



NEWSLETTER

SEPTEMBER 2024

NZ CHEFS PRESIDENT
SHANNON FRYER

AUSTRALASIA WELCOMES
A NEW TAPAS CHAMPION

YOUNG CHEFS CLUB
CHARCUTERIE DEMO
& LUNCH

EPSOM GIRLS GRAMMAR
WINNERS NSSCC

NESTLÉ GOLDEN CHEFS HAT
WINNERS

PÂTISSERIE CHEF LECTURER
LE CORDON BLEU

PACIFIC SEMI-FINAL
PAELA ENTRY INFO

Welcome



The end of June signals the end of a financial year and the **AGM** is scheduled for **24 September 2024**.

Hope to see you all there. Details can be found on the news section of the website.

The financial year starts in June, and we were immersed into finalising hosting the Global Chefs Challenge Pacific Rim semi-final. These events held at Fine Food NZ were a tremendous success.

Crowds up to 6 deep watched New Zealand Chef Cameron Davies win the Pacific Rim Global Chef Challenge. He has been joined by commis chef Quinn Ojala and they will compete in the World final in Singapore next month. Best wishes!

The Board changed from an Executive Committee to a board early in 2024 and we now have a constitution which meets IRD and The Incorporated Societies Act. This needs to be ratified and registered and incorporated societies will not be able to function without one.

Our NZ Championships were held at Member's tertiary training establishments - thanks to our hosts, judges and competitors. There is certainly some great talent among the membership.

Next year we will be back at Fine Food NZ for the Championships and some additional events will also be held throughout the year. A Young Chefs event focusing on New Zealand food and the Curry cup is returning.

We have more professional development webinars planned and increased number of social events. Watch this space!.

Thanks to all the members who give their skills and time to NZ Chefs.

For content enquiries and
book advertising, contact
info@nzchefs.org.nz



Shannon Fryer
President | NZ Chefs



Australasia Welcomes a New Tapas Champion

A unique twist on a Kiwi favourite - mince and mushrooms on toast - has earned Paris Butter Head Chef Zach Duxfield the grand title of Australasia Tapas Champion, and with it, an all-expenses paid trip to Valladolid, Spain, to represent the region at the World Tapas Competition in November.

The Australasia Tapas Competition took place at Ignite Skills cookery school in Auckland on August 27, bringing together 28 talented chefs from both sides of the Tasman and a panel of esteemed judges including World Tapas Competition Director Angel Moreton and celebrity chefs Peter Gordon, Sid Sahrawat, and Simon Gault.

Zach wowed the judging panel with his glazed and charred slow-cooked beef tongue accompanied by milk bread toasted in aromatic beef fat, poached mushrooms, chardonnay vinegar gel, mushroom crackling and a smoked chive powder. A side of mushroom consume provided the finishing touch.

“For this competition I wanted to capture the essence of a tapa but with a Kiwi spin,” says Zach. “My dish was inspired by mince on toast, which was my childhood comfort food.”

The accolade comes as a “huge win” for the 27-year-old, who has 12 years of cheffing experience behind him. *“It gives me confidence and also the opportunity to show the world what we are doing over here in New Zealand. “Going to Spain to cook almost doesn’t feel real! I think once it gets closer to the time it will start to hit me. I’m excited and nervous, but I think I have a reasonable chance at the top three. Showing the world what I remember as ‘Kiwi cuisine’ will be really special and I’m looking forward to tasting and exploring the history of a country like Spain. It’s going to be incredible.”*

Judge Peter Gordon said the award-winning dish was a real standout. *“It was a great play on the Kiwi classic mince on toast, but taken to the next level. Zach created a beautifully tender sliced ox tongue and mushrooms on a delicate brioche toast, with a hearty yet delicate mushroom broth to accompany it. It was well balanced and perfectly seasoned,”* he says



Chef Jasbir Kaur with Chef Zach Duxfield

Now in its sixth year, the Australasia Tapas Competition was brought to New Zealand by Head of Global Education Partnership and Business Development at Skills Group, **Chef Jasbir Kaur**, who says *“This annual contest has become a calendar highlight, and is currently the biggest cookery competition in the country. It is an unbeatable way of supporting our chefs, giving them opportunities to showcase their skills on the global stage, and of course also promoting Aotearoa New Zealand’s unique and world-class produce and cuisine.”*

continues...

Australasia's New Tapas Champion continues

The event challenges competitors to showcase Antipodean ingredients in innovative and exciting new ways and **Chef Sid Sahrawat** was just one of the judged impressed with the calibre. *"It's a very professional competition and I can't wait to judge it again next year,"* he says.

And while there could be only one tapas champion, there were plenty of other exceptional chefs who made their mark. Executive Pastry Chef at Pullman Hotel, **Manoj Deigiri**, was awarded second place with his mouth-watering duck liver and chocolate pate, while **Mr. Morris Sous Chef Chetan Saini** earned third place for his fish brandade tapa presented in a smoke-filled bespoke box, which **Peter Gordon** described as *"fantastic"*.

