

MASTER CHEFS

MINDFOOD has featured some incredible New Zealand chefs over the past decade. Here we look at 10 of our favourite foodies and what they've been up to since we last spoke with them.



○ SIMON WRIGHT

Wright created dining that embodies French chic.

THEN (2008): We introduced Simon Wright as MiNDFOOD's exclusive contributing food editor. At the same time he was co-owner of The French Café in Auckland – New Zealand's most awarded and honoured restaurant.

NOW: Wright is still executive chef and co-owner of The French Café with his wife and manager Creghan Molloy-Wright. Over the past decade the three-hatted restaurant has won numerous awards including the top gong at the TripAdvisor Travelers' Choice Awards for Best Fine Dining – New Zealand, and 19th in the world. As well as going from strength to strength with the restaurant, Wright has also published his second cookbook, *Saison: A Year at The French Café* (2014, Random House), featuring 80 original recipes. thefrenchcafe.co.nz



CARL KOPPENHAGEN

THEN (2008): Food was important in Carl Koppenhagen's childhood. His parents owned a delicatessen when few existed in New Zealand, but it was the hustle and bustle of the kitchen that really drew him to a career in cuisine. After spending his work life in the hospitality industry in New Zealand Koppenhagen opened The Engine Room on Auckland's North Shore in 2006 with Natalia Schamroth. In 2008, Koppenhagen was also MiNDFOOD's global kitchen editor.

NOW: Koppenhagen and Schamroth continue to run the successful Engine Room, serving up consistently good meals such as duck confit with coconut rice, pork schnitzel and potato rosti, and mouth-watering Ora king salmon. In 2013, Koppenhagen also published *The Engine Room Cookbook* (Random House) – 550 pages feature more than 100 recipes and 2000 images that capture the restaurant's inner workings. engineroom.net.nz



KATE FAY

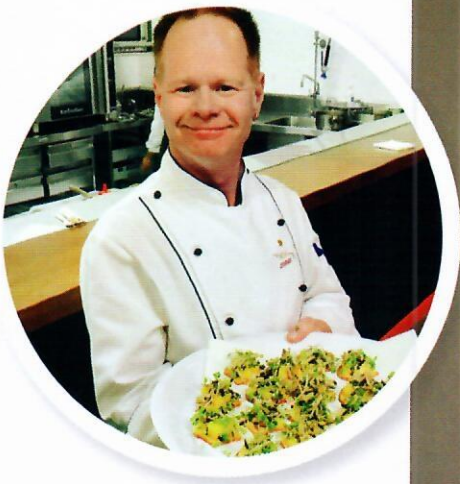
THEN (2014): MiNDFOOD hosted its annual Christmas Dinner at Kate Fay's Cibo restaurant. The evening was a huge success, thanks in no small part to Fay's delicious food and wonderful hospitality.

NOW: The award-winning New Zealand chef and food writer is still head chef at Auckland restaurant Cibo, after more than two decades. Fay joined the fine dining establishment when it opened in 1994. She is known to push the boundaries with her imaginative dishes, such as a main dish of hāpuka and slipper lobster with spicy XO and coconut porridge, and Valrhona chocolate with a peanut slab, fondant and macaron for dessert. And although she regularly revises the menu depending on seasonal availability, there is a familiarity to her dishes, a mix of exotic and staple ingredients that always delight. cibo.co.nz



FOOD FOR THOUGHT

Quotes from our favourite international chefs.



JIMMY McINTYRE

THEN (2010): Otahuna Lodge's executive chef Jimmy McIntyre told MiNDFOOD: "My food philosophy is very simple. I work my menus around the garden. I usually have a wander through the garden before I start work to see what is at its peak. I base most of the menu around the produce from the garden and then add the protein to suit."

NOW: McIntyre's menu, including his five-course degustation menu, at Canterbury's luxurious Otahuna Lodge is still changing and evolving with the seasons. otahuna.co.nz



TOM HISHON

Focusing on purity, simplicity and sustainability in NZ.

THEN (2014): After working at Michelin-starred London restaurants, Tom Hishon returned to Auckland as head chef and co-owner of Orphans Kitchen with manager Josh Helm.

NOW: He is still running Orphans Kitchen with Helm, and the duo has just opened new bakery and deli Daily Bread in Point Chevalier, alongside business partner Patrick Welzenbach (ex-Bread and Butter Bakery). orphanskitchen.co.nz



MICHAEL MEREDITH

THEN (2015): Michael Meredith founded Eat My Lunch with business partner Lisa King. Every time you buy lunch or dinner from the organisation, they give a free lunch to a child in need. Meredith was also owner and chef of fine-dining restaurant Merediths, which he opened in 2007, and was consultant chef to Air New Zealand alongside chef Peter Gordon (below).

NOW: Meredith closed Merediths in December 2017 deciding to spend more time with family – he welcomed his fourth child in February. He is still running Eat My Lunch and working with Air New Zealand. eatmylunch.nz



MASSIMO BOTTURA

Owner/chef at Osteria Francescana, Italy. "I respect tradition but also ingredients, heroic farmers, butchers and fishermen."



YOTAM OTTOLENGHI

Chef, writer and restaurateur, UK. "[Middle Eastern food] is one of the most interesting and complex foods in the world."



RENÉ REDZEPI

Head chef at noma, Denmark. "Vegetables offer flavour unparalleled by anything in the animal kingdom."

PETER GORDON

THEN (2008): We interviewed the New Zealand-born chef and entrepreneur who at the time was owner of The Providores and Tapa Room restaurant in London, dine by Peter Gordon at SKYCITY and Bellota tapas bar.

NOW: Commonly credited as The 'Godfather of Fusion', Peter Gordon still splits his time between London – where he still co-owns and is the executive chef of The Providores and Tapa Room, and is the co-founder of artisan doughnut company Crosstown Doughnuts – and New Zealand where he is involved in Bellota and The Sugar Club in SKYCITY. peter-gordon.net



ANDONI LUIS ADURIZ

Owner/chef at Mugaritz, Spain. "You don't have to like it to enjoy it. It isn't only about eating, it's about discovering."

