



Above: Brenton Low of À Deco in Whangarei; left: Helen Mason and Grant Cockroft of Two Chefs, Dunedin; below: Supreme Winner Laurent Loudeac



THE CHEESE BOARD

The stars were out the night Kapiti held a dinner to celebrate its 2009 Kapiti Chef Collection, a competition challenging chefs to create an original dish using Kapiti Cheese.

Notable New Zealanders such as actors Jennifer Ward-Lealand, Michael Hurst and Robyn Malcolm, and author Emily Perkins among others gathered at Gala Café in Mt Eden to dine on the winning and finalist dishes.

Sam Hunt delivered grace, Conrad Aiken's "Music I Heard", before the first of the eight courses was served.

Each course was well matched with wines, including the 2007 Syrah from Matariki winemaker Rod McDonald's

own label, No 8, with the Kapiti Kotuku and mushroom toasted steak "sanga" by Brenton Low of À Deco.

The Supreme Winner was Kapiti Kikorangi Tortellini on Creamed Leek with Microgreens and Parma Ham, by Laurent Loudeac, head chef of Wellington's Hippopotamus restaurant.

The excellent finalists were À Deco, Whangarei; Two Fifteen Bistro & Wine Bar, Auckland; Mount Bistro Restaurant, Mt Maunganui; Plateau Restaurant & Bar, Taupo; The General Practitioner, Wellington; The Lakes Restaurant at Clearwater, Christchurch; and Two Chefs Bistro, Dunedin.

See kapiticollection.co.nz

ULTIMATE CHEESE GIVEAWAY WITH KAPITI

To celebrate Kapiti's success at the recent Cuisine NZ Champions of Cheese Awards, Cuisine and Kapiti are giving you and five friends the chance to win the Ultimate Cheese Experience.

Hosted at the Kapiti Store in Auckland's gorgeously restored Elliott Stables, you'll have the opportunity to taste and explore the six categories of cheese - fresh, white, semi-soft, washed rind, hard and blue - and Kapiti's cheese specialists will walk you through how best to handle, store and present the cheeses.

This interactive evening will see you master the matching of Kapiti cheeses with complementary wines and other delicious accompaniments.

TO ENTER write your name, address and daytime phone number on the back of an envelope and send to: Ultimate Cheese Experience, c/- Cuisine, PO Box 5317, Wellesley St, Auckland 1141.

Entries must be received by 27 June 2010.

Prize must be taken by 30 November 2010 and travel is not included.

diary dates

MAY

8 WINE AND MUSIC TASTING, SCENIC CELLARS, TAUPO As part of the Erupt Lake Taupo Festival, wine writer Jo Burzynska takes guests through a wine tasting pairing musical tracks with six different wines. 5pm and 7pm. erupt.co.nz

14-16 The Food Show Wellington, Westpac Stadium. foodshow.co.nz

22 ATA RANGI WINEMAKERS DINNER, HUKA LODGE Ata Rangī's Clive Paton and his family will present wines from their cellars at a gala five-course dinner designed to match the wines. hukalodge.co.nz

28 GALA AWARDS DINNER at the International Chardonnay Challenge, hosted by John Hawkesby at Gisborne's Wharf Shed 3. internationalchardonnaychallenge.com

JUNE

12-13 THE MANAWATU WINE & FOOD FESTIVAL, PALMERSTON NORTH Wineries, boutique food producers and cooking demos at the Awapuni Racing & Function Centre. mwff.co.nz

15-17 HOT RED HAWKE'S BAY, Christchurch (Tues 15), Wellington (Wed 16), Auckland (Thurs 17). Meet the winemakers and taste their wines. Tickets limited to 200 per venue, so bookings essential. Sales open 19 April at ticketek.co.nz

26 CHRIS DONNELLAN AT HUKA LODGE The head chef at Melbourne's Gingerboy presents his Asian-inspired cuisine at Huka Lodge. hukalodge.co.nz

JULY

24 Winter Food & Wine Weekend, The Farm at Cape Kidnappers Melbourne chef Josh Emmett (Maze) and Felton Road winemaker Blair Walter are the guests. capekidnappers.com

AUGUST

14 WINTER FOOD & WINE WEEKEND, THE FARM AT CAPE KIDNAPPERS Renowned wine writers James Halliday and Bob Campbell MW host The Great Pinot Noir Challenge. capekidnappers.com



Dine with Cuisine

Join us at the table at two winning restaurants from the 2009 Cuisine NZ Restaurant of the Year Awards, held in association with Mercedes-Benz. Each restaurant has created a special set menu with wines to match.

BEST NEIGHBOURHOOD RESTAURANT



MOLTEN
422 Mt Eden Rd, Mt Eden, Auckland
Dinner 6pm Mon 17 May and Mon 24 May
Price \$135 per person
Bookings ph: 09-638 7236

Such is the local support for the neighbourhood eatery of chef-patron Michael Van de Elzen and

his wife, Belinda (a chef herself, who takes the front-of-house role), that three entrées are highlighted on their menu as "untouchables". This menu will include pearl barley and French goat's cheese stuffed courgette with candied pumpkin and truffle dressing; sesame salt and pepper squid with cucumber, peanut relish and chilli honey; braised venison pie with cherry relish, gingernut crumbs and a hint of coffee; veal involtini with a mushroom ragoût and white bean purée; and Valrhona chocolate torte with whisky ice-cream and tobacco syrup.

HOPGOOD'S
284 Trafalgar St, Nelson
Dinner 6.30pm
Mon 10 May
Price \$175 per person
Bookings ph: 03-545 7191

BEST CASUAL DINING / REGIONAL



Chef Kevin Hopgood's move from his native England to New Zealand was a bonus for Nelson.

His classical training came with a respect for quality produce and wines, and it shows. Matched with wines from Neudorf (this year celebrating its 30th vintage), the menu will include local goat's cheese and mushroom tart with marinated leeks and hazelnuts; smoked venison carpaccio with fried quail's egg, creamy celeriac salad and beet jelly; salmon and crayfish ravioli with watercress, apple and fennel salad, and sorrel cream; ballotine of braised duck leg with roasted breast, bacon, glazed turnips and medjool date purée; Neudorf's Richmond red sheep's cheese with walnut oatcake and quince compote; and buttermilk panna cotta with passionfruit.

TICKETS Reservations are on a first-in, first-served basis so book early to avoid disappointment. Tickets go on sale from midday, Friday 23 April. Per-head prices include wines. For menus and matching wines see cuisine.co.nz