

The Fagor Report 03

Catering Equipment News

Winter



Fagor Installations



People in the industry



Restaurant reviews



Equipment in focus

Intermezzo Café Restaurant & Bar Uses Fagor Equipment

Intermezzo at the Southland Shopping Centre is a restaurant owners **dream**. Located opposite the Village Cinemas complex, it's a magnet for passing trade and movie goers alike.



Intermezzo at Southland S.C
For bookings phone 9583 0020
Fine Food & Great coffee
Corporate & Social Catering

Charlie, Phil & John (proprietors) have a great team of service staff that are both professional and intuitive, making the customer feel really comfortable.

Head Chef Joni Jouhari talks about the Fagor equipment he uses on a daily basis. "The installation is about 5 years old and gets a real work out over breakfast, lunch & dinner. The kitchen pushes out more than 800 covers on a Saturday night between 7 & 9pm, this place really hammers"

Joni has a team of 26 chefs; all of them with "years" of service rather than "months" at Intermezzo and this is a testament to real job satisfaction and genuine relationships. "You need to look after your team and I try to give them the

lifestyle they want and respect their time", Joni says, he adds that he draws on the multicultural background (7 different nationalities) when writing new menus and needs all of them. It's a typical busy kitchen, bench space is a premium and the team are working on every available cutting board. They have won the City of Kingston's "Healthy Choice" award 5 years in a row for their clean kitchen.

"I'm very impressed with the combi oven, we use it for everything" Joni said, "We put most of the main prep through it, then finish it off on the char grill or griddle"

"The gas fryers cook really well too, the old electric ones we had were a bit too fast but these cook the food right through and the end result is a more even finish"

Intermezzo has an atmosphere that is both casual & classy under the one roof. The menu will suit absolutely everybody. You can sit back & enjoy the style and ambience of youthful Southland over a creamy coffee or sensational soup..
GO THERE!!

Pictured is the Fagor 10 tray Combi Oven with Fagor cooking equipment on the left

The HME-10/11 is a **5-function** unit with core temperature probe and retails for just \$15,990 +GST



Gas & Electric Combi Ovens, Ranges, Steam Kettles, Pasta Cookers, Deep Fryers, Griddles, Char Grills, Bain Maries, Bratt Pans, Fridges & Freezers & A complete range of Commercial Dishwashers

The Botanical in review

I recently met with Mark Haynes for lunch at the Botanical (restaurant of the year - 2004) as Chefs we were both very curious to sample and discuss the wares of the man himself Paul Wilson, Director of Food (Chef of the year 2002) and as you would be aware was the Executive Chef at The Park Hyatt for 3 years.

Mark is Executive Chef for the Marriner Theatres Group and has been talking to us about using Fagor equipment throughout his new project at City Square, this was of course a "strictly Business" lunch?

As we pushed through the massive glass door at about 12.30, the place was alive to say the least, other more keen punters had obviously booked early to avoid the rush, none the less we were greeted with a welcoming smile and promptly seated.

After a quick consultation with Paul who was kind enough to give us a few minutes of his time during service, we settled into food mode. Neil, our waiter was exceptional and has that special ability to read ahead of time the needs of his clients, our bread was topped up without hesitation, suggestions were made with confidence and we felt very comfortable.

We both had the warm poached egg entrée, recommended by Paul, Mark added that this was Paul's signature dish and it not only looked classy but sounded mysterious. The neatly poached, free range egg was perfectly cooked, Reggiano Parmesan enriched soft polenta (canary yellow) surrounded it with a slice of truffle as garnish, wafer thin parmesan complimenting the sauce well and yes we were offered more bread to "polish" the crockery clean..after all you couldn't waste so precious a substance!! The explosion of flavour was exhilarating and I found myself spooning faster each time, adrenalin charged and ravaging I was carried from the restaurant by three imaginary "bouncers" for *slurping without shame*.

Paul later told me that the polenta had been infused with the truffles and truffle oil added through the cooking process, just divine.

