

ENTREES & LIGHT MEALS

RECIPE	RESTAURANT	CHEF	PAGE
Cured Ora King Salmon	Glenfalloch Restaurant	Hannes Bareiter	26
Fresh Fish Ceviche	Foxglove Bar & Kitchen	Eric Jihoon Lee	20
Goat Massaman Curry Pie	Artisan Dining House, Bolton Hotel	MacLean Fraser	18
Goat's Cheese Croquettes	Restaurant Nikau	Steven Van Duyn	12
Kiwi Burger	McDonald's	-	34
Kristin's Cheese Rolls	Davies family	-	30
Mushroom Arancini	Agenda	Marieta Saunders	16
Rēwana Parāoa (Māori Potato Bread)	Te Puia	Shane Beattie	24
Scampi Ceviche	Ortega Fish Shack	Davey McDonald	22
Snapper Crudo with Fennel and Orange	Dough Bros	Josh Kerr	15
Spring Brunch Stack	Ironic Cafe & Bar	Ryan Olsen	28
Te Po Muttonbird Pâté	Te Puia	Shane Beattie	14
'Welsh' Quiche	Shury family	-	32

VEGETABLES & SALADS

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Courgette, Mint & Basil Soup	Gibbston Valley Winery	Mark Sage	44
Creamy Mushrooms on Toast	Tatua	Michelle Mourits	49
Culprit's Ugly Carrots	Culprit	Kyle Street	40
FC pops with Asian Slaw & Spiced Ketchup	Hector's Restaurant	Gerrard O'Keefe	50
No.7 Goddess Salad	No7 Balmac	Penny Allan	48
Paella of Winter Vegetables	La Parilla	Nathan Hartley	46
Spanish Omelette Salad	Kazuya Restaurant	Kazuya Yamauchi	42

SEAFOOD

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Baked Hoki 'en Papillote'	Talleys		81
Baked Potato, Wasabi & Fennel Soup	Comber Cuisine	Mark McCracken	72
Calamari Dumplings	Chameleon Restaurant	Paul Limacher	68
Coconut and Lime Ceviche	CoCo at the Roxy	Nic Spicer	80
Green-Lipped Mussel & Clam Fritters	Shed 5 Restaurant and Bar	Geoff Ngan	66
Grilled Saikyo Miso Marinated New Zealand Oil Fish	Cocoro	Makoto Tokuyama	58
Grilled Snapper	Soul Bar & Bistro	Gavin Doyle	64
Madam's Fish Curry	Madam Woo	Jane Leong	76
Pappardelle with Fresh Asparagus & Scallops	Fratelli	Blair Waddington	74
Prosciutto-Wrapped White Fish	Baretta	Clayton Laidlaw	56
Seafood, Chicken and Chorizo Paella	Zibibbo	Adam Newell	78
Seared Blue Cod with Karengo Butter & Wild Mushroom Paella	Te Puia	Shane Beattie	62
South Island Fisherman's Stew	Fishbone	Darren Lovell	60
Spice Cured Salmon	Wine Chambers	Matthew Padden	70

POULTRY

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Buttermilk Crispy Fried Duck	The Culpeper	Steve Gillett	92
Chicken and Corn Chowder	The Speights Ale House Palmerston North	Ryan Galvez	102
Chicken Fillets Wrapped in Bacon	Vivace Restaurant & Bar	Dang Nguyen & Harmeet Singh Nanda	88
Chicken Poached in Lapsang Souchong Tea	Emma's Food Bag	Emma Sinclair	86
Chicken Schnitzel	46 & York	-	104
Chicken, Cherry Tomato & Herb Orzo Pasta	Inghams Enterprises (NZ) Pty. Ltd	-	114
Chicken, Pancetta, Basil & Pine Nut Linguini	The Elm Café	Anna Morris	100
Chief Pizza	Foundation Bar	Shane Lowes	96
Chilli Chicken Salad	Lakes Restaurant	Nikhil Dutt	90
Duck Pappardelle Ragù	Farina Restaurant	Sergio Maglione	106
Grilled Ostrich Fillet	Dejeuner Restaurant	Jason Lim	98
Healthy Chicken Pie	Jones family	-	108
Meats 'n' Beets	Sails Restaurant	Jeff Scott Foster	94
Red Thai Chicken Curry	Hokianga family	-	110
Roast Chicken	Tamihere family	-	112

