

Welcome to the June Issue of the Vanuatu Chefs Page, a monthly feature page aimed at the Hospitality Industry here in Vanuatu. This month sees us highlighting kitchen Hygiene and the Origin Culinary Arts Show 2010. Along with a moving tribute for an Industry stalwart, we are pleased also to present a few recipes and some pics of our chefs at work around the capital. If you have a story or a photo that you would like too include on this page please feel free too contact the Association President, Grant Johnston on [president@vanuatchefs.com](mailto:president@vanuatchefs.com), ph 7741491 or check us out at [www.vanuatchefs.com](http://www.vanuatchefs.com)

### **In Memory Of Chef Bruce Turner**

A valued colleague and friend who recently passed away in Port Vila, Bruce was a valued member of the Industry who's presence will be missed. Thank you Bruce for the advice given too me when I first arrived here 10 years ago, you will never be forgotten by those who worked with you and those who knew you.

### **Origin Culinary Arts Show**

The President and Committee of the Vanuatu Chefs Association are pleased too announce that this year Origin Culinary Arts Show will be held over the 13-15 October at the Air Vanuatu Catering Centre, once again this event will be showcasing the Talents of the best chefs and Hospitality Staff in the Industry, with live cooking competitions, the Annual Cocktail Competition, Housekeeping and Waiter Events along with the Industry trade show. Last years event was dominated by the Pac Oztralasia Challenge the inaugural Pacific Rim Challenge held between Australia, New Zealand and Vanuatu, won by the Kiwis with some class food and great ideas, the local events were dominated by Iririki Island Resort with a clean sweep in all the major prizes, this year the talk is that a few of the other venues will be launching a serious challenge to their domination

This years Classes as proposed by the Committee are:

**3 Course dinner presented cold (Junior)**

**3 course dinner presented cold (Senior)**

**Buffet Centrepiece (Open)**

**Special Occasion Cake (Open)**

**Hot Dessert Presented Cold ( Junior)**

**Live Breakfast ( Open)**

**Island Kaikai (Open)**

**Café Style luncheon (Junior)**

**Live Local Seafood (Junior)**

**Live Beef (Junior)**

**Live Beef (Senior)**

**Live Pizza (open)**

**Live Main & Dessert (Junior)**

**Live Main & Dessert (Senior)**

**Inter Venue Mystery Box (*Origin Energy Cup*)**

**Wait staff Table Setting**  
**Wait staff Table and Food Service**  
**Cocktail Competition**  
**Children's Competition – (Details TBC)**  
**Vanuatu Chef of the Year (*MOFFAT NZ LTD*)**  
**Vanuatu Junior Chef of the year (*PACRIM TRADING*)**

The Committee would like to thank the ongoing support of the Origin Energy and Moffat without whose assistance this event would not be possible.

### **Out of the Kitchen**

I recently had the honour of representing the Industry at the TVETS Policy Conference held 2 weeks ago. The TVETS Program is an Industry driven and Government supported Initiative too upgrade the Training standards throughout Vanuatu. The TVETS programme is a Competency Based Training scheme which will see all qualifications in Vanuatu registered with the VNTC and of standard that is in theory accepted overseas. This program is probably the most significant change in the Vocational education system Vanuatu will ever undergo and it is too be hoped that the draft policy will be accepted by industry, government and education providers too allow us as an industry too move ahead. We look forward to bringing further new too everyone as they develop

### **Around Town**

We would like too welcome Chef Mathew Lambert and his Family back too Port Vila, Chef Matt was the exec Chef at Erakor Island Resort up until 2 years ago when he moved too PNG too gain further experience as the exec chef of the Crowne Plaza in Port Moresby. Matt as a former National Team Manager is looking forward too the challenge of overseeing the menu and staff development of the new Palms Resort which is currently undergoing refurbishment

### **From the Stove Top**

**Coconut pannacotta,**  
a pleasant chilled dessert using local ingredients

125ml milk  
175ml thickened cream  
300ml coconut cream  
120g sugar  
1 vanilla bean  
2 leaves gelatine

Place milk, cream, coconut cream, sugar and split vanilla bean in a stainless steel pot over low heat until warm. Do not boil. Allow to infuse for 30 minutes then rewarm. Soak gelatin in cold water. Squeeze out excess water and stir into coconut mixture until dissolved. Pour into 125ml molds and chill until set. Turn out to serve with tropical fruits.

## **Vanilla and Chocolate Cappuccino Creams**

Makes 6 servings

### **Ingredients:**

nonstick cooking spray  
2 1/2 inch piece vanilla bean, split lengthwise  
1 3/4 cups heavy cream  
2 ounces bittersweet chocolate, finely chopped  
5 tablespoons sugar  
4 large egg yolks  
1 large egg  
1/4 cup sour cream  
4 teaspoons clear (white) rum  
pinch of salt  
4 teaspoons espresso powder  
chocolate covered coffee beans, for garnish

### **Preparation:**

Heat oven to 350 degrees F. Spray about six 1-cup custard cups. Place cups in a shallow baking pan.

Scrape seeds from vanilla bean into small saucepan, add bean.

Mix in 1/2 cup of the cream and chocolate. Stir over low heat just until smooth. Set aside.

Whisk remaining 1 1/4 cups cream, sugar, yolks, egg, sour cream, rum and salt in medium bowl until smooth. Strain chocolate mixture into egg mixture and whisk to blend.

Pour 1/4 cup custard mixture into each custard cup, reserve remaining custard. Pour enough hot water into baking pan to come halfway up sides of cups. Bake until custard sets, about 25 minutes. Let stand 5 minutes.

Add espresso to remaining custard mixture, stirring until dissolved. Spoon espresso custard over chocolate custard, dividing evenly.

Bake until custards set, about 30 minutes. Remove from water. Chill, uncovered, until cold. (May be made 1 day ahead. Cover, keep chilled.)

Cut around custard cup sides to loosen custards, turning out onto plates.

Garnish with coffee beans and serve.