

The Fagor Report 08

Catering Equipment News Australia Summer

OH Mama – a flavour frenzy!

Spice up your World with a taste of exotic Middle Eastern cuisine, forget the predictable and head for Morocco in the suburbs, now a reality with the recent opening of the Greg Malouf inspired **Mama Ganoush** “Landing on all fours” late last year to the almost audible applaud of many of the City’s most respected food critics.



This was something different, a wonderful blend of spices and citrus themes tailored to rejuvenate the weary pallet. “At its core, a wonderful style of cooking” pronounced John Lethlean, in The Epicure late 2007

Geoff Malouf proprietor (Greg’s Brother) previously of Arabesque which opened in Elsternwick in 2005 and brother-in-law **Michael Baroud** also ran Carlton’s Cafe ZumZum and South Melbourne’s Aziz.



Geoff, a quiet achiever and professional restaurateur said “We had to change mid stream from our original Tapas idea to fine dining with a casual feel to suit our clientele. It was a constant challenge with lots of last minute adjustments to make the space work” an ex shoe shop with space for 30 diners upstairs, the main room holds about 40”

It’s a tiny place but you don’t feel cramped in thanks to the clever use of perforated screens, from behind which you can take a sneaky look at your neighbours’ meals. The same theme decorates the ceiling and walls enhanced by subtle lighting to highlight the delicate Arabian patterns expertly cut into long wooden panels.

Head Chef **Eric Hendry**, a young Canadian who is ex TAXI and also worked with Greg at Mo Mo for a number of years, is a true Malouf protégé whose command of the cuisine is exceptional.

“My training is Classical French Eric says, but I was heavily influenced by Greg who inspired me to keep searching. It seemed to be a real epiphany since you can’t always just stumble across inspiration. I would describe us as **modern** Middle Eastern with Lebanese Turkish, Syrian, North African and some Spanish influences”



Lamb Kibbeh is very Lebanese, moulded minced lamb, onion, cracked wheat, spiced and stuffed with pine nuts, then deep fried to create that wonderful crispy shell, served on spiced watercress & yoghurt labneh.



Avocado Fattouche with confit of delicately sealed Salmon, chunks of toasted bread on a blend of diced tomatoes, avocados and cucumbers folded through sumac, lime juice, garlic.. all the good stuff, delicious!

“It’s a **mosaic of cuisines**, says Geoff, an ancient Ottoman culture, still alive today and worth a visit by those searching for inspiration”

Geoff is so confident of the MG appeal, he has invited all industry people to make them selves known when ordering “even if you’re the kitchen hand he laughs, so that we can look after you on your night off”

www.mamaganoush.com.au

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Eastern Health

Fagor have been involved in a number of Eastern health projects across Victoria including the breathtaking new Wantirna Health Precinct. Funded by the Victorian Government to the value of \$30million. Wantirna Health is the first purpose designed and built facility providing palliative care and rehabilitation services in the Eastern Metropolitan region of Melbourne.



The facility is designed as an energy efficient building to ensure sustainable use of our natural resources. The impressive entrance mural is symbolic of the trees on the Dandenong Ranges in the distance, behind the site. Wantirna Health has been systematically designed to maximise energy efficiency, natural ventilation, and water conservation.

Ecologically Sustainable Development (ESD) principles incorporated into the Wantirna Health development include:

- 8 x 45,000lt Water tanks to capture and recycle 8.5 million litres of water per year from the roof for grey water purposes the facilities toilets and showers
- Channelling of rain water from the car park to the garden landscaped areas for irrigation
- Recycled soil and indigenous plants that do not require supplementary watering or fertilizer
- Solar Heating
- Use of environmentally friendly building materials
- Energy efficient lighting including automatic dimming according to light levels and automatically controlled external lighting
- Energy saving sensory light system

Construction works on Wantirna Health progressed rapidly and the building development was completed well within schedule and budget.

