

Proud to be a Chef

2026 YEARBOOK



**PROUD TO
BE A CHEF**



A few words from DAVID BRECKENRIDGE

Managing Director, Fonterra Oceania

Proud to be a Chef has always been about backing people early in their careers – connecting them with the industry and experiences they simply wouldn't get elsewhere.

Now in its 26th year, it's clear why this program has endured. The energy, commitment and quality on display this year was outstanding. What stood out most wasn't just the cooking, but the way participants approached the week – with curiosity, resilience and a genuine willingness to learn from each other.

This year also marked an important milestone, with Proud to be a Chef welcoming back New Zealand finalists for the first time in a decade. The strength of representation from both Australia and New Zealand made it a truly Oceania experience.

To everyone who took part: you achieved something significant. You earned your place, you backed yourself and you showed what's possible when skill is matched with the right mindset.

The dishes you created got you noticed. What you do next – how you keep learning, how you handle pressure and how you show up for your team – will define your career.

Congratulations to every finalist on being part of another outstanding chapter of Proud to be a Chef.



"The dishes you created got you noticed. What you do next – how you keep learning, how you handle pressure and how you show up for your team – will define your career."





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THANKS TO OUR PARTNERS

We are deeply grateful to the organisations that have invested their time, expertise and resources in helping us bring this event to life. Their partnership allows us to go far beyond a traditional mentorship model. Together, we shape an immersive, educational and hopefully a transformative journey for the finalists who represent the future of our industry.

While our core mission is to support apprentices and trainees across Australia and New Zealand's hospitality landscape, we also strive to provide a holistic learning experience – one that takes finalists on a complete grass-to-glass journey.

This philosophy ensures that finalists gain a deeper understanding of the entire food ecosystem, from the origins of raw ingredients through to the craftsmanship, creativity and innovation that bring dishes to life. Our partners are essential in opening doors to these insights, allowing finalists to see where quality begins and how excellence is achieved at every stage – no matter the hardships encountered along the way.

From our team, we would like to sincerely thank our friends and partners for making the 2026 event truly memorable:

- **Glenn Flood**
– Glenn Flood Leadership Coach
- **Club Chef**
– Simon Radtke and team
- **Messmates Dining, Warragul**
– Chris and Jodie Odrowaz, Jess and Michael
- **Ennisvale Farm, Boolara**
– Matt and Nadine Gleeson
- **Peppermint Ridge Farm, Tynong Nth**
– Anthony Hooper and Julie Weatherhead
- **Traderne Restaurant**
– Ray Capaldi and Jodie Crocker
- **Daughter-In-Law, Little Bourke Street**
– Jessi Singh





William
Angliss
Institute

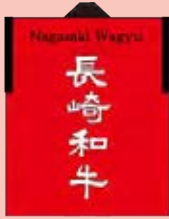


WILLIAM ANGLISS

At Proud to be a Chef, we recognise that delivering an inspiring, industry-leading program is only possible through the support, generosity and collaboration of our valued partners. Each year, their contributions help us create an unforgettable experience for the next generation of culinary talent – and 2026 is no exception.

Our relationship with William Angliss Institute goes back to 2009 and is built on a mutual appreciation of our values and goals. Our partners at William Angliss work closely with us to provide a memorable event experience in a top-class venue.

We extend our sincere thanks and appreciation to the staff at William Angliss including the chef mentors who work tirelessly during the event to assist both us and the finalists.



NAGASAKI

Nagasaki Prefecture, located on the island of Kyushu, is celebrated for its rich culinary heritage and its premium Wagyu – renowned for an exquisite balance of tender, marbled red meat and smooth, buttery fat. Raised in Nagasaki's mild climate, this distinguished Wagyu is consistently recognised as one of Japan's top-tier, melt in your mouth beef varieties. Its exceptional marbling is achieved through the careful breeding of superior cows with top grade bulls.

The cuisine of Nagasaki reflects a unique blend of Japanese, Chinese and European influences, showcased in signature dishes such as Champon, Sara Udon and an abundance of fresh seafood.

The Nagasaki Prefecture Government and Tryber were delighted to participate in the Proud to Be a Chef 2026 program, offering an all expenses paid 4 day trip to Nagasaki for the winner of the Social Media Award. Their participation included a special showcase of Nagasaki Wagyu with demonstrations by Wagyu Kimono Butcher, Marika Watanabe and Nagasaki Wagyu farmer Tasunobu Fujita, along with a food and cultural presentation for the 32 finalists.

The Social Media Award winner, Patrick Garcia, will enjoy an unforgettable experience in Nagasaki hosted by Jun Hasegawa from Tryber, alongside Iron Chef Sakai. His itinerary will include opportunities to engage with local media, culinary students and some of Nagasaki's leading chefs. It promises to be a truly memorable prize and we look forward to following Patrick's journey on social media throughout the trip.

Our finalists had some fantastic questions for our Japanese guests during the Wagyu Master Class and the answers offered a rare glimpse into authentic Wagyu farming traditions in Japan.

Q | Do the cows actually get massaged?

A | Surprisingly, yes! Farmers may massage the cows because keeping them relaxed is essential for maintaining meat quality. A calm, stress free animal produces better Wagyu.

Q | Do you play classical music to the cows?

A | If the farmer is a classical music fan, then yes! While it's not a universal practice, certain farmers play music to help create a soothing environment for the cattle.

Q | What makes Japanese Wagyu so tender and highly marbled?

A | The secret lies in a strictly controlled, grain based diet (with no grazing) and a meticulously maintained, low stress environment. This combination supports the development of the fine marbling and tenderness Wagyu is famous for.



TRYBER
ローカルをグローバルに。
GLOBAL-グローバル-



From the land of THE LONG WHITE CLOUD

to Australia's inspiring mentorship program

For the first time since 2012, this year's Proud to be a Chef program saw a selection of hungry, talented and passionate Kiwi apprentices and trainee chefs at the table.

No stranger to culinary excellence, New Zealand is a melting pot of vibrant cultures celebrating unique flavours, produce and gastronomic experiences. Chefs are the modern day artists, raising the calibre and creativity of cuisine, inspiring the next generation ready to prove themselves.

Proud to be a Chef was the perfect opportunity for these up-and-coming Kiwi chefs to step up to the plate and take their culinary journey to the next level. 7 finalists from the North and South Islands were selected and the Kiwis brought a real sense of pride and joy, soaking up the knowledge from the best of the best while making life-long connections.

Now a celebrated Oceania experience, Proud to be a Chef is a true showcase of incredible talent from both sides of the Tasman, ready to carve their paths in foodservice serving up their unique stories on a plate.

We'd like to thank the New Zealand institutes, Ara Institute of Canterbury, AUT, MIT, SIT Invercargill and Whitireia and WelTec. New Zealand is back in the program thanks to your encouragement, support and belief in the chefs. We're looking forward to next year's crop from the land of the long white cloud.



OUR BRANDS



Western Star™ is synonymous with quality butter, trusted for generations for its consistent quality, performance and texture. A consistent dairy award winner, Western Star™ is Australia's favourite butter and a staple in every commercial kitchen.



Mainland™ represents craftsmanship and the premium quality cheese, for which it's won numerous awards. From fine cheddars to everyday and speciality cheeses, Mainland™ is highly regarded in the industry for their distinctly flavoursome cheese, great for use in all applications.



Perfect Italiano™ offers a specialised range of cheese designed to bring authentic Italian flavour to every menu.

Made with traditional Italian cheese-making methods, Perfect Italiano™ gives any dish that genuine Italian touch.



Anchor™ Food Professionals products are trusted for their quality and performance. Manufactured from the highest quality dairy, the Anchor™ FP range is specially designed to save you time in the kitchen and perform consistently every time.



Bega™ is an iconic Australian brand that offers quality cheese for everyday use. A familiar presence in the Australian retail market for many decades, Bega™ also boasts a range of products developed specifically for foodservice professionals.



Holy Cow™, a select range of shredded cheeses offering good taste and reliable quality, providing our customers with good value for money.

CONGRATS

To the 2026 Proud to be a Chef Finalists

We thank each of our 32 finalists for their unwavering passion, enthusiasm and commitment which earned them their rightful place in this year's program. Each brought something exceptional to the table, demonstrating a love of food and a desire to succeed. We hope you've enjoyed learning the tricks of the trade from our guest chefs and mentors as much as they enjoyed sharing with you.

Well done – we can't wait to see what you do next.



Savoury Finalists

Australia

Bodhi De Leeuw
Braith Townsend
Chelsea Leyson
Gemma Graham
Joshua Lowe
Brooke Moore
Karl Ng
Matheus Prado
Nancey Nguyen
Queenie Manuel
Ryan Cox
Kai Lee
Stephanie Vuletich
Suhwan Kim
Tynan Little

New Zealand

Hannah Rickit
Hohepa Rameka

Sweet Finalists

Australia

Bailee Fish
George Vrahas
Hayley Hage
Jesse Payne
Maii Tiented
Patrick Garcia
Rose Chursuwannachai
Sean Muller
Sophie Batterham
Tyler Goodson

New Zealand

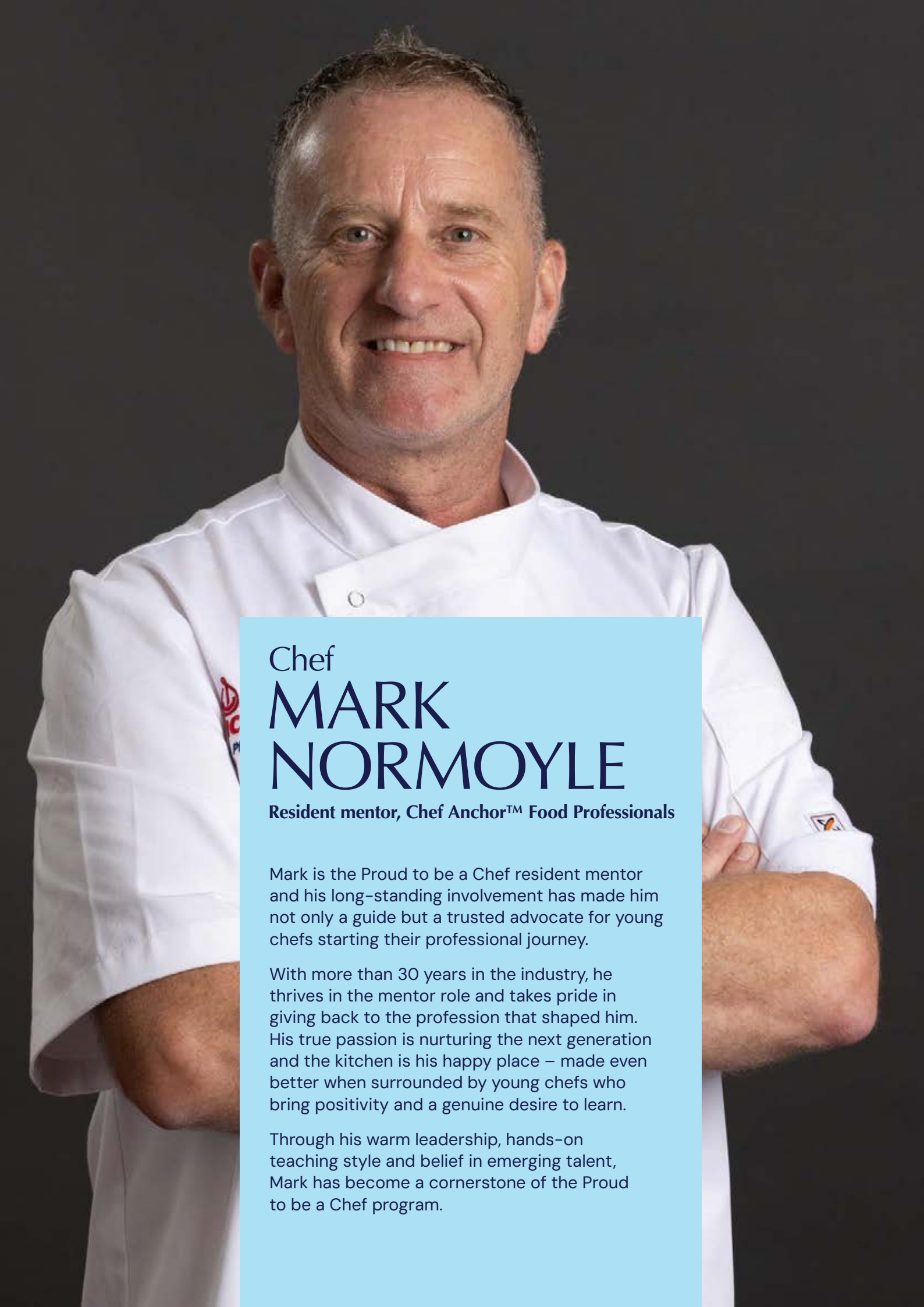
Emily Morgan
Maddie Trafford
Sam Kissell
Tayla Hawker
Zea Balgos





When asked why he loves the program, he said "Because it reminds me of my own roots as a young chef". He shared that he hopes the Class of 2026 remembers him as "firm but fair."



A portrait of Chef Mark Normoyle, a middle-aged man with short, graying hair, smiling at the camera. He is wearing a white chef's jacket with a red logo on the left sleeve and a small patch on the right sleeve. His arms are crossed. The background is a dark, solid color.

Chef **MARK NORMOYLE**

Resident mentor, Chef Anchor™ Food Professionals

Mark is the Proud to be a Chef resident mentor and his long-standing involvement has made him not only a guide but a trusted advocate for young chefs starting their professional journey.

With more than 30 years in the industry, he thrives in the mentor role and takes pride in giving back to the profession that shaped him. His true passion is nurturing the next generation and the kitchen is his happy place – made even better when surrounded by young chefs who bring positivity and a genuine desire to learn.

Through his warm leadership, hands-on teaching style and belief in emerging talent, Mark has become a cornerstone of the Proud to be a Chef program.



Chef SARAH TODD

Proud to be a Chef Savoury Mentor 2026

It was a real honour to have Sarah Todd as the Savoury Mentor for 2026. Known for gracefully spinning many plates, Sarah jumped at the opportunity to mentor and give back to the next generation of chefs.

From being a celebrity chef, restaurateur, author of multiple cookbooks and more recently her return as a MasterChef Australia contestant, Sarah can now add Proud to be a Chef mentor to her impressive resume.

A classically trained exceptional cook, Sarah is simply an absolute lover of food and has the natural instinct for flavour which is celebrated in the spices she uses and the stories in every mouthful. We were lucky to have her authenticity and passion for cooking shared with our 32 finalists.



“Mentorship is kind of like this little backpack where you pick up tools along the way. It’s what really shapes who you are as a chef.”

Chef GARETH WHITTON

Proud to be a Chef Sweet Mentor 2026

This year's Sweet Mentor was Gareth Whitton, Melbourne's renowned Tart Master. His career spans over 20 years plating up some of the world's most deliciously stunning dishes for some of the world's top kitchens.

A visionary pastry chef, Gareth was the perfect complement to Sarah, bringing a fun dynamic to the program while inspiring our finalists with his style, precision and ingenuity for pastry making.

