

Cuisine

food, wine & good living

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THE ITALIAN ISSUE

ULTIMATE PASTAS,
HEARTY SOUPS
& MOREISH
MEATBALLS

HOLY FAGIOLI!
BEST AUTUMNAL
BEAN DISHES

WISH
you were
HERE

PRONTO!
MIDWEEK
ITALIAN

**SOUTHERN
HOSPITALITY**
EATING IN
CAMPANIA



Pappardelle al radicchio, pancetta & gorgonzola, Piazza Garibaldi, nord Italia

**GUSTO
RUSTICO**
SEAN CONNOLLY'S
NEW RESTAURANT

FOOD LOVERS' WAIKATO + CHAMPION CHARDS



05





THE BAY GOES MEXI



Left: Mamacita's Nick Neilson, Liv Reynolds and Clint Toomer
Above: cocktails at Mexi Mama

◀ The Hawke's Bay dining scene has welcomed two new Mexican eateries: Napier's Mexi Mama and Mamacita in Havelock North. The abundance of fresh seafood in the region convinced Mexi Mama's Miami-born consulting chef Grace Ramirez that authentic coastal cuisine should be the focus – think octopus tacos with habanero oil. Mamacita was set up by Hawke's Bay native Liv Reynolds, who wanted to recreate the vibrant atmosphere and authentic cuisine she'd experienced at Mexican restaurants overseas, using top-quality local produce. As well as its big seafood focus, Mamacita shares with Mexi Mama a buzzing atmosphere and a top-notch margarita menu. meximama.co.nz; mamacita.co.nz

DIARY DATES

APRIL

25-26 ITALIAN OPERA WEEKEND

Italian music recitals from Deborah Wai Kapohe and emerging NZ Opera School artists paired with food from top Sydney-based guest chef Stefano Manfredi.

hukalodge.co.nz

MAY

3-4 THE CHOCOLATE AND COFFEE SHOW

This new show dedicated to celebrating chocolate and coffee in all their forms is to be held at the Cloud on Auckland's waterfront.

chocolatecoffeeshow.co.nz

9-11 THE FOOD SHOW WELLINGTON

Sample new food and wine products and see guest chefs including Ray McVinnie and Martin Bosley at Westpac Stadium.

foodshow.co.nz

15-18 NOOSA

INTERNATIONAL FOOD & WINE FESTIVAL

There's everything from lavish dinners to fun cooking classes at this great festival.

noosafoodandwine.com.au

JUNE

6-29 WINTER FAWC

Hawke's Bay's winter Food and Wine Classic festival promises lots of exciting wine and food.

fawc.co.nz

7-8 MANAWATU WINE & FOOD FESTIVAL

Food, wine and guest chefs at the Awapuni Racing & Function Centre.

mwff.co.nz

20 RONALD McDONALD HOUSE SUPPER CLUB

Simultaneous dinner parties at top Christchurch eateries to raise funds.

rmhsi.org.nz



LONELY PLANET'S **THE WORLD'S BEST SPICY FOOD** IS A FASCINATING READ FOR FANS OF ALL THINGS FIERY, WITH PROFILES (INCLUDING RECIPES) ON 100 EYE-WATERING DISHES. SEE [CUISINE.CO.NZ](http://cuisine.co.nz) FOR AN EXTRACT FEATURING **LAKSA LEMAK**, THE SOUTH EAST ASIAN SPICY NOODLE SOUP.



UNDER THE GRILL

STEFANO MANFREDI has been an instrumental figure in the Sydney dining scene for 30 years. His current restaurants are Balla at The Star in Sydney and Manfredis on Bells. Stefano will be cooking at Huka Lodge's Italian Opera Weekend, 24-25 April. hukalodge.co.nz

What's your first food memory? Polenta. My mother would make it often. It used to be the bread of the poor in northern Italy.

What would be your ideal dinner party menu? Salumi, pickles, pumpkin tortelli, risotto with fresh porcini, polenta with duck salmi, Taleggio and gorgonzola, panettone with cherries and mascarpone, lattughe [traditional Italian pastries] and espresso to finish.

Who would be your dream dinner guests? Marilyn Manson, Lucretius, Suzanne Vega, Peter Robb, Erik Satie, Caravaggio, Polly Jean Harvey, TLC, Dante, Bob Dylan, Fabrizio de André, Enrico Caruso, Richard D James,

Joni Mitchell, Kate Pierson and Cindy Wilson.

What would be your death-row dinner? A huge plate of mother's pumpkin tortelli with burnt butter and parmesan with a bottle of Graci "1000" Nerello Mascalese (so called because the grapes are grown at over 1000 metres up the slopes of Sicily's volcano, Mt Etna).

What's your pick of food destinations and why? My fascination with the southern regions of Italy has only increased over the years. Sicily is unbelievably rich and has so much that is as yet undiscovered. It has its own chocolate tradition, based in the town of Modica, which is close to that of chocolate's roots in the Americas, rather

than the Swiss method. Sicily's wines have improved in quality to the point that they feature on the best tables and lists in the world. **What's the worst food crime?** There are so many. *My Kitchen Rules*, pineapple on pizza, drinking a caffè latte after lunch or dinner. I could go on, but if you enjoy these things, then don't let someone else tell you otherwise. **Do you have any food heroes?** Gualtiero Marchesi [considered to be the founder of modern Italian cuisine], my mother and my grandmother. **What's coming next in the food world?** Bloggers and more bloggers by the millions. **Why did the chicken cross the road?** Because the food critic said so.