Special awards went to Makarand Karkhanis (Most Fusion Flavour), **Jamie Johnston** (Most Innovative Tapas), and Melbourne-based chef Miguel Rios (Most Creative Tapas).

The Australasia Tapas Competition is proudly supported by Ignite Skills, E-Spain, UNOX, HTT (Hospitality Training Trust), Great Taste NZ, Nestlé, Puhoi Distillery, Chefi, Martinez Charcuteria, Olive Black and the Raglan Food Co.



Seven of the ten judges pictured with competition organiser, Chef Jasbir Kaur, Head of Global Education Partnership and Business Development at Skills Group, Ignite College.

From Left: Chef Simon Gault; Karl Seidel, Commercial Advisory Chef at Nestlé Professional, Hyatt Executive Chef Brent Martin, restaurateurs and Chefs Sid Sahrawat and Peter Gordon, and Chef Todd Thorburn from UNOX. Food industry writers Kim Knight and Kimberley Dixon completed the judging team led by Angel Moreton, the Director of the World Tapas Competition.

The 2024 World Tapas Competition takes place at the Valladolid City Hall in Spain from 11 to 13th November

Congratulations to you all



CHARCUTERIE DEMO & LUNCH

YOUNG CHEFS CLUB

Book Today - Only One Week to Go!

*When
Event
Where*

Saturday, 14 September 10:30 - 12

Demonstration, tasting, and lunch

Churley's Brewpub & Eatery
1A Charles Street, Mt Eden

The multi award-winning "Lady Butcher" Hannah Miller will butcher and demonstrate her charcuterie fine skills and lead us all through a fantastic tasting followed by lunch! Hannah is hosting this event especially for the Auckland Young Chefs Club - classes are normally \$185!!

Tickets \$45 pp includes demo, tasting and lunch

[Buy Your Ticket Here](#)



Congratulations to Epsom girls Grammar School Winners of NSSCC 2024

Well done to winners Natalia Kuriger and Abby Munro.

They prepared, cooked and presented an entree based on Parsnip, and a main with Waitoa Chicken, three servings of fresh New Zealand grown vegetables, Kumera, yam or pumpkin as the starch, a sauce, vegetable puree or jus and herbs.

Congratulations to you both



Golden Chef's Hat Award Competition Melbourne



Nestlé Golden Chefs Hat

as part of the education programme the competitors toured the MCG and attended Chef Dylan Sanding's Masterclass



 Nestlé Golden Chef's Hat Award.

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Congratulations to

Emily Morgan and Anshul Gurung

Our Competitors Win Medals and Top Awards at Culinary Competition

Two young New Zealand chefs – Emily Morgan and Anshul Gurung – were awarded medals and awards at the prestigious Nestlé Golden Chef's Hat Award competition held in Melbourne this week.

Emily and Anshul, aged 18 and 24 years respectively, impressed the judges with the execution and delivery of their three course menus to earn the haul of medals. Emily won a gold and two silver medals, as well as the Most Creative Use of a Nestlé Product Award. Anshul received three silver medals plus the Best Savoury Award and a \$2,500 tuition package.

This was the first time both of them have competed at the Grand Finals. Emily won the North Island regional heat of the competition earlier this year. A student chef at AUT, she entered the Trans-Tasman event because she likes to challenge herself and pick up every opportunity she can while training to become a chef.

Representing the South Island at the event, Anshul is no stranger to culinary competitions, having competed in the Golden Chefs regional finals once before. Anshul says he decided to enter the competition again because he had learnt a lot from his previous experience and liked to stretch himself by competing in the event.

Both competitors were up against nine other young top chefs from across Australia who were all vying to be crowned Golden Chef of the Year. They developed and perfected their three course menus in the lead up to the live cook off.

Emily's menu comprised an **entrée** of charred, pickled and tuile carrot with a honey whipped tofu. That was followed by a **main** of rostbiff with Buondi coffee bean rub, saffron potato gratin, smoked mushroom and leek cannelloni.

Dessert was a dark chocolat cremeux, raspberry gel and dark chocolate soil.



Anshul's menu was a creamy pea mousse, citrus gel, smoked ricotta and chilli macadamia **entrée**.

Main comprised rost biff with silver beet, butternut and potato terrine, charred onion puree and spiced butternut jus.

To finish things off, his **dessert** was a french vanilla and raspberry entremets with white chocolate and coconut crumble, macerated berries and dark chocolate.

The chefs were judged by expert judges from the Australian Culinary Federation, NZChefs and Nestlé Professional who assess professional practices, presentation and the all-important taste factor, to globally recognised standards.

NZ Chefs judge Geoff Scott says being part of the Golden Chef's Hat competition gives the next generation of chefs the opportunity to put themselves to the test, make connections, and learn from one another.

"Both Emily and Anshul delivered some stand out dishes on the day while under immense pressure. Just to make it this far and then to win medals plus awards is a significant achievement that they can both be hugely proud of"

Overall winner of the event was Archer Houghton who won a World Chef's Congress 2024 travel and work experience in Singapore valued at \$10,000.

For close to six decades, Nestlé Golden Chefs has been proudly supporting more than 7,500 chefs to advance their culinary careers across Australia and New Zealand.