As someone who's experienced being in an apprentice program himself, Gareth was able to relate to the finalists journey. He was a strong source of inspiration for our passionate chefs who are just breaking the surface of their culinary careers.



"It's been 20 years since I was an apprentice and to see this come full circle, knowing I'm the one who's motivating the chefs of tomorrow, is such a special thing."



Aquna Murray Cod Ballotine

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



BROOKE MOORE

Education
Barringtons

Inspiration
"To me, food is a creative medium and a catalyst for thought."

INGREDIENTS

Mole

10g cacao nibs, diced
500ml water
4 dried mulato chillies, roasted and seeds removed
3 dried ancho chillies, roasted and seeds removed
3 dried pasilla chillies, roasted and seeds removed
1 dried chipotle chilli, roasted and seeds removed
2 roma tomatoes
½ onion
1 garlic cloves
50ml canola oil
1 star anise
½ cinnamon stick
½ tsp coriander seeds
1 prunes
5 roasted almonds
15g roasted pumpkin seeds
2 tbsp toasted sesame seeds
1 small wheat tortilla
10ml canola oil
250ml chicken stock
30g dark chocolate
60g sugar
Salt to taste

Malt Jelly

200ml Liquid malt extract
2g agar
50g sugar

Cannoli Dough

100g flour
1 egg
10g Mainland™ Original Butter Salted, melted
20g sugar

Murray Cod Ballotine

1 murray cod side, skin removed
75g murray cod, squared off
25g brown sugar
25g salt
10 shiitake mushrooms, thinly sliced
100g brown sugar
100ml water
100ml sherry vinegar
1 bay leaf
250g cod offcuts, diced
200g Anchor™ Whipping Cream
1 egg white
Pinch of salt
20g flour (for dusting)
50g butter (for basting)

INGREDIENTS

Cod Liver Pâté

250g murray cod livers, fat removed
Pinch of salt
Ice water
100g Mainland™ Original Butter Salted, room temperature
1 shallot, thinly sliced
50ml port
1 sprig thyme
2 bay leaves
20g canola oil

Walnut Purée

150g walnut halves
375g Anchor™ Blue Milk UHT
25g walnut oil
60g sugar
6g salt
Water

Mushroom Salt

50g DJ & A shiitake mushroom crisps
15g cacao nibs
10g salt
10g sugar

Micro Coriander

6 leaves micro coriander, core removed

METHOD

Mole

Soak chillies in boiling water for 15 minutes, drain and purée. Boil cacao in water.

Deep fry veg and tortilla.

Purée roasted veg, cacao nibs, spices, nuts, prune and chicken stock. Pass.

Fry chilli paste until cooked out and darkened. Add purée, reduce heat and simmer until thick.

Add chocolate and cook for 5 minutes. Season with sugar and salt.

Malt Jelly

Boil 200ml malt extract, sugar and agar for 3 minutes, refrigerate to set. Cut rounds using cannoli ring.

Cannoli Dough

Mix in Robot-Coupe, turn out and knead. Cover and rest. Halve. Use a little flour on the bench. Lamine 6 times on O. Put through pasta machine to 7. Cut and wrap around cannoli shells, using water to help stick. Cut around the ring. Fry until golden brown.

Murray Cod Ballotine

Freeze Robot-Coupe bowl.

Portion and butterfly cod fillet, cure and vac pack. Leave for 15 minutes.

Blend cod, salt and egg whites in Robot-Coupe, add cream and blend. Pass. Put into piping bag.

Pickle the mushrooms.

Remove fish from cure, wash and pat dry. Bash to flatten. Place on a double layer of plastic wrap. Dry pickled mushrooms and lay across the middle. Pipe a tube of mousse in the middle.

Roll cod up, then roll into a tight log. Vacuum pack. Sous vide at 60°C for 15 minutes. Coat in flour, brush off. Sear in a black pan on a medium heat, using a palette knife to turn and evenly brown. Add butter and roll to glaze. Slice ends off and slice in half.

Cod Liver Pâté

Wash and dry livers.

Caramelize shallots with 30g butter. Add port and herbs, flame. Reduce until syrupy. Heat a pan over high heat, add oil and cook livers a few seconds on each side so coloured but rare in the middle. Drain. Remove hard herbs from reduction. Blend everything in a high speed blender with the butter, pass. Season with salt and pepper. Transfer to piping bag, fill the cannoli mould. Freeze.

Walnut Purée

Roast walnuts 180°C for 8 minutes. Bring everything up to the boil, boil for 3 minutes, remove from heat and steep. Blend after 30 minutes, bottle.

Mushroom Salt

Blend in high-speed blender.

Micro Coriander

Garnish cannoli.

Plating

Mole in centre of plate. Walnut purée inside. Coat cannoli shell in mushroom salt and place pâté inside. Put more mushroom salt on top and malt jelly on top. Position cut ballotine next to it. Garnish cannoli with micro coriander.



Spinach & Ricotta Gnocchi in Porcini Velouté

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Spinach and Ricotta Gnocchi

125g Perfect Italiano™ Ricotta, hung
20g Perfect Italiano™ Parmesan Grated
2 egg yolks
Pinch of salt
25g baby spinach, Chiffonade
90g flour

Porcini Mushroom Velouté

5g dried porcini mushrooms, rehydrated then diced
500ml boiling water
20g garlic, finely chopped
80g brown onion, fine brunoise
25g Western Star™ Butter Salted
2 sprigs thyme
25ml white wine
80ml Anchor™ Culinary Cream
25ml light soy sauce
2g cracked black pepper
1 mushroom, brunoise

Crispy Enoki Mushrooms

70g enoki mushrooms, washed and separated

Balsamic Pearls

¼ tsp agar powder
70g balsamic
3g sugar
400ml canola oil, very cold

Parmesan Crisp

40g Perfect Italiano™ Parmesan Grated
2g cracked black pepper

Charred Lemon

1 lemon quartered



STEPHANIE VULETICH

Education

North Metropolitan TAFE
Joondalup

Inspiration

"My biggest inspiration is my head chef. She taught me everything I know."

METHOD

Spinach and Ricotta Gnocchi

Mix ricotta, parmesan, egg yolks, salt and spinach. Sift flour into the wet mix and mix. When combining, knead into a dough. Once the dough is formed, separate it into 2 sections and roll it into 1-inch-thick logs. Cut to desired size and roll into balls. Shape with a gnocchi board. Lay them out on a tray and put them into the freezer.

Porcini Mushroom Velouté

Rehydrate porcini in water.

Sweat garlic, mushroom and onions in butter. Add thyme.

Remove porcini from water, dice into small pieces, add to onion and garlic.

Deglaze with wine, then pour in stock.

Simmer for 10 minutes then add cream, soy and pepper.

Blitz and strain, then use infusion smoker to smoke the sauce.

Crispy Enoki Mushrooms

Deep fry enoki mushroom in small batches until golden.

Lay on a paper towel to drain excess oil.

Balsamic Pearls

In a saucepan dissolve agar in balsamic and sugar and simmer.

Take off the heat and cool down until just warm.

Add to a dropper bottle and slowly drop liquid into very cold oil.

Strain away oil and rinse pearls with water.

Parmesan Crisp

Preheat oven to 200°C.

Line a baking sheet with parchment paper.

Place the parmesan on the parchment, spread out to allow room to spread.

Top with freshly cracked pepper.

Bake for 10 minutes. Remove from the oven and allow to cool.

Charred Lemon

Char lemon on grill pan.

Plating

Fry gnocchi, toss in velouté. Plate. Truffle oil. Garnish.



Piña Colada

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Coconut Mousse (1x piping bag)

150ml full fat coconut cream
180g white chocolate
1 ¼ gelatine sheet leaves
30ml coconut milk
Pinch of salt

Salted Rum Caramel

30g castor sugar
5g glucose
23ml Anchor™ Culinary Cream
9g Mainland™ Original Butter Unsalted
5ml dark rum
Pinch of salt

Burnt Pineapple, Mint and Rum Salsa

1/6 pineapple fresh, brunoise
2 sprig fresh mint, sliced
2 lime zest and juice
¼ mango, brunoise

Coconut Cake (4 rounds)

32g Mainland™ Original Butter Salted
40g sugar
1 egg
2 tbsp desiccated coconut toasted
2 tbsp Anchor™ UHT Milk Blue
40g self raise flour
½ tsp vanilla essence
50ml sugar syrup (add rum)
2 tsp rum

Crumble

50g cake off cuts
20g Mainland™ Original Butter Unsalted, melted
2 tbsp freeze dried pineapple
1 tbsp coconut thread
1 tsp toasted coconut

Pineapple Sorbet (6 serves of 50g)

1 pineapple
250g pineapple purée
375g water
150g sugar
75g dextrose
5g water based sorbet stabiliser
10g fresh lime juice
2 tsp vanilla

Garnish

2g edible flowers

Coconut for Plating

300g desiccated coconut



EMILY MORGAN

Education

Auckland University of Technology

Inspiration

"My biggest inspo for being a chef is my granddad."

METHOD

Coconut Mousse

Heat 100ml of coconut cream and milk, pour over chocolate and soaked gelatine leaf.

Emulsify with a stick blender.

Place into piping bag and chill for 1 hour until ready for service.

Salted Rum Caramel

Warm cream to 60°C with glucose.

Dry caramelise sugar until amber colour, add cream mix.

Turn to low heat and whisk in butter.

Remove from heat, then add rum and salt.

Place into clean bowl and leave to cool.

Burnt Pineapple, Mint and Rum Salsa

Dice pineapple then char with blow torch on tray.

Dice mango, chiffonade mint. Juice lime and zest.

Add lime juice and zest to mango and pineapple and allow to sit in the fridge for 20–30 minutes. Add mint at the last minute.

Coconut Cake

Cream soft butter with sugar and vanilla until pale, add egg and fold in. Add dry mix. Place into lined tray and bake for 8–10 minutes at 180°C.

Cool and cut into rounds with cookie cutter. Brush rounds with rum syrup just before service.

Crumble

Crumble cake off-cuts into a fine crumb texture, add coconut.

Pour over melted butter and bake until crispy.

Leave to cool, adding crushed freeze-dried pineapple chunks just before service.

Pineapple Sorbet

Peel pineapple and blend until a smooth purée. Bring to 80°C/boiling. Set aside to cool.

In a new pot, combine dextrose and water, bring to boil.

Take off heat and add stabilizer and sugar. Return to a boil until dissolved. Cool in fridge.

Add 250g purée and 250g sorbet base with the juice of 2 limes.

Add to Pacojet and blast freeze for 1.5 hours.

Churn 20 minutes before service.

Garnish

Edible flowers.

Coconut for Plating

Toast coconut in large oven tray until golden, pour into a serving bowl for plating.

Plating

Served cold, plated dessert.



Roots: Coconut, Pandan & Rice

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Pandan Infused Cheesecake (4 round moulds)

250g Anchor™ Cream Cheese
150g Anchor™ Culinary Cream
150g coconut yoghurt
55g powdered sugar
2 gelatine sheets, titanium
5 pandan leaves
20g coconut cream, Kara brand
3g vanilla paste

Young Coconut Caramel

200g young coconut, frozen
250g raw sugar
50g Western Star™ Butter Unsalted
50g Anchor™ Culinary Cream
3g salt flakes
½ gelatine sheet, titanium

Lemon and Lime Curd

2 lemons, juice and zest
1 lime, juice and zest
30g sugar
40g Western Star™ Butter Unsalted
1 egg
½ gelatine sheet, titanium

Sticky Rice Base

200g sticky rice, soaked
400ml coconut cream, Kara brand
2g salt flakes
40g palm sugar
5 pandan leaves, fresh

Brown Butter Cake

100g Western Star™ Butter Unsalted
140g almond meal
124g sugar
1g salt
2 lemons, zest
3 eggs
20g desiccated coconut

Pears and Fingerlime

2 pears william, fresh
1 lemon, juice and zest
1 lime, zest
3 finger limes, fresh

Chocolate Soil

125g dark chocolate, coins
150g caster sugar
60g cocoa nibs
20g palm sugar
3g sea salt, flakes



PATRICK GARCIA

Education

Academia International

Inspiration

"Seeing how food brings people, family and culture together."

INGREDIENTS

Pandan Coconut Chantilly

250g Anchor™ Whipping Cream
30g raw sugar
5 pandan leaves
50g coconut cream

Toasted Coconut Sauce

50g dessicated coconut
20g palm sugar
400ml coconut cream, Kara brand
10g cornflour
10ml water
30g condense milk
2 kaffir lime leaves
1 lemon grass

METHOD

Pandan Infused Cheesecake

Bloom gelatine in cold water until soft. Heat cream with pandan leaves until steaming, cover and infuse for 15 minutes, then strain and cool down. Add 30g coconut cream. Warm a small amount, dissolve gelatine. Beat cream cheese until smooth, add yoghurt, infused cream, sifted sugar and salt. Mix gently, pipe and store.

Young Coconut Caramel

In a medium pot, melt raw sugar until blonde in colour. In a separate medium pot, heat up cooking cream. Add heated cooking cream to the blonde caramel and mix. Turn off the heat and add in butter. Use a hand blender to emulsify. Add in young coconut and sea salt to finish. Transfer to a piping bag once cool.

Lemon and Lime Curd

Zest lemon and lime before juicing, then combine zest and juices. Whisk egg, sugar and cornflour in a small saucepan. Add citrus mixture and cook over low medium heat, whisking constantly, until thick enough to coat a spoon. Remove from heat, whisk in butter until glossy. Strain, pipe in mould to freeze ready for insert.

Sticky Rice Base

Set up a bamboo steamer and line with a clean white cloth. Add soaked sticky rice and let it steam for 20–30 minutes. In another pan, heat coconut cream gently, infuse with pandan, add palm sugar and melt. Take off pandan leaf, cool down and add. Once rice is cooked, mix sauce until desired consistency. Should be sticky and hold together.

Brown Butter Cake

In a pot, brown the butter and strain milk solids, mix all dry ingredients in a bowl, then add whole eggs. Slowly mix brown butter to emulsify and finish with lemon zest. Bake for 10–12 minutes 180°C to a desired mould until cook.

Pears and Fingerlime

Cut pears into squares or desired shapes, squeeze in lemon juice. Fold in fingerlimes, lime and lemon zest before serving.

Chocolate Soil

In a pot add in sugar and water, bring to 120°C, swirl if needed, but do not mix. Once temperature is reached, add in the rest of ingredients, mix vigorously until chocolate is melted.

Pandan Coconut Chantilly

Infuse pandan with coconut milk by gently heating in the pan, strain. Once finished, whip the cream and raw sugar together. When reached soft peaks, add in the cold coconut cream and continue whipping until stiff.

Toasted Coconut Sauce

Using a pan, toast the desiccated coconut until dark brown, add coconut cream and palm sugar and reduce a little, making a slurry by mixing cornstarch and water together. Add to the mixture and thicken. Mix using a blender then pass through a strainer. Heat up again, infuse with kaffir and lemongrass.

Plating

Layer cut brown butter coconut cake, followed by citrus curd, young coconut caramel and pandan set cheesecake, freezing each layer and repeating twice. Frozen, cut into a rectangular tea cake. Pipe sticky rice on the side and garnish with herbs and pear salsa. Add chocolate soil as a vessel and quenelle coconut chantilly on top of the soil. Warm sauce and pour into a jug.