The kitchen serves 60 residents as well as a small coffee shop for visitors. **Alison Benson** Facilities Services Manager; has worked for Eastern health for over 5 years and was delighted to be asked to manage the catering at the new site, "it's brand new and very cool, a great place to work" she said.

Tait Simpson, Exec Chef at Wantirna said, "I'm very impressed with the combi oven; it's a really good unit and very straight forward to use. My favourite mode is the low temp steam for fish, which is a soft cooking cycle that's perfect for seafood. I really like the deep fryer too, it cooks very thoroughly and evenly and I'm able to monitor it more easily without overcooking, it's easy to turn on and has a very simple start up system in the automatic ignition, also the Fagor burners are really easy to clean and very powerful"



Monda Lodge Healesville part of Yarra Valley Health Services for Eastern Health also upgraded their kitchen in 2007 with a similar set up as above. **Margaret Hargraves** (Chef) said, "the new combi oven is great, we cook everything from cakes to pasta and roasts, it only takes half the time it used to take, which means I get more done. The dishwasher is really efficient and easy to clean and seems to be able to get almost any amount of dirt off the plates and pans"

Eastern Health are committed to operating energy efficient facilities, likewise Fagor have designed catering equipment with the environment in mind. Partnerships with these common goals are guaranteed success for the future. Sincere thanks again to **Graham Walker** and the team at Maroondah Hospital for their support also.

Hand Made Pastries?

Tucked away in a sleepy suburban street in Melbourne, where cautious locals guard its location zealously, lurks the *patissieur professionnelle* (apologies to the French language purist) passionate about his craft and as detailed as ever, yet trading incognito. This kind of habitat is ideal for his lair, the unassuming shop front with limited parking, a clever façade to mask the world of full scale pastry production going on behind. **Duchess Anne** French Patisserie is luckily for me a short drive on a Saturday morning for fresh Danish Pastries, still crisp and buttery to kick start holiday mode every other weekend.

Gateaux, special occasion cakes using classical recipes and quality pastries such as those pictured here are available from the retail outlet, although additional wholesale business is highly sought after (details below)



Derrick Reuben (MD) has been here for over 6 years and supplies wholesale to many of Melbourne's food outlets such as Peter Rowland Catering, The Brighton Savoy, Café Chinotto at Fed Square etc. His background in accounting and love for fine food was the motivating force behind this business venture.



Michel Colloch is the Pastry Chef (ex Laurent Bakery) assisted by **Peter Christou** both are (like most in the bakery industry) early risers, hard working lads and perfectionists. Pastry work to this standard is definitely worth a mention

Pastry and bread making is one of the oldest crafts known to mankind but the French are solely responsible for the structure and development of the industry as we know it today. Even as far back as 1268 *oubleyeurs* as they were once known, had set wages, apprenticeships and even fines imposed when those high standards were compromised? *Vive La France!*

Ph: 03 9555 1016
Fax: 03 9555 1028

25 Bernard St
Cheltenham Vic

Stolen Coffee Machine

You may have been offered a beautiful new coffee machine at a too-good-to-be-true price? If so, it may belong to one of our dealers? This brand new San Remo "Amalfi" 2 group automatic Espresso machine was stolen from a showroom in October last year.

 **SANREMO**



Have you recently acquired this coffee machine?

Serial Number
20019

The Amalfi is similar to the Capri except it has a much higher group head clearance to enable large containers to fit under, this also makes it easy to recognise and may be the only RED version in Victoria?

The thieves may have sold it or will require coffee beans or a service technician at some stage?

If you have any information please contact Dennis Balmer on 0408 392 744 or the Boroondara Police on (03) 8851 1111

The principle of upsetting the right people

A person's success will always be inhibited if he or she tries to please all of the people all of the time.

Do not try to avoid upsetting people; just make sure that you are upsetting the **right ones**. If the kind, loving, responsible, and honest people are upset with you, then you had better look at the choices you are making.

But if the controlling, hot and cold, irresponsible or manipulative people are upset with you, then take courage!

Dr. Henry Cloud

www.fagor.com.au

