

BEEF + LAMB

NEW ZEALAND



FROM THE KITCHEN

Welcome

As the weather turns wintery and new menus come into place to provide customers with comforting, warming food, it is a wonderful opportunity to bring out the secondary cuts of beef and lamb which are excellent for slow cooking and braising. Cuts such as lamb neck, lamb belly and beef cheek are popular amongst chefs during the winter months and provide a great opportunity to add texture and depth of flavour to restaurant dishes.

This was evident when we called for dish descriptions for National Lamb Day and were delighted to see the variety of dishes coming from chef's kitchens across the nation. We hope everyone got the best out of National Lamb Week and enjoyed celebrating National Lamb Day on May 24th. We'd love to hear from you so please get in touch if you have any questions or ideas on what you would like to hear about from our Ambassador Chefs, just email

lisa@beeflambnz.co.nz

THE AMBASSADOR SERIES GOES PLATINUM

It was a double celebration last week as our Auckland-based Ambassador Chef, Kate Fay, was announced as a Platinum Ambassador Chef. With her Ambassador Series dinner falling on National Lamb Day, it was the perfect occasion to celebrate two iconic features of the hospitality industry, New Zealand lamb and one very talented chef.

Kate's platinum status means she is now a lifetime member of the Beef + Lamb NZ Ambassador Chef family after her long-term involvement in the Beef and Lamb Excellence Awards and her contribution to Beef + Lamb New Zealand. Kate is the ninth chef in New Zealand to receive this accolade during its 23-year history and is proudly the first female chef in New Zealand to achieve this status. We are so proud of Kate and are delighted to have her join our other eight talented Platinum Ambassador Chefs. [Click here](#) to read the highlights from Kate's dinner.



A sneak peek behind the scenes at Cibo Parnell on National Lamb Day.

FROM THE KITCHEN OF KATE FAY

Leading into Kate Fay's Ambassador Series dinner last week, Kate held a session with five very lucky Beef and Lamb Excellence Award chefs in her Cibo kitchen. Kate chatted to these chefs and talked them through some of her tips on cooking with New Zealand beef and lamb. It was a chance for these chefs to have an opportunity to chat to an Ambassador Chef, ask questions and talk through menu applications using beef and lamb.

Of interest was the use of lamb bacon as a garnish, which Kate often includes in her dishes. She says it adds an intense flavour and interesting texture to her lamb dishes. Kate uses lamb rib to create the bacon and says the lamb flavour is distinguishable straight away but is not overpowered by strong fatty flavours which can come from using lamb rib. The cooking process removes a lot of the fat and the acidity of the brining process also counteracts the fattiness. The end result is a dry and crispy texture so Kate advises to use this as a garnish on a dish with good moisture content to contrast.

At her Ambassador Series Dinner, Kate served it with her lamb sausage roll with a pea salad,

pea purée and mint gel, which added the necessary moisture and fresh flavour to cut through the intense lamb flavour. [Click here](#) to learn how to make lamb bacon.



Kate demonstrates her lamb bacon to a group of chefs.



Lamb bacon and lamb sausage roll with pea salad and mint gel, served at Kate's Ambassador dinner.

FUTURE PROOFING THE INDUSTRY

Our Dunedin-based Platinum Ambassador Chef, Michael Coughlin has a career spanning more than 36 years in the hospitality industry. Recently he was asked to be a guest speaker at the Butchers' Summit held in Dunedin, where the theme was 'Future Proofing the Industry'. Michael spoke about the changes in the foodservice sector over the years, where it is now and how it has to change for the future. We thought we'd share some of his thoughts with you about where the foodservice sector is heading and how to embrace the changes. Read more [here](#).

WHAT'S HOT

Sweetbreads - Nelson-based Ambassador Chef, Alistair Forster loves to use offal cuts on his menu to introduce customers to something a little different that they would not be able to create at home. He also likes to educate and train his staff on using different cuts such as sweetbreads to use as an exciting element on the menu and says this is not something chefs should shy away from. Alistair says preparation is key when using sweetbreads to get the best from them. [Click here](#) to read Alistair's tips on preparing sweetbreads.



UPDATE FROM THE BEEF + LAMB MARKETING TEAM

National Lamb Day took place on Thursday 24 May – a day for all of New Zealand to celebrate an iconic dish and product. The day itself coincided with the anniversary of the Dunedin arriving into London with the first shipment of frozen lamb in 1882 triggering an industry that is worth billions to the New Zealand economy. To celebrate such a momentous occasion, we thought we should do something massive...and massive it was. We made a 6 metre tall lamb chop that we took on a Lamb and Three Veg Tiki Tour of the country.

You can see the highlights of the tour [here](#).

Have you ever wondered who produces the best steak in New Zealand? Beef + Lamb New Zealand has been managing the annual Steak of Origin competition for over 15 years. This is a farmer competition and is the search for the most tender and tasty steak in New Zealand.

This year the final is moving from the Manawatu to the Waikato and the final steaks will be judged at Mystery Creek in the PGG Wrightson marquee. Judges include three of Waikato's top chefs, Andrew Clarke from Victoria Street Bistro, Mat McLean from Palate Restaurant and Ambassador Chef, Harry Williams from Alpha Street Kitchen in Cambridge as well as the Head Judge Graham Hawkes, executive chef at the Paddington Arms in Invercargill. Of interest to the foodservice industry are the finalists in the foodservice category, which were announced after Saturday's semi-final.

Find out who the finalists are [here](#).



OTHER NEWS

You will have no doubt seen media coverage over the past few days and weeks regarding Mycoplasma Bovis and the government's action to eradicate the disease.

The important message to relay to any consumers who have concerns regarding the safety of the meat is that Mycoplasma Bovis poses no risk to food safety. Whilst we are mindful that this is a devastating time for our farmers, we are conscious there are a number of consumer concerns around the meat and its safety. We have produced a fact sheet for you to refer to should you be questioned on Mp. Bovis – you can download this from [here](#). Please note this has been written with consumers in mind. If you have any questions regarding this issue, please contact kit@beeflambnz.co.nz

UPCOMING EVENTS

Steak of Origin Final at Mystery Creek
13 June 2018

Nestle Toque d'Or Competition, Auckland
13 August 2018

Damon McGinniss Ambassador Series Dinner
Emporium Bar & Eatery, Napier
23 June 2018

World Iron Awareness Week
27 August – 2 September 2018

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