A Taste of Chamorros: Guam's Latiya Delight

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Pandan Sponge Cake

2 eggs
50g sugar
1 tsp vanilla extract
3 pandan leaves, extracting the pandan
2ml green food colouring
30ml Mainland™ Original Butter Unsalted, melted
30g cake flour
½ tsp baking powder

Chocolate Feuilletine

15g feuilletine flakes or corn flakes
12g dark chocolate, tempered
5g praline paste

Mango Salsa

1 mango, diced
½ tsp lime juice
1 cinnamon stick
1 star anise
60ml orange juice
2 tbsp honey

Dry Ice

5g dry ice

Latiya Vanilla Coconut Mousse (crème glacée mousse)

210ml Anchor™ Whipping Cream
150ml vanilla paste
15ml coconut water
70g white chocolate
45g sugar
2g cinnamon

Coconut

1 young coconut (white one)

Red Tuille

120ml oil
100ml water
20g plain flour
4g red food colouring
2g salt



SEAN MULLER

Education

CTA Training Brisbane

Inspiration

"Biggest inspiration is my dad. He showed me what I'm capable of."

METHOD

Pandan Sponge Cake

Blend 1 pandan leaf with 1–2 tsp water and strain, using $\frac{3}{4}$ juice. Melt butter. Whip 1 egg with 25g sugar until fluffy, fold in $\frac{1}{2}$ tsp vanilla and pandan juice, then 30g flour, $\frac{1}{4}$ tsp baking powder and a pinch of salt. Fold in 1 tbsp melted unsalted butter. Bake thin layer at 165–170°C for 10–12 minutes until set; cool and cut.

Chocolate Feuilletine

Melt dark chocolate and praline paste until combined. Spread with feuilletine flakes into a thin layer in tray. Cool down and break once set.

Mango Salsa

Combine lime juice, cinnamon stick, star anise, orange juice and honey and bring to a boil. Once simmering, cool down. Slice mango. Marinate mango with the sauce. Set aside to chill and absorb flavour.

Dry Ice

Open Dry ice. Place in bowl. Put cracked coconut on top.

Latiya Vanilla Coconut Mousse

Add vanilla paste, coconut water, white chocolate and sugar stir until smooth. Cool down. Add the whipping cream. Mix together and pour into a small siphon. Charge with Carbon Dioxide (gas chamber) shake. Serve in cracked coconut, garnish with cinnamon.

Coconut

Get rid of white outer shell of coconut. Saw the round coconut in half use as bowl.

Red Tuille

Mix all ingredients together. Put pan on high, spray pan, pour in mixture. Cook.

Plating

Dry ice fills the bowl, with a cracked coconut set on top. Inside is pandan sponge, chocolate feuilletine flakes and mango salsa. Mousse is piped in the centre, dusted with cinnamon and mostly covered with a glass tuile.



Prawn, Scallop, Potato & Sea Vegetable

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Scallop and Shrimp Quenelle (x6 pieces)

250g scallop
½ egg
14g salt
350g Anchor™ Culinary Cream
9 South Australia king prawns
25ml smoked olive oil

Pomme Dauphine (x6 pieces)

600g Yukon Gold potatoes
1kg rock salt
100ml water
100g Anchor™ UHT Milk Blue
4g caster sugar
4g salt, fine
90g Mainland™ Original Butter Unsalted
110g plain flour
144g whole egg
6g salt, flaked

Beurre Nantais

1 shallot, bruinoise
¼ tsp white pepper, toasted then ground
62.5g white wine vinegar
187.5g white wine
100ml Anchor™ Culinary Cream
200g Mainland™ Original Butter Unsalted, diced
8g salt
30ml yuzu juice

Wakame and Dill Oil

62.5g wakame
125g dill, picked
250g grape seed oil

Seaweed Jam

125g seaweed jam
62.5g seaweed vinegar
10g msg
20ml yuzu juice

Herb Garnishes

6 seablight flowers, washed
12 salt bush, fried
12 dill, washed

Seared Scallop

2 Australia scallops



BODHI DE LEEUW

Education
Holmesglen

Inspiration
"Childhood, my father, my experiences, places I've worked, location."

METHOD

Scallop and Shrimp Quenelle

Chill Thermomix bowl.

Clean scallops, remove abductor muscle, rinse if needed.

Blend scallops, egg and salt until smooth.

Emulsify with cream and transfer to piping bag.

Peel and butterfly prawns, keeping 3 to slice.

Oil moulds and lay prawns inside, insert a butterflied prawn and slices of prawns then pipe in mousse and scrape flat

Steam 5 minutes; if undercooked, steam 2 minutes more until done.

Pomme Dauphine

Heat oven to 180°C. Bake cleaned potatoes on a rock-salt bed (1kg) until soft (30–45 minutes).

Boil water, milk, butter, sugar and salt.

Scoop and weigh potato flesh. Add flour, cook out. Paddle-mix 4 minutes to cool, stream in eggs to consistency. Pulse in potato. Mix equal weights choux/potato 1–2 minutes, cling film to surface.

Fry at 180°C for 5 minutes.

Beurre Nantais

In a saucepan combine shallots, white pepper, white wine and white wine vinegar.

Reduce until a syrup and pass.

Add cream and bring to a boil.

When ready to serve, monte in butter and season with salt and yuzu juice.

Wakame and Dill Oil

Blitz wakame into a fine powder.

Add oil and dill, blitz on full for 7 minutes.

Pass through a wet chux and hang.

Transfer to a squeeze bottle when ready to plate.

Seaweed Jam

Blend everything together.

Check for seasoning.

Transfer everything into a piping bag.

Seared Scallop

Bring pan up to a low smoke, cook scallops on one side until golden brown and semi-translucent, let rest.

Plating

Fry pomme dauphine until golden.

Glaze scallop quenelles with smoked olive oil.

Arrange quenelles in a circle pointing inward.

Garnish quenelles with fingerlime and sea blight flower.

Garnish pomme dauphine with dill and salt bush.

Pipe seaweed jam at the bottom. Sauce dish with beurre nantais, add two drops of flavoured oil between each quenelle, add seared scallop in the centre.



Scallop with Carrot, Samphire, Dashi, Native Dukkah & Roe

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Scallop Mousse

200g scallop meat, whole, roe removed
30g egg white
5g potato starch
90g Anchor™ Culinary Cream
4g salt
3g lemon myrtle
40g crème fraîche

Carrot and Coral Purée

175g carrot, peeled and diced
30g coral (scallop roe)
50g sake
20g Perfect Italiano™ Parmesan Grated
4g native thyme
250g Anchor™ UHT Milk Blue
10 black peppercorns
20g rice wine vinegar
30g Western Star™ Butter Unsalted
2g salt

Squid Ink Dashi Gel

330g water
5g kombu
20g bonito flakes
25g squid ink
4g xanthan gum

Pickled Samphire

15g samphire
100g rice water vinegar
50ml water
25g sugar
6g coriander root
1 lemon grass
10 black peppercorns

Native Dukkah

50g macadamia nuts
10g Tasmanian pepperberries
5g native thyme, picked
5g dried salt bush
2g salt

Scallop Ceviche

60g scallops
5g green chilli
5g shallots
30ml lime
1 lime zest
1 pinch of salt
2g mountain pepper leaves

Native Thyme

3g native thyme



BRAITH TOWNSEND

Education

South Regional TAFE Bunbury

Inspiration

"Giving joy to people's life in the best and worst of times. And learning about different cultures."

METHOD

Scallop Mousse

Clean your scallops and reserve the roe, add to food processor and blend to a paste, then add the remaining ingredients until fully incorporated. Ensure this mixture stays cold. Pipe mixture into semi-sphere mould and place in tray to cook au bain marie covered for 25 minutes at 135°C or until the mousse temperature is 68°C.

Carrot and Coral Purée

Heat milk in a pot until simmering, add native thyme, peppercorns, parmesan and allow to infuse. Cook carrots until softened, then add coral. Once cooked, deglaze with sake, reduce by half, then add infused milk whilst straining and reduce by a third. Blend the mixture, adding salt, rice wine vinegar and butter as you do.

Squid Ink Dashi Gel

Allow kombu to cold brew in water for at least 30 minutes, then bring to 60°C in a saucepan for 10 minutes. Remove the kombu and add your bonito flakes. Bring to the boil when bonito flakes have sunken, strain the broth and add to a blender with squid ink and xanthan and blend on high until you reach a gel consistency.

Pickled Samphire

Add all ingredients except for samphire into a sauce pot and heat until sugar and salt has been dissolved. Allow this pickling liquid to cool then add to a container with samphire.

Native Dukkah

Roughly chop the macadamia nuts and lightly toast in a pan, blend the Tasmanian pepperberries in a spice grinder until turned to a powder. Using your hands, lightly crush the dried salt bush. Then add these three ingredients to a bowl with the native thyme leaves and salt. Mix.

Scallop Ceviche

Finely dice scallops, shallots and green chilli with seeds removed. Mince your mountain pepper leaves and set aside. Add scallops to bowl and cure with lime juice and zest. Finally, add the remaining ingredients.

Native Thyme

Fry native thyme leaves in 180°C oil until crispy, then place onto paper to drain any excess oil.

Plating

Add your dashi to centre of the plate, then place scallop mousse on top. Cover mousse in native dukkah. Add a spoonful of ceviche on top of mousse. Add purée on the side of mousse in shape of scallop roe. Then garnish with samphire, salmon roe and fried native thyme.



Smoked Eel Tart, Leek Floss & Dill Sauce Vierge

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Shortcrust Pastry

180g plain flour, chilled
135g Western Star™ Butter Unsalted, chilled
45ml water, chilled
1.5g salt

Smoked Eel Mousse

135g sliver lake smoked eel
100ml Anchor™ Whipping Cream
20ml lemon juice
½ tsp salt
½ tsp white pepper

Smoked Eel Fillet

45g sliver lake smoked eel
½ lemon

Dill Sauce Vierge

300g dill, roughly chopped
25ml lemon juice
10g capers
30ml olive oil
30ml vegetable oil
1 tsp sugar
1 tsp salt

Caramelised Leek

¾ leek, sliced
20ml balsamic vinegar
1 tbsp Western Star™ Butter Unsalted
1 tbsp vegetable oil
½ tsp salt

Leek Floss

¼ leek, julienned
½ tsp sugar
½ tsp salt
¼ tsp onion powder
¼ tsp garlic powder



CHELSEA LEYSON

Education

TAFE Kingscliff

Inspiration

"Seeing Hannah from Ballerina Farm go to Ballymaloe Cookery School."

METHOD

Shortcrust Pastry

Dice butter into small cubes. In a food processor, add flour, salt and diced butter then mix till texture resembles coarse sand.

Gradually add water, then shape into a disc. Rest for 30 minutes.

Roll out dough. Rest again for 1 hour. Preheat tart tin inserts.

Line tart tins and fill inserts with weights.

Bake at 180°C for 20 minutes or until golden.

Smoked Eel Mousse

Fillet smoked eel by removing the head and skin. Then slice along the spine to remove the meat. Reserve a small portion for topping.

In a blender, add the filleted smoked eel meat and whipping cream then mix till it reaches a smooth consistency.

Add lemon juice and seasoning to taste. Be careful not to over whip as the cream will split.

Smoked Eel Fillet

Slice the reserved portion of smoked eel meat into small pieces to top each tart.

Drizzle with lemon juice.

Dill Sauce Vierge

Remove tough stalks from dill and roughly chop.

Add dill, lemon juice, olive oil, vegetable oil and capers to a jug.

Blend using a stick mixer until it reaches a thick sauce consistency.

Season and add sugar to taste.

Caramelised Leek

Slice leeks thinly. Add oil and butter to a saucepan and heat. Then add leek to saucepan with a pinch of salt and cook on the lowest heat for 15–20 minutes. Stir regularly so they don't catch and burn.

When the leek has softened, add balsamic vinegar to start the caramelisation process. Cook for a further 5–10 minutes.

Leek Floss

Remove the outer leek leaves, slice into quarters then carefully julienne. Blanch, refresh and leave to dry on paper towels.

Mix all seasoning ingredients together.

Just before service, deep fry the julienned leeks till crisp (but before they turn brown). Sprinkle the seasoning mix over the top while still hot so it sticks.

Plating

Assemble tart – fill base with caramelised leek, then pipe smoked eel mousse on top. Place slices of smoked eel on top of the mousse and then finish with a nest of leek floss. Garnish with edible flowers and serve with dill sauce vierge on the side.



Beetroot & Pumpkin–Ricotta Ravioli with Brown Butter & Sage

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Pumpkin–Ricotta Filling

140g butternut pumpkin, medium rough dice and a few bruinoise (for garnish)

70g Perfect Italiano™ Ricotta

20g Perfect Italiano™ Parmesan Grated

1–2 pinches of pepper, freshly cracked

1–2 pinches of salt

10ml olive oil

Pinch of nutmeg

1g lemon zest

1 sprig thyme

Pasta Dough

200g 00 pasta flour

2 eggs

30ml water

3g beetroot powder

Brown Butter & Sage Sauce

100g Western Star™ Butter salted

6 sage leaves

1–2ml lemon, juiced

Honey Glazed Walnuts

5 walnuts

2 tbsp Castlemaine McDonald Honey

2 tbsp water

Lemon Myrtle and Parsley Gel

5g lemon myrtle powder

3g agar agar

250ml water

10 sprig parsley

Basil / Fresh Herb Garnish

Small leaves of basil (preferably Greek)

Small leaves of fresh micro herbs



GEMMA
GRAHAM

Education

William Angliss Institute

Inspiration

"My big sister."

METHOD

Pumpkin–Ricotta Filling

Dice butternut pumpkin and transfer into a baking dish.

Toss through nutmeg, olive oil, thyme and a pinch of salt.

Mix and roast in oven at 200°C for around 40 minutes then cool.

Blend pumpkin, ricotta, salt, pepper, lemon zest and parmesan until a homogeneous purée.

Pasta Dough

Place 00 flour into two mounds and form wells. Mix beetroot powder with water and add to one mound, add eggs to the other. Knead until smooth, wrap and rest 20–30 minutes.

Roll egg dough, fold once, add beetroot dough to marble and roll to setting 6–7.

Lay flat, add butternut ricotta filling, cover, seal and cut into discs.

Boil for 2 minutes, serve

Brown Butter & Sage Sauce

Slice butter into small, even pieces and add to a frying pan over medium heat. Swirl continuously as it melts and foams. When golden, add sage leaves and cook until nutty brown. Add one squeeze of lemon and 3 tbsp pasta water to emulsify. Add ravioli and baste for 2 minutes.

Honey Glazed Walnuts

Heat water and honey in a saucepan until simmering. Add walnuts and simmer for 2–3 minutes. Place walnuts into a tray in the oven with a touch of the liquid and cook for 3–5 minutes. Use as garnish.

Lemon Myrtle and Parsley Gel

Blend water, lemon myrtle and parsley together. In a saucepan heat up the mixture until boiling. Add in agar agar and stir for 2 minutes. Transfer off heat and cool on a tray in the fridge.

Once serving, blend the gel until smooth then into a squeeze bottle.