Emily



Entree



Main



Dessert

Anshul



Entree



Main



Dessert

Pâtisserie Chef Lecturer, Le Cordon Bleu

Wellington - New Zealand



Are you qualified in Pâtisserie with significant experience in French pâtisserie and a passion to educate and train the hospitality and culinary professionals of the future?

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We offer intensive training in the culinary arts, combining the very best of new world innovation with the principles, techniques and artistry of the French traditions.

Our established school - Cuba Street, Wellington Central - is state of the art and well equipped to offer an exceptional learning experience. Our team of cuisine professionals are world-class, so you will be working alongside other experts. Our students are passionate about learning and the industry as a whole.

We're looking for a qualified pastry chef with a minimum of 6 years global experience in a professional Pâtisserie role, a significant experience in hospitality leadership to an international standard is a further advantage.

To be part of the Le Cordon Bleu family you'll need to be committed to excellence in culinary training and have a talent for teaching and sharing your culinary skills. You also need to be committed to undertaking the required qualifications to allow you to become a teaching professional.

You will be passionate about the world of pâtisserie and dedicated in your efforts to facilitate and support student learning and achievement. You will have a strong knowledge on French classical Pâtisserie techniques, and all aspects of the patisserie.

A pastry chef tutor requires a combination of technical expertise and soft skills to effectively teach and guide students. We are looking for someone with the ability to: convey instructions clearly and effectively to students, be attentive to students' questions and concerns, provide constructive feedback, understand that learning varies among individuals and be patient in guiding students through the learning process, transmitting enthusiasm and passion for pastry arts to inspire and motivate students, and acknowledge and respect diverse culinary backgrounds and cultural influences.

Purpose of the position is to provide high quality delivery of subjects or units of learning as required of the programme and defined by the curriculum.

The teaching week is Monday through to Saturday, with flexibility required to work on a 5 days rostered shift basis. This is a full time permanent position of 40-hours a week.

Le Cordon Bleu is dedicated to providing the highest level of culinary and hospitality instruction through world class programmes

Find out more about us at www.cordonbleu.edu

This is an interesting, busy role in a dynamic team and organisation.

Send your CV, cover letter and work portfolio to Sebastien Lambert, Technical director Le Cordon Bleu, New Zealand at Slambert@cordonbleu.edu

[Trademe listing here](#)



The 5th+1 Pacific

of the

64th Concurs Internacional del Paella Valenciana de Sueca to be held at

Orton Bradley Park Charteris Bay NZ

15-16th March 2025



Casa Paella and Fresca Mediteranean are pleased to invite you to enter the semifinals of **The Concurs Internacional de Paella Valenciana de Sueca, held in the village of Sueca**, in the heart of the rice growing region of the Albufera, Valencia. The contest in 2025 will be in its 64th year and is regarded as the most prestigious cooking and Paella contest in Spain.

The competition was initially started to raise the standards and restore the highest quality of preparation and cooking of authentic Valencian Paella, as well as creating a greater awareness and recognition of the official recipe of the Valencian Paella internationally. The official Valencian recipe is considered the only paella that can be called Paella Valenciana.

The contest attracts leading Paella chefs, from around the world, with the winner of the Sueca contest acknowledged by the Paella and Spanish world of gastronomy as the leading Paella Chef in the world!

The international prestige of the Competition extends to competing teams from the United States, Peru, Japan, France, Germany, Puerto Rico, Argentina, Mexico, Italy, France and of course Australia and New Zealand. The finalists of each region semi-final (including the semi-finals in Valencia) receive an invitation to compete in the International finals in Sueca, Valencia in September. Here they will compete against the top Spanish, Valencian and International chefs. Many of these chefs have been awarded Michelin stars, such is the standard of competitors

Entry into the final of the Sueca Paella Valenciana Competition in Spain can only be gained through winning a place in a regional semi finals. prizes this year are:

1st Place: New Zealand: \$1200; Invitation to the finals Concurso Internacional de Paella Valenciana de Sueca and 3 nights full accommodation in Sueca, Valencia September 2025 : Prize value \$2,200

1st Place: Australia: \$1,200; Invitation to the Concurso Internacional de Paella Valenciana de Sueca and 3 nights full accommodation in Sueca, Valencia: Prize value \$2,200

2nd place: \$500 complete Paella Set Valencia Table top from Garcima value \$900

3rd place: \$300 complete Paella Set Valencia Table top from Garcima value \$700

All competitors receive a certificate and trophy of participation.

A gold medal is presented to the competitor with the highest score among the top two positions

A silver medal is granted to the first runner-up, and a bronze medal is given to second-place

Please use the **online form** to register an expression of interest - as we are limited to 25 entries - we will send you further details.

For more information contact me directly **Edrick Corban-Banks** Paeller D'Honor Valencia 2018 Embajador del Concurs Internacional de la paella Valenciana de Sueca en el Pacifico edrickcb@icloud.com ref: concursenquiries +64 21 106 3120 or use the online information form

ENTRY FEE \$200

CLOSING DATE Friday 7th February 2025

See the competition in operation follow this Youtube [link](#)
Official International website [here](#)

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