

MEET THE MASTER

Former Chef of the Year Arnold Tanzer now judges some of the most prestigious food competitions in the world, runs his own catering company and fell into TV as the Culinary Producer for *MasterChef SA*



What made you become a chef? Hunger!

What was the best meal you've ever had? Spaghetti aglio olio e pepperoncino. My wife Marion ordered it on our first date and that's when I knew I'd love her forever.

As Culinary Producer, what surprised you most about the job? The washing up!

Being a chef can be stressful.

What's it like adding TV and amateur contestants into the mix?

As in the hospitality industry, there are tight deadlines, budgets and pressure to deliver. And, like working in a restaurant, you only get "one take" to get it right.

Organisation and flexibility help.

How do you know if you can handle the heat? You don't. Professional kitchens are notoriously unpleasant work environments, what with heat, stress and anti-social working hours. But once you love it, there's no going back.

How top secret are the results and challenges? Totally – even the lovely Marion knows nothing. Like all other M-Net viewers, she has to wait to see the show.

Best tip for wannabe contestants in 2014? If you copy food you think will impress the judges, you'll fail. Stay true to yourself.

– DANIELLA RENZON



HOT BEANS

Winning the annual North East Regional Barista Competition and serving Counter Culture coffee beans may be two great reasons to drink coffee at Everyman Espresso in New York. The owner, Sam, runs his two stores in the city as festive neighbourhood joints, inviting in dogs, coffee connoisseurs and even Philistine enthusiasts.

☒ www.everymanespresso.com

– DANIEL SCHEFFLER



LIQUID GOLD

Head to Jo'burg's Sandton Convention Centre from 26-28 June for the **Fine Brandy Fusion** event. Expect superb brandy, fancy cocktails (and cocktail-making competitions), boutique stands, burlesque dancers, master classes and exciting new product launches. Tickets cost R195 at

☒ www.computicket.com or at the door. ☒ www.brandyfusion.co.za

KITCHEN COOL

We love the bright Siliconezone collection of innovative silicone kitchen tools, gadgets, utensils and baking goodies. Silicone's a great culinary tool as it can withstand extremely high temperatures (and is toxic-free to humans). Stock up at Kitchen Passion stores or ☒ www.siliconezone.com

