

# The Fagor Report 04

*Catering Equipment News* *Winter*

## Restaurant Vue De Monde

Presenting gastronomic delights of surreal standards, Vue De Monde opened its doors in May 2000 and was awarded its first Chefs hat after only 6 weeks in business by the Age Good Food Guide.



Chef, Owner and Master Shannon Bennett set out to "provide one of Melbourne's finest dining experiences, equalling the quality of the best French restaurants"

He has truly succeeded and I have to concede this was unquestionably one of the most impressive and technically brilliant meals I have ever enjoyed.

I would equal Shannon to a defiant explorer, upon returning from an exotic location now communicates to his clients the wonder of food in a fresh light. His creations challenged the boundaries of our imagination and at times left us staring into eternity, bewildered and nodding in disbelief, we were simply stunned into silence and our conversation ceased.

We chose the Gourmand Menu and entrusted ourselves to Shannon completely, this was a rewarding choice. The following photographs will tell a story that words cannot...



Stunningly presented Tartare of Kingfish & Tuna topped with a quail egg, served with Sauce Gribiche and highlighted by Sc. Vert droplets of almost mechanical precision.



Blue Swimmer Crab Omelette served with an aerated crab veloute and symmetrically seared moist scallops. Beautifully sweet with a strong flavour of fresh herbs, a finely textured omelette and salted pan pressed parsley.



Ferron Arborio risotto infused with Cepas. These mushrooms were actually sourced from Bordeaux and sautéed with fresh garlic. A mushroom cappuccino and dried mushroom powder were added for presentation.

One of my partners John, described the very intense mushroom flavour as "earthy VERY EARTHY" because it had such strength that it lingered on our palettes for nearly 10 mins after we had finished, I can still taste it!



This Spanish inspired confit tomato tart was partnered by a classical Almond Gazpacho Sorbet, a Tempura battered Ortiz Anchovy and crispy fried Sage & herb oil.

The bright green Sage oil sets off the tomato wonderfully in the photo and the small jug (at top right) contained the most electric Chilled Tomato Consommé, which was made using tomatoes blended out with garlic and fresh basil, flavoured with Tabasco, salt & pepper and was nothing short of an optical illusion because of its water like clarity and intense tomato flavour, the whole dish had a genuinely Mediterranean feel.



Roast Crown of Wild Hare with Truffle Mousse and served with Pithivier of confit braised leg meat winter veg and Cepas mushroom essence.

This combination of flavours was described as "like opening a Christmas Present" and the presentation was a work of art. These are just a sample of the wonderland of incredible meals for the more discerning food connoisseur available at Vue De Monde,



## Maitz Hotel Uses Fagor

Don't be deceived by the simple though not traditional pub exterior, the cool blue facade is only a hint of the funky feel oozing from within.



Fully renovated and loaded with style is Maitz Hotel (formerly Royal Mail Hotel) on Spencer St.

Owners Rob & Danni Platt also ran the Café Hotel on Victoria St for 6 years, building it up to a profitable business with Rob's real focus being on the standard of



Rob has brought his broad food experience into play with what's on offer at Maitz where pub grub reaches new heights in this modern and casual atmosphere flooded with natural light

Maitz is a veritable "Tardis" of Doctor Who fame, with funky colours, cool chairs, natural light and an even funkier floor; it really feels more like a restaurant than a pub or bar, it's a good place to chill out.

While boasting about the quality of their coffee, Rob says "it's really all about keeping everything consistent especially coffee and we have all our staff trained, even our casuals, by professional Brewsters. The idea is that we are all able to make a good product every time and hopefully this will bring our people back for more"



I shared a lunch there recently and chose the Peppered Kangaroo Sirloin served rare, very tender and had a strong game taste and smell, it was almost as tender as my fish from the sample I stole, on a generous platform of Iman Byaldi, an Indian Ratatouille of onion & egg plant, this complimented the roo very well. A perfect choice for those watching their weight!



Teppenyaki marinated slice of Marlin fillet, served over a bed of Japanese Soba noodle salad with a light soy ponzu dressing, fresh coriander and both lemon and lime wedges

Rob recommends Fagor equipment as easy to use and clean, He says "the fridge holds products at about 3° C and the doors are great because they are protected by the bench top, some door seals get dirty easily and need regular cleaning which causes them to deteriorate" "The dishwasher works well and the cooking range is great with a common front panel and joining strips. These really do make cleaning a lot easier"



Gas & Electric Combi Ovens, Ranges, Fridges, Steam Kettles, Pasta Cookers, Deep Fryers, Griddles, Char Grills, Bain Maries, Bratt Pans & Dishwashers

## **Other Happy Fagor Users**

**The Hallam Nursing Home** had a welcome upgrade to their humble kitchen with the addition of a new Fagor 10 Tray Combi Oven and 4 burner cooking range with oven.

I spoke to Neil Jenkins, Principal of the Nursing home group, who also runs RESIFOOD CATERING Pty Ltd.

“We have three sites, Hallam, Bon Beach & Millwood in Doncaster East, and as part of our upgrade we wanted to reduce our labour and servicing costs. By introducing a Fagor Combi Oven we have been able to produce more food and turn it over quicker, this makes the kitchen much more efficient. I have also found that if you want to keep good staff, you need to use good equipment”

“We chose Fagor after researching the market, comparing prices and features and found this brand to be very competitive on price while offering great value for money”

Some of the problems they were experiencing ranged from poor production times to back strain and regular breakdowns on the existing and outdated equipment. These items were removed to make way for the new units.

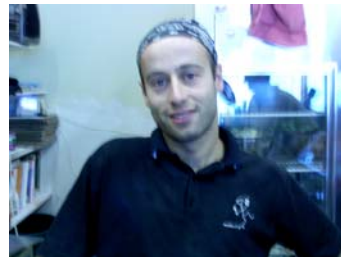
Claudette pictured below was delighted with the speed and finish of her freshly baked scones. The operating height of the unit now minimises back stress when loading / unloading the products.

Claudette can be contacted on 9703 2322 by way of reference.



**Jeremy Klein** added a Fagor Combi Oven and stock pot stove to His production kitchen recently to keep up with the huge increase in business Jeremy has experienced over the last 12 months.

Klein's specialise in low fat, preservative free foods. These are cooked, packaged and then snap frozen using an Irinox Blast Chiller.



**Klein's Gourmet Foods**

19 Glen Eira Road  
St Kilda East

Ph 9528-1200  
FX 9528-1300

9 - 6 Mon- Friday

Jeremy added “We target the home meal replacement market with our range of soups and main courses, there is no need to use any powders or cubes, it's just all fresh and natural produce, ready to thaw out and re-heat for dinner”

As a new Combi Oven user Jeremy was amazed at the versatility of the unit, like the fast heat up time and the delicate cooking process for softer vegetables.

“One real advantage to us is to be able to cook our diced potatoes on steam mode without the crushing normally associated with boiling and straining, as you can imagine they are much easier to prepare raw and then cook later”

“We also use a lot of expensive Kosher meats and have been able to reduce our shrinkage considerably when roasting”

“We make a lot of stocks and the low stock pot stove is perfect for our 120 litre stock pot, it gives us so much more space on the stove and reduces the risk of injury when draining”

