says Sheth.

On the same trip, Sheth met Steve Smith. They enjoyed each other's company, and got together again at Smith's beach house the next time Sheth made landfall in Aotearoa. Sheth suggested they do something together in New Zealand wine. Smith, by then post-Craggy, was up for a new adventure.

The new project's arrival has been sotto voce, with the first wines having quietly entered the market at the beginning of August. It has already evolved from its founding concept. "The original idea was for me to find great parcels from exceptional vineyards, curate them, and we'd create a brand around that. We've done that by collecting an initial group of wines under the Smith & Sheth 'CRU' banner. In that way, we're like an old-fashioned Burgundian negociant – owning vineyards is not what it's about, but provenance is still championed," says Smith.

"Then the opportunity came to buy existing brands that were proven and which we admired. That's when we expanded to create Aotearoa New Zealand Fine Wine Estates. This will be a collection of wine estates under one umbrella. Each estate retains its individuality and brand identity, but by bringing them together with our resources, we can raise their profiles in a way they couldn't individually."

Straddling those two concepts is something Smith feels strongly about. He's convinced the time has come for the high end of New Zealand wine to go forth and conquer. "We want to tell the New Zealand fine wine story – if we don't, all the world will hear about is Marlborough sauvignon blanc. I don't think you could have told this story any earlier. We needed to go through 25 years of finding out what we're like and we needed to achieve some vine age. Now... we're ready."

Two estates have so far been purchased – Pyramid Valley Vineyards in North Canterbury and Lowburn Ferry in Central Otago. Roger and Jean Gibson have spent the last 20 years planting and nurturing their Lowburn Ferry vineyard and the pinot noir that has flowed from the site has been much-acclaimed. "It's a remarkable vineyard," says Steve Smith. "Deciding

to sell wasn't easy for them. It was as much about who they were handing it over to as it was about money."

It was a similar situation with Pyramid Valley Vineyards, which has been a labour of deep devotion for Mike and Claudia Weersing from the moment they bought the limestone-rich site near Waikari in 2000. But things had come to a head – the Weersings wanted to grow the business and needed new investment to do that. They were also "not getting any younger", in Claudia's words, and were open to the idea of someone else taking over. It just had to be the right someone.

"Brian and Steve came here and one of Brian's first questions was "are you organic or biodynamic?", says Claudia Weersing. "He's so conservation-minded and he loved it that we were certified biodynamic. That philosophy is important to us and he wants to keep it and step it up. People need to know this... that our vision will be maintained. It's what Pyramid Valley deserves and what New Zealand deserves."

Sheth's green streak does run deep. A self-confessed "big believer in climate change", he and his wife Adria are involved with a number of environmental initiatives through their philanthropic entities Sangreal Foundation and Global Wildlife Conservation. Our own Department of Conservation recently received financial assistance from Sangreal to help save the kakī (black stilt) from extinction. Expect more, says Steve Smith.

"He has a love affair with this country. On his first trip he drove around the country and had the time of his life. He found that many Kiwis shared his values, so he feels an investment here can make a positive difference."

Sheth loves sport, another passion he and Smith share. He grew up outside Boston in a hard-knock neighbourhood and when he and his old mates from those days get together, "we just start hitting each other and talking about the New England Patriots", he says. After being a key sponsor of the All Blacks on their northern tour last year, he is on first-name terms with Richie McCaw and Dan Carter. He wears an ABS replica jersey to tests. Rumour has it he's also learning every verse of *Ten Guitars*. ■

The purchase of Pyramid Valley Vineyards and Lowburn Ferry was subject to the approval of the Overseas Investment Office (OIO) at the time of going to print.

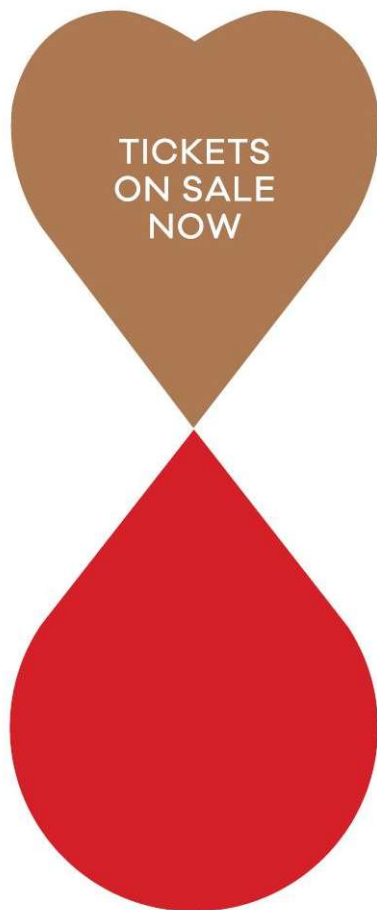
CHEESE PHOTOGRAPH: TONY INBERG



## CHEESE WATCH

VIKKI LEE GOODE, organiser of the NZ Champions of Cheese Awards, shares a current favourite.

NOT SO MANY YEARS AGO, if you wanted to buy genuine mozzarella made with buffalo milk, imported was the only option. But Helen and Richard Dorresteyn changed all that back in 2007, when they brought a herd of 60 buffalo from Australia to Clevedon, just south of Auckland, and began making game-changing fresh cheeses as the Clevedon Valley Buffalo Company. Some 10 years on and there are now three herds of buffalo in New Zealand, and some great Italian cheesemakers making fresh cheeses locally. But as the original, it's hard to go past the amazing handmade mozzarella balls from Clevedon Valley Buffalo. When it comes to fresh cheeses, milk quality and freshness is paramount. Silky smooth and pure white in colour, Clevedon Valley Buffalo Mozzarella has a beautiful clean, milky flavour that is the hallmark of a great fresh cheese. When you cut into one it performs exactly as it should, weeping milk. This is a true cultured mozzarella, spun and pinched in the traditional way, with a satisfying squeak as you bite into the rind that seals in the unique buffalo flavour. My favourite way to enjoy Clevedon Valley Buffalo Mozzarella is in a classic Caprese salad with fresh basil, ripened tomatoes, a drizzle of Lot Eight olive oil and salt and pepper. Delicious! Clevedon Valley Buffalo Company products are available nationwide but if you live in Auckland, you can buy the cheeses from the Clevedon Farmers Market every Sunday. You'll also have a chance to meet Helen or Richard to find out more about their cheesemaking, their buffalo and their favourite recipes.



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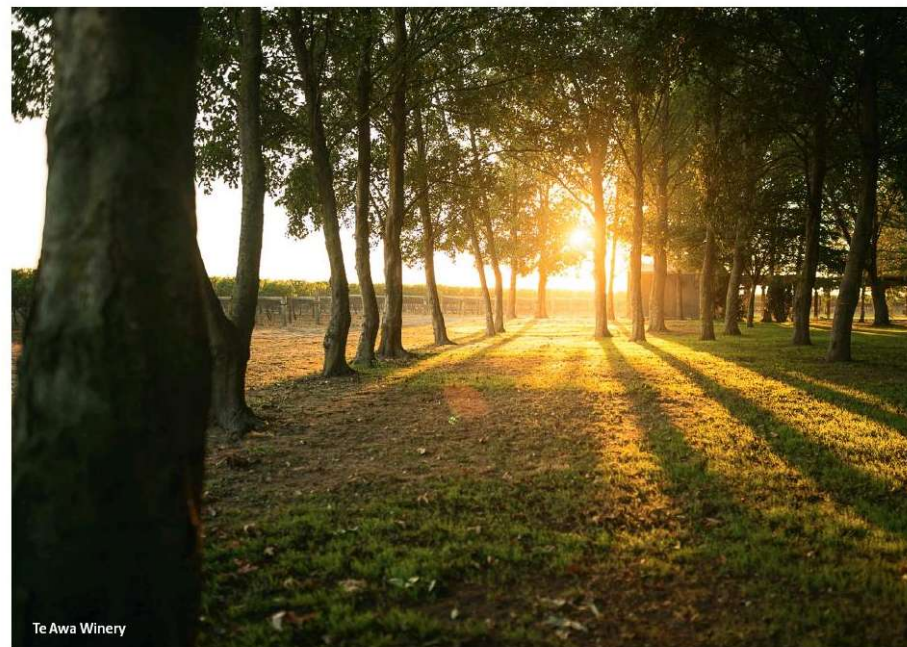
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# WINE TASTINGS

NZ CHARDONNAY / NZ SPECIALTY WHITES



Te Awa Winery

## ON A ROLL

Kiwi chardonnay is earning new fans every day, and the recent tasting showed there's plenty out there to keep them happy, writes JOHN SAKER.



**BRITISH WINE CRITIC** Jancis Robinson MW regards New Zealand chardonnay as the best wine style we're not known for. The country's chardonnay lovers – which is a steadily growing band – would agree. Chardonnay is on a roll right now, fuelled as much by fired-up winemakers who love working with the grape as by increased consumer interest. This latest *Cuisine* tasting confirmed the happy state of Kiwi chardonnay. "There was a very high standard overall," said panel member Michael Brajkovich MW. "I didn't see too much reduction (ie sulphides, or flinty characters). I think the message is getting through it's about balance." Panel chair John Belsham was all praise for the wines that did well. "Our top line-up is evidence that New Zealand chardonnay can be top class," he said. "It's definitely a wine style with which we can compete on the world stage."

