

matariki
hospitality
awards
2009

of
canapés
and cocktails

On Friday 12 June, the Northland Hospitality Awards celebrate the Maori New Year, and excellence in Northland's thriving hospitality industry. The event, at Forum North, will be a unique evening, and recognition for some of the best people in our profession.

Proceeds go towards a Young Chef of the Year Scholarship and other activities aimed at bettering and making it easier for our young people to enter the hospitality industry.

Instead of a formal sit-down dinner evening the format this year is canapés and cocktails, made by Northland's future culinary stars, inspired by Northland ingredients and a sprinkle of indigenous culture.

Guests receive a glass of bubbles on arrival and 10 stunning canapé tastes. Our MC is Food TV chef/presenter Paul Jobin. Tickets are \$40 per person. Phone 09 459 4957 for yours.

Chef BRENTON LOW
of à Deco restaurant
shows how to make
very tasty finger food

Tips for successful finger food

1. Have good strong flavours that complement each other so that, although they are a mouthful, your guests will want more.
2. Have a selection of different tastes – seafood, vegetarian, meat, hot and cold.
3. Finger food is about different presentation and props for each dish, so they make a statement and add interest to your party.
4. Always make the food 'bite size', so your guests can eat it with just a napkin.



Photos: Bryce Zhang

RATATOUILLE & AVOCADO ON SOURDOUGH CROUTON

Ingredients

1 Avocado ½ Lemon

Sourdough rolls

Ratatouille

1/2 Eggplant 2 Courgettes

1 Onion 1 Red capsicum

1T Tomato paste Salt

1T Thyme, rosemary, basil and oregano (finely chopped)

Method

1. In a hot pan sauté the diced vegetables. Add the herbs.
2. Thin the tomato paste with wine or water and add to vege, then cook out until mixture thickens. Season to taste; it may need a pinch of sugar.
3. Slice the rolls into croutons then drizzle with avocado oil and bake until golden.

4. Remove the skin and seed from the avocado, slice into half-rounds, then season with lemon juice and salt.
5. When the croutons and ratatouille are cool, place two half-rounds of avocado on each crouton, then top with a quenelle of ratatouille. Garnish with a herb. ■

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FINGER FOOD – À DECO-STYLE

1. Regal salmon seared with sesame, wasabi mayo, pickled cucumber and wakame
2. Cured duck breast with 15-Acre fig, two beetroot and pomegranate paint
3. Northland black Angus sirloin, seared with horopito, carrot pesto, Puhoi feta and crisp kumara

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