

Under the Grill: Sydney-based French chef Guillaume Brahimi

Last updated 09:34, September 1 2016



Acclaimed French-born, Sydney-based chef Guillaume Brahimi

Guillaume Brahimi is an acclaimed French-born chef who trained under the legendary Joel Robuchon before moving to Australia in the 1990s. He now owns the two-hatted Sydney fine-dining restaurant Guillaume Paddington, as well as the three Bistro Guillaume eateries in Sydney, Melbourne and Perth. Brahimi is coming to New Zealand to share his talents at a very special dinner at Huka Lodge on October 1. Hosted by Clive Paton and Phyll Pattie, the founders of celebrated Martinborough vineyard Ata Rangi, the [Ata Rangi Big Red Dinner](#) will showcase the winery's 2013 releases – the Juliet Syrah, Célèbre and signature Pinot Noir. Brahimi will be cooking a fabulous feast to complement these very special wines.

What's your guilty food pleasure (i.e. something you would rather not admit to liking)?

I'm not ashamed to admit it – butter is definitely my main guilty pleasure and a staple in most French dishes. My travel treat is a room service Kit Kat.

What's the weirdest thing you've ever eaten and where?

Back in 2000 I travelled to Arnhem Land in Australia's Northern Territory and tried witchetty grubs. I didn't hate them, but I'm happy not to eat them ever again.

Are there any foods you hate or anything you just can't bring yourself to eat?

I try to avoid processed foods and stick with eating quality fresh produce. I don't think I could ever bring myself to eat crocodile either.

If you had to eat only one culture's cuisine for the rest of your life, what would it be and why?

For me it's all about eating great, seasonal produce that is sourced locally.

What's been your most embarrassing cooking moment?

When we were shooting the recipes for my first book, *Food for Friends*, I overcooked one of the beef dishes and we couldn't start again due to the location, so I had to work with what I could and style it so you couldn't tell. Luckily it turned out pretty well in the book – phew!

What's your favourite kitchen gadget?

Sharp knives followed by a Tefal Heritage Grill Pan.

What food did you detest as a child but love now?

I never liked fish growing up. I just didn't like the taste, however now I have it for lunch nearly every day.

If you were a vegetable, what would you be and why?

White asparagus – because they represent my favourite season, spring.

- Cuisine