LAMB

RECIPE	RESTAURANT	CHEF	PAGE
Bloody Mary's Lamb Forequarter Shanks	Bloody Mary's Bar-Lounge-Grill	Mark MacManus	132
Canterbury Lamb Shortloin	ARA Institute of Canterbury	Mark Sycamore	124
Coastal Spring Lamb	Nero Restaurant	Scott Kennedy	130
Lamb Loins	Number 5	-	126
Rosemary Crusted Lamb Rack	Fill Their Lunchbox	Ben Atkinson	128
Slow Roast Shoulder of Lamb	Botswana Butchery	Stuart Rogan	120
Sticky Spiced Goat Neck	Comber Cuisine	Mark McCracken	122

PORK

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Beer-Braised Baby Back Ribs	Ember Eatery & Bar	Niels Naumann	144
Carne de Cerdo a La Parrilla	La Parrilla	Nathan Hartley	138
Crispy Pork Belly	Restaurant on Alma	Phillip White	136
Kai Kohua (Boil-up)	Te Puia	Shane Beattie	140
Longroom's Twice Cooked Crispy Pork Belly	Longroom	James King	148
Pork Belly with Mustard, Potato & Leek Gratin	Continental Event Catering	Marcus Braun	142
Roast Pork & Gravy with Vegetables	Dixon family	-	150
Twice-Cooked Pork Belly	Dragonfly	David Neville	146

BEEF

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Beef, Bacon & Kumara	Aberdeen on Broadway	Craig Robinson	168
Braised Beef Cheeks with Blue Cheese Spiked Polenta	threesixty Queenstown Restaurant	Robin Lilley	164
Café de Paris Butter	Jervois Steakhouse Auckland	Jeffrey Shute	162
Chilli	Seumanutafa family	-	172
Chimichurri, Chophouse Butter & Beef Glaze	Smith & McKenzie Steak House	Toby Elliottyson	167
Mexican Lasagne	1-day.co.nz	Amanda Loudon	174
Ravioli Alla Piemontese	Non Solo Pizza	Antonio Crisci	
Sous Vide Loin of Fallow Deer, Venison Shank Pie	Amayjen - The Restaurant	Andrew May	170
Steak Tartare	Dans le Noir?	Owen Rarity	166
Sticky Beer-Braised Beef	Vanessa Baxter - Private Chef	Vanessa Baxter	160

DESSERT

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Baklava	Paasha Turkish Cafe	Tim Innis	220
Brandy Snaps	Sails Restaurant	Jeff Scott Foster	206
Brown Butter Crème Brûlée with Creme Fraiche Sorbet	Texture Catering Company	Jono Beattie	202
Caramel Truffles	ARA Institute of Canterbury	Mark Sycamore	210
Chocolate Pudding	McLeod family	-	226
Crazy Cake	Shury family	-	223
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Crème Brûlée with Raspberry Sorbet & Orange Curd	Continental Event Catering	Marcus Braun	200
Dark Chocolate Pots with Espresso Syrup	Boulcott Street Bistro	Emma Davies	188
Deep-Fried Waikato Fig with Sage	La Parrilla	Nathan Hartley	196
Divine Mojito Cheesecake	A Divine Dish	Joanna Keppel	180
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Ginger Pannacotta	Hotel Coachman	Russell Chappell	222
Kānga Waru (Corn & Kumara Steamed Pudding)	Te Puia	Shane Beattie	191
Lemon Posset with Raspberries	Montana Catering	David Humphrey	194
Lemon Meringue Pie	Hubbard family	-	224
Lemongrass & Mint Crème Brûlée	Alpha Street Kitchen & Bar	Harry Williams	186
Pandan Parfait	A'meza Restaurant	Wilfred Laysico	182
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Pecan Pie	Vault 21 Restaurant & Bar	Greg Piner	216
Rhubarb Crème Brûlée	Bacchus Wine Bar & Restaurant	Rose Lock	218
Salted Caramel & Banana Waffles	Olive Café	Jamie Morgan	192
Salted Caramel & Macadamia Cheesecake	Smith & McKenzie Steak House	Toby Elliottyson	190
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Valrhona Caramel Chocolate Cremeaux	Sails Restaurant	Jeff Scott Foster	204
Vanilla Pannacotta	Forsyth Barr Stadium	Michael Tomlinson	184
Warm Banana Pudding with Toffee Sauce	Euro Bar and Restaurant	Habby Joypaul	198