



April  
2009

## Ka kite Aotearoa

The Dell tribe of Glenorchy recently said goodbye to friends who had gathered at [www.waitiricreek.co.nz](http://www.waitiricreek.co.nz) in the Gibbston Valley for a farewell lunch. Delicious healthy fare washed down with superb vintage Sauvignon Blanc and Pinot Noir, coupled with the sunniest day ever witnessed by the Dell whanau made for a



## The Cuisine of Chef Jason Dell...

Famed gastronome Brillat Savarin once wrote that the discovery of a new dish does more for mankind than the discovery of a new constellation. Chef Jason loves that perspective on the meaning of food in our lives. Every day in the kitchen he discovers something new or different in the way a technique or a flavor works. And his greatest ambition is to one day create an exciting new classic dish: something that will epitomize New Zealand's epicureal excellence in the eyes of the world.



"New Zealand has an enviable reputation for its lush green pastures, pristine, unpolluted waters and rich, fertile soils. The quality of raw materials that NZ exports to global markets speak for themselves and they need little adulteration by my hand."

Chef Jason's cooking philosophy is simple: show respect for your ingredients and utilize the freshest of seasonal produce. Incorporating bright vivid colors, and heady spices in his cooking, Chef Dell aspires to deliver an array of flavors and diverse textural contrasts - soft, chewy, crunchy, firm, crisp. Chef Jason is known for creating taste sensations that both excite and pleasure the palate.

memorable day enjoyed with friends. Later at the Christchurch International airport, it was hugs, kisses and tears all round before final goodbyes to loved family members as the Dell tribe boarded a Singapore Airlines flight destined for their new permanent address in Singapore.

## Singapore Developments...

Despite the global economic hostility and resulting downturn in various sectors, business is still full steam ahead at the construction site of what is known as ION Orchard [www.ionorchard.com](http://www.ionorchard.com). Scheduled for a mid July opening, Chef Jason has been on site most recently as final preparations take shape for a contemporary new western restaurant on the fourth floor of ION. Featuring a curved raw ice-bar, a private dining room overlooks the spectacular show kitchen that will also play host to cooking demonstrations. Chef Jason reveals the interior of the new establishment by award winning designer Yuhkichi Kawai [www.design-spirits.com](http://www.design-spirits.com) is sure to impress.



The identity and concept of the restaurant will be announced officially in May. With menus firmly tucked away from prying eyes, Chef Jason is confident the new venue will be a much talked about addition to the Singapore F&B scene and promises an eclectic, inspired menu that will give eating pleasure to many a curious guest.



Earlier last year we reported on the success enjoyed by a small family owned boutique Central Otago vineyard that was garnering accolades around the world with a string of gold medals for their 2007 Pinot Noir. We are thrilled to announce that the same wine was recently awarded the Best Pinot Noir Trophy at the 2009 Sydney International Wine competition. Congratulations Wayne and the team. Do be sure to get your order in before it sells out. Visit them at [www.drumsara.com](http://www.drumsara.com)

## World Gourmet Summit...

The premier food and wine event staged annually across Singapore gets set to kick off on April 20th. Visiting chefs from highly acclaimed kitchens abroad are hosted at establishments about the city, showcasing their cuisine and cooking styles to local and visiting diners in Singapore. This year [www.theprimesociety.com](http://www.theprimesociety.com) are playing host to esteemed Las Vegas chef Mr Laurent Pillard, the famous chef mastermind behind Burger Bar - a build-your-own-burger restaurant in Las Vegas. Mr Pillard will be cooking at The Prime Society in Dempsey Hill from April 27th - May 1st.



Visit [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com) for information about this spectacular event.



## Marlborough Wine Festival

Jason and Tracey Dell recently attended the re-known Marlborough Wine Festival hosted at Montana's Brancott Estate in Blenheim, Marlborough. Re-kindling a passion savoured whilst living in the region between 1997 and 2002, they sampled a number of decadent aromatic wines. Personal standouts included the Mahi collection [www.mahiwines.co.nz](http://www.mahiwines.co.nz) crafted under the watchful eye of Mr Brian Bicknell, whilst opulent Chardonnay, Pinot Blanc and Pinot Gris varietals from the family estate of [www.kerner.co.nz](http://www.kerner.co.nz) also impressed the kiwi couple during their visit.



Seresin. More wine & food...

Singapore is celebrating "From our Land to Yours" with Taste New Zealand festivities during April and May. To celebrate the occasion, Chef Jason is bringing The Great Kiwi Brunch to The Prime Society for the weekend of April 11 and 12 with a uniquely 'kiwi' brunch offering. Dishes include porridge, crumpets and NZ honey, coddled eggs and soldier toast and not forgetting the famous Pavlova dessert. The celebrations continue when Chef Jason will cook for members of The Republic of Singapore Yacht Club [www.rsync.org.sg](http://www.rsync.org.sg) on Friday May 8th. He will showcase his cooking skills at the Club and serve a tempting ensemble of the fare that he will craft at the soon to be opened new restaurant at ION. Local wine importer and distributor [www.wineguru.com.sg](http://www.wineguru.com.sg) have teamed up with Chef Jason for the dinner and are pleased to match a stellar list of wines from the Seresin Estate portfolio especially for the evening. An established wine company from Marlborough, Seresin Estate was created by international NZ cinematographer Michael Seresin.

