

the jason dell
newsletter

quarterly edition

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kai korero

Bright lights of Singapore...

Jason Dell, award winning executive chef at Blanket Bay Lodge is relocating to Asia. Jason has been appointed corporate executive chef for AC2 International, a privately owned hospitality company that will open a contemporary restaurant concept within the new ION Orchard precinct in Singapore. Jason will play a pivotal role in the as yet to be publicly named, 200+ seat restaurant venture. Encompassing a full scale show kitchen designed by world class interior designers, Jason takes up his new appointment in February 2009.

Coming up on National Radio..

Be listening to the wireless at 12.15pm on Sunday 7th of December when Jason talks to Spectrum in what is likely to be one of his last media interviews in New Zealand <http://www.radionz.co.nz>

The Cuisine of 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. 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 our hand."

His cooking philosophy is simple: show respect for the ingredients, utilize fresh seasonal produce, strive to create taste sensations that excite and pleasure the palate. By design Jason aspires to achieve crisp, clean flavors, contrasting textural elements - soft, chewy, crunchy, firm, crisp with his cooking. Simplicity is key. Jason holds the view that some chefs

don't quite fathom that less is more. Many try too hard, often disguising the foods they are actually cooking.

Cosmopolitan in style, Jason defines his cuisine as an eclectic display of fresh vibrant fare, food that is cooked with skill and flare in the classical technique, whilst incorporating exotic ingredients like: tamarind, sumac, vanilla, cardamom, chilli, palm sugar, kecap manis, lemongrass, ginger, miso and lime.

Farewell Blanket Bay...

After 6+ years of proud service it is timely that Jason is moving on from Blanket Bay to pursue new challenges. Under his watch, the multi award winning brigade at Blanket Bay have consistently garnered international praise and accolades, whilst continuing to develop a contemporary cooking style embracing of less cream, less butter, more nourishing fresh fruits and vegetables. Blanket Bay guests are not complete health freaks, but discerning customers, conscious of their diet, wanting healthy nutritious dining options.



Those fortunate to have visited the luxurious Blanket Bay and the surrounding Glenorchy area will truly appreciate the majestic alpine setting of Lake Wakatipu.

For more on this very special place, view <http://www.blanketbay.com>



The name ION Orchard resonates a high level of energy, dynamism and magnetism, characteristics of an ion, an electrically charged particle. With its unrivaled location, a collection of flagships of the world's best loved brands and key design features, ION will provide shoppers with a multi-sensory retail experience. ION Orchard will open its doors in June 2009. <http://www.ionorchard.com>

Wines to watch...

A Central Otago boutique vineyard has started to make serious headlines, achieving a hat trick of gold medals for its 2007 Pinot Noir in three prestigious wine events, including the high profile 2008 UK International Wine and Spirit competition. The Drumsara Pinot Gris is also proving incredibly delicious when paired with poached pears filled with a blue cheese mousse and served on oat crackers. Visit the site <http://www.drumsara.com>



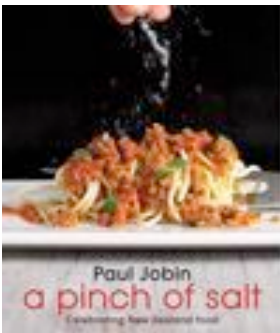


Introducing...

With pleasure we introduce Tracey, the lady behind the man cooking up a storm. Tracey is the glue that holds the Dell fort together and is the beautiful mother to Jason Dells four delightful children: Libby, Xavier, Harry and Thom.

A Pinch of Salt...

The second in the 'Celebrity Chef' cookbook series published by Harper Collins NZ, this wonderful new book is written by Jason's good friend and fellow chef Paul Jobin. Paul and Jason shared the stage at SavourNZ in Christchurch a couple of years ago when they gave a joint Master-class on the topic of Lodge Cuisine. Paul was then the Executive Chef at Kauri Cliffs. Hot off the press, A Pinch of Salt is available from his website www.pauljobin.co.nz or from good book stores. Make sure you get your copy in time for Christmas.