## TASTING RESULTS

★★★★ outstanding	10
★★★★ excellent	11
★★★ very good	23
★★ good	49
No award	73
<b>TOTAL</b>	<b>166</b>



## BEST BUYS

Those wines offering an outstanding mix of quality and price are awarded Best Buy status. Price points differ, depending on the varietal, but if you see the Best Buy sticker you can rest assured you're getting a great wine at an excellent price. Look out for the sticker on wine bottles at all good wine retailers.

**TASTING PANEL**

For this New Zealand chardonnay tasting, John Belsham, an international wine judge and owner of Foxes Island Wines in Marlborough, was joined by Michael Brajkovich, winemaker at renowned Kumeu River Wines and New Zealand's first Master of Wine, and John Saker, author and Cuisine wine writer. Associate judge (non-scoring) was Poppy Saker-Norrish, harvest winemaker at Ata Rangi.



John Belsham Michael Brajkovich



John Saker Poppy Saker-Norrish

- TOP 10**
- 1 Kidnapper Cliffs Chardonnay 2014 (Hawke's Bay) ★★★★★ \$55**
  - 2 te Pā Marlborough Chardonnay 2016 ★★★★★ \$29.95** BEST BUY
  - 3 Elephant Hill Hawke's Bay Reserve Chardonnay 2015 ★★★★★ \$49**
  - 4 Brancott Estate Letter Series 'O' Marlborough Chardonnay 2016 ★★★★★ \$26.50** BEST BUY
  - 5 Wrights Reserve Gisborne Chardonnay 2015 ★★★★★ \$38**
  - 6 Clearview Estate Beachhead Chardonnay 2016 (Hawke's Bay) ★★★★★ \$28** BEST BUY
  - 7 Sileni Estate Selection Lodge Chardonnay 2015 (Hawke's Bay) ★★★★★ \$33**
  - 8 Te Kairanga John Martin Chardonnay 2015 (Wairarapa) ★★★★★ \$37**
  - 9 Villa Maria Single Vineyard Keltern Chardonnay 2016 (Hawke's Bay) ★★★★★ \$50**
  - 10 Villa Maria Reserve Barrique Fermented Chardonnay 2016 (Gisborne) ★★★★★ \$35**



**TOP NZ CHARDONNAY**  
**Kidnapper Cliffs Chardonnay 2014 (Hawke's Bay) ★★★★★ -3 \$55**



**THE PRODUCT OF A** fine Hawke's Bay vintage, this wine has that combination of complexity, energy and elegance that makes New Zealand's best chardonnays so captivating. It leads with white flower, lemon blossom and flinty scents. The palate exudes ripe stonefruit with lifted green highlights, and offers a textural masterclass – "mouth-watering acids combined with textural flintiness add to the wine's power without overpowering the fruit", noted Michael Brajkovich. The finish is long and lovely. The panel quickly reached consensus on a food match: crayfish.

**NEW KID NAILS IT**

First sole-charge winemaking gig, first vintage, first in the *Cuisine* chardonnay tasting. Not bad at all. Richard Painter has every right to look back on 2014 as one of those years. Painter moved in as Te Awa's winemaker (he was previously the assistant at Vidal) just before the 2014 growing season began. What was a



very good vintage, he says, became even better when he picked his chardonnay early in response to the perceived threat of Cyclone Lusi. "We had good ripeness, but there's always the temptation to leave the fruit out a little longer. I think the wines would have been less elegant if we had done that. Lusi forced our hand. As it turned out, she never came anyway." Kidnapper Cliffs is Te Awa's top chardonnay, produced from prime parcels grown on the estate vineyard, and only made in the best vintages. The Te Awa site straddles the Gimblett Gravels and Bridge Pa Triangle sub-regions and Painter says his best chardonnay fruit comes off the siltier Bridge Pa soils. Hand-picked, whole-bunch-pressed and fermented wild, the wine was made with minimal intervention. Says Painter: "The beauty of this wine is that it's only just been released. It has had a year in barrel and two years in bottle. It needed that time to really open up."



**2/ te Pā Marlborough Chardonnay 2016 ★★★★★ -4 \$29.95** BEST BUY

This wine is grown close to the sea on the Wairau bar. "The fruit is pristine and a wonderful marriage of stonefruit and citrus," said John Belsham. It's a young, tight chardonnay with incisive acidity and a silvery flinty seam. A bright, fresh style that would partner well with sundried tomatoes or olives.



**3/ Elephant Hill Hawke's Bay Reserve Chardonnay 2015 ★★★★★ -4 \$49**

Winemaker Steve Skinner has crafted a lovely expression, where lemon curd meets smoky flintiness. They grow and dance in step all the way across the palate with poise and precision. This is a complex style with real fruit power, but also harmony and balance. Try it with panfried snapper and lemon juice.

**4/ Brancott Estate Letter Series 'O' Marlborough Chardonnay 2016 ★★★★★ -4 \$26.49** BEST BUY

The top chardonnay from Brancott Estate has been garnering its share of accolades over recent times. This 2016 release is a bright pungent wine, showing flinty complexity over a foundation of crisp grapefruit-infused fruit. "Excellent texture," noted Michael Brajkovich. Excellent value, as well.

**5/ Wrights Reserve Gisborne Chardonnay 2015 ★★★★★ -3 \$38**

Organically grown by Geoff and Nicola Wright, the founders and proprietors of this Gisborne label, this chardonnay excited the panel. It's an exuberant, big style, offering lifted, smoky, struck match notes and what John Belsham described as "creamy, spicy, warm ripe fruit". Try it alongside a leek and feta tart.

**6/ Clearview Estate Beachhead Chardonnay 2016 (Hawke's Bay) ★★★★★ -3 \$28** BEST BUY

Clearview and chardonnay have a long, happy association and fans of the label

will enjoy this new offering. It has a traditional-meets-new wave feel – plenty of ripe peach and lashings of oak, supported by a light, flinty seam. It's also marked by a vibrancy and length that leave you wanting more.

**7/ Sileni Estate Selection Lodge Chardonnay 2015 (Hawke's Bay) ★★★★★ -3 \$33**

"Beautifully framed with a slaty purity that grows through the palate," noted John Belsham. This is a juicy, fresh style with attractive fruit offering tropical fruit and more herbal notes. Tight acidity helps it steer a course to a long, fine finish.

**8/ Te Kairanga John Martin Chardonnay 2015 (Wairarapa) ★★★★★ -3 \$37**

This is deceptively complex wine. Charming aromatics – sweetcorn, stonefruit – usher in a rich, generous mouthful enlivened by a touch of flintiness and an appealing toasted nut character. With its quiet opulence, it would be a good partner for a creamy chicken and mushroom pie.

**9/ Villa Maria Single Vineyard Keltern Chardonnay 2016 (Hawke's Bay) ★★★★★ -3 \$50**

Making one of its regular appearances in our top 10 is this latest offering from a vineyard with a great chardonnay pedigree. Poised, lovely flinty scents set the tone. In the mouth there is plenty of fruit to back up the smoky overlay. This is a serious, energetic and persistent wine.

**10/ Villa Maria Reserve Barrique Fermented Chardonnay 2016 (Gisborne) ★★★★★ -5 \$35**

This delightful chardonnay from the practised hands at Villa Maria has focus and tension. Great acidity and flinty energy lift the citrus pith, sweet spice and nutty oak flavours, giving the wine drive and length. The fruit presence is generous. We suggest drinking it alongside a dish of seared tuna.



**Clearview Estate Reserve Chardonnay 2015 (Hawke's Bay) ★★★★★ -4 \$45**

The rich, creamy-textured, exhilarating style that Clearview Reserve is so well known for continues to strut its stuff with this 2015 example. Straw-coloured and with plenty of smoky, flinty aromatic intrigue, this wine delivers wonderful freshness and juiciness in the mouth. We recommend enjoying it with a dish of pork rillettes.

**Isabel Marlborough Chardonnay 2016 ★★★★★ -3 \$30**

This chardonnay, from an established Marlborough name, is quick on its feet. With a flavour profile featuring fresh fennel, juicy minerality and ripe peach notes, it treads with a gentle creaminess. This is a refreshing style that would make an excellent accompaniment for a seafood salad.



**Jules Taylor OTQ Single Vineyard Marlborough Chardonnay 2016**  
★★★★★ | -4 \$40

OTQ stands for 'On The Quiet', and this is something of a quiet achiever. Behind a veil of flinty complexity is a core of multi-layered fruit (green olive, stonefruit) that grows with time in the glass. Said John Belsham: "The intriguing palate shows a tempered approach."

**Mount Riley Seventeen Valley Chardonnay 2016 (Marlborough)**  
★★★★★ | -3 \$50

"Very attractive oak and ripe fruit," noted Michael Brajkovich. For a young wine, it has come together well, the elements already nicely integrated. Flinty, citrusy and crisp, it belongs to the leaner, more minimalist camp. Try it with any shellfish.

"If a little of something is good, a whole lot must be great." With chardonnay we've seen that thinking applied to oak and more recently, to sulphides. I feel we're finally leaving it behind, and making more balanced wines."

