

SPANISH MAESTRO SETS THE TONE



THERE'S A NEW FACE ON THE BEACHFRONT IN MANLY BRINGING A TASTE OF SPAIN TO THE PEOPLE OF SYDNEY.

At 175 square metres and with room for 300 diners, El Toro Loco may just be Australia's biggest tapas bar. And according to owner and head chef Miguel Cascales Maestre, his new restaurant is serving up the most authentic Spanish fare in the country as well.

'We have 15 tapas on the menu, as well as five specials that change every week depending on what is fresh and best at the market. Plus there's Spanish music, beautiful waitresses, a massive Spanish wine list and an open kitchen that's like the theatre — it's the whole Spanish experience taken just that little bit further,' Miguel says.

From simple tapas like crispy paprika prawns with aioli, through to complex dishes that can take as much as 20 hours' work before they hit your plate, Miguel, a native of the Spanish city of Murcia, delights in letting his roots come through in everything he cooks.

'Murcia is very hot, very Mediterranean. The Moorish influence in Andalucía is very strong, especially with spices like paprika and saffron, and the classics, plenty of jamon and cheese. And, of course, the seafood is very dominant,' he says.

After learning his trade while touring Europe's gastronomic capitals, Miguel further honed his skills in some of Sydney's biggest kitchens, including the Cruise Bar

and the Bathers' Pavilion. It was during his 18-month stint with Tony Wilson as head chef at Number One that he met Andrew and Xavier from Fagor, and when Miguel decided to open up his own restaurant there was only one brand on his mind.

With nearly 50 pieces of Fagor equipment in the El Toro Loco kitchen — including the 900 series chrome grill, 900 series charcoal grill, 700 series four burner and three fryers — Miguel reckons he has one of the best equipped kitchens in New South Wales.

'Fagor is well known for making reliable and really heavy-duty equipment. I put my hot plate on eight in the morning and it doesn't go off again until two the next morning and with Fagor I don't have to worry about anything, I can have the hot plate going full strength the whole time,' Miguel says.

'Even if there is the slightest problem, I just get on the phone and they're down here within ten minutes fixing it. That's very important in a busy kitchen like ours.

'And they look fantastic, too. Fagor are the only ones who have a monoblock that looks like a whole piece, it's finish is great.'

Justifiably proud of El Toro Loco as he is, Miguel is also celebrating another important milestone.

'I got married to my beautiful Australian wife one week before I opened the restaurant, and these are the greatest achievements in my life. Opening El Toro Loco been a really hard journey — it's like I already have a baby and I didn't even have a honeymoon yet!

www.eltoroloco.com.au



ZEPHYR, A BREATH OF FRESH AIR

FORGET MICROWAVED PLATES SERVED TO A FEW JETLAGGED GUESTS, MELBOURNE'S ZEPHYR IS REWRITING THE RULE BOOK WHEN IT COMES TO HOTEL RESTAURANTS.

Part of the Mercure Hotel in Melbourne's Caroline Springs, Zephyr is a breath of fresh air in the world of hotel dining.

Capable of accommodating 50 guests —

with a function room upstairs serving 180 — Head Chef Darin Wilson says the key to Zephyr's success is its focus on the local community.

Most of the hotels I've worked at served predominantly the odd hotel guest and no-one else. Zephyr is different because we're always getting locals walking in and mixing with guests. We really look after them,' Darin says.

'We try to use local suppliers as much as possible too — our baker and meat supplier are just up the road. We also source meat from Greenham Natural in Tasmania, which is very good quality meat, because it's all pasture fed. It's

as 'green' (in a good way!) as you can possibly get.'

Darin has a long history of hotel cooking, starting his first job in 1994 and working in hotels ever since. His career has taken him around the world, from his native New Zealand to the UK, a journey he has found both eye-opening and educational.

'Food is an international language and working with people from all over the world has taught me a lot about how to prepare food. The Japanese, for example, taught me a whole new approach to filleting fish, including how to prepare the head,' he says.