A limited number of personally signed copies of SAVVY can still be purchased from <http://www.jasondell.co.nz>

Reflections on a Whirlwind Year...

SEPT 08 The 5th Anniversary of iconic 42 Below Cocktail World Cup was celebrated in Queenstown...



The judging panel included: Sebastian Reaburn of Melbourne, Ueno Hidetsugu from Japan, Francesco Lafranconi from the US, Jonathan Downey from the UK and Jason Dell from New Zealand.

15 teams Countries represented at this year's event included France, Italy, South East Asia, United States, China/Hong Kong, Australia, Ireland, England, New Zealand, and Scotland, battling it out in the mixology stakes. Crowned the ultimate winner were the team from London, with their impressive final drink suitably named a British Ale. The winning concoction was made from 42 Below Feijoa flavoured vodka, Punt e Mes, apple juice, nettle cordial, malt syrup, freshly squeezed lime juice and Angostura bitters and garnished with deep fried potato chips. While the winning cocktail was beautifully fragrant and well balanced, the chips, according to more than one judge, were "the worst I have ever tasted."
<http://www.cocktailworldcup.com>

JUNE 08 Culinary Sojourn in Asia. During winter this year Jason Dell attended a number of New Zealand food and wine promotions where he partnered with NZTE to showcase his cooking skills on the global stage. During a lengthy tour which doubled as promotion for his published cookbook SAVVY, Jason and his young whanau ventured throughout south east asia, taking in the sights and sounds of Malaysia, Southern and Northern Thailand, Hong Kong, Macau and Singapore.

Personal highlights for the kiwi tribe included: the Thai Elephant conservation camp and Cub Lion reserve at Chiang Mai in Northern Thailand and the historical Wat temple remains of the Royal Thai Palace in Ayutthaya. Bangkok provided colorful market stalls, curly tuk-tuk rides and fantastic street food options, whilst the Ocean Park theme park in Hong Kong provided entertainment and superb r & r activities for the Dell children.



http://www.thailandelevator.org/index_2.html

MAY 08 New Zealand's premier food and wine event SavourNZ was hosted in Auckland at The Langham Hotel. Jason presented a Master-class suitably titled 'The Luxe Experience.' Jason's interactive tutorial, engaged his audiences in a intellectual sensory experience. Attendees donned www.regalsalmon.co.nz blindfolds as they held vessels of mysterious food-stuffs to their nose, engaging in some colourful, thought provoking dialogue before ultimately digesting the contents. Jason confidently spoke to audiences with insightful discussion as they savoured quality NZ olive oils from the www.olivenz.com stable and devoured mouthwatering tastings of Regal salmon prepared in various guises.



What's cooking at Christmas ...

This Christmas the Dell household will be enjoying quiet festive celebrations at the beach on the West Coast of New Zealand. Typically the Dell whanau celebrate Christmas with a gorgeous Champagne brunch and this year is no different with the exception of the venue. Feather light croissants pocketed with smoked salmon, and brie, pottles of fresh steamed crayfish, avocado and new potato salad, westcoast whitebait sandwiches dressed with lemon mayonnaise and luscious pavlova meringue roulade with fresh strawberries will ensure pure indulgence at its very best...

Watch this space...

Jason Dell is quietly penning his next cookbook.... whilst firmly under wraps, we can reveal that the authors next manuscript will be a richly inviting collection of exotic, mouthwatering foods.

Stuck for a quick and delicious lunch idea?