MICHAEL BRAJKOVICH

**Ngatarawa Proprietors Reserve Chardonnay 2014 (Hawke's Bay)**  
★★★★★ | -5 \$55

A smart expression from an experienced player. Flinty characters are a feature, and play a role in giving the wine energy and focus. Lovely stonefruit and fresh herb notes come through, with a touch of sweetness that works well. This 2014 is drinking well now.

**Stoneleigh Rapaura Series Chardonnay 2016 (Marlborough)**  
★★★★★ | -4 \$27

Winemaker Jamie Marfell continues to explore his Rapaura terroir with this delightful expression. Flintiness bolstered by smoky oak are balanced by quality fruit, with citrus, white pepper and stonefruit characters all in the mix. A brisk, juicy chardonnay.

**Summerhouse Marlborough Chardonnay 2015**  
★★★★★ | -4 \$50.90

The nose is muted, but in the mouth this wine has plenty to say. White stonefruit, mustard seed, citrus and fennel notes unfold around a line of taut acidity. It's a sweetish, ripe style where the fruit has the loudhailer. Try it with a pork and apple dish.

**Tiki KORO Hawke's Bay Chardonnay 2014**  
★★★★★ | -4 \$35

South Island-based Tiki obtained Hawke's Bay grower fruit to produce this exciting addition to its top-tier KORO range. The aromatics are fab – honeysuckle mingling with flinty, smoky notes. In the mouth, there is textural richness and genuine length. A wine with presence and harmony.

**Villa Maria Private Bin Chardonnay 2016 (East Coast)**  
★★★★★ | -5 \$15

You don't get much better value than this. It's full, rich, ripe with attractive flintiness and great balance. There's a beguiling mix of green and yellow fruit flavours. "A well-presented wine with subtlety and grows in the mouth," opined John Belsham.

**Villa Maria Single Vineyard Taylors Pass Chardonnay 2016 (Marlborough)**  
★★★★★ | -3 \$55

All class from Taylors Pass once again from Villa Maria. It's a flinty, zesty style, green-edged and citrusy in flavour profile and delicate in texture. The finish is fresh, generous and dry. You couldn't go wrong pairing it with a beer-battered tarakihi or snapper fillet.

**Wither Hills Benmorven Chardonnay 2016 (Marlborough)**  
★★★★★ | -4 \$26

Grown in the Benmorven vineyard in Marlborough's southern valleys, this wine can look standoffish early but has a lot to offer. Delicate flintiness and sweet citrus grow across the palate. The finish is minerally and insistent. An elegant, very lovely chardonnay.



**Allan Scott Generations The Eli Collection Chardonnay 2016 (Marlborough)**  
★★★★ | -4 \$101

**Babich Irongate Chardonnay 2015 (Hawke's Bay)**  
★★★★ | -4 \$59.95

**Coopers Creek SV Big & Buttery Gisborne Chardonnay 2016**  
★★★★ | -3 \$26

**Coopers Creek SV Plainsman Hawke's Bay Chardonnay 2015**  
★★★★ | -3 \$25

**Hawkesbridge Reserve Marlborough Chardonnay 2016**  
★★★★ | -4 \$50

**Huntaway Reserve Chardonnay 2015 (Gisborne)**  
★★★★ | -3 \$22

**Marisco Vineyards Craft Series The Pioneer Chardonnay 2014 (Marlborough)**  
★★★★ | -4 \$70

**Marlborough Sounds Marlborough Chardonnay 2015**  
★★★★ | -3 \$20

**Mudbrick Reserve Chardonnay 2016 (Waiheke Island)**  
★★★★ | -4 \$54

**Obsidian Reserve Chardonnay 2016 (Waiheke Island)**  
★★★★ | -3 \$48

**Peregrine Chardonnay 2015 (Central Otago)**  
★★★★ | -5 \$37

**Saint Clair Pioneer Block 10 Twin Hills Chardonnay 2015 (Marlborough)**  
★★★★ | -3 \$32.90

**SOHO Carter Chardonnay 2016 (Waiheke Island)**  
★★★★ | -4 \$58

**Spy Valley Chardonnay 2014 (Marlborough)**  
★★★★ | -3 \$23



**Te Awa Single Estate Chardonnay 2016 (Hawke's Bay)**  
★★★★ | -3 \$30

**The King's Bastard Chardonnay 2016 (Marlborough)**  
★★★★ | -3 \$28.95

**Vavasour Anna's Vineyard Chardonnay 2015 (Marlborough)**  
★★★★ | -3 \$41

**Vidal Reserve Chardonnay 2016 (Hawke's Bay)**  
★★★★ | -3 \$20



**Villa Maria Cellar Selection Hawke's Bay Chardonnay 2016**  
★★★★ | -3 \$18



**Villa Maria Cellar Selection Marlborough Chardonnay 2016**  
★★★★ | -4 \$18



**Villa Maria Reserve Marlborough Chardonnay 2016**  
★★★★ | -3 \$32

**Waipara Hills Equinox Waipara Valley Chardonnay 2015**  
★★★★ | -3 \$34.90

**Zephyr Marlborough Chardonnay 2016**  
★★★★ | -3 \$28



Summerhouse's verdeho vineyard

**UNCOVERING THE GEMS**

Four different varieties were represented in this year's specialty whites tasting, and many impressed, writes JOHN SAKER.



THE CATEGORY WE CALL "specialty whites" is a disparate group. Not all of these varieties can be seen as fringe dwellers. Viognier, for example, has been around long enough and is grown by enough different wineries to no longer be regarded as an alternative style. That wineries are achieving some promising results with a number of these grapes is reflected in the makeup of the five wines that were awarded four stars or more at this tasting. Four different varieties were represented in the group. "With most of these varieties we're still finding our way, but I was encouraged by the highlights of this tasting," said panel chair John Belsham. "There are some real gems among our top wines."

**TASTING RESULTS**

★★★★★ outstanding	1
★★★★ excellent	2
★★★ very good	2
★★ good	7
No award	16
<b>TOTAL</b>	<b>28</b>

**TASTING PANEL**

For this New Zealand chardonnay tasting, John Belsham, an international wine judge and owner of Foxes Island Wines in Marlborough, was joined by Michael Brajkovich, winemaker at renowned Kumeu River Wines and New Zealand's first Master of Wine, and John Saker, author and *Cuisine* wine writer. Associate judge (non-scoring) was Poppy Saker-Norrish, harvest winemaker at Ata Rangī.



John Belsham Michael Brajkovich



John Saker Poppy Saker-Norrish



**BEST BUYS**

Those wines offering an outstanding mix of quality and price are awarded Best Buy status. Price points differ, depending on the varietal, but if you see the Best Buy sticker you can rest assured you're getting a great wine at an excellent price. Look out for the sticker on wine bottles at all good wine retailers.



**TOP NZ SPECIALTY WHITE**  
**Summerhouse**  
**Marlborough Verdelho**  
**2015 ★★★★★ -5 \$22.90**



**THIS IS A PURE,** joyous example of a Portuguese grape that has shown a liking for New Zealand conditions. Spring orchard and feijoa scents lead the way. In the mouth it is attractively textured with excellent fruit definition and fresh acidity. "A generous, well-rounded style with terrific poise," noted John Belsham.

**A WINEMAKER'S VARIETY**

"As far we know, ours is the only verdelho planted in Marlborough," declares Summerhouse winemaker Michael Bann. "As an Australian I've had some experience with the variety – it's the Aussie sauvignon blanc." Bann describes verdelho as a "winemaker's variety." "It's like chardonnay in that regard, and that's how we treat it. The 2015 was barrel fermented in old oak."



**Askerne Viognier 2016**  
**(Hawke's Bay)**  
**★★★★★ -2 \$22**

This winery has established an excellent track record for its viognier. This new release is a textural treat – gently, generously viscous – while classic orange blossom and apricot flavours govern the flavour profile. A classic, harmonious expression of the great white grape of the northern Rhône.

**Saint Clair Hawke's Bay**  
**Premium Viognier 2015**  
**★★★★★ -5 \$21.50**

Saint Clair's foray into Hawke's Bay has been paying off, as this splendid viognier attests. Stonefruit, lavender and ginger notes – with a hint of minerality – are set against a gently caressing texture. The length is exemplary. Enjoy it with ham on the bone.



**Coopers Creek SV Bell-Ringer**  
**Gisborne Albarino 2016**  
**★★★★ \$25**

**Mr Difficulty Single Vineyard**  
**Long Gully Chenin Blanc 2016**  
**(Central Otago) ★★★★★ \$30**

**TASTING NOTES**

★★★★★  
**outstanding quality**

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★★★★  
**excellent quality**

---

★★★★  
**very good quality**  
**(listings only)**

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★★★  
**quality**  
**(website listings only)**

- Drink now, don't cellar
- 2 Drink now or cellar for up to two years from now
- Not ready for drinking yet

**TASTING METHOD**

All wines are tasted blind. If, after discussion, the tasters do not agree on a star rating, the wine will receive the rating given by the majority but dissenting comments will be included in the wine notes. The scores of winemaker judges cannot exceed those of other judges.