Basil / Fresh Herb Garnish

Add to dish when plating.

Plating

Warm plates briefly in the oven. Boil ravioli, then transfer to brown butter sauce. Baste ravioli for 1–2 minutes. Plate 5 ravioli in a slightly overlapping semi-circle pattern. Spoon sauce over ravioli. Pipe whipped ricotta dollops. Add microgreens and glazed walnuts. Finish with small squeezes of gel on the sauce and ravioli.



Miso Risotto, Black Garlic Mushrooms, Kombu & Shoyu Pearls

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Stock

2 sprigs Vietnamese coriander
50g dried Japanese shittake
1 dried kombu leaf
Mirin to taste
Sake to taste
Shoyu to taste
2 medium onions
3 garlic cloves
1 charcoal briquette

Risotto Base

240g carnaroli rice
75g Mainland™ Original Butter Salted
100g Perfect Italiano™ Parmesan Grated
1 cap full vinegar
1 cup white wine
1 L stock (made previously)
25ml olive oil
20g awase miso
4 shallots, fine brunoise

Black Garlic Mushrooms

10g black garlic
5g Thai basil, chiffonade
5g thyme
15g Mainland™ Original Butter Salted
15ml olive oil
250g fresh mushrooms

Shoyu Pearls

1g agar agar
125ml shoyu
250ml vegetable oil

Crispy Kombu

1 leaf spent kombu from stock



HANNAH RICKIT

Education

Whitireia & Weltec Wellington

Inspiration

"My Partner and my passion for ferments and savoury flavours."

METHOD

Stock

Simmer kombu and shiitake for 30 minutes at 70°C, remove the kombu and pat dry, set aside. Add Vietnamese coriander, onions and garlic and allow to simmer at 90°C until aromatic. Then add mirin, sake and shoyu until the flavour is desirable, do not overuse shoyu otherwise overwhelming, use salt to keep the flavour more subtle. Remove coriander. Light briquette in a small metal bowl and place on top of liquid and put the lid on the pot to allow the smoke to infuse.

Risotto Base

Add half the butter and all the olive oil to the pan, add the shallots and cook until soft and translucent. Add all the rice and lightly toast to develop flavour and improve texture. Deglaze the pan with one cup of white wine and once absorbed, add hot stock until covering the rice. Stir consistently, gradually adding more stock once you can see the pan base until it is fully cooked, taste to confirm the texture is to your liking. Add the remaining butter and parmesan and mix quickly, season with salt, pepper and a small amount of vinegar.

Black Garlic Mushrooms

Crush the picked herbs, black garlic and salt until it forms a paste, then sauté the mushrooms with the butter and olive oil until nicely browned and cooked through. Add half the paste, taste and adequately season the mushrooms, if any more is needed.

Shoyu Pearls

Heat the shoyu in a small pan until it begins to steam, then add the agar agar slowly while mixing to avoid lump. Bring to a simmer and mix constantly for a minute. Quickly transfer to a pipette and drip the shoyu into thoroughly chilled oil to form perfect pearls.

Crispy Kombu

Once the stock is complete, reserve one of the kombu leaves. Pat dry, chiffonade and put into 160°C oil to dry out. Once dried out, allow the oil to heat to 180°C and add the dried out kombu and allow it to crisp. Watch constantly.

Plating

Pour a portion of the risotto into a ringmould on a plate of your choosing to make sure its neat and round, then pick up the plate and tap the bottom with your palm to level it out nicely, then add your sauteed mushrooms, top with the shoyu pearls and garnish with your crispy kombu and herbs.



Embers of Aotearoa, Heart of Italy

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Mānuka Honey Glazed Lamb Rack

500g lamb rack
10g salt and pepper
30ml olive oil
3 tbsp rosemary, finely chopped
8 tbsp sea salt
6 tbsp brown sugar
5 tbsp mānuka honey

Ricotta and Kōkihi (NZ spinach) Tortellini

250g flour (plain or 00)
3 eggs
30ml olive oil
10g salt
30g Perfect Italiano™ Ricotta
10g Mainland™ Parmesan Shredded
20g Western Star™ Butter Unsalted
30g Kōkihi (NZ Spinach)

Brown Butter Sautéed Peas

100g green peas
1 tsp salt
1 tsp pepper
50g Mainland™ Original Butter Unsalted

Pumpkin Purée

250g butternut squash pumpkin, diced
100g Mainland™ Original Butter Unsalted
1 tsp nutmeg
20g onion
2 tbsp garlic, finely diced

Creamy Horopito Peppercorn Sauce

2 shallots, brunoise
3 tbsp garlic, brunoise
30ml olive oil
300ml Anchor™ Culinary Cream
4 tbsp horopito
5 tbsp white wine
1 tbsp peppercorn



HOHEPA RAMEKA

Education
MIT Auckland

Inspiration
"Creativity of food, but most importantly my family & Chef Yu-Jin."

METHOD

Mānuka Honey Glazed Lamb Rack

Season lamb with herbs and sear fat-side down until golden. Roast at 180°C until medium-rare (12–15 minutes). Rest 8 minutes. Brush with mānuka honey. Lightly smoke with mānuka wood for 2–3 minutes. Slice into cutlets and serve immediately.

Ricotta and Kōkihi Tortellini

Mix flour, eggs, olive oil and salt; knead until smooth, rest 20 minutes. Blanch and chop kōkihi, combine with ricotta and parmesan. Roll dough thin, cut rounds, fill and seal into tortellini. Cook in salted boiling water 2–3 minutes until tender, then drain and set aside.

Brown Butter Sautéed Peas

In a pan, melt butter until brown (brown butter) sauté peas for 2 minutes.

Pumpkin Purée

Cut pumpkin into cubes.

In a medium pot sauté onion and garlic with butter, then place pumpkin in pot, cook pumpkin for a couple of minutes, cover pumpkin with water, simmer until the pumpkin is perfectly cooked. Once cooked, strain and place into blender, blend until consistency is smooth.

Creamy Horopito Peppercorn Sauce

Start with brunoise shallots and garlic, sauté in the pot until aromatic, add in white wine and cook until all alcohol is evaporated. Add in cream, horopito and peppercorn, reduce down till the right consistency. Strain and serve, adding horopito for show.

Plating

Spoon butternut purée off-centre and smooth into an oval. Stack two lamb cutlets upright on the purée for height. Arrange two tortellini either side. Scatter peas and diced beetroot for colour. Finish with crushed nuts, light beetroot dusting, clean plate edges and maintain clear negative space.



The Silent Fire

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Fresh Pasta Dough

200g tipo "00" flour, fine Italian flour
2 (≈55g) whole eggs, free-range
Pinch of salt, fine
100g (as needed) semolina or 00 flour, for dusting
5ml olive oil
1 egg yolk

Caciocavallo & 'Nduja Fonduta (filling)

120g caciocavallo cheese, finely grated
80ml Anchor™ Culinary Cream, full-fat
10g Western Star™ Butter Unsalted, small dice
20g 'nduja, finely chopped
Pinch of salt, optional to taste
Pinch of white pepper, optional to taste

Tomato Water (clarified)

1000g ripe tomatoes, very ripe
2 egg whites, lightly beaten
Pinch of salt, optional to taste

Pickled Tropea Onion

1 tropea onion (substitute with red shallot if unavailable), very thinly sliced
50ml white wine vinegar
30ml water
10g sugar
1 bay leaf
3 peppercorns

Parmesan Tuile

80g parmigiano reggiano, finely grated

Garnish

Small handful edible flowers
Small handful micro basil

Basil Oil

100g olive oil
20g basil

Tomato and Basil Salsa

2 tomatoes
40g 'nduja
1 tbsp basil
½ tsp lemon zest
1 tsp red wine vinegar
1 tbsp olive oil
Pinch of salt

Tomato Skins

2 tomatoes



JOSHUA LOWE

Education

TAFE NSW Northern Beaches

Inspiration

"I cook to turn stories into art and emotion into flavour."

METHOD

Fresh Pasta Dough

Form flour into a mound, make a well in the centre.

Add eggs, yolk, oil and salt.

Gradually incorporate flour into egg until a dough forms.

Knead 8–10 minutes until smooth and elastic.

Wrap and rest at room temperature for 30–45 minutes.

Roll to setting 6 on a pasta machine.

Cut into sheets for ravioli.

Caciocavallo & 'Nduja Fonduta

Warm cream gently to 60–65°C (no boiling).

Add cheese gradually, whisk until smooth.

Add butter, then 'nduja.

Blend briefly for smoothness.

Pipe ~20 g per ravioli.

Tomato Water (clarified)

Blend tomatoes until smooth.

Mix egg whites gently into cold tomato.

Heat very gently until clarification begins.

Strain through cheesecloth.

Chill and reserve clear liquid.

Pickled Tropea Onion

Bring vinegar, water, sugar and aromatics to boil.

Pour hot over onion.

Cool, then chill.

Parmesan Tuile

Bake small piles at 180°C until golden.

Cool flat or drape if desired.

Store airtight.

Crumble on top

Basil Oil

Bring a small pot of water to a boil.

Blanch basil leaves for 10 seconds.

Immediately transfer to ice water.

Squeeze completely dry.

Blend basil with olive oil and salt until smooth and vibrant green.

Strain through a fine sieve or muslin cloth.

Chill until ready to use.

Tomato and Basil Salsa

Melt nduja gently over low heat just until soft. Do not brown.

Let cool slightly.

In a bowl combine diced tomatoes, basil, lemon zest, vinegar, olive oil and salt.

Fold in softened 'nduja evenly.

Taste and adjust acidity or salt if needed.

Tomatoes Skins

Carefully peel tomato skins.

Lay flat on paper towel and allow to dry at least 45 to 60 minutes.

Heat neutral oil to 170°C.

Fry skins briefly until crisp.

Drain and salt immediately.

Cool completely. They should snap, not bend.

Plating

Place a smooth, centred blob of fonduta on the plate and gently arrange three ravioli evenly around it in a loose triangle, ensuring they sit neatly and not too far apart; spoon a small amount of the tomato, basil and nduja salsa over each raviolo, crumble the tuile lightly on top for texture, then carefully pour the hot tomato consommé around the composition so it pools without flooding the fonduta. Finish by dotting basil oil delicately with a dropper for controlled bursts of colour and complete with a small scattering of pickled onion for brightness and contrast.



Chicken Trio with Ginger Scallion Velouté & Grilled Wombok

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



**KAI
LEE**

Education
Star Culinary Institute

Inspiration
"David Chang, Phil Rosenthal,
Anthony Bourdain and
Rick Stein."

INGREDIENTS

Chicken Broth

1 whole chicken carcass
½ bunch spring onion
50g ginger
5 white peppercorn
1.5L water
1 star anise
5 cloves

Ginger Scallion Velouté

100ml Anchor™ Culinary Cream
50g ginger, sliced
5 spring onion
200ml chicken stock white, previous
production
30g Western Star™ Butter Unsalted
25g plain flour
50ml rice wine (Xiao Xing wine)

Coriander Oil

300ml neutral oil, canola sunflower
½ bunch parsley, flat leaf
1 bunch coriander
2 pinches of salt

Chicken Ballotine

4 shiitake mushrooms
50g chicken liver
45g water chestnuts
20ml cognac
50g breadcrumbs
50g ginger, grated
45g Anchor™ Culinary Cream
1 Chicken Maryland
5 prosciutto

Confit Chicken Breast

1 chicken breast, skin on
50ml olive oil
5 garlic cloves
1 bay leaf
4 white peppercorn
1 star anise
3 cloves
15g ginger, sliced

Chicken Croquette

100g chicken, minced
2 potatoes, medium sized
20g Western Star™ Butter Unsalted
10ml cream
200g panko
½ egg yolk
100g plain flour
¼ bunch Chinese chives
1 tsp Chinese five spice
4 whole eggs

INGREDIENTS

Chargrilled Wombok

3 tbsp soy sauce
3ea garlic cloves
1 tbsp ginger, grated
3 tbsp sesame oil
1 tbsp maple syrup
1 wombok
1 tbsp sesame seeds

METHOD

Chicken Broth

Mirepoix vegetables and rinse and break down carcass. In a large stock pot, cover chicken carcass and aromatics with water. Bring to boil and gently simmer for 1.5 hours with lid off. Skim any excess fat and protein scum to clarify the broth. Strain and set aside.

Ginger Scallion Velouté

Infuse cream with sliced ginger and spring onion until fragrant (slow boil). Make a blonde roux, thicken and deglaze with Xiao Xing wine. Allow to cook, then ladle in warm stock until desired consistency is reached. Whisk frequently to avoid clumps. To brighten the sauce, add infused cream right before serving. Season with salt and white pepper.

Coriander Oil

Remove any large stems and roots and pick the leafy parts of the parsley and coriander. Quick blanch the herbs then place immediately in ice water. Dry the herbs as much as possible before blending in a neutral oil. Strain the blended mixture through a fine chinois lined with cheesecloth and season lightly with salt.

Chicken Ballotine

Sauté liver and mushrooms on pan and flambé. Blitz until smooth. Make filling by combining minced liver, mushrooms, breadcrumbs, ginger, diced chestnuts and cream. Debone Maryland, flatten evenly and square off edges. Pipe the filling and roll the ballotine with prosciutto. Clingwrap tightly and sous vide at 68°C for 1 hour. Pan-sear to finish.

Confit Chicken Breast

Vacuum seal chicken breast (skin on) with aromatics, seasoning and oil. Sous vide the breast at 68°C for 1 hour. Pat dry and finish skin-side down on hot pan to get a light brown crust.

Chicken Croquette

Boil potatoes and set aside to reduce moisture. While still warm, add butter, cream, eggs, chicken mince and chopped chives and mix well until smooth. Season the mixture then shape the into bite-size balls. Crumb with flour, eggs and panko then set aside in the fridge. Deep fry the croquettes at 160°C until golden brown and cooked through.

Chargrilled Wombok

Prepare the marinade by mixing all the wet ingredients/aromatics in a bowl. Quarter the wombok and drizzle with sesame oil. Char the wombok flat side down on a cast iron/BBQ grill on high heat for 2-3 minutes. Flip and char the other side. Drizzle with marinade inbetween the leaves and garnish with sesame seeds.

Plating

Warm plates in oven or under serving lights. Base the plate with just enough velouté sauce to house the main components. Serve 1 piece (sliced) of each trio component left to right and place the charred wombok across the trio and dress. Drizzle with green oil and garnish.



Silk Road on a Plate

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Sous-Vide Salmon & Miso Beurre Monté

4 150g Tasmanian salmon fillets
200g Western Star™ Butter Unsalted
60g white miso
20ml mirin
2 tsp yuzu zest

Gochujang Glaze

30g gochujang
10ml soy sauce
20g honey
2 tsp sesame oil
30ml water

Pilaf-Inspired Indian Spiced Rosti

320g potato, grated and dried
100g carrot, juliened
20g dried grapes, chopped
½ tsp cumin seeds
400g Western Star™ Butter Unsalted
1 tsp garam masala

Thai Coconut Velouté

250ml coconut cream
125g Anchor™ Culinary Cream
160ml vegetable stock
2 lemongrass, bruised
15g galangal, sliced
2 kaffir lime leaves
2 tsp lime juice
50g Western Star™ Butter Unsalted

Vietnamese Herb Salad

30g coriander leaves
30g Thai basil
30g mint
10ml fish sauce
1 tsp lime juice
2 pinches of palm sugar



KARL
NG

Education

TAFE SA Regency Park

Inspiration

"Inspired by growing up in Hong Kong and later travels through Asia, this dish blends memory with imagination."

