

THE DISH

The inside word on what's new in food

TOP CHEF

New Zealander Peter Gunn, competing this week in Italy for the title of S. Pellegrino Young Chef 2015, has also been nominated as Young Chef of the Year in his adopted hometown of Melbourne. Gunn, profiled in *Viva* recently, is on the shortlist for the *Age Good Food Guide* award, which will be announced in September. The sous chef at award-winning Attica, who also has his own pop-up restaurant, called Ides, hopes to visit Auckland in August for a pop-up appearance at Orphans Kitchen — chef

Tom Hishon invited him after being a fellow S. Pellegrino Pacific area finalist.

Splash out...

on an Art of Living

Weekend at Taupo's Huka Lodge. Along with decadent five-course dinners and full country breakfasts, complimentary experiences will include a fragrance workshop from World Beauty and the chance to test drive Aston Martin's luxurious sports cars. From \$795+GST a night, July 31-August 1, see hukalodge.co.nz

MENU PICKS

Our favourite must-try dishes right now ...

- I've been frequenting **Epolito's** for years, they've recently moved into my local Grey Lynn shops, which means I can enjoy the East Side pizza with artichoke, lemon and parmesan anytime. Vegetables never tasted so good. — **Guy Coombes**
- Although they sound over-the-top, the waffles at **Ethos** in New Lynn, which have chocolate sauce, maple syrup, home-made ricotta and poached pears, are nothing but delicious. — **Jessica Beresford**
- I'm obsessed with black rice pudding and have tried to make it at home many times but am always left disappointed. Several places offer a variation now but the **L'Oeuf** rendition, with lychees and salted coconut cream is the best in town. — **Rebecca Wadey**