**AVAILABILITY**

All wines entered in *Cuisine* tastings must be readily available at the time of publication. However, high demand and a six-week lead time between tastings and publication can affect availability. If you cannot find the wines, contact the winery or distributor direct.

**PRICES**

Suppliers are asked to provide a retail price range for all wines entered in tastings. Prices do vary between vineyard and low-to-high volume outlets and cannot, therefore, be guaranteed. All prices are quoted in \$NZ.

**RECOMMENDED BY**  
**CUISINE STICKERS**

Look for these top wines as your guarantee of quality.



**GOLD STICKER**

Displayed by wines awarded five stars.



**BURGUNDY STICKER**

Displayed by wines awarded 4½ and four stars.

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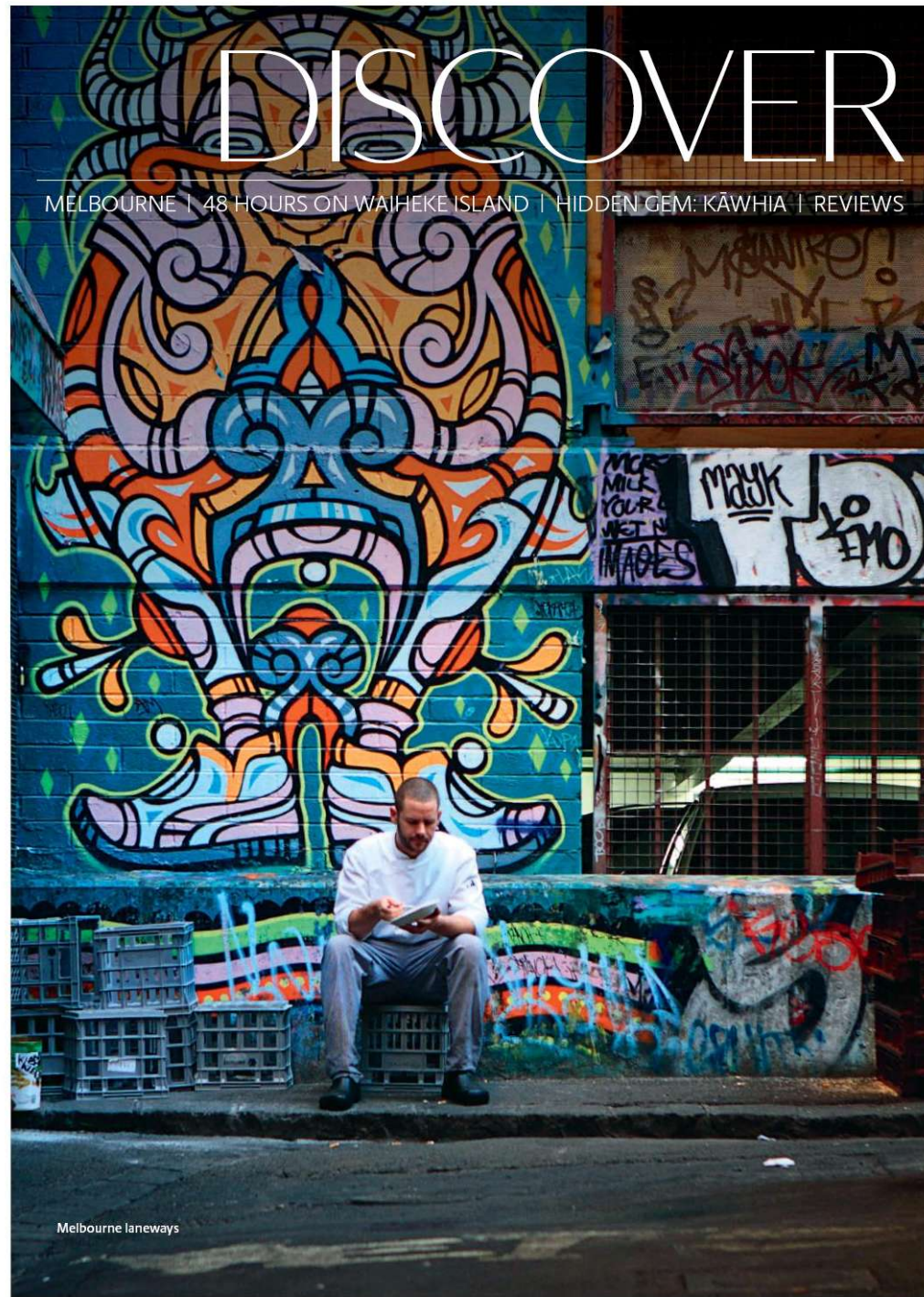
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# HIGH VOLTAGE

LOSE YOURSELF DOWN LANEWAYS WHILE SAMPLING SOME OF MELBOURNE'S BEST FOOD WITH **KELLI BRETT'S** TOP TIPS.

DAVID HEWSON / ALAMY STOCK PHOTO

**OPPOSITE** ACDC Lane, where Pastuso can be found  
**BELOW** The entrance to Chin Chin on Flinders Lane

**YOU WILL PROBABLY** have an ever-growing list of restaurants to tick off on your next trip to Melbourne, where you're sure to stumble across the work of both local and international artists in the most unexpected places. Sprayed, painted, pasted or stencilled, Melbourne is recognised for owning some of the best street art in the world. The following is not just a list of the latest entries to the Melbourne dining scene, it's about immersing yourself in excellent food while losing yourself down myriad laneways to experience the unique combination of food and art that is unmistakably Melbourne.

#### MOVIDA NEXT DOOR

Frank Camorra's MoVida empire will always be top of my list of must-dos when in Melbourne. Frank has been leading the way since turning his back on the traditional entree, main and dessert in the 70s. The runaway success of MoVida Bar de Tapas y

Vinos led to the opening of MoVida in Hosier Lane in 2005, and then to the renovation of a corner milk bar on Flinders St and Hosier Lane, and the birth of MoVida Next Door.

If you are lucky enough to get a seat at the always-pumping bar, ask the team to guide you. Perhaps crunchy croquettes with an unexpected centre of squid ink? A wafer-thin crisp with anchovy, capers, smoked cheese and garlic, chargrilled octopus, smashed potato and paprika sauce, or Frank's famous bomba, a chorizo-filled Catalan potato bomb with a spicy mojo picon. You can be dressy or casual, but be prepared to over-order.

Cnr Hosier Lane & Flinders St,  
[movida.com.au/movida-next-door](http://movida.com.au/movida-next-door)

#### PASTUSO

Down the end of ACDC Lane you will find Pastuso and Alejandro Saravia. The marble-topped ceviche bar offers the opportunity to engage with





At Pastuso, another bar gives you a ringside seat for spectacular smoke and flames as they grill and slow-cook an impressive array of meat, fish and veg.

chefs as they marinate raw fish in a profusion of citrus-based concoctions.

Another bar gives you a ringside seat for spectacular smoke and flames as they grill and slow-cook an impressive array of meat, fish and veg. Expect anticuchos (beef and fish skewers), salchicha de huacho (housemade sausage), and a range of premium Argentine beef cuts. Sides showcase Peruvian favourites such as fried cassava chips with spicy rocoto (chilli) mayonnaise and grilled butter beans with sugar snaps, snow peas, turnips and Peruvian olives. The sweet corn cakes with whipped feta are pure Peruvian cool. For a great finish, try the

sweet potato and pumpkin doughnuts infused with a cinnamon raw sugar syrup and white chocolate mousse. 19 ACDC Lane, [pastuso.com.au](http://pastuso.com.au)

**SUPERNORMAL**

Don't be afraid to fly solo at the counter of Andrew McConnell's Supernormal, where a menu influenced by the cuisine and restaurants of Tokyo, Shanghai, Hong Kong and Seoul sizzles with energy.

On the day I popped in, the raw bar dispensed unanticipated pleasure in the form of custardy sea urchin nestled on a delicate seaweed cracker. The tartare with its smoked beef, mustard leaf and clam mayo was lusciously good.