METHOD

Sous-Vide Salmon & Miso Beurre Monté

Melt 200g unsalted butter gently.

Whisk in 60g white miso, 10ml mirin and 2 tsp yuzu zest until smooth. Cool slightly.

Add 2 tbsp beurre monté to each vacuum bag with salmon. Seal and refrigerate. Remove 40 minutes before cooking.

Heat water bath to 52°C.

Sous vide salmon for 30 minutes.

Remove, pat dry and torch or sear lightly for colour.

Gochujang Glaze

Combine gochujang, soy, honey, sesame oil and water in saucepan.

Bring to boil, simmer gently for 2–3 minutes until glossy.

Brush onto salmon before plating.

Pilaf-Inspired Indian Spiced Rosti

Clarify Western Star butter over low heat, skim and strain.

Grate potato, season with 10g salt and squeeze out moisture.

Toast cumin seeds until aromatic. Sauté carrot and dried grapes in butter for 1 minute, cool, then mix with potato and garam masala.

Fry four 8cm thin rostis in clarified butter until crisp. Hold warm at 100°C, uncovered.

Thai Coconut Velouté

Combine coconut cream, stock, lemongrass, galangal and kaffir lime leaf.

Simmer gently at 85–90°C for 10 minutes, do not boil.

Strain, return to pan and reduce by 25%.

Off heat, whisk in cold Western Star butter and lime juice.

Blend 10 seconds until light. Keep warm, no reboil.

Vietnamese Herb Salad

Combine herbs.

Mix dressing (fish sauce, lime juice, palm sugar) and toss lightly before serving.

Plating

Two potato rosti at left down side of the center tiered as the base, stack torched salmon on the rosti as a “road” then drop gochujang on salmon to create rhythmic “steps”. a central salad provides height and colour, with 3 quater coconut velouté pool frames the dish as a “moat” finish.



Chicken Hearts, Babaganoush, Macadamias, Ricotta & Plum

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



MATHEUS PRADO

Education

Alliance College Adelaide

Inspiration

"My inspiration is honouring cultures and ingredients sustainably."

INGREDIENTS

Babaganoush

400g eggplant, smoked
15g tahini
5g plain salt
1g white pepper ground
1g coriander powder
1g cardamon powder
10g olive oil
15g lemon, zest and juice
5g dill
5g garlic, confit

Deglazed Chicken Hearts

250g chicken hearts, sliced
3g plain salt
50g Western Star™ Butter Unsalted
10ml vegetable oil
500ml chicken stock
15g carrots
30g shallots
15g celery
10g passata / tomato paste
15ml red wine

Crushed Macadamias

40g macadamia nuts, toasted and crushed
5g plain salt
20g Western Star™ Butter Unsalted

Plum Reduction

160g plum
15ml lemon juice
10g brown sugar
10g Western Star™ Butter Unsalted
15ml red wine

Whipped Ricotta

250g Perfect Italiano™ Ricotta
5g sea salt
5g white pepper
10g lemon, zest and juice
5ml olive oil
25g Anchor™ Whipping Cream

Pickled Salad and Garnish

150g zucchini
150g carrots
250ml apple cider vinegar
30g caster sugar
15g plain salt
250ml water
2g white pepper
2g coriander powder
2g dill
5g microherbs / edible flowers

Herb Oil

40ml vegetable oil
20g spinach leaves
10g parsley

METHOD

Babaganoush

Char eggplants over open flame until fully soft and smoky. Peel and drain excess liquid. Blend eggplant with ricotta, tahini, garlic, lemon juice, olive oil and spices until smooth but textured. Season with salt and white pepper, then fold in chopped mint. Adjust acidity and smoke to taste.

Deglazed Chicken Hearts

To make the demi-glace, sweat carrots, shallots and celery in oil. Add tomato paste, cook until dark, deglaze with red wine, add chicken stock and reduce slowly until glossy. Separately, season and pan-sear chicken hearts in oil and butter, then glaze with the demi-glace and finish with white pepper.

Crushed Macadamias

Toast macadamias with butter and crush it in a blender or chopper.

Plum Reduction

Chop plums and cook with brown sugar and lemon juice over medium heat until softened. Add red wine and reduce to a glossy compote. Blend until smooth, strain, return to heat and reduce to piping consistency. Finish off the heat with cold butter.

Whipped Ricotta

Blend ricotta with sea salt, white pepper, lemon juice, cream and olive oil until smooth and creamy. Chill slightly to help it hold shape.

Pickled Salad and Garnish

Thinly slice and shape zucchini, daikon and carrots. Place in a vacuum bag with vinegar, water, sugar and salt. Seal and massage to infuse quickly, keeping cold to preserve colour and crunch. Drain before plating and finish with dill and micro herbs for garnish.

Herb Oil

Blend fresh herbs with neutral oil until bright green. Transfer to an ice bath to stop oxidation, then strain through a fine sieve or cloth. Store chilled and use sparingly.

Plating

Modern, elegant plating with vibrant colours. Babaganoush moulded with a ring, topped with chicken hearts, plum to bring acidity and sweetness. Ricotta will be added next to it to add creaminess. Zucchini pickle adds a tangy flavour, macadamia brings crunch, finished with herbs for freshness.



The Umami Rack

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Lamb Rack

500g lamb rack, strim

Gochujang Glaze

25g minced green onions, white part only

5g roasted red chilli

36ml soy sauce

36ml vinegar

6 cloves garlic

1 ½ tbsp gochujang paste

30g brown sugar

1 tbsp sesame oil

1 tsp kosher salt

2 racks of lamb, trimmed of any excess fat

Mashed Potato

350g potatoes, peeled, cut in 4 or small even pieces

Water and pinch of salt

40g Mainland™ Original Butter Unsalted, diced

80ml Anchor™ Culinary Cream

Bearnaise-Miso Sauce

120g Mainland™ Original Butter Unsalted, (warm clarified)

60ml white wine vinegar

60ml water

1 tsp whole white peppercorns

20g shallots, brunoised

2 egg yolks

2 sprigs Vietnamese mints, chopped and stalk separated

3ml fresh lime juice

To taste miso paste, adjust until reaches Umami

Asparagus

6 asparagus, trim

Shallot Pickle

60g shallots, sliced

50ml apple vinegar

25g-30g sugar, fine

20ml water, warm

Nori Mushroom

Nori sheet

20-25g of mix wild mushroom

½ cup gluten free self raising flour

1 egg

2 tbsp milk

4 tbsp soda water

Lime juice

Garnish

3 red shiso

1 nori sheet



NANCEY NGUYEN

Education

VIC University TAFE

Inspiration

"My biggest inspiration is my hometown of Tra Vinh in Vietnam where I grew up."

METHOD

Lamb Rack

Prep: Trim the unwanted fat, clean the bone.

Temper: room temperature for around 20 minutes before cooking.

Sear: sear in a hot pan, both fat side and bone.

Cook: 190°C fan forced, place the lamb on a wire rack over the tray, Let it cooked for 7–9 minutes, check the temperature 55–57°C, then remove from the oven, let it resting around 7–8 minutes, check the temperature reach to 60–63°C. Medium to serve

Gochujang Glaze

Add all ingredients into the blender, blend until smooth, taste and adjust the flavour, transfer into saucepan. Bring to the boil.

Mashed Potato

Add peeled potatoes into the pot, add cover with cold water and pinch of salt, bring to a boil over high heat, then reduce to medium and gentle boil until the potatoes are soft. For cream and butter mixture, cook them at a gentle heat until the butter melts, careful not to burn the mixture.

Bearnaise–Miso Sauce

Place the butter into a pot, bring to boil and reduce to a medium heat until the fat on the top of the butter has burnt out. Then remove from heat and drain into a milk jug so it's easy to adjust later.

Bearnaise: mix wine vinegar, water, shallots, Vietnamese mint, stalk and peppercorns in a small saucepan. Reduce by half, strain and cool. Whisk yolks, add 1 tbsp of the reduction and cook at 65°C over bain-marie until thick and glossy. Then remove from heat, and slowly pour in clarified butter while whisking until the texture is at a nice middle ground – not too thin or thick. Then add miso and lime juice to taste.

Asparagus

Trim the asparagus. Bring the water to boil, add a pinch of salt and oil, then add the asparagus, cooking for 1.5 minutes. Remove the asparagus and add into ice water. Once cooled, dry with a paper towel.

Shallot Pickle

Peel the shallot into thin pieces and add into the pickling liquid. Soak for 60–90 minutes. Before serving, squeeze out the excess liquid and place in the fridge before serving for the ultimate crunch.

Nori Mushroom

Prep: Trim the mushroom evenly. Cut nori strips to $\frac{3}{4}$ of the length of the mushrooms.

Roll: wrap the nori around the bottom of the mushroom so the top is exposed. Seal the edge with corn paste.

Batter: whisk eggs, flour, milk and lime juice until smooth.

Fry: carefully dip the nori sections of the mushrooms in the batter, deep fry until golden and drain on paper towels.

Garnish

Use leaves to garnish. Break nori sheet into little pieces and sprinkle on top of the lamb.

Plating

Dollop mashed potato on the plate followed by the asparagus. Place cooked lamb rack across the asparagus. Cover the lamb with the Gochujang glaze. Spoon the bearnaise on the side followed by mushrooms and garnish.



Crabfat Barramundi, Bringhe & Banana Leaf Coconut

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



QUEENIE MANUEL

Education

Academia International

Inspiration

"My dish carries my culture and my heart."

INGREDIENTS

Bringhe Rice

130g glutinous rice, soaked
15ml neutral oil
10g brown onion, diced
15g carrots, diced
5g turmeric powder
120ml coconut milk
100ml fish stock
30g Western Star™ Butter Unsalted, cubed
100g prawns, fish trimmings

Crabfat Glazed Barramundi Fillet

300g barramundi fillet, skin on
40g crabfat paste
10g Western Star™ Butter Unsalted, cubed
5g garlic, minced
15ml calamansi juice
Pinch of black pepper, ground

Banana Leaf & Coconut Sauce

1ea banana leaf, roasted and sliced
100ml coconut milk
5g shallots, diced
2g garlic, diced
5g ginger, diced
5ml oil
2ml fish sauce
80ml Anchor™ Culinary Cream

Calamansi Sphere

60ml calamansi juice
30ml water
5g sugar
1g salt
2g calcium lactate
500ml water
2.5g sodium alginate

Charred Asparagus

6 asparagus
5g Western Star™ Butter Unsalted, melted
Pinch of salt

Pickled Carrots & Asparagus

1 carrot, shaved
2 asparagus, shaved
50ml rice vinegar
50ml water
5g sugar
2g salt

Prawn Oil

4 prawn heads
50ml vegetable oil
1g salt
5g butter

METHOD

Bringhe Rice

Heat the oil in pan.

Add onion and sauté.

Add vegetables and stir in turmeric powder.

Add rice and toast lightly, coating grains.

Pour in coconut milk.

Add seafood stock and salt, stir gently.

Bring to a simmer, cover and cook on low for 15–18 minutes until the rice is tender.

Fold in the seafood, cover and cook for 3–4 minutes until just done.

Crabfat Glazed Barramundi Fillet

Season fish.

Heat oil in pan over medium–high heat.

Place fish skin-side down and sear until crispy.

Flip to finish cooking, remove and rest.

Lower heat and add butter to the same pan.

Add garlic, sauté gently until fragrant.

Stir in crab fat until smooth and glossy.

Add calamansi juice and black pepper, then remove from heat.

Brush glaze over fish.

Banana Leaf & Coconut Sauce

Lightly char banana leaf over flame, slice into pieces.

Heat oil on low heat.

Add shallots, sweat until soft.

Add garlic and ginger, cook gently until fragrant.

Pour in coconut milk and cream.

Add banana leaf and simmer gently for 10 minutes (do not boil).

Season with fish sauce, calamansi juice and white pepper.

Blend until smooth, strain.

Calamansi Sphere

Blend sodium alginate into the water until dissolved.

Rest alginate bath 30–50 minutes to remove air bubbles.

Combine calamansi juice, water, sugar, salt and calcium lactate until dissolved.

Pour base into moulds, freeze, soak in alginate bath.

Allow for 2 minutes, turning once halfway.

Remove carefully and rinse in clean water.

Hold until plating.

Charred Asparagus

Toss the asparagus with butter.

Season lightly with salt.

Grill or pan-char until lightly blistered but still crisp.

Trim neatly.

Pickled Carrots & Asparagus

Combine rice vinegar and water in a saucepan.

Add sugar and salt and heat until dissolved.

Cool the pickling liquid.

Add carrot ribbons and shaved asparagus.

Pickle for 10–15 minutes, then drain before use.

Prawn Oil

Heat up oil in pan. Add prawn heads and shells, infuse slowly until shells and heads are bright and crispy. Stir in butter and salt. Strain into fine sieve, cool down and transfer to a small squeeze bottle.

Plating

Place the coconut sauce in the centre with marbled prawn oil. Barramundi elevated on asparagus. Pickled vegetables placed opposite calamansi sphere on a veg base.



John Dory, Pommes Dauphine & Béarnaise Sauce

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Pan Fried John Dory

150g John Dory fillet, cleaned, salted and skin patted dry
5g salt
5g pepper
5 sprig thyme
30g Anchor™ Butter Sheets, cubed

Pea Oregano Purée

30g onion, finely diced
30g celery, finely diced
30g Mainland™ Original Butter Unsalted, cubed
100g frozen peas, blanched
10 sprig oregano, picked
20ml Anchor™ Culinary Cream
5g salt
5g pepper
5ml lemon juice

Pommes Dauphine

1 large potato (250g approx), large cube
25g Mainland™ Original Butter Unsalted
62ml water
37g flour, sifted
1 egg, whisked
5g salt
5g pepper

Béarnaise

75ml vinegar
75ml white wine
75ml water
1 bay leaf
5g peppercorn
2 egg yolk
40g Mainland™ Original Butter Unsalted
10–15 sprig tarragon



RYAN COX

Education

Quality College of Australia

Inspiration

"My biggest inspiration is the incredible world of cookery, cuisines and beautiful food."

METHOD

Pan Fried John Dory

Clean fillet and trim for even portion and even cooking. Season fish skin with salt and let sit. Pat dry with towel. Pan fry on med-high heat (skin side down). Once skin is nicely browned and cooked 90% of the way through, turn off heat, flip over, add butter and thyme to the pan and let sit for 30 seconds. Remove with thyme and rest for 1 minute.

Pea Oregano Purée

Dice onion and celery, add to pot with butter. Cook gently until transparent. Add blanched peas and some water from boiling potatoes. Gently boil for a further few minutes. Pick oregano (adding stems to boiling potatoes). Remove from heat, add oregano and cream and stick blend until smooth. Add lemon juice to prevent any oxidation (browning).

