



FROM THE

Kitchen

Issue No. Twelve | December 2016

Welcome to issue twelve of 'From the Kitchen'.

In this issue we introduce you to our five newly named Beef and Lamb Ambassador Chefs and share with you some of the highlights from the Excellence Awards announcement event held in Auckland last week. Included is a delicious lamb recipe from Beef + Lamb New Zealand, perfect for the upcoming festive celebrations.

We hope you enjoy this issue of From the Kitchen. If you have any feedback for future issues or any further questions on the content in this issue, please contact me at lisa@beeflambnz.co.nz or call 09 489 7119. Till next time - bon appetit.

Lisa Moloney

Foodservice Manager
Beef + Lamb New Zealand

A STAR STUDDED LINE UP ANNOUNCES THE 2017 BEEF AND LAMB EXCELLENCE AWARDS AND AMBASSADOR CHEFS

Three of New Zealand's sporting heroes, Sarah Walker, Lisa Carrington and Eliza McCartney, also known as the Beef + Lamb Iron Maidens, were part of the big reveal of the 2017 Excellence Awards at a cocktail and canapé evening held recently in Auckland. The Iron Maidens announced the newly named Ambassador Chefs and the 2017 Beef and Lamb Excellence Awards. The guest list featured the best of the best foodies and helped celebrate the skill level of our chefs and restaurants. Guests were treated to some very special canapés prepared by the newly announced Ambassador Chefs. [Click here](#) for more photos from the launch event and congratulations to all our 2017 Award holders!



MEET THE 2017 BEEF AND LAMB AMBASSADOR CHEFS

We are delighted to welcome five very talented chefs into the Beef + Lamb New Zealand family of Ambassador Chefs. They are from left to right, Shaun Clouston of Logan Brown in Wellington; Steve Beere of Mint Restaurant in Napier, Scott Kennedy of Nero Restaurant, Palmerston North, Alistair Forster of Mahana Estates in Nelson and Daniel Hill of Pitches Store in Ophir.

Shaun and Scott are fourth time Ambassador Chefs and were once again chosen for their ongoing talent and high standard of creativity and innovation with their beef and lamb cuisine. Steve, Alistair and Daniel are new to the role as an Ambassador Chef with their dishes being highly praised by culinary trained restaurant assessors for their attention to detail in execution, creativity and taste during the Beef and Lamb Excellence Awards. All five chefs were revealed last week at a canapé function in Auckland. Each chef created an amazing beef and lamb canapé which showcased their skill with beef and lamb cuisine. Guests were able to chat and watch each chef prepare their canapés at their work stations set up at the venue. Once they were announced and revealed to foodwriters, media and guests each chef spent the evening at their work station preparing their canapés and engaging with guests who were eager to watch and learn from the best of the best. [Click here](#) to read more about each chef and their background.



Beef tartare & beetroot pearl with a smoked oyster mayonnaise; Scott Kennedy.



Smoked beef with beetroot mustard and basil cream; Daniel Hill.



Lamb loin smoked with black treacle, liquorice powder, Neudorf sheep yoghurt on sunflower seed and rosemary biscotti; Alistair Forster.



Pastourma asparagus roll, pistachio & black garlic hummus; Shaun Clouston.



Lamb Liver parfait, root vegetable crust, carrot puree, pickled spanish onion and crispy fried pulled lamb shoulder; Steve Beere.

FESTIVE LAMB RECIPE...

It doesn't get much better than roast lamb for a festive occasion! We thought you might like to share one of our most popular lamb recipes with family and friends over the holiday season. [Click here](#) for the full recipe.

Wishing you all a very happy festive season! From the team at,

BEEF + LAMB NEW ZEALAND



www.nzexcellenceawards.co.nz | www.beeflambnz.co.nz | 0800 733 466

Like us on **Facebook** | Follow us on **Twitter** | Read more on our **blog**