You don't have to go completely raw – plenty of cooked options include a variety of dumplings, bao and plates, where normal intriguingly meets super. Supernormal. The lobster roll is a rite of passage and the only dish harking back to the days of McConnell's successful St Kilda restaurant Golden Fields. The honey-fried custard, bathed in a peppery ginger syrup, is now on my last supper menu. 180 Flinders Lane, [supernormal.net.au](http://supernormal.net.au)

**CUMULUS INC**

Cumulus Inc is a buzzing social hub again offering Andrew McConnell's acclaimed food. Let go of the idea of an entree and main and dive into a well-presented selection of fish, meat, charcuterie and edibles. Stop in for breakfast – housemade crumpets with whipped ricotta drenched in rooftop honey. At lunchtime, go the kitchen charcuterie selection and for dinner, share a whole roast lamb shoulder or a

dish of rock flathead, fregola, chermoula and prawn. For dessert, you will need to be prepared to wait 15 minutes for the scrumptious madeleine filled with lemon curd. You won't feel cheated. 45 Flinders Lane, [cumulusinc.com.au](http://cumulusinc.com.au)

**CHIN CHIN**

Focussing on South-East Asian cuisine, Chin Chin exec chef Benjamin Cooper seriously knows his way around punchy flavours. Be prepared to queue, or head to the GoGo bar downstairs and wait for a text. Yes, I hear you... so just a few reasons why you might want to do that. Clever crab and pork cakes served with salted duck egg and a tamarind chilli jam; alarmingly moreish charred green cabbage with peanut relish, coriander and soy; fiery green papaya salad with prawn floss, peanuts and tamarind dressing; and possibly the best curry I've had, the Scud City jungle curry. A Chin Chin staple, it often features a different hero ingredient. The rich, oily sauce is cut with lemongrass and Thai basil and crunchy peanuts and baby corn add texture – I wanted to drink every last drop. Upbeat playlists boom, a diverse drinks list is expertly matched to your dish selection, and you are ready to party Chin Chin style. 125 Flinders Lane, [chinchinrestaurant.com.au](http://chinchinrestaurant.com.au)

**ABOVE & BELOW**

LEFT Street art is hard to miss in Melbourne  
BELOW One of Andrew McConnell's delicious dishes at Cumulus Inc



LANEWAY: KELLI BRET; CUMULUS FOOD JOSIE WITHERS; VISIT VICTORIA; HUMMINGBIRD, THE AGE



CLOCKWISE FROM ABOVE MoVida Next Door; Cumulus Inc; Supernormal; laneway street art; a dish at Supernormal; Pastuso



MOVIDA NEXT DOOR, MARK CHEW/VISION VICTORIA; GRAFFITI & PASTUSO, KELLI BRET; SUPERNORMAL, SUPPLIED

**QT MELBOURNE**

After staying at QT Sydney last year and experiencing their one-of-a-kind approach to the new five-star hotel revolution, I was very curious to see what QT Melbourne had in store. Located in the chic old rag trade district near the Paris end of Collins St, the

**RIGHT** A quirky details at Chin Chin's GoGo  
**BELOW** Punchy South-East Asian flavours at Chin Chin

property is in sync with its surroundings and setting. Bold interiors, eclectic art, furniture and fashion are front of mind and around every corner. The stunning sculpture made from books that lines the staircase from the lobby to the bar had me going back again and again to work out how they had pieced it together so perfectly. An eye-catching red chair with a naked woman curvaceously laid out in print on the fabric is set against a glorious wall of antique silver platters and plates.

Rooms are playful, stylish and sleek.



In true local tradition, QT Melbourne has its own laneway, complete with Hot Sauce, a late-night Japanese-Korean-inspired eatery, and a specialist Japanese knife shop.

with a room service menu that delivers a thoughtful selection for those who need to eat after a long haul, or a long day, and don't want to be social. There is a quirky central bar where designer plates meet designer fashion and, by the look of it, designer people. The main restaurant offering, Pascale Bar and Grill, has an open kitchen and delivers an all day a la carte menu. In true local tradition, QT Melbourne has its own laneway, complete with Hot Sauce, a late-night Japanese-Korean-inspired eatery, and a specialist Japanese knife shop. Combine this with a semi-private rooftop bar that overlooks the Melbourne skyline, and you are feeling pretty cosmopolitan. 133 Russell St, [qthotelsandresorts.com/melbourne](http://qthotelsandresorts.com/melbourne)

If you don't know Melbourne well, next trip head out a little earlier, give yourself time for a stroll and lose yourself down a laneway. With regards to dining options, you will be spoiled for choice. By all means, explore and take risks. These suggestions are for those who don't want to gamble. ■

Kelli Brett travelled to Melbourne as a guest of Melbourne Food & Wine Festival ([melbournefoodandwine.com.au](http://melbournefoodandwine.com.au)). Visit Victoria ([visitvictoria.com](http://visitvictoria.com)) and QT Melbourne.



**CLOCKWISE FROM TOP LEFT** Laneway art; the bar at QT Melbourne; fun decor at QT Melbourne; more street art; a stunning book sculpture lines the stairway at QT; Melbourne life; Supernormal's cuisine is influenced by the big cities of Asia



SUPERNORMAL FOOD: JOSE WITHERS/VISION VICTORIA; WOMAN GRAFFITI: PHILIP GANE/ALAMY STOCK PHOTO;

TRAVEL

# 48 HOURS ON WAIHEKE

PLAN A COUPLE OF FOOD-FILLED DAYS ON THIS HAURAKI GULF HAVEN WITH **ALICE NEVILLE'S** ULTIMATE GUIDE.

**BLAME AUCKLANDERS** looking for a quick getaway that doesn't involve battling the traffic, or the string of tourism top 10s it has made it on to in recent years, but Waiheke Island is growing so fast it's scaring some of the locals. As visitor numbers soar, however, new places to eat and drink are popping up all over the show, which is great news for those heading to the island for a quick break. Plus, especially outside of the heaving summer months, it's still surprisingly easy to find pockets of such tranquil beauty you'll forget you're just a 35-minute ferry ride from the big smoke. There are plenty of pleasurable ways you could spend a couple of days on this Hauraki Gulf gem, but here are our top picks for making the most of 48 hours.

The nikau forest at Onetangi Reserve  
**OPPOSITE** Tantalus Estate

## TRAVEL

### DAY ONE

Kick things off with some caffeinated sustenance from Island Coffee. Jane and Stephen Burn have been roasting on Waiheke since 1999 and supply cafes and restaurants across the island. Their Ostend shop is a little gem, hidden down a drive next to the supermarket. Pick up a flat white and some beans to take home and browse the coffee-related paraphernalia for sale while listening to some classic vinyl. Don't sleep in though – it's open only til midday, six days a week (closed Sundays). [islandcoffee.co.nz](http://islandcoffee.co.nz)

If it happens to be Saturday, the Ostend Market just along the road is well worth checking out. Grab an empanada from South American Oven or a sausage roll from Babicka's Table (breakfast of champions) and buy some veges to take home from the growers of the Awaararoa Bay Eco Village. Before you leave, pop across the road to Franco's Panetteria to pick up a loaf of bread for tomorrow's breakfast. [waihekeostendmarket.co.nz](http://waihekeostendmarket.co.nz); [facebook.com/FrancosLaPanetteria](https://facebook.com/FrancosLaPanetteria)

Time for lunch! Tantalus Estate is just a few minutes' drive away, on the road to Onetangi. (Okay, if you feel you need to work off that sausage roll first, you could always hit up Wild on Waiheke for some archery or clay bird shooting? It's on the way.) [wildonwaiheke.co.nz](http://wildonwaiheke.co.nz)

Campbell Aitken and Carrie Mendell founded Tantalus Estate in 2013 and set about revamping the tired winery building on the site they took on, eventually opening in September last year. Thanks to the design talents of Cheshire Architects, it's now one of

the most impressive lunch spots on the island, all local stone and recycled kauri, with very cool lighting fixtures sculpted from vines that were removed from the site. Chef Paul Jobin creates beautifully presented, innovative dishes using interesting seasonal produce – try the seafood ramen in crayfish broth. Yes, this is a winery restaurant (and the vino is top-notch), but don't pass up the opportunity to try some excellent beers from the in-house brewery, Alibi. [tantalus.co.nz](http://tantalus.co.nz)

Don't overdo it, mind – you've got another 40 hours or so of eating and drinking ahead, so pace yourself. On that note, how about an afternoon stroll on the sand, or even a swim if the weather permits? Onetangi is one of the island's best beaches, the kind of long expanse of golden sand that makes you think you just might be in paradise.

After all that exertion, you'll be ready for some more food and wine. Te Motu Vineyard, back near Tantalus, is old-school Waiheke – it's been in the Dunleavy family since 1988. Some very good Bordeaux-style reds are produced here, and there's no better place to sample them than at the winery restaurant, The Shed. Chef Bronwen Laight lives and breathes the local, seasonal mantra, with much of the ingredients in her dishes grown on site – you might have cauliflower, farro, smoked egg yolk, brussels sprouts and Cwmglynn raw milk cheese, or crispy pig's head, ruby sauerkraut, apple, mustard and microgreens, finishing off with ginger-lime sago with pear sorbet, feijoa, coconut and persimmon. [temotu.co.nz/theshed](http://temotu.co.nz/theshed)

You'll be needing somewhere to rest your weary head after all this wining and dining. May we suggest Woodside Bay? Tucked away on the south side of the island, this very special spot is home to Angela and John Goodwin and their small olive grove. Earlier this year the couple opened their two rather lovely guest suites, The Blue Room and The Green Room, both of which boast sweeping views over rolling vine-covered hills out towards the Hauraki Gulf. Angela, who hails from Yorkshire, makes a charming host, and if you ask nicely she might let you sample some of her award-winning olive oil. Make sure you take a bottle or two of the peppery Koroneki blend, which picked up a gold medal and a best-in-class award at the 2016 New Zealand Olive Oil Awards, home with you. [woodsidebay.co.nz](http://woodsidebay.co.nz); [airbnb.co.nz/rooms/15733404](http://airbnb.co.nz/rooms/15733404) and [15733857](http://15733857)

### DAY TWO

When hunger lures you away from gazing at that view from the comfort of your bed, pop next door to Woodside Bay's well-appointed kitchenette to toast some of her award-winning bread you picked up yesterday and enjoy a leisurely breakfast before heading out for the day's adventures. Due east from here is Poderi Crisci, but you'll have to follow the road northwards before curving back down to the bottom of the island. As fate would have it, this will take you right by Onetangi Reserve. From wetland to nikau forest and stands of kauri, the 50-hectare reserve is home to a growing array of wild creatures. Three linked tracks circle the reserve –