Pommes Dauphine

Large cube potato and boil. Add water and butter to a pan, melt. Remove from heat, add sifted flour and combine. Add egg slowly and incorporate. Rice the warm potato, add to choux and combine. Fill piping bag and let cool slightly. Put string held on by magnets over a deep fryer at 180°C. Pipe balls and cut into shape using string. Fry until golden.

Béarnaise

Reduce wine, vinegar and water by half with the bay leaf and peppercorns. Combine some reduction, water and 2 egg yolks with half the butter. Put over double boiler and whisk until sabayon. Add butter sequentially. Pick and chop tarragon, add.

Plating

Pea oregano purée spread in middle, pommes placed in piles at 10 o'clock and 4 o'clock, John Dory panfried on purée, swirled around, herb garnish.



Miso Slow-Cooked Salmon Mosaic

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Salmon Mosaic

700g sashimi grade salmon fillet, julienned and diced
160ml extra virgin olive oil
80g salt
80g sugar
3 garlic cloves, crushed
1 lemon skin, sliced

Miso Beurre Blanc

3 shallot
150g Western Star™ Butter Unsalted, cold cubes
150ml white wine
1 bay leaf
1 sprig thyme
8 peppercorn
50g Anchor™ Culinary Cream
20g miso

Parsley-Chive Green Oil

1 continental parsley, chopped
1 chives, chopped
250ml canola oil
Salt to season

Wasabi Avocado Cream Cheese Purée

1 avocado, diced
60g Anchor™ Cream Cheese
20g wasabi paste
5ml lemon juice
Salt to season

Creamy Salmon Tartare

80g salmon, fine diced
10g Anchor™ Cream Cheese
10g crème fraîche
5g lemon juice
5g lemon zest
1 bunch of dill
10g salmon roe

Nori Chips

2 nori
2 rice paper

Compressed Cucumber

200g water
200g vinegar
25g salt
25g sugar
1 cucumber, sliced

Pickled Vegetable Noodle

1 daikon, fine julienne
1 carrot, fine julienne
1 cucumber, fine julienne



SUHWAN KIM

Education
Quality College of Australia

Inspiration
"I see this opportunity as a chance to test my creativity and push my boundaries as a chef."

METHOD

Salmon Mosaic

Pat the salmon dry and season evenly with salt and sugar. After 25 minutes, rinse and dry thoroughly. Place the salmon in a vacuum bag with crushed garlic, olive oil and lemon skin. Sous-vide at 42°C for 30 minutes. Remove, pat dry again and lightly dust with nori powder. Wrap tightly in a nori sheet, allow to set, then slice.

Miso Beurre Blanc

Slice the shallots and place them in a pan with the white wine and herbs. Reduce the liquid to one-third, then strain and return it to a clean pan. Add the cream and reduce by two-thirds. Remove from heat and gradually whisk in the cold butter to emulsify. Mix the white miso until smooth and fold it into the sauce.

Parsley-Chive Green Oil

Blanch the herbs parsley for 10–15 seconds and chives for 5–10 seconds. Transfer immediately to an ice bath, then squeeze very dry. While the herbs are still slightly warm, blend with the oil until smooth. Pass through a coffee filter or fine chinois to obtain a clear, vibrant green oil.

Wasabi Avocado Cream Cheese Purée

Peel avocado and blitz with cream cheese, wasabi paste and lemon juice. Pass through a fine sieve. Season to taste.

Creamy Salmon Tartare

Dice the off cut salmon same sizes and mix with the cream mix. Marinade for 20 minutes in the fridge.

Nori Chips

Brush water on the nori sheet and press the rice paper together with the nori to glue them. Set it aside and let them dry. Fry briefly at high heat until puffed and crisp.

Compressed Cucumber

Combine all the ingredients. Simmer it in a low-medium heat until sugar and salt are dissolved. Cut the cucumber and place in vacuum bag with the pickling liquid. Set it aside in the fridge before serving.

Pickled Vegetable Noodle

Slice all the vegetable into fine julienne and marinate in a pickling liquid until soft.

Plating

Arrange two salmon mosaic slices asymmetrically with different heights. Spoon warm miso beurre blanc into the center. Add dots of wasabi avocado cream cheese purée and parsley-chive green oil. Place a quenelle of creamy salmon tartare with salmon roe, add compressed cucumber, vegetable noodle and finish with a nori chip and micro dill.



Milk Poached Zucchini Yabby, Miso Beurre Blanc, White Truffle Espuma & Yuzu Cream Cheese

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



TYNAN LITTLE

Education

TAFE Cairns

Inspiration

"My biggest inspiration is growing up watching people like Gordon Ramsey."

INGREDIENTS

Miso Beurre Blanc

1 tsp white miso paste
1 lime, zested
600ml white wine, savenior blanc
1 pinch of sugar
400g Mainland™ Original Butter Unsalted
5 shallots
1 lemon, juiced

Yuzu Cream Cheese

100g Anchor™ Cream Cheese
30 - 40ml yuzu juice
20g sugar

Cucumber Jelly

1 cucumber, fine diced
15 (15g - 1 litre liquid) agar agar, heated
Enough water to fully submerge cucumber

Yabby Mousse

1kg Yabby (Red claw), processed
1L full cream milk
4 bay leaves
5 peppercorn
1 sprig thyme
250g Anchor™ Cream Cheese

Milk Poached Zucchini Yabby

1kg Yabby (Red claw) processed
1 L full cream milk
4 bay leaves
5 peppercorn
1 sprig thyme
250g Anchor™ Cream Cheese
1 zucchini

White Truffle

Parmesan Espuma

500ml Anchor™ Culinary Cream
3 - 4 drops truffle oil and or shaved white truffle
150g Perfect Italiano™ Parmesan Grated

METHOD

Miso Beurre Blanc

Heat oil in pan, saute shallots,
Add lemon wedge (juiced).
Add white wine and let reduce to half.
Strain and discard shallots.
Turn off heat, but leave the pan on the heating element, then gently combine the butter.
Stir in white miso paste.
Add sugar and lime zest to taste.

Yuzu Cream Cheese

In a mixing bowl, add cream cheese yuzu juice and sugar.
Combine with either your hands (in a whisking motion) or a small whisk.
Transfer to a piping bag ready for use.

Cucumber Jelly

Dice and deseed the cucumber.
Into a bowl, add cucumber and fill with water.
Let it sit in the fridge for as long as possible.
Strain, heat the liquid in a small pot.
Add agar agar and stir allowing to fully dissolve.
Place into blast chiller for 10 minutes.
Remove, blend in Robot Coupe and transfer to a small piping bag.

Yabby Mousse

Process/clean the yabby.
Obtain cryer vac bag and fill with milk, bay leaves, peppercorn, thyme and yabby.
Sous vide the yabby at 65°C for 15 minutes.
Strain yabby and transfer to Robot Coupe.
Add cream and blitz gently until a smooth mousse has formed.
Set in the mould and transfer to the freezer for 10 minutes.

Milk Poached Zucchini Yabby

Repeat same steps as listed above to make the mousse.
Clean and thinly slice zucchini.
Steam zucchini for 10 minutes.
Using a sharp stencil gently press on the lined up zucchini and gather thin overlapping strips.
Using a tablespoon start scooping the mousse into the yabby while gently wrapping it.

White Truffle Parmesan Espuma

In a small pot, heat up the cream.
Once the cream is warm add the parmesan and gently incorporate.
Once incorporated add a few drops of truffle oil and combine once more.
Take off the heat and allow to cool.
Transfer to a whipped cream dispenser with a loaded cream charge.
Shake thoroughly.

Plating

Put the Miso Beurre blanc as the base on the plate, Yabby mousse in a mould, zucchini wrapped yabby on top and the white truffle espuma to finish it off.



Piña Colada with Coconut Panna Cotta, Poached Pineapple & Pineapple Lime Sorbet

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Coconut Panna Cotta with Chocolate Shell

200g Kara coconut cream, heated
100g Anchor™ Culinary Cream, heated
Pinch of nutmeg, grated
3 gelatine leaves, bloom
1 tsp vanilla
500g callabeaut 55% chocolate, tempered
Pinch of cinnamon

Poached Pineapple with Rum Glaze

300g fresh pineapple, diced
150ml fresh pineapple juice
25g sugar
1 vanilla pod
Pinch of salt
10g Bundaberg dark aged rum

White Chocolate Coconut Crumble

30g white chocolate
30g desiccated coconut
20g plain flour
15g caster sugar
20g Western Star™ Butter Unsalted
Pinch of salt

Pineapple Lime Sorbet

350g pineapple purée
100g water
90g sugar
40ml lime juice
2g ice cream stabiliser
Pinch of salt
1 lime zest



BAILEE FISH

Education

TAFE NSW Meadowbank

Inspiration

"My success fuels my family to succeed too."

METHOD

Coconut Panna Cotta with Chocolate Shell

In a pot, add coconut milk, pouring cream, a pinch of fresh grated nutmeg and vanilla and heat. Bloom gelatine separately and add to the warm panna cotta mix. Pour into mould and freeze. Once frozen, dip into tempered chocolate and brush lightly.

Poached Pineapple with Rum Glaze

In a pot, add pineapple juice, sugar, salt and vanilla. Heat until sugar is dissolved. Add fresh pineapple and poach until cooked through but slightly firm. Once cooked, remove from pot, add rum and reduce liquid. Glaze pineapple lightly.

White Chocolate Coconut Crumble

In a pot, gently warm white chocolate until lightly golden. Immediately spread onto baking sheet. Add all dry ingredients in a bowl and rub in butter. Bake lightly until pale golden brown. Cool completely. Gently rub into cooled white chocolate until it resembles a sand texture.

Pineapple Lime Sorbet

Add everything together to a pot bring to 45°C cool and then blast freeze.

Plating

Lay the white chocolate crumble in a line on the plate. Place the coconut pannacotta shell to the right. Place the poached pineapple on the panna cotta. Finish with the pineapple lime sorbet.



Fruits of our Origins

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Cream Cheese Sweet Cream

500g Anchor™ Cream Cheese
250g Perfect Italiano™ Ricotta
90g Anchor™ Culinary Cream
62g sugar
1 orange, zested
1 tsp vanilla paste

Compressed Watermelon

400g watermelon, diced
500ml water
500g sugar
60ml lime juice
5g lime zest

Caramelised Figs

2 fresh figs
2 tbsp caster sugar

Passionfruit and Rosemary Gel

8 passion fruit
3 sprigs rosemary
100ml water
1% agar
200ml caster sugar
200ml water

Mint and Fennel Oil

100g mint, picked
250ml canola oil
15g fennel seeds

Ouzo Sorbet

400ml water
50g glucose syrup
5g sorbet stabiliser
120g sugar
300ml ouzo
50ml lemon juice
50ml lime juice

Coconut Crunch

150g white chocolate, melted
50g desiccated coconut
50g cornflakes



GEORGE VRAHAS

Education

Illawarra Business College

Inspiration

"My inspiration for cooking is rooted in my family, especially my grandmother."

METHOD

Cream Cheese Sweet Cream

Combine all ingredients in a food processor or Robot Coupe.

Whip until desired consistency is achieved.

Transfer the mixture into piping bags for easy and precise plating.

Compressed Watermelon

Cut watermelon into 0.5cm cubes and place in a bowl.

Simmer remaining ingredients in a saucepan to combine.

Rapidly cool the syrup mixture in a blast freezer.

Combine watermelon cubes with cooled syrup in a vacuum bag.

Compress in a vacuum machine for a dense, flavourful texture.

Store the compressed watermelon in a gastro container for plating.

Caramelised Figs

Slice the figs and delicately dust with caster sugar.

Gently br  le the figs, taking care not to burn the sugar.

Allow the figs to rest on a tray at room temperature to prevent spoiling.

Plate and serve within 2–3 minutes of preparation for best results.

Passionfruit and Rosemary Gel

Combine passionfruit pulp, rosemary and water in a saucepan; bring to a boil.

Add agar, stirring until dissolved, then pour onto a tray to cool and set.

Prepare a sugar syrup with remaining water and caster sugar, cooling it in the freezer.

Blend the cooled gel with sugar syrup to achieve desired consistency.

Transfer the passionfruit rosemary gel to a squeeze bottle for convenient use.

Mint and Fennel Oil

Place mint and fennel seeds in a blender.

Heat canola oil to 120  C in a saucepan.

Carefully pour the hot oil into the blender, blending until a smooth, vibrant green hue is achieved.

Strain the infused oil through a sieve into a container set over an ice bath to quickly cool and preserve flavour.

Once cooled, transfer the oil to a bottle for serving.

Ouzo Sorbet

Combine water, glucose syrup, sorbet base, sugar, ouzo, lemon juice and lime juice in a saucepan.

Heat the mixture over medium heat, stirring occasionally, until it reaches a boil.

Remove from heat and gently whisk in the sorbet stabilizer to ensure full incorporation.

Rapidly chill the mixture in a blast freezer to halt the cooking process.

Transfer the chilled mixture to a Pacojet container and process according to manufacturer instructions for a smooth, airy sorbet.

Your Ouzo Sorbet is now ready to be served and enjoyed.

Coconut Crunch

Gently melt the white chocolate in a double boiler or microwave–safe bowl.

In a separate bowl, combine desiccated coconut and cornflakes.

Pour the melted white chocolate over the coconut–cornflake mixture and mix until well combined.

Allow the mixture to cool and set slightly.

Pulse the mixture in a food processor until it reaches a desired chunky yet fine texture.

Your Coconut Crunch is now ready to use as a delightful garnish or topping.

Plating

Place the Cream cheese sweet in the serving bowl. Garnish the right-hand side of the cream with the compressed watermelon, passionfruit and rosemary gel, coconut crunch and caramelised fig. Finish with the sorbet and mint and fennel oil.



Cucumber Rooibos Tea Tarts

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Sweet Pastry

105g cake flour, sifted
50g Western Star™ Butter Unsalted, diced and soft
35g icing sugar, sifted
Pinch of salt
15g egg whole

Rooibos Filling

25g whole egg
20g caster sugar
10g cornflour
120ml milk
8g rooibos tea, 1 tea bag =2g

Cucumber Jelly

11g gelatine sheets
75g cucumber, blended and strained
10ml water

Strawberry Sauce

60g strawberry purée
20g caster sugar
10ml water

Strawberry Cream

60g strawberry purée
20g caster sugar
10ml water
120ml Anchor™ Whipping Cream

Garnish

30g cucumber
4 strawberries
10 sprigs flowering thyme



HAYLEY HAGE

Education

South Metropolitan TAFE

Inspiration

"SA tea time, sweet treats and baking shows inspired me."

METHOD

Sweet Pastry

Sift dry ingredients into bowl, add diced butter and use the rub in method until just combined into (sand like texture). Mix in the egg until a dough is formed.

Glad wrap, chill in fridge for 15–20 minutes.

Roll into sheet, cut and re-chill for 15 minutes. Place pastry into tin and chill for 5 minutes before baking at 180°C for 10 minutes.

Rooibos Filling

Cold steep tea in milk for 5 minutes.

Whisk egg and sugar together till light, add cornflour.

Scold milk and tea till caramel colour, remove tea and add milk to the egg.

Mix and return to stove and cook until thick.

Pipe into tart shell $\frac{3}{4}$ full.