### Cooking on the Marae...



Ngaitahu is the predominant Maori tribe of the South Island of New Zealand. The South island is commonly known as Te Waipounamu or the greenstone isles and Jason is a direct descendant of native Maori who arrived to New Zealand via Hawaii.

Over the past four years, Chef Jason and a small team from Ngaitahu Communications have traversed across the South Island, visiting 18 runanga (regional branches of the iwi.) The 'Kai team' have been welcomed onto local Marae to celebrate, share and record the practise of 'Mahinga kai' (the customary gathering of food sources) with local kaumatua. The Kai stories which feature Chef Jason cooking indigenous and common foodstuffs from the local area are then published in 'Te Karaka', the New Zealand lifestyle magazine that celebrates all things Ngaitahu. [www.ngaitahu.iwi.nz](http://www.ngaitahu.iwi.nz) is the official website for the Ngaitahu tribal community.

### Who, what, where...

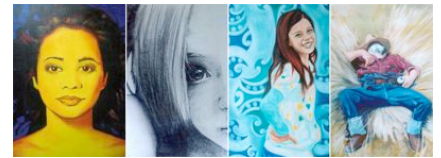
Good friend and great chef Jonny Schwass from Restaurant Schwass in Christchurch has now opened his second outlet [www.londonstreet.co.nz](http://www.londonstreet.co.nz) which is positioned on the hill in Lyttelton. Having undergone a delicate facelift, London Street is open four nights a week and offers a eclectic mix of fresh seasonal fare & contemporary drink selections.

Mark Sycamore, Executive Chef at Blanket Bay Lodge will be winging his way to Hong Kong shortly. Mark has been invited to guest chef at the Hong Kong Country Club for a week long food and wine promotion. Chef Mark will tempt guests with his signature dishes from the Blanket Bay culinary repertoire and it is pleasing to note that he has suitably paired with another award winning New Zealand winery [www.amisfield.co.nz](http://www.amisfield.co.nz). Guests at the club can expect to savour a truly special NZ food and wine experience. Chef Mark will also give cooking demonstrations for NZTE at The Focus Centre in Hong Kong and promote NZ F&B products to audiences in Taiwan.

Former Commis chef at Blanket Bay, Morgan Thacker continues on a successful career path. Morgan is now cooking in the signature a la carte restaurant at RACV [www.racv.com.au/wps/wcm/connect/Internet/Primary/RACV+club+%26+%2Bresorts/city+club/](http://www.racv.com.au/wps/wcm/connect/Internet/Primary/RACV+club+%26+%2Bresorts/city+club/) in Melbourne under the watchful eye of Executive Chef Mr Tony Johnson. Interesting to note that Chef Tony Johnson (also a kiwi) once upon a time, worked alongside Chef Jason Dell at boutique Hotel Durville in Marlborough.

Another international success story for NZ's young cooking talent sees Chef Guy Stanaway (formerly of The George Hotel in Christchurch) is currently on assignment in India as Executive Chef at the exclusive luxury Amanbagh Resort. Check out [www.amanresorts.com](http://www.amanresorts.com)

### Now for something different but uniquely kiwi...



The first Chiaroni to come to New Zealand was Ambrogio (Ambrose) Chiaroni, from Germasino, (pronounced Jer-maa-zi-no) near Dongo and Lake Como, Northern Italy. He was Gregori's great great uncle and he established a fine art and marble stone importation and retail business in Dunedin. Later Mansueto, his nephew and Gregori's Great Grandfather immigrated to Aotearoa New Zealand in the 1890's, settling in Invercargill where he established a fine art gallery and framing business. Gregori has continued on the family's tradition in fine art. Gregori Chiaroni is a New Zealand artist born and raised in Invercargill, the Southern most city in the world. Gregori's work is recognised internationally and held in private collection in Europe, America, Asia, Australia and the Pacific. To learn more about this talented kiwi artist, visit [www.gregori-chiaroni.com](http://www.gregori-chiaroni.com)

### RECIPE

Salad of carrot, apple, fennel & hazelnuts with pan roasted ocean scallops

SERVES 4 as an appetizer

12	fresh scallops, cleaned
20ml	light vegetable oil
250g	baby carrots
2	granny smith apples, sliced
2	red apples, sliced thin
3	heads fennel bulb, washed
24	asparagus tips, sliced thin
3/4 cup	hazelnuts
1/2 cup	fresh tarragon/basil or mint
2	large handfuls mesclun
100ml	apple juice
4 tbsp	white vinegar
30ml	liquid NZ honey
75ml	light vegetable oil
50ml	NZ olive oil

To make dressing combine all ingredients in bowl, whisk. Blanch carrots, shock in ice water, drain. Cut carrots in half lengthwise. Cut fennel bulb thinly with sharp knife. Cut asparagus at long intervals, then roughly chop the hazelnuts. In a clean bowl, combine the sliced apples, fennel, asparagus, herbs and hazelnuts with mesclun salad. Add the dressing, toss to combine, then arrange on the plates. Quickly pan roast/bbq scallops and place over and around the vegetable salad.