TANTALUS ESTATE: MAN O' WAR; PODERI CRISCI AND THE SHED AT TE MOTU: JASON GREGGIAN



CLOCKWISE FROM TOP LEFT Man O' War Vineyards' tasting room; Poderi Crisci; Tantalus Estate; a dish from The Shed at Te Motu; Phil Price's Forbidden Tree at Tantalus Estate; a picturesque scene near Man O' War



Palm Beach



start and finish your walk at Roy Nelson Gate, just up from Onetangi Hall on Waiheke Road (it's on Google Maps). Stop for a breather on Pohutakawa Ridge, then take another break on the viewing platform in Kauri Grove. Allow a couple of hours, [forestandbird.org.nz/what-we-do/reserves/onetangi-reserve-waiheke-island](http://forestandbird.org.nz/what-we-do/reserves/onetangi-reserve-waiheke-island)

If that sounds like a bit too much effort, you could always opt for a tour and tasting of some of the excellent olive oils at Rangihoua Estate, back in the direction of Woodside Bay. [rangihoua.co.nz](http://rangihoua.co.nz)

**BELOW** Mountain River venison with goat parfait, burnt miso, beetroot, crushed peas, chicken crackling & daikon ash oil at Tantalus Estate



After all that nature or olive oil, you'll be more than ready for a long, leisurely Italian lunch. There's no better spot for such activities than Poderi Crisci, which is about as close to an authentically Italian experience you can get on this side of the world. Rows of vines set in a picturesque green valley, bountiful gardens and long wooden tables laden with antipasti and contorni, pasta and risotto, and wine, of course – what's not to like? Sunday is official long Italian lunch day, so set aside a few hours and let proprietor Antonio and his team look after you for \$75 a head (excluding wine). Alternatively, you can of course engineer your own long lunch any day of the week from the a la carte menu, or if you're short on time, pop into the newly opened La Locanda next to the

restaurant to sample some wine and antipasti delights. [podericrisci.co.nz](http://podericrisci.co.nz)

If you've taken the less indulgent option, you'll be in fine shape to carry on another 25 minutes or so to the eastern end of the island. Man O' War Vineyards boasts the only beachfront tasting room on Waiheke and the casual platter lunch is a perfect match for the winery's rosé, the Man O' War Pinque. First released in 2014, Pinque is a classically styled pale dry rosé, a blend of 66 per cent merlot and 33 per cent malbec, grown on the steep hillsides around Waiheke's idyllic Cactus Bay. It's a family-friendly venue with park-like surroundings and a good swimming beach, although not so pleasant if an easterly wind is driving into the bay. If you fancy getting married on site, there's a cute little chapel especially built a few years ago for the wedding of the vineyard's rich-lister owner, Berridge Spencer. [manowarvineyards.co.nz](http://manowarvineyards.co.nz)

A nap back at Woodside Bay might be a good idea at this point, before you head into Oneroa, the closest thing Waiheke has to a big smoke, for a light dinner. The Oyster Inn is a great spot for (unsurprisingly, given the name) a few local Te Matuku oysters, and the salt and pepper squid is always a good time.

Alternatively, just across the road you'll find excellent fish and chips with a view at The Local, or if the weather permits, head down to Little Oneroa for some woodfired deliciousness from the Dragonfired pizza cart. [theoysterinn.co.nz](http://theoysterinn.co.nz); [thelocalwaiheke.co.nz](http://thelocalwaiheke.co.nz); [dragonfired.co.nz](http://dragonfired.co.nz)

#### FINAL MORNING

Before you farewell the wonders of Waiheke, don't pass up a visit to The Annex in Ostend, which is owned by the Island Coffee crew. Jennifer Perry of Little Tart Bakery supplies the exquisite baked goods – think leek and cheddar spelt gallettes, peach melba tarts and baked vanilla cheesecake – and it's set in a charming historic cottage. It's open Friday-Monday but is currently taking a winter break, reopening on September 1. [instagram.com/theannex](http://instagram.com/theannex)

Finally, if you've got time before your ferry back to the mainland, head around the corner to Factory Ceramics and pick up a bowl, platter or tumbler or two to take home as a memento of your island getaway. [factoryceramics.co.nz](http://factoryceramics.co.nz) ■

TANTALUS ESTATE, THE ANNEX AND PODERICRISCI/JASON CREGHAN



**CLOCKWISE FROM TOP LEFT** A spelt galette at The Annex; Dragonfired; the ferry at Matiatia Wharf; Italian flavours at Poderi Crisci; Waiheke vines; Woodside Bay makes for an excellent base



# WEST IS BEST

## KĀWHIA

It may not have a cafe strip, but a getaway to this small seaside settlement provides much-needed respite from the onset of the winter blues.

**LIVING WITH A** photographer, you become very aware of the light – and winter can provide some of the best opportunities in this respect.

Despite a belief in the restorative powers of heading outdoors to experience winter's full blast, on a Sunday morning I still found myself protesting this very proposition. Naturally this was met with "be in the moment, and get off that screen". Of course he was right. Rule of thumb: never get in the way of a photographer and good light.

A weekend getaway, destination Kāwhia. Resident population 650. Best known for the Kāwhia Kai Festival held in February each year (celebrating Māori cuisine, culture and traditions).

This charming west-coast harbour settlement, situated just south of its more hip, surfy neighbour Raglan, is a scenic three-hour drive from Auckland that takes in the King Country.

On our arrival we were welcomed by a rainbow spanning across the inner harbour. The Sunday morning hustle centred around local cafe The Rusty Snapper. On passing a couple sitting in the sun keenly devouring scones with jam and cream, I remarked, "Those look good." The reply, with a happy grin: "They're great."

We ordered. Two scones, two coffees, \$13. Not bad. A notice on the wall: "Attitude is reflected in service, so smile." We did, and were treated accordingly.

Homemade scones, light and warm, served with jam and cream. Although traditionally served for afternoon tea, I suspect they don't do things like that

around here; this was a mid-morning treat. At first glance the locals seem to be down-to-earth, practical and laidback. Others were tucking into toasted sandwiches, fish and chips, mince on toast (eight bucks). Simple, honest fare.

Another notice on the blackboard menu requested that customers not ask for food as takeaway if planning to eat on site as it was a waste of takeaway containers. These people are both eco-conscious and fiscally responsible.

A two-minute walk to the wharf saw many locals with their fishing lines cast. They had probably been there since the early hours. A quick chat to one of them about what the fishing was like soon had him reaching for his Samsung to show us Facebook photos of his catch, while sharing the story of how he ended up here – arriving from Tauranga during the summer to help a friend on his fishing charter boat soon turned into six months. He loved Kāwhia.

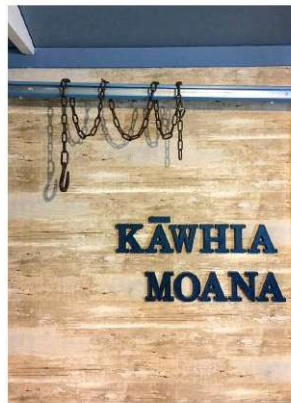
Another highlight is the local museum. I had been told about the place from another photographer friend and it didn't disappoint. The classically styled Kāwhia Regional Museum Gallery was designed in 1916 as the Kāwhia County Council building and is now home to the local story. Copies of early newspapers and personal snaps of those who have holidayed here sit alongside rock collections, old kitchen utensils and the switchboard from the old telephone exchange.

This area is steeped in Māori history – the harbour area was the birthplace of prominent warrior chief Te Rauparaha of Ngāti Toa, who lived in the area until the 1820s. Kāwhia is also known in Māori lore as the final resting place of the ancestral waka Tainui.

I'm not usually one for the musty old stuff, but the museum felt sort of modern. Turns out it had a recent makeover as part of the *Heritage Rescue* TV series. Hosted by archaeologist Brigid Gallagher, the show deals with issues around display, artefact conservation and object ownership.

"Well, you have to be more professional these days, don't you? You can't just be a curiosity shop," was the comment from museum director John Thomson. He was informative and happy to share his knowledge. This place also doubles as the town information centre.

A self-confessed political junkie and subscriber to *The Guardian*, he



Two scones, two coffees, \$13. Not bad. A notice on the wall: "Attitude is reflected in service, so smile." We did, and were treated accordingly.

was totally immersed in the coverage of the UK election when we were there, but found time to give us directions to the hot water beach, plus intel on the new art gallery that was coming to the area. Apparently a philanthropic local had already stumped up the money for the first year's rent, his reasoning being that tourists needed to be able to buy local art.