Cucumber Jelly

Bloom gelatine. Blend and strain cucumber, keeping the juice.

Heat water to 60°C, add gelatine and stir to dissolve, let cool to room temp, then pour on top of pastry cream in tart shell to just 2mm below the top

Chill the whole tart until the gelatine sets.

Strawberry Sauce

Mix water, sugar and strawberry purée in a pot and bring to the boil. Boil till it holds shape when a spoon is dragged through.

Strawberry Cream

Whip cream to a firm peak and fold in the strawberry sauce until combined.

Garnish

Slice cucumber into either small rounds or quarters. Slice strawberry into even slices, wash and pat dry the thyme in preparation for plating.

Plating

Use a spoon to spread the strawberry sauce into a 5–7cm circle in the centre of the plate. Place the tart on the left so one-third rests on the sauce. Pipe strawberry cream beside it using a size 11 tip. Add a cucumber slice to the centre, a strawberry cut to 5 mm from the top and fanned. Garnish with flowering thyme.



Glazed Fig & Pistachio Mille-feuille

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Glazed Figs

2 figs, quartered
1 tbsp honey

Pistachio Praline

100g pistachio, peeled
100ml water
100g caster sugar

Whipped Ricotta Mousse

250ml Anchor™ UHT Milk Blue
1 vanilla bean
3 egg yolks
75g caster sugar
25g cornflour
70g Perfect Italiano™ Ricotta
1 orange, zested
1 tsp xanthan gum

Crostoli Dough

125g plain flour
20g sugar
1 tbsp orange zest
Pinch of salt
1 egg
20g Western Star™ Butter Unsalted
20ml cointreau

Lime Syrup

1 lime, juiced
50g caster sugar



JESSE
PAYNE

Education

TAFE Gippsland Morwell

Inspiration

"My family, who even in the darkest times are the most positive."

METHOD

Glazed Figs

Cut the fig into quarters being careful not to break them. Brush over honey and blowtorch until golden

Pistachio Praline

Place pistachios and water in a small saucepan and simmer until skin is soft, drain and cool. Peel the skins off and let dry. Meanwhile mix together water and sugar in a saucepan and simmer into a golden amber colour. Add in pistachios and spread on a silicone mat until set. Use a food processor to break up.

Whipped Ricotta Mousse

Bring milk, vanilla bean and orange zest to the boil in a small saucepan. Whisk together sugar, eggs and cornflour, add milk to the eggs until combined, add back to saucepan and cook until thick. Strain into a bowl and place in blast chiller until cold. Whip ricotta and incorporate together add xanthan gum and add to a piping bag.

Crostoli Dough

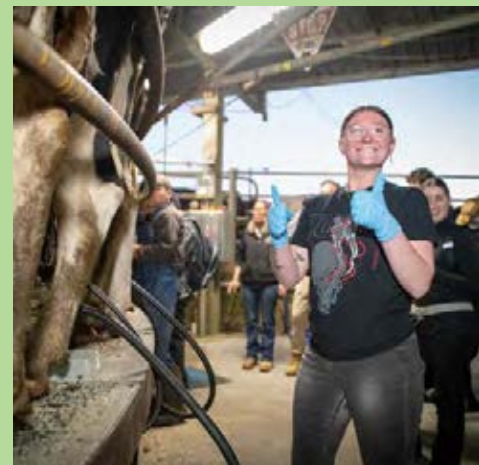
Sift together flour, sugar and salt. Add in orange zest and stir to combine and mix together egg, butter and Cointreau, add to the dry ingredients and knead until you get a smooth dough. Thinly roll dough using a pasta roller. Cut to large rectangles. Deep fry until golden brown.

Lime Syrup

Zest and juice lime into a small saucepan, add sugar and reduce until desired consistency.

Plating

Layer crostoli and ricotta mousse, garnish with lemon balm and praline.



Basil & Citrus in Harmony

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Basil Mousse

3g powdered gelatine
7ml water
160ml Anchor™ Whipping Cream
1ml vanilla bean paste
8g fresh basil
2 tsp freeze dried basil powder
50g egg whites
72g white sugar

Lemon Poppy Seed Cake

50g Mainland™ Original Butter Salted
25g sugar
1ml vanilla bean paste
8g poppy seeds
3 lemons, zested
1 egg yolk
20g ground almond
1 egg white
22g sugar
1g baking powder
1g salt
25g flour

Lemongrass White Chocolate Soil

50g white sugar
1 tbsp water
70g white chocolate
2 tsp freeze dried lemongrass powder

Lemon Curd

1 egg
1 egg yolk
75g sugar
40g Mainland™ Original Butter Salted
35ml lemon juice

Sweet Croutons

30g lemon poppy seed cake off cuts

White Chocolate Garnish

200g white chocolate
5g chocolate colouring

Micros

10g micros
10g edible flowers



MADDIE TRAFFORD

Education

Ara Institute of Canterbury

Inspiration

"Watching The Great British Bake Off with my Nana as a child!"

METHOD

Basil Mousse

Bloom gelatine in water; set aside. Whip cream with freeze-dried and fresh basil and vanilla; chill. Heat sugar and egg whites to 75°C, whip to medium-peak meringue. Reserve half for plating. Fold remaining meringue into cream, pipe into oiled, sugared silicone moulds, level and blast chill to set.

Lemon Poppy Seed Cake

Cream together the butter, 25g sugar, vanilla, poppy seeds, lemon zest, egg yolk and ground almonds. Make a French meringue with egg whites and 22g sugar. Fold the meringue into the creamed mixture. Combine the flour, baking powder and salt, then fold into the batter. Spread thinly in a lined baking tray and bake at 180°C for 8–10 minutes. Measure the mousse mould and cut the cake to size. Keep the offcuts.

Lemongrass White Chocolate Soil

Heat the sugar and water to 130°C. Combine the white chocolate and lemongrass powder. Pour the sugar syrup over the white chocolate and mix until a crumbly consistency forms.

Lemon Curd

Combine the lemon juice, sugar, egg and yolk in a pot. Cook over low heat until thickened. Add the butter and mix to combine.

Sweet Croutons

Using the offcuts from the lemon poppy seed cake, cut into 1 cm × 1 cm squares and toast in a 180°C oven until golden.

White Chocolate Garnish

Temper the white chocolate, add green colouring and shape into the desired garnish design.

Micros

Garnish dessert with micros and flowers.

Plating

Swipe lemon curd across the middle of the plate. Place the lemon poppy seed cake in the centre, topped with basil mousse. Spoon lemon curd down the centre of the mousse. Add three dots of meringue, lemon curd and sweet croutons around the plate, followed by a sprinkle of white chocolate soil. Lean a white chocolate garnish against the mousse and finish with micros.



White Peach Cream Cheese Mousse with Salted Foi Thong

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



MAI TIEMTED

Education
William Angliss Institute

Inspiration
"Golden Dawn' Bird egg nest in the morning"

INGREDIENTS

Peach Cream Cheese Mousse (White Eggs)

100g white peach purée, smooth and strained
80g Anchor™ Cream Cheese soft
35g caster sugar
½ tsp lemon juice
5g gelatine powder
25ml water, cold
150ml Anchor™ Whipping Cream, cold
Oil spare

Peach Liquor Lava Yolk

100ml yellow peach purée, smooth and strained
20ml peach liqueur
20g caster sugar
½ tsp lemon juice

White Chocolate Egg Shell

150g white chocolate
150g cacao butter
6g white fat soluble colour powder

Salted Butter Foi Thong

7 egg yolks
300g caster sugar
300ml water
20ml vanilla extract
150g Western Star™ Butter Salted

Lemon Tuile Leaves

60g Western Star™ Butter Unsalted
40g icing sugar
1g egg white
40g almond flour
20g plain flour, smooth and strained
Pinch of salt
Pinch of grated lemon zest

Almond Crumble

30g almond flour
20g plain flour
10g sugar, diced
½ pinch of salt
40g Western Star™ Butter Unsalted

Decorations

1 golden leaves
1 edible flowers (white and purple)

METHOD

Peach Cream Cheese Mousse

Bloom gelatine in cold water. Warm some peach purée, dissolve gelatine, then mix with remaining purée. Beat cream cheese smooth, add sugar and lemon juice, then mix in peach. Whip cream to soft peaks, fold in gently. Cool over ice bath, pipe into moulds and blast chill 90 minutes until set.

Peach Liquor Lava Yolk

Boil yellow peach and sugar with low heat. Add lemon and peach liquor stir well then cool it down on ice bath. Pipe into a mould. Freeze it in blast chiller to make a frozen form.

White Chocolate Egg Shell

Melt 2/3 of white chocolate on top of the bain-marie to 45°C. Remove from heat, stir in the remaining 1/3 seed with tempered chocolate until it cools to 28–30°C. Gently reheat to a working temperature of 31–32°C for a glossy finish that snaps. Dip egg mousse into chocolate and let it set for a few minutes.

Salted Butter Foi Thong

Separate yolks and gently stir to loosen. Strain through fine sieve and place in piping bag. Boil sugar, water and vanilla to 105–110°C (light thread stage). Pipe yolk in thin circles into syrup, cook 30–45 seconds. Lift gently and rinse briefly in warm salted butter for 5–10 seconds.

Lemon Tuile Leaves

Add soft unsalted butter and icing sugar, mix well. Add egg white, slowly mix until smooth in texture. Add the rest of the ingredients. Press into mould. Bake at 170°C for 10 minutes.

Almond Crumble

Add all ingredients in a bowl, mix until it combine. Spread on tray then bake at 170°C about 10 minutes.

Decorations

Use for decorating.



Caramelised Banana with Toasted Rice, Vanilla & Chocolate

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Vanilla Bavarios

1 gelatine leaf
½ vanilla bean
40ml Anchor™ UHT Milk Blue
½ egg yolk
20g caster sugar
100g Anchor™ Whipping Cream, whipped

White chocolate – Toasted Rice Shell

100g white couverture chocolate
1 tbsp sticky rice, toasted and grounded
25g turmeric powder / coloured cocoa butter yellow, for colour
Pinch of cocoa powder

Salted Caramel

25g Western Star™ Butter Salted
100ml Anchor™ Whipping Cream
Caramelised syrup from peel candy part
Pinch of salt flakes

Banana Jam

¾ banana, sliced
20g caster sugar
2 tsp lemon juice
Pinch of lemon zest

Fresh Banana

¼ banana, small diced

Coffee Sponge

1 egg white
½ egg yolk
15g caster sugar
30g all-purpose flour, sifted
1 tsp coffee bean, coarsely grounded

Cinnamon Crumble

35g all-purpose flour
20g caster sugar
1 tsp cinnamon powder
35g Western Star™ Butter Unsalted, diced

Banana Peel Candy

100g caster sugar, julienne
100g water
1 banana peel



ROSE CHURSU-WANNACHAI

Education

Canberra Institute of Technology

Inspiration

"Where simplicity meets care, food connects people together."

METHOD

Vanilla Bavarios

Bloom gelatine leaf in cold water.
Heat vanilla bean and milk to a boil.
Whisk yolk and caster sugar until light.
Gradually add hot milk to yolk mixture.
Dissolve gelatine in the mix.
Fold in whipped cream.
Pour into a mould and freeze.

White chocolate – Toasted Rice Shell

Temper white couverture chocolate:
melt to 45°C, cool to 26°C, then reheat
to 28–29°C.
Stir in ground toasted rice.
Lightly coat the mould with the
chocolate–rice mix.
Add turmeric powder and mix for colour.
Set in the fridge until firm. Brush with
cocoa powder.

Salted Caramel

Warm up butter and whipping cream in
the microwave.
Slowly add the cream into the hot
caramelised syrup (from peel candy part).
Add room temperature butter and a pinch
of flake salt.
Mix until smooth.

Banana Jam

Slice the banana and add to a saucepan.
Heat on low for 2 minutes.
Add caster sugar and cook until thickened.
Finish with lemon juice and zest and stir
to combine.
Pipe in to white chocolate shell and
freeze it.

Coffee Sponge

Whisk egg white and egg yolk until stiff
peaks form.
Mix with caster sugar until light.
Sift in flour and fold into the mixture.
Add grounded coffee beans and fold in.
Combine all ingredients carefully. Bake
at 150°C for 12 minutes

Cinnamon Crumble

Mix together flour, caster sugar and
cinnamon powder.
Add the butter and rub until the mixture
forms crumbs.
Bake at 150°C for 10 minutes or until crispy.

Banana Peel Candy

Heat sugar and water in a saucepan on
medium heat until it becomes syrup.
Add julienned banana peel to the syrup
and boil for 5 minutes until it starts to
caramelise.
Remove the peel from the syrup and
spread on baking paper.
Bake at 130°C until crispy.

Plating

Use cold plate, place crumble as a base.
Assemble banana mousse and put on top
of the crumble.
Garnish with fresh banana, coffee sponge
and peel candy.
Serve with salted caramel sauce on side.



Lavender, Plum, Beetroot & White Chocolate - Petit Tart

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



**SAM
KISSELL**

Education
SIT Invercargill

Inspiration
"Friends, family, peers,
nature & seeing what
others create."

INGREDIENTS

Sweet Tart Shell

31g Western Star™ Butter Unsalted, diced
31g icing sugar
½ egg
12ml Anchor™ Culinary Cream
77.5g plain flour
1 spray oil
50g flour, dusting and rolling

Plum & Lavender Curd

100g plum (after stone removed)
15ml water
25g Western Star™ Butter Unsalted
45g caster sugar
1 egg
5g of fresh lavender

Beetroot / White Chocolate Mousse

40g beetroot
32g Anchor™ Culinary Cream
1.6g gelatine powder
9.6g water
80g white chocolate
32g Anchor™ Culinary Cream
10ml vegetable oil

Honey Compressed Plums

30ml honey
2 plums

Lavender & White Chocolate Ice Cream

30ml Anchor™ Whipping Cream
110ml Anchor™ UHT Milk Blue
20g caster sugar
3 egg yolks
2g lavender
20g white chocolate
20g dextrose
0.6g stabiliser

Honey Tuile

24g Western Star™ Butter Unsalted, diced
26g sugar
30ml honey
22g flour
Pinch of sea salt

Garnish

Lavender

Chocolate Pebbles

20g Maltodextrin
12g white chocolate

METHOD

Sweet Tart Shell

Cream together the butter and sugar, add the beaten egg and cream slowly while mixing, then add the flour, knead and chill. Roll out and cut with a ring cutter, put between 2 tart moulds and bake at 175°C for 5 minutes, then take the bottom tin off and bake till golden.

Plum & Lavender Curd

Dice plum, put into a pot with the water and cook until soft. Mash with spatula then add the sugar and butter. Stir on high until melted, pour into a jug and purée. Add the egg then blend until smooth, strain back into saucepan, stir until it has thickened. Cool.

Beetroot / White Chocolate Mousse

Dice the beetroot small and roast with the oil until tender. Bloom the gelatine in cold water and semi-whip 32g cream. Heat the other 32g cream, add the bloomed gelatine. Pour on the white chocolate and beetroot and emulsify, pass through a sieve then fold in the cream. Pour into moulds and blast freeze. Pull out of the freeze 30 minutes before serving to thaw.