'I also worked in an Italian restaurant on Hayman Island, where the sous chef was

The selection includes two deep fryers and char grills, a couple of combi ovens

'Fagor is so reliable, you don't have to worry about a thing. It does its job, so you can do yours.'

straight from Italy and really drummed into me the importance of fresh flavours, keeping the pasta sauces as fresh as possible and not letting them boil away for hours.'

Darin was not overly familiar with Fagor's range of equipment before starting at Zephyr but has since been converted, thanks to his kitchen featuring 'pretty much everything under the sun'.

(one 20 rack and one 40 rack), as well as a target top four burner with oven. Darin's favourite, though, is the chrome grill.

'I love the chrome grill, it's a real treat to work on. It holds its heat fantastically well, and because it's dual control you can have one side really cranked up for searing off meat, while the other side can be down low for things like scallops with no threat of overcooking.

'It's so reliable, you don't have to worry about a thing. It does its job, so you can do yours. Actually, we had Shannon Noll in here recently and he ordered a rib eye that he thought was as good as anything he's had in big restaurants in the US.

'So even though Zephyr is just a little place out in the suburbs we can hold our own against anyone. It makes the pride we put into everything even more important and keeps that nice sense of community strong.'

www.mercurecarolinesprings.com.au

FAGOR ADDS NEW MEMBER TO THE TEAM

NIGEL STACK HAS JOINED THE FAGOR TEAM AS THE NEW VICTORIAN SALES MANAGER.

With a background in food service equipment, hospitality, accounting and marketing, Nigel looks forward to combining all his skills to further promote Fagor manufacturing throughout the industry.

'My main goal this year is to 'put it out there' that Fagor produces quality equipment,' said Nigel. 'Our range is visually exciting, highly functional and gives the chef a feeling of prestige.

I feel proud to have joined a talented and passionate team. It is always good to know you represent a company where the dealer and end user know that there is a solid group of people dedicated to providing real service. The logo says it all, one brand, one solution.'

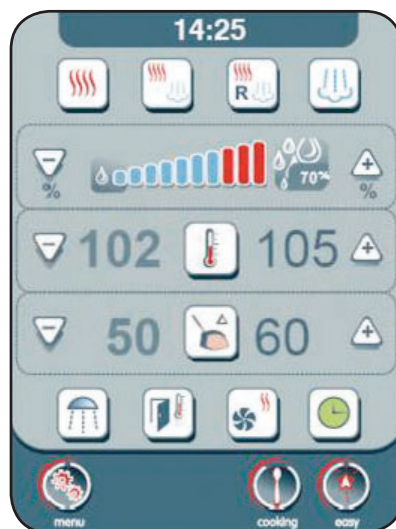
Fagor is both privileged and excited to add Nigel to our team and we look forward to gaining from his experience and passion for 'doing things right'. This was an important step for Fagor and although a replacement representative for Victoria has taken longer than expected, Nigel was well worth the wait.



FAGOR EASY

TECHNOLOGY IS MADE SIMPLE WITH THE NEW RANGE OF FAGOR VISUAL SERIES COMBI OVENS, LAUNCHED IN 2010.

Chefs constantly tell us that simplicity is the most important feature of any new oven, therefore we have included the 'easy' option on our most advanced ovens. At the push of a button the entire screen reverts to a simple three-step operation (mode, time & temperature) which even the most inexperienced kitchen staff can manage easily.



The new Fagor range includes the basic Concept, advanced Visual and highly featured Visual Plus combi ovens. The range includes over 28 models from injection to boiler versions, fully programmable, from 6 tray to 40 tray for larger venues and with 5 operating and 5 self cleaning modes, multi tray timing, auto reversing fan & core temperature probes, we have all the features most requested by professionals.

Having said all that, when it suits you, simply select Fagor EASY, because sometimes all the bells and whistles simply make too much noise.



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