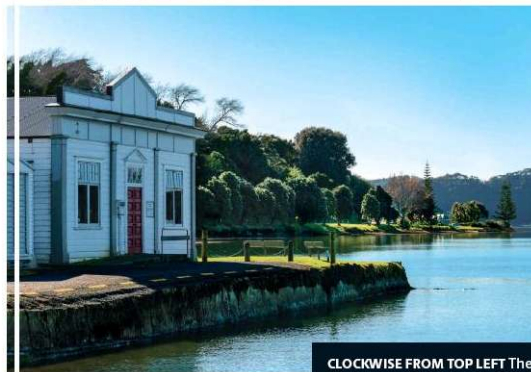
Kāwhia Hot Water Beach is a five to 10-minute drive from town. A clamber over the steep sand dunes reveals a vast west coast beach, empty bar a few hearty souls.

You can rent spades from the local store and at low tide dig a hole in the sand to create an instant natural hot water spa, with stunning views to match. When we were there, the golden hours were between 3.30pm and 6pm.

By nightfall the streets are empty, apart from a single horse rider heading homeward. Home chimneys are puffing away. It's quiet. That's why we are here. That and to take photos. ■

FIONA LASCELLES

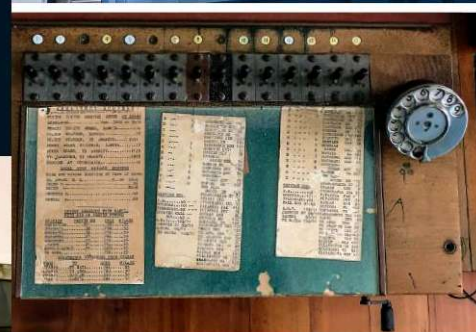
TONY WEBER



CLOCKWISE FROM TOP LEFT The entrance to Kāwhia; scones at The Rusty Snapper; the inner harbour; Her Majesty at the museum; the telephone exchange desk; Kāwhia Hot Water Beach; fishing from the wharf; another museum resident; you won't go hungry here OPPOSITE At the museum



CAFE CAFE CAFE  
FRESHLY MADE PIES  
BURGERS  
COFFEE CHIPS CAKES  
MILKSHAKES FISH TEA





## REVIEWS

### COMING UNSTUCK SARAH TUCK, FROM THE KITCHEN, H/B, \$60

**THIS BOOK IS** based around being unstuck, or in a helpless place. Tuck speaks about recent struggles: her children have left home and so has her husband, leaving her feeling “unlovable”. This is an anthology of recipes that helped Tuck get through those times when she felt unstuck. The food is sometimes simple, sometimes a little more complicated, but always comforting. The book’s chapters cover all the bases, plus there’s a very helpful wee wine guide at the back, and most recipes give a brief insight into the cook’s life. There are recipes from her childhood, like the perfect scrambled eggs, some she’s developed for *Cuisine* and *Dish* magazines, and others that will have you covered when you’re home alone. Plenty of recipes for entertaining are in the book too, followed by the From The Kitchen blogger’s well-known sweets at the end. Whole orange cake, whiskey chocolate tart and rhubarb tiramisu are all enticing, approachable recipes to keep at the ready for your next entertaining opportunity. This book was born out of struggle, but each page contains a feeling of hope and whimsy. **THOMAS HEATON**

### EVERYDAY STRENGTH SAM MANNERING & KAREN MCMILLAN, BEATNIK PUBLISHING, H/B, \$45

**THIS IS A BOOK** for the many people who, at some point in their lives, will go through cancer treatment. The authors, Karen McMillan of Beatnik Publishing and food writer Sam Mannering (*Sunday, Cuisine*), write from experience – both have battled cancer in the past – and the book is filled with practical tips and easy-to-prepare, nutritious and delicious recipes suited to people who aren’t well. Mannering has taken into account the palate changes that can occur during treatment and as such, his recipes feature warm, comforting flavours rather than strong and spicy ones, but blandness is banished. A chapter of teas, infusions and smoothies is followed by comforting soups (think pumpkin, coconut and lemongrass), fresh salads (salmon, buckwheat, fennel, capers and dill), nourishing mains (Moroccan chicken with preserved lemon, kumara and spiced yoghurt) and feel-good baking (pear and walnut gingerbread), many of which have been developed specifically with combatting nausea in mind. It’s all interspersed with tips for dealing with exhaustion and appetite loss, caring for skin and hair and battling the blues. **ALICE NEVILLE**

### THIS IS NOT A WINE GUIDE CHRIS MORRISON, MURDOCH BOOKS, H/B, \$45

**WINE IS A VERY** confusing area for the layman. There’s plenty of jargon and a plethora of varieties that mean facing a wine list is often daunting. Being told what to taste and how to taste it, being

dictated to about what we should enjoy muddies the waters and leaves many feeling overwhelmed. Chris Morrison, an award-winning sommelier, recognises this and hopes to help. Attractive and approachable, this book distills the facts into consumable portions. It recognises the fact that no one wants to be wrong when it comes to wine, but also endorses the idea that there is, in fact, such a thing as subjectivity. Importantly, this isn’t a book reserved for the wine elite, it’s for people who love food and want to make the most of their dining experience. **TH**

### THE ANGRY CHEF ANTHONY WARNER, ONEWORLD, P/B, \$27

“**CLEAN EATING** started as a fringe movement but has grown into a huge and unrepentant tide of nutribollocks,” writes Anthony Warner in *The Angry Chef*, as he proceeds to demolish the pseudoscience behind many popular food fads. Detoxing, gluten-free, alkaline ash, coconut oil, and, my personal favourite, paleo – none escape the vitriol of this English chef, who has a degree in biochemistry. Warner has written this book off the back of his popular website of the same name. The catalyst for launching the website was listening to a blogger at a food industry event make some comments he found a little odd – that anything homemade has to be healthier than something that comes from a factory, for example – and seeing everyone around him nodding sagely. It’s that widespread acceptance of advice with little scientific basis that concerns Warner. Because while cutting out gluten unnecessarily or sipping on “bone broth” might be harmless, it’s the

insidious nature of fads like the GAPS diet, a highly restrictive diet that targets the parents of autistic children with claims it will cure them, that we should all be worried about. **AN**

### SOURCE NEW ZEALAND GERHARD & HENRIETTA EGGER, LASTING IMAGES, H/B, \$54.95

**GERHARD AND HENRI** Egger travelled around New Zealand for a year to bring us this book that tells the stories behind our food. Fishermen, farmers, hunters, butchers, cheesemakers and growers feature – the likes of cray boat skippers from Fiordland, East Coast beekeepers, Hawke’s Bay olive grove owners and high country station farmers from Canterbury. Each chapter is sprinkled with recipes those profiled have shared, such as wild mushroom soup from the Neudorf Mushrooms team, feta and roast pumpkin salad from Hohepa and traditional roast pork from Havoc Farm & Butchery, and there’s a full chapter of quintessential Kiwi recipes at the back too (the likes of mussel fritters, Anzac biscuits and boil-up). The Tangata Whenua chapter highlights Māori food traditions – think native bush tucker, hāngī, rēwena parāoa and tīri harvesting – and Gerhard Egger’s images document everything beautifully. **AN**

### THE FEARLESS KITCHEN VANESSA BAXTER, BATEMAN PUBLISHING, P/B, \$40

**THE FEARLESS KITCHEN** is all about encouraging families to cook together. Auckland-based food writer Vanessa Baxter doesn’t believe in “kid food” – she wants to expand children’s horizons and push the boundaries

### Okja the affable super pig happens to be a more environmentally friendly source of alternative animal protein, created by a Monsanto-esque mega company called Mirando.

through getting them involved in the cooking process. There’s a handy introduction that breaks down what the wee folk can do by age, from toddlers (pouring, shaking, stirring etc) to teens (teach them how to sauté, sweat and marinate, she reckons), and each recipe features a ‘Helpers can...’ box, with specific tasks detailed. This is family food but it’s far from bland. Baxter has travelled extensively, particularly in Asia, and global influences are everywhere – think Balinese banana pancakes, Indonesian soto ayam and Mexican seafood stew. **AN**

### OKJA A FILM BY BONG JOON HO, NETFLIX

**ETHICS AND FOOD** go hand-in-hand these days, so it’s unsurprising that the film industry is adding fat to the flame. *Okja* is, on the surface, a film about a Korean girl, Mija, who loves her pet. The pet isn’t a cat or puppy, it’s a hippo-like ‘super pig’ with lots of personality. However, the affable super pig happens to be a more environmentally friendly source of alternative animal protein, created by a Monsanto-esque mega

company called Mirando. The super pig, Okja, becomes the poster child for the drive to put the meat on shelves. Once grown, the pig is taken to New York. Adventure ensues, as the young girl attempts to save her best friend from the heartless conglomerate’s guillotine. Big personalities are throughout this film, which touches on plenty of contemporary issues, and they play a role in telling a feel-good story. However, I felt this film really only grazes the issues. If you’re wanting to delve deep into food politics, there are better things to watch. **TH**

### THE TRIP TO SPAIN A FILM BY MICHAEL WINTERBOTTOM, IN CINEMAS FROM AUGUST 17

**DON QUIXOTE** was a fabulously deranged fictional character, obsessed with the idea of restoring civility in the masses. The story of the old man and his squire, Sancho Panza, is an apt parallel to Steve Coogan and Rob Brydon’s food-fuelled trip through Spain. Their first journey was a chums’ road trip through northern England and in the second they visited Italy, but the third iteration in *The Trip* series is a choroza and seafood-fuelled adventure. Sampling some of the best food the country has to offer, the duo drive through glorious landscapes, while hilariously bickering. Six restaurants play host to the almost childlike to-ing and fro-ing between the old friends, as they compete against each other with stereotypical British wit, while in the background Coogan struggles to deal with home and work problems. This film will have you in fits of laughter as the actors puff their comedic chests in bizarre and flamboyant ways. **TH** ■