Mark enjoyed the Peppered Rib Eye of Beef from the rotisserie, not so compounded with chunks of broken black peppercorns like so many others but taste fully impregnated with "just the right amount" and this we both commented on immediately, it's like the unwritten rule of not going overboard, keeping it subtle but generous. Garnished with French beans, bacon, large black field mushrooms and lovingly coated with dark red wine jus which was glossy and rich. I have at times felt a bit ripped off when a sensational jus is added like a sprig of parsley for garnish, I like to EAT food not just look at it, so give me sauces every time.

My choice was the Roasted fillet of Barramundi (special of the day) with fennel, braised asparagus, tomato & anchovies; this seemed a little too "sweet" for my taste but the fish was sizzling hot and perfectly cooked.

For desert Mark had the Pavlova and the Hot Valhrona Chocolate fondant was my choice, slightly soft in the centre, a nice surprise, accompanied with Blood oranges, crepes Suzette and contrasted by a tangy sorbet, always a winning combination of chocolate & oranges.

Our wine was the West Cape Howe unwooded Chardonnay and with much swilling, sniffs and groans we were both delighted with the choice, so much so that we purchased a 2nd bottle as a celebration of life, business and friendship.

Check out their website, smart, very smart!

www.thebotanical.com.au



"The man himself **Paul Wilson**
Director of Food and Chef of the year 2002"

"I was carried from the restaurant by three bouncers"



The Botanical
169 Domain Road
Sth. Yarra

For bookings phone 9820 7888

Private Functions for up to 16 people





The Golf Club Chef

The Metropolitan Golf Club in Oakleigh has been an oasis in suburbia since 1891. There are 106 bunkers hidden away just 15 mins from the City centre. Now I'm not much of a golfer but the idea of rolling couch grass fairways, stately old trees and playful native birds sets my imagination into play. John Sharkey (a good Irish lad like me-self) is the executive Chef to such an empire; his background is mainly hotel work (Sheraton Towers, Windsor Hotel etc) He's still passionate about His food and is always good for a yarn.

I asked John, what's your favourite ingredient at the moment, He said "I like to support Australian products as much as possible because caterers tend to lean toward imported products which; are not always fresh or as good as local, I love Olive oils and Cobram Estate extra virgin, first cold pressed is a wonderfully aromatic olive oil with great flavours and characteristics. I use it in our salads or neat over fish, as it's going out on the plate.

When asked what are the challenges he faces that are unique to a golf club environment, he said "many Chefs would picture the golf club Chef as *out of the race* but our members dine out a lot and are used to good food so we try to maintain a high standard. We don't get a second chance and can't ever drop the ball because *WE* face the punters daily and this can add extra pressure on the kitchen team. Although I do enjoy dealing directly with the members and their families when preparing for their private functions because I try to meet their special needs and tailor menus to suit each occasion"

Would you recommend this job John?
"Well it's not for everyone, you need to have an even temperament and still maintain your passion, sure physically it's not as draining but mentally there are other expectations on the club chef, you need a real personality in order to relate well to punters & politicians alike!

You're off to get married in Ireland this month, what are your greatest concerns at the moment..."THE IRISH WEATHER" and none for the club while I'm away because I'm surrounded by fantastic

people, **THANKS GUYS!**

Fagor deep fryer- a 20lt -V8!

What do **you** look for when buying a new deep fryer?

There are many things to consider and we would all have an opinion based on past or recent experience. For many the build up of dirt and oil solids would be a real concern, for others it's the basket size, ease of drainage, energy efficiency, tank size or heat up & recovery time but I'm sure we are **all** concerned about producing good quality fried food as fast as possible with minimal cost of labour and energy.



Fagor FAST Fact!

Efficient heat transfer is the secret to a Good fryer.
Fagor Gas fryers use tubular burners, increasing heat transfer by up to **75%**

This benefits you by faster heat up and shorter recovery times, increased energy efficiency, a crisper / dryer product, satisfied customers, repeat business and increased sales!



It's what's under the hood that counts

Fagor have 10 different fryers available in natural and LPG gas or electric models and in both 700 & 900 series. Flame failure is fitted as standard. All stainless steel construction, freestanding or cantilever models and a complete range of accessories.

Let's face it they all look the same BUT it's what you can't see that really matters, just like a big V8, you know the power is there for when you really NEED IT MOST!



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