Honey Compressed Plums

Cut the cheeks off the plums and slice into thin crescents. Trim to equal sizes, put into a container and drizzle some honey on them, cover and place in vacpac machine to compress.

Lavender & White Chocolate Ice Cream

Scald the milk and cream then cream together the sugar, dextrose, stabiliser and egg yolks, temper the liquid into the sugar, then return to pot and heat to 83°C. Add in the lavender and white chocolate and mix. Freeze in blast freezer for 30 minutes then in normal freezer so isn't too hard, put through the Pacojet machine.

Honey Tuile

Melt the butter and honey together, then pour into the dry mix. Spread evenly over tuile mould, bake until golden at 170°C.

Chocolate Pebbles

Melt the chocolate in a bowl over a pot of boiling water, once melted evenly, add the maltodextrin and mix until it forms together. Break into even pieces.

Plating

Sweet tart shell in center of plate, pipe some curd into the base of the shell and then place a ½ sphere of mousse and quenelle ice cream onto the mousse. Place the pieces of plum around the inside edge of the tart, balancing against another slice, then garnish with tuile and lavender buds.



Golden Corn & Nectarine

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Tuile

40g plain flour
40g Western Star™ Butter Salted
32g icing sugar
40g egg whites

Sweet Corn Ice Cream

2 corn cobs
275g full cream milk
97g Anchor™ Culinary Cream
52g caster sugar
27ml liquid glucose
22g egg yolks

Charred Nectarine Purée

500g fresh nectarines
60g caster sugar
40ml lemon juice
Pinch of salt
130ml water

Corn and Pistachio Cake

150g fine polenta
100g pistachio
50g plain flour
1 tsp baking powder
100ml olive oil
100g Western Star™ Butter Salted
3 eggs
200g caster sugar
Lemon juice and zest

Popcorn Praline

50g popcorn
150g caster sugar
30g Western Star™ Butter Salted
Pinch of salt

Fresh Nectarines

1 fresh nectarine

Nectarine and Clove Gel

420g charred nectarine purée
½ tbsp ground clove
5g agar agar



SOPHIE BATTERHAM

Education

TasTAFE Launceston

Inspiration

"Growing up on a farm inspired my love for cooking."

METHOD

Tuile

Melt the butter. Mix together egg whites with the icing sugar until smooth. Add the flour and mix again. Stir in melted butter. Spread into mould and bake for 8 minutes at 175°C.

Sweet Corn Ice Cream

Remove the corn kernels from the corn then add the corn kernels to the thermomix and blend on high until smooth. In a pot add corn kernels, glucose, milk, cream and half of the sugar and heat on medium heat until it reaches 45°C. In a bowl, whisk together the other half of the sugar and the egg yolks. Then add the egg yolk to the heat mixture and continue to whisk until it reaches 85°C. Next pass it through a fine chinois. Place in a Pacojet container and let it completely freeze. After it is fully frozen, spin the ice cream in the Pacojet.

Charred Nectarine Purée

Cut the nectarine into checks and then grill them. Next in the Thermomix add sugar, lemon juice, water and the nectarines and blend until smooth as possible. Then strain through fine chinois and let it cool.

Corn and Pistachio Cake

Preheat oven to 175°C. In the Thermomix blend polenta and pistachio until desired consistency, then add the baking powder and plain flour. Brown the butter and add to the olive oil. Cut the corn off the cob and blend it in the thermomix until smooth and then pass through chinois. In a stand mixer whisk the eggs with the sugar until light in colour. Add the butter to the whisked eggs. Next add the corn flour and mix with the whisked eggs. Whisk in the lemon zest and juices. Put the mixture into the tin and bake in the oven for 20 minutes. Once cake is cooked and cooled down, cut the cake to your desired shape.

Popcorn Praline

Pop the popcorn in a pot.

Melt the sugar in a saucepan over medium heat until amber.

Once it's amber, take it off the heat and stir in the butter.

Then add the popcorn and mix it quickly to coat the popcorn.

Spread on to a tray to let it cool.

Fresh Nectarines

Dice the fresh nectarine.

Nectarine and Clove Gel

In a pot, put the nectarine purée, ground clove and agar agar and bring to the boil for 2 minutes. Then cool it as quickly as possible. Once it is set, blend it in the thermo on high until smooth.

Plating

On the bottom of the plate, place a circle of the nectarine purée.

Then on one side of the circle place the corn cake.

On top of the corn cake place the fresh nectarine.

Then on top of the cake with the nectarine place clove gel dots

And to finish it place the tuile on top.

Then next to the corn cake place the popcorn praline.

On top of the praline place the sweet corn ice cream.



Hakari Bushwalk

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



TAYLA HAWKER

Education

Ara Institute of Canterbury

Inspiration

"Sweet Soul Patisserie,
Amaury guichon,
Adele Hingston."

INGREDIENTS

Lemon Myrtle Ice-Cream

125ml Anchor™ Whipping Cream
125ml Anchor™ UHT Milk Blue
½ tsp lemon myrtle, infused
40g caster sugar
3 egg yolks
20g glucose

Lemon Curd

60g caster sugar
1 egg
55g lemon, juiced and strained
½ lemon, zested
37.5g Mainland™ Original Butter Unsalted
½ gelatine leaf gold, hydrated in cold water

Wattle Seed Sable Breton

56.25g Western Star™ Butter Salted
52.5g caster sugar
0.75g vanilla paste
15g egg yolks
3g baking powder
41.25g plain flour
4 tsp wattle seed
Pinch of salt

White Chocolate Crumb

8.75g Western Star™ Butter Unsalted, melted
15g coconut milk powder
15g plain flour
9.38g sugar
5g corn flour
Pinch of salt
25g white chocolate, melted
7.5g coconut milk powder
¼ lemon, zested

Vanilla Crèmeux

1.5g powdered gelatine, hydrated in cold water
9g water
78.75g Anchor™ Whipping Cream
2 vanilla pods
15g egg yolks
11.25g sugar
5.25g glucose
22.5g Mainland™ Original Butter Salted

Black Sesame Mousse

187.5g Anchor™ Whipping Cream
60g Anchor™ UHT Milk Blue
30g black sesame
66g sugar
41.25g egg yolks
5.25g powdered gelatine, hydrated in cold water
31.5ml water

INGREDIENTS

Clear Black Sesame Veil

50g limoncello
1/4g lemon myrtle
1g agar agar
12.5g water
12g sugar
3g black sesame seeds

Garnish

4 purple flowers

METHOD

Lemon Myrtle Ice-Cream

Boil the cream, milk and lemon myrtle and let it infuse for 10–20 minutes. Combine the sugar, glucose and yolks into a bowl. Reheat/boil the milk mixture. Temper the eggs and make an anglaise. Pour into a container and cool. Record temperatures every 20 minutes. Once cold enough, place in churner for 5 minutes. Once ready, pipe into quenelle moulds.

Lemon Curd

Combine the first four ingredients into a pot and cook on low heat using a whisk. 80°C or until thickened. Remove from the heat add the hydrated gelatine, then the butter. Strain and blend with hand stick. Pour into moulds, any leftovers place into a piping bag. Place moulds into the blast and piping bag in fridge.

Wattle Seed Sable Breton

Beat the butter, sugar and vanilla. Mix through the yolk then add the sieved dry ingredients. Don't over mix. Roll out and cut into three even slices. Place flat in muffin mould/tin and bake at 175°C for 8–12 minutes or until golden. Remove from oven and cool on rack.

White Chocolate Crumb

Melt the butter and combine it with the first five ingredients. Place on a oven tray and cook for 10–12 minutes or until golden at 160°C. Remove from oven and let it cool. Melt the white chocolate over a bain marie. Combine rest of ingredients into the chocolate then add the cooled crumb. Mix and chill till hard.

Vanilla Crèmeux

Hydrate the gelatine. Heat the cream and vanilla pods. Combine the egg yolk, sugar and glucose in a bowl. Temper the egg mixture with the cream. Make an anglaise. Remove from heat and add the hydrated gelatine. Strain and cool to 40°C. Using a stick blender, blend the butter into the mixture. Place into piping bag with a star nozzle and refrigerate.

Black Sesame Mousse

Whip the cream to a semi whip consistency. Boil the milk and black sesame. Combine the yolks and the sugar. Temper the eggs and cook to 85°C (anglaise). Add the gelatine off heat and strain. Cool to room temperature in an ice bath. Fold in the semi-whipped cream. Pipe into moulds and assemble (add the lemon curd).

Clear Black Sesame Veil

Combine all ingredients into a pot and boil for at least 2 minutes. Pour onto a tray evenly and thin. Sprinkle sesame seeds on top and chill. Once set, cut to shape and place on dessert using a palette knife.

Garnish

Place on dessert as garnish on the white chocolate crumb. Two on each plate.

Plating

Dish elements with lemon myrtle plant stencil.



Mango Parfait and Salsa with Coconut Biscuit & Spiced Caramel Sauce

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



INGREDIENTS

Mango Parfait

125g mango purée
187g Anchor™ Whipping Cream
5g freeze dried mango powder
50g caster sugar
10ml water
60g egg yolks
1 titanium gelatine leaf

Coconut Biscuit

55g Mainland™ Original Butter
Salted, melted
25g caster sugar
1 tbsp vanilla extract
55g plain flour
55g desiccated coconut
20g long thread coconut

Spiced Caramel Sauce

150g sugar
50g water
75g Anchor™ Culinary Cream
25g sour cream
1 tsp coarse salt
1 tsp ground cinnamon
½ tsp ground cardamom
¼ tsp ground nutmeg

Mango Salsa

2 mangoes, balled
1 green chilli, diced
1 birds eye chilli, diced
200g sugar
200g water
1 lime, zested and juiced
Pinch of chilli powder
2 sprigs micro mint

Mango Sherbet

25g freeze dried mango powder
25g icing sugar
10g bi-carb soda
10g citric acid



TYLER GOODSON

Education

North Metropolitan TAFE
Joondalup

Inspiration

"My biggest inspiration is
definitely my grandfather."

METHOD

Mango Parfait

Melt down mango purée and mix in gelatine sheet.

Whip the cream and mango powder together until medium peaks.

Heat sugar and water until 121°C.

Whisk yolks until double in size, then slowly add sugar syrup until mixture cools.

Fold the purée and bombe then cut and fold cream until smooth consistency.

Pour into moulds and tap on table to level.

Freeze.

Coconut Biscuit

Preheat oven to 160°C.

Cream butter, sugar and vanilla until light and fluffy.

Knead in flour and coconut.

Place dough on a flat piece of baking paper and roll to a thin sheet and freeze for a couple minutes.

Take out of freezer and use mould cutter to cut out portions you need then crumble the remainder of the dough.

Bake for 10 minutes or until golden.

Spiced Caramel Sauce

In a medium size pot, combine sugar and water and cook over low-medium heat until the colour starts to amber.

Reduce heat and add cream and sour cream.

Continue to whisk until smooth consistency.

Stir in salt, cinnamon, cardamon and nutmeg.

Mango Salsa

Peel mango and chillies and dice into small portions

Combine sugar and water into a pot and heat until sugar dissolves.

Add both chillies to syrup mix, bring back to the boil and then down to a simmer and cook for 3-4 minutes and transfer to wire rack.

Combine ingredients into bowl then add a pinch of chilli powder, lime zest and juice.

Add micro mint for garnish

Mango Sherbet

Sift everything into a bowl

Plating

Dust sherbet onto one half and drizzle caramel onto the other half. Place parfait onto biscuit and place over caramel, then place biscuit crumble over dusting and mango salsa on top of that.



Sapin-Feuille with Jackfruit, Ube & Latik Praline

Serves: 2 | Plan, set up: 30min | Prep, cook, serve: 120min



ZEA BALGOS

Education

Auckland University of Technology

Inspiration

"My cat, Tabasco. She's confident, creative and always has fun!"

INGREDIENTS

Jackfruit Sapin-Sapin

150g glutinous rice flour, sifted
50g standard rice flour, sifted
150g jackfruit purée, roasted
400ml coconut milk, full fat
150ml condensed milk
50g caster sugar
2 drops yellow food colouring, optional
100ml coconut oil, to oil knife for slicing

Filo Feuille (2 rectangles)

4 sheets filo pastry, thawed
200g Mainland™ Original Butter Unsalted, melted / clarified
50g icing sugar, sifted

Ube Diplomat Cream

250ml Anchor™ UHT Milk Blue
60g Ube halaya (smooth yam jam)
2 tsp ube extract
3 large egg yolks
45g caster sugar
20g cornflour
2 ½ gelatine sheets, titanium grade
25g Mainland™ Original Butter Unsalted, whipped
200ml Anchor™ Culinary Cream, whipped

Latik Praline

150g white sugar
40ml water
30g roasted peanuts
40g dessicated coconut, toasted
1 latik reduction

Jackfruit Purée

300g ripe jackfruit, fresh / canned
100g water
Pinch of salt

Calamansi Fluid Gel

450g calamansi purée, frozen (boiron/ravifruit)
150ml water
90g sugar
9g agar agar, high strength
10g xanthan gum

Garnish

20 red champagne finger lime, fresh
2 raw jackfruit slices
50ml jackfruit purée

METHOD

Jackfruit Sapin-Sapin

Whisk glutinous flour, rice flour and sugar. Whisk in coconut milk and condensed milk until smooth.

Stir in jackfruit purée and food colour. Strain.

Pour into greased silicone moulds (1cm). Cover steamer lid with cloth. Steam 10–12 minutes until firm/clear.

Blast chill or freeze in mould. Peel silicone off ONLY when cold. Trim as needed.

Filo Feuille

Brush 1 filo sheet with butter. Dust with icing sugar. Top with next sheet. Repeat for 4 layers.

Cut into rectangles (approx 4x10cm). Place on lined tray. Top with parchment & 2nd heavy tray to compress.

Bake 180°C (12–15 minutes) until golden. Trim edges while hot.

Ube Diplomat Cream

Soak gelatine.

Simmer milk & ube.

Whisk yolks, sugar, starch.

Temper milk into eggs; cook until thick.

Mix in gelatine & butter.

Sieve.

Cool to 25°C.

Fold in whipped cream.

Latik Praline

Boil 150g sugar and 40ml water to amber caramel.

Off heat, mix in 30g peanuts, 40g coconut & latik.

Pour onto oiled paper to harden.

Cool, then crush.

Jackfruit Purée

Preheat oven 200°C. Drain jackfruit well if canned.

Place fruit, sugar, vanilla in foil packet. Seal tight.

Roast 20–25 minutes until caramelised and soft.

Blitz in blender until ultra-smooth. Pass through fine sieve. Cool.

Calamansi Fluid Gel

Whisk water, sugar and agar powder in a small pot. Bring to a boil.

Simmer for 30 seconds to activate agar. Pour in the calamansi purée. Whisk well.

Pour onto a cold flat tray. Fridge for 20 minutes until it is a solid block of jelly.

Place jelly in a blender. Blitz until smooth. Pass through a fine sieve.

Garnish

Fold in finger lime pearls into remaining jackfruit purée.

Slice jackfruit into desired shape.

Plating

Place rice cake at the centre of the dish. Pipe diplomat bulbs around as well as citrus gel. Place praline on the side, anchor the feuille onto the rice cake.









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