

The Chefs' House brings "Down Under" to Toronto with "A Taste of New Zealand" EduBite Seminar – October 20, 2011

As part of the free-to-the-public "EduBites" Seminar series, The Chefs' House hosted Wendy Barrett and the New Zealand Trade & Enterprise centre to sample a myriad of food and wine products.



First up was New Zealand Spring Lamb served with rice and a red pepper sauce, which was paired with two red wines: a 2009 Pinot Noir from Villa Maria, and a 2009 Merlot from Oyster Bay, both supplied by New Zealand Winegrowers Canada --- delicious, and all available here in Canada!



To cleanse the palate, guests then enjoyed fresh bread with three varieties of New Zealand Olive Oil from The Village Press. Each of the varieties was created to pair with specific dishes: Picual Olive Oil for white meat and dipping, Barnea Olive Oil for red meat and pasta, and Manzanillo Olive Oil for dressings.



Guests also learned about New Zealand's famous Rice Bran Olive Oil and its many health benefits. Torontonians can find Hansells Brand Rice Bran Oil, as well as the other New Zealand food products featured, in Loblaws and Sobey's grocery stores.

New Zealand's unique Green-Lipped Mussels were next, cooked up in a Thai Red Curry sauce --- so tasty, fleshy and zingy with the Thai Curry --- delicious! This dish was paired with a lovely Sauvignon Blanc from Stoneleigh Vineyards in Marlborough (South Island). This wine's passion fruit and grapefruit citrus flavours are a perfect complement to Green-Lipped Mussel dishes. By the way, you can find New Zealand's Green-Lipped Mussels in the freezer section of either Loblaws or T&T (the large Asian grocery stores). This dish was followed by fruit-tasting (Green Kiwi, Golden Kiwi, Jazz and Enza Apples), Manuka and Rata Honeys, and licorice tasting (red berry, black coffee with chocolate, and red with chocolate – which was amazing!).

Last but not least, guests sampled two 'puddings' (cakes, really, but the Kiwis call them 'puddings'): one caramel-flavoured, and the other chocolate (both made by Hansell). Of course, we couldn't leave without trying the *Thai Green-Lipped Mussel Chewing Gum* (only in New Zealand, until now!).

Kudos go to Greg Henderson with the New Zealand Trade and Enterprise/New Zealand Consulate General, and to foodie-extraordinaire Wendy Barrett for bringing such a fine selection of products for The Chefs' House "EduBites" Guests to sample! A great time was had by all – both informative and entertaining. One guest, Darain Irani, took the time to thank the team: "This seminar was very well orchestrated and organized. I've never experienced a cultural event like this before – excellent! I can't wait for the next one. It's a great way to meet people and to casually enjoy great food!"



The next “EduBite” Seminar will take place November 10, 2011 at The Chefs’ House, and the topic will be “**All About Pears**” featuring Wendy Barrett once again.

Following this, on December 8th The Chefs’ House is thrilled to offer a holiday-themed “EduBite” Seminar on “**Buckingham Palace Turkey**”: **How to Make Turkey Fit for a Queen**, featuring Chef John Higgins (Director of the George Brown Chef School) who was the chef-in-residence at Buckingham Palace and cooking for Queen Elizabeth and the Royal Family several years ago.

Call The Chefs’ House to book your seat so you don’t miss out on these Master Chef cooking tips: **416-415-2260**.