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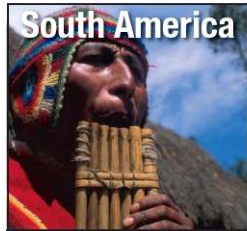


### Red alert

This unique product combines the juice of the tomato with its thinly diced flesh, retaining all the freshness of freshly picked fruit. It can be used for recipes requiring long cooking times or high temperatures. [eurodell.co.nz/product-category/tomatoes](http://eurodell.co.nz/product-category/tomatoes)

# Cuisine market index

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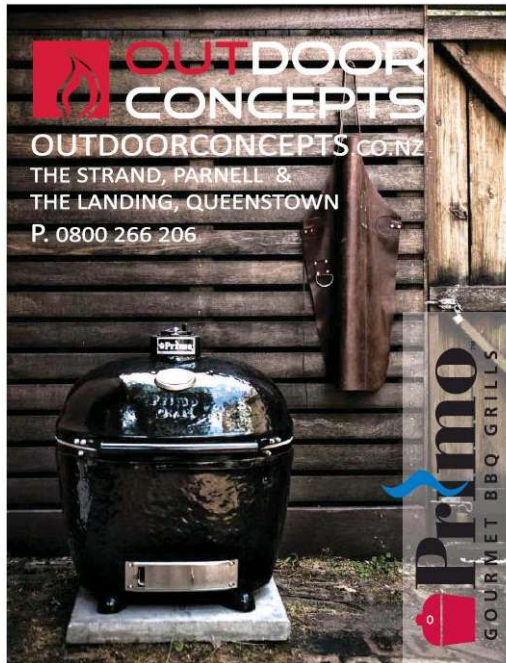


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PORK FILLET WITH  
BACON, SAUERKRAUT  
& HAZELNUTS  
recipe page 94

Props supplied are listed.  
Others are privately owned.

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Walk in the Park  
[walkinthepark.bigcartel.com](http://walkinthepark.bigcartel.com)  
Wah Lee [wahlee.co.nz](http://wahlee.co.nz)

## COVER PAGE

**PAGE 8**  
Plates (Peter Collis).

## CHOP CHOP

**PAGE 50**  
White and grey speckled plates (Richard Naylor Ceramics); speckled plates (Holly Houston Ceramics); wooden cup (Walk in the Park); white bowls (Betty Chung Ceramics).

## GET DOWN ON IT

**PAGE 74**  
Lenox Tuscany classic Martini glasses and Philippi Bow magnetic candle holder (The Studio of Tableware); paint in Wax Flower (Resene).

## SIN CITY

**PAGE 85**  
The Drunken Botanist (Cocktail Merchant); RCR Alter Collection tumbler, copper stemless cup, Gellious gel nail colour in 'Cocktails In Flinders Lane' and Riedel O Martini glass (Smith & Caughey's); gold splatter cocktail paper napkins, Le Creuset Waiter's Friend in cerise red, Flow coaster set and Uberbartools M Shaker in copper (Living & Giving); Urbania pickle fork (Città); Finn Juhl Turning Tray for Architectmade (Good Form).

## NOW & THEN

**PAGE 86**  
Charm cake server (Freedom Furniture); Arne Jacobsen for Georg Jensen serving set (Smith & Caughey's); marble (Artemodomus); hand-printed fabric (Phoebe Wilding); white Relic Boutade vessel (Meighan Ellis); flat cake plate (Peter Collis).

## THE WORK OF THE ARTISAN

**PAGE 97**  
Pablo Brass Rounded Rectangle Tray and platter (French Country Collections).

## DOWN TO EARTH

**PAGE 98**  
Marble bowl in medium. Como decanter, Charm cutlery in copper and cork utensil holder (Freedom Furniture); small wooden bowl (Wah Lee).

## PUT AN EGG ON IT

**PAGE 120**  
White plate (Peter Collis).

AARON McLEAN

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Sesame & buckwheat sprinkle [126](#)



SMOKED FISH BALLS WITH  
BASIL & PEA PESTO  
recipe page 78

TRAVISIA WEST

# STEP UP TO THE PLATE

KELLI BRETT asks our winning chefs to share their thoughts on some polarising presentation techniques.

**FOR THOSE AT THE** cutting edge of New Zealand food, the pressure is on to break ground and discover new ingredients and techniques. In addition, the need to create a dish that is visually stimulating as well as a delight to eat has never been more important.

Or has it? I've asked our 2017 CGFA category winners to share their thoughts on the art of plating up.

**JEREMY RAMEKA, PACIFICA**

**SMEAR** Has been bastardised and can lead to a look of laziness if not executed well.

**FOAM** If used intelligently it's a technique for delicate infusion of flavour and/or texture.

**DUST** Love the dust.

**FLOWERS** Get used too much for looks, not flavour. Smart application can enhance the dish.

**NO RULES** You need to know the rules to be able to break them.

**MY APPROACH** I try to plate how I like to eat, looking particularly at what needs to be eaten together or separately. Presentation for me has always been secondary to flavour. I've learnt to leave out what doesn't add to the flavour and texture of a dish and take away unnecessary distractions.

**ED VERNER, PASTURE**

**SMEAR** Well and truly dead.

**FOAM** Natural foams such as dairy, which naturally aerates when heated, are OK in my book. Most of the people in NZ seem to really enjoy one on the top of their coffee each morning.

**DUST** I'm not sure about the word "dust", but powders can be very useful.

**FLOWERS** Only if they have a purpose – they are too often used just for looks and colour.



THE SMEAR / Pulled across with the back of the spoon



THE FOAM / A delicate suspension of liquid



FLOWERS / Cultivated edibles



DUST / Anything and everything in powder form



NO RULES / No classical techniques allowed – inspired by Massimo Bottura

**NO RULES** Only Massimo Bottura would be capable of doing that and having it end up both edible and attractive.

**MY APPROACH** My main consideration is how the dish eats, followed by keeping only what is essential on the plate. Sometimes a dish is just about one ingredient and I purposefully keep the colours and style very muted to focus in on that ingredient. Other times it can be more playful and I'm looking for contrasting colours and textures.

**SID SAHRAWAT, SIDART & CASSIA**

**SMEAR** Is out as it doesn't add to the dish unless it is to build the components of a dish.

**FOAM** A good way of saucing a dish but with less volume because of the air introduced.

**DUST** If there is a relevance to the dish, helps in the aroma of the dish.

**FLOWERS** Flowers of herbs or vegetables are a great way to finish a dish.

**NO RULES** It's not my thing but I guess for some chefs the plate is like a canvas.

**MY APPROACH** I first decide the core ingredient, which doesn't always have to be a protein. Then I work around that ingredient and its composition. I plate a dish the way it will eat the best.

**VAUGHAN MABEE, AMISFIELD**

**SMEAR** Not my style any more – it's dated and boring.

**FOAM** It still has its place in some dishes, but the espuma version.

**DUST** Sounds like a grandma's living room – we use powders (such as seaweed or mushroom) for flavour enhancement.

**FLOWERS** We use wild onion flowers from around the lakes or sage flowers in our garden. I hate micro greens.

**NO RULES** I love Massimo. I really do, but with a global team, without rules there would be complete chaos.

**MY APPROACH** I think of what we are cooking, where it came from, and plate it back to where it's from. We honour its life. We create a flavour from what we remember and revive it.

**JAMES BECK, BISTRONOMY**

**SMEAR** I love the smear, the smudge, the swoop – when done well.

**FOAM** Why the angst against the foam? I use cream foams (sparingly) because it's a great way of lightening a sauce.

**DUST** If relevant! We are currently serving beef short rib with a smoked marrow and nettle bone broth. As well as infusing the broth with nettle, we make a powder of nettle which we dust over the dish. The server pours the broth at the table, which dissolves the powder, creating an extra nettle aroma and infusion.

**FLOWERS** I love the flowers of herbs such as rosemary and basil to garnish dishes to which the herb is appropriate.

**NO RULES** If everything goes out looking like a train smash, your guests are going to start thinking you're not trying hard enough.

**MY APPROACH** I think about how I want my guests to eat a specific dish.

If the ingredients on the plate are designed to be combined, I will layer textures on top of each other, not giving the guest any choice. With a more complex dish, I'll think about the space and geometry of the plate. No 1 rule...

If it doesn't have a good reason to be on the plate, don't put it there. ■

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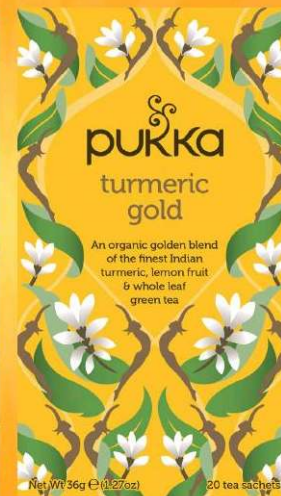
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