





CHEFS WHO SHARE

Now in its 3rd year, the Chefs who Share event brought together some of South Africa's top chefs and sommeliers to cook, pair and serve for a cause.

Chefs photographed by Fiona Macpherson
Dishes photographed by Melissa Delpont

This year's event, a decadent gala dinner, took place in September in Cape Town's City Hall and 252 guests were treated to a culinary feast. The 14 chefs were paired off and each team had a top sommelier to perfectly pair wine with each course. The event was created by Barbara Lenhard in 2013 to raise funds for youth development in South Africa. Together with ongoing presenting partner Mercedes-Benz and associate sponsors Deutsche Bank, Swiss International Airlines and Bulgari, Barbara and her team set the stakes high to ensure that this year's gala once again exceeded all expectations.

An exciting new addition to this year's event was the 'Young Chef Award', a once in a lifetime opportunity for South Africa's up and coming chefs to join their culinary idols at Chefs who share. Following an

elimination process, seven young chefs from around South Africa were invited to cook at the glamorous event with their



experienced peers. The ultimate award – a trip to Europe to cook in a Michelin-

starred restaurant and experience two days in Champagne, was presented to the most promising young chef on the night. This year's winner was Grootbos' Jamie-Lee Saunders.

All of the proceeds raised on the night, from ticket sales and an auction, went to MAD Leadership Foundation and the Laureus Sport for Good Foundation. In the last two years, the event raised close to R4 million for this good cause. Chefs who Share's ongoing 'Veggie Box Initiative' meanwhile offers further support to the local community. The initiative provides nutritious food to children, educates about healthy meals and helps in developing sustainable vegetable gardens in underprivileged areas.

For more information, visit
www.chefswhoshare.com

COVER FEATURE



THE TEAMS OF CHEFS AND
SOMMELIERS:

Team 1

- Christo Pretorius, Azure at The Twelve Apostles Hotel and Spa
- Virgil Kahn, Indochine at Delaire Graff
- Gregory Mutambe, Head Sommelier at The Twelve Apostles Hotel and Spa

Team 2

- Malika van Reenen, Signal at Cape Grace
- Grégory Czarnecki, Waterkloof Estate Restaurant
- Neil Grant, ex-Sommelier Rust en Vrede, owner of Burrata, Bocca and Open Door restaurants

Team 3

- Rudi Liebenberg, Planet Restaurant at Belmond Mount Nelson
- Marthinus Ferreira, DW Eleven-13
- Pearl Oliver, Sommelier, Planet Restaurant at Belmond Mount Nelson

Team 4

- Michelle Theron, Pierneef à La Motte
- Bertus Basson, Overture Restaurant
- Manuel Cabello, Head Sommelier, Ellerman House

Team 5

- Garth Almazan, Catharina's at Steenberg
- Darren Badenhorst, The Restaurant at Grande Provence
- Higgo Jacobs, independent wine consultant

Team 6

- Scot Kirton, La Colombe, Silvermist Wine Estate
- Chantel Dartnall, Mosaic at The Orient Boutique Hotel
- Germain Lehodey, Sommelier at Mosaic at The Orient Boutique Hotel

Team 7

- Chris Erasmus, Foliage
- Jürgen Schneider, Springfontein Eats at Springfontein Wine Estate
- Joakim Blackadder, Portfolio Manager at Vinovation



Previous Page,

top: Spilt yoghurt by
Chantel Dartnall and
Christiaan Campbell

Previous Page,

bottom: Prawn
samosa, pickled fish,
cucumber mousse,
curried apricot pickle –
by Chris Erasmus and
Malika van Reenen.

Opposite Page: Spring
Flowers - salmon trout,
marron, horseradish
mousse, quail egg – by
Christiaan Campbell
and Chantel Dartnall.

This page: Spring
Sunshine - Karoo
lamb, quail,
waterblommetjies,
Farmer Eric's carrots –
by Christiaan Campbell
and Chantel Dartnall.