



FROM THE *Kitchen*

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Welcome to issue fourteen of 'From the Kitchen'.

We hope you enjoy this latest issue of 'From the Kitchen'. If you have any feedback for upcoming 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

BEEF AND LAMB EXCELLENCE AWARDS 2018

Every week there seems to be new restaurants popping up everywhere, top quality establishments that are serving up fresh, delicious, often local produce and matching it with beautiful wine and a great atmosphere; sounds the perfect recipe for a great night out. With so much competition, arming your restaurant with another tool to stand out and give your potential customers a little extra confidence and assurance when making their dining choice can only be a good thing for everyone, right?

Cue the Beef and Lamb Excellence Awards. This year we have pushed the application dates a little later, opening on August 1st and closing August 31st. We've been busy making a few changes to the awards moving forward which you will see through our new website and this year you will be able to apply through an online application form and payment system, making it easier than ever to enter.

Whether you have entered for years or are thinking about it for the first time, we'd encourage your restaurant to apply. The new website and application form will be live from August 1st.

[Click here](#) to register your interest in receiving an application form.

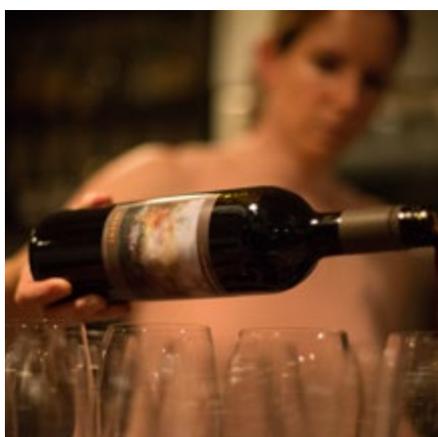


SPOTLIGHT ON THE BEEF + LAMB AMBASSADOR CHEFS

The 2017 Ambassador Series kicked off this year with a beautiful collaboration of meaty proportions from leading New Zealand Chefs and official Beef + Lamb Ambassadors Rex Morgan from Boulcott Street Bistro and Steve Beere from MINT who joined forces to showcase the best of New Zealand beef and lamb. The dinner was part of the Winter F.A.W.C! Series and was a sell out featuring six courses combining fresh local produce with the exceptional talent of these chefs. Each course was perfectly matched with a selection of Hawke's Bay's finest wines.

With two of our talented Ambassador Chefs in the kitchen there was a lot to write about and you can read all about their amazing dinner, just [click here](#).

2017 BEEF AND LAMB AMBASSADOR SERIES



DARREN WRIGHT APPOINTED HEAD JUDGE FOR NESTLE TOQUE D'OR

July is the month when culinary art students around the country are practicing their craft and polishing their front of house skills in readiness for the annual Nestle Toque d'Or competition. This year ten teams from around New Zealand will come together for the competition held in Auckland on July 27th.

We are delighted that once again, our Platinum Ambassador Chef, Darren Wright has been appointed head judge. On the day students must prepare and serve six covers of a three-course meal that they have been perfecting in the months leading up to the competition. The protein they will be using for their main course dish will be two different cuts of lamb - a prime cut and a secondary cut. Darren says using the two cuts allow the students to develop an extra level of flavour and texture to their dish and gives them the opportunity to work creatively with New Zealand lamb.

To help students in the lead up to the competition we worked with Darren to put together two videos with tips on cooking prime and secondary lamb cuts.

To view the videos [click here](#).



SPOTLIGHT ON THE BEEF + LAMB AMBASSADOR CHEFS

MENU TRENDS WITH

Scott Kennedy

We recently caught up with our Palmerston North based Ambassador Chef, Scott Kennedy on what's getting him excited in the Nero kitchen this winter. Scott loves to get creative, particularly with the winter menus – a great time to showcase alternative cuts of beef and lamb, using different cooking methods. Below Scott tells us about the newest edition to his kitchen and it sounds like its already going down a treat with his customers.

Having just imported a German meat dry ager he is delighted to now be able to age his meat on his own premises which enables him to get really creative with all sorts of flavour and meat combinations. The dry ager has pride of place in the foyer of their dining room which has attracted much interest from customers as they arrive.

At the moment he is preparing to put a new dish on his menu - OP Rib, Dry Aged with Whiskey and Ginger. The OP rib (or scotch fillet on the bone) is aged for 30 days with a twist – it has been wrapped in muslin macerated in whiskey and ginger which imparts the delicious vanilla and oaky flavours of the whisky into the meat. After tests and trials on his regular customers' taste buds, they are now all eagerly awaiting this to be permanent on the Nero menu, and as always the entrepreneur, Scott is exploring options of wholesaling this product to his customers.

[Click here](#) to read more about Scott's winter menu.



COOKING FLAT IRON STEAK AT THE GREAT NZ FOOD SHOW

Platinum Ambassador Chef, Mat McLean from Palate Restaurant in Hamilton recently held a cooking Masterclass at the Waikato Great NZ Food Show. Mat chose a recipe featuring a lesser known cut of steak - flat iron steak. This secondary cut of beef is slowly gaining recognition amongst the culinary world as a cost effective, tender and tasty steak to have on the menu. It's also becoming more available to consumers who want to cook it at home and Mat's recipe was a hit with ticket holders who spent an hour preparing and cooking his recipe finishing by sitting down with a glass of wine to accompany the dish. The key to getting this steak right is carefully cooking it to medium rare to optimise maximum tenderness.

Mat accompanied his steak with pickled mushrooms, blue cheese butter and herbed potatoes.

[Click here](#) for Mat's full recipe.





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