Steamed Green shell Mussels scented with Thai Spices, Coriander, Coconut

500g Live Greenshell mussels
200ml Thai curry sauce

Thai Curry Sauce:

20g lemongrass
30g ginger
10g garlic
1 onion
50ml peanut oil
salt
2x star anise
4x lime leaves
1 disc palm sugar
30gm red curry paste
30ml coconut vinegar
30ml lime juice
10ml fish sauce
30ml tamari soy sauce
1ltr coconut cream
1ltr water
1/2 c fresh coriander

Method:

Chop the first 4 curry sauce ingredients, then soften in the peanut oil with pinch of salt. Add the star anise, lime leaves and palm sugar. Cook until caramelized. Add the thai red curry paste and stir until very fragrant. Deglaze with the fish sauce and tamari. Add remaining ingredients and simmer for 20 minutes. Take off the heat and allow to cool. Remove star anise and lime leaves then blitz until smooth in a bar blender/food processor. Pass through a sieve. Place live mussels into a deep pot, add the curry sauce, cover with a lid and bring up to the boil. Simmer until all mussels are open. Check for beards and remove. Serve mussels and cooking liquor in a bowl with hot baguette on the side. Scatter over fresh chopped coriander.



NB: This recipe can easily be adapted for clams or white fish if you prefer. You could even bulk it up with your favourite noodles and some shredded leftover roasted chicken for a satisfying lunchtime meal.

Who, what, where...

Mark Sycamore, Jason Dells successor at Blanket Bay is set to represent NZ whilst contesting the Pacific Rim final of the Global Chefs Challenge. Mark will compete against the best from Australia and Fiji in the 2nd quarter of 2009. Mark will be ably assisted by Joseph Clarke (also from BBAY) If successful Mark goes on to Santiago, Chile in early 2010 to contest the world title. Best of luck Mark!

Good friend and very respected colleague Mr Jonny Schwass of www.restaurantschwass.com in Christchurch is cooking up a mighty storm at his Ferry Road address. Just recently the Private Tasting Room was completed to further enhance and complement this award winning destination. Jason and Tracey have dined at Jonny's venue on a number of occasions whilst visiting the garden city and both can attest to the wonderful fresh cooking and service on offer.

Making waves across town in Christchurch, just a few blocks toward the centre city is Andrew Brown, Executive chef at www.thegeorge.com Currently the George hotels signature restaurant Pescatore is undergoing a revamp with a fresh new food concept and facelift being implemented. At time of writing, the Pescatore dining room is just about set to reopen with a hiss and a roar... For a sneak look and taste of the latest in new world Molecular cooking get yourself along to the George.

Finally, a little closer to home The Supper Club was recently launched by Boardwalk Seafood Restaurant & Bar owners Del and Grant Jackson. Aimed at locals wanting after-work, after-dinner or after-movies drinks, supper and conversation, The club, in a newly refurbished and very cosy setting overlooking lake Wakatipu, also offers a rewards-based membership system. www.boardwalk.net.nz Boardwalk Seafood Restaurant

Here is a luscious dessert for summer!

Vanilla and Buttermilk Panna cotta with black currant compote

Ingredients:

1 tsp Heilala Vanilla paste or
2tsp Heilala Vanilla extract
1 lemon (grated zest only)
125g castor sugar
25g NZ honey
50ml milk
400ml cream
3 gelatine sheets
400ml NZ buttermilk

Method:

Place the vanilla paste, lemon zest, sugar, honey, cream and milk in a saucepan and bring to boil. Soften gelatine sheets in the water. When the cream has come to the boil, remove from the heat. Add the drained gelatine sheets to the mixture and stir to dissolve. Strain through a fine sieve. Sit on bench for ten minutes to cool, then add buttermilk, stir well to combine. Pour the mixture into small metal dariole moulds, place onto a tray, glad wrap, and then chill in the refrigerator for 4 hours to set. Tip out of moulds, serve on a pool of the black currant compote and serve. Alternatively, you could set the panna cotta in brandy glasses and spoon the black currant compote on top. www.heilalavanilla.co.nz Makes 6-8.

Black currant compote:

1c Sujon frozen black currants
200ml sugar syrup
30ml white rum
1 cinnamon stick
1 lemon (zest only)
4tbsp Sujon frozen black currants

Place ingredients in a saucepan and bring to the boil. Reduce heat and simmer for 5 minutes. Allow to cool, remove cinnamon stick before transferring to blender and pureeing until smooth. Strain through fine sauce sieve. Add the additional frozen black currants.

