



PRIDE & PRODUCE

Four acclaimed chefs combine local produce and Harvey Norman® appliances to create sublime dishes.

ILVE 900mm Teppanyaki
Freestanding Cooker
\$5,499 (P90FWMP/I).



CHEF'S CHOICE:
SOMERSET HERITAGE PRODUCE
somersetheritageproduce.com

Earthly DELIGHTS

Plant-based dishes
are front of mind for
this acclaimed chef.

Embla head chef Dave Verheul says the future is filled with menus abundant in varied, nutritious vegetables. "I firmly believe it's the way forward, we're flipping around the way we eat protein, vegetables and grains," he says. Coming from such a well-respected chef, it might be wise to watch this space. Dave's first jobs out of university were at Gordon Ramsay's Savoy Grill and Heston Blumenthal's The Fat Duck in the UK, the latter of which, he says, was an especially eye-opening experience. "They were the number one restaurant in the world, yet they were so personable. It changed the way I thought about what was possible in this industry." Dave then worked at Sydney's hatted Bentley restaurant, and Matterhorn in his native New Zealand, before settling in Melbourne. Now at the helm of Embla, Dave places premium vegetables in the spotlight, as he has done with the dish pictured. He sourced the fennel from Somerset Heritage Produce, which he chooses to work with for the superior quality. "The owner is passionate, the food is organic and they have excellent produce. Their fennel is perfect right now, the cool weather makes it really sweet," he says. "In this recipe, the cream gives a bit of fat for the fennel to cook through, and chamomile, lemon and fennel are so fragrant and delicious together."



Precise humidity control is key when refrigerating vegetables. A cool, dry fridge keeps produce **crisper and fresher for longer.**



DAVE VERHEUL

Embla
Melbourne, Vic
EMBLA.COM.AU

PICK OF THE DAY

Fennel, rosemary
& chamomile gratin

For the recipe, visit
HN.COM.AU/PRIDEANDPRODUCE



SAMSUNG FAMILY HUB 634L FLAT DOOR FRENCH DOOR FRIDGE \$5,499 (SRF630BFH2)

With advanced cooling technology, and a 21.5-inch LED touchscreen that lets you do everything from order groceries to stream TV, the Samsung Family Hub refrigerator is as smart as it is chic. Voice-activated controls quickly adjust settings, make shopping lists and more, while food reminders help to minimise wastage. You can even check the contents of your fridge via your smartphone or by voice control.



CHEF'S CHOICE:
BANYARD GAME BIRDS
visit darlingdowns.com.au/listing/banyard-game-birds

Game CHANGER

This visionary chef layers flavours that unfold on the palette.

After first entering the kitchen at 15 as a way to escape school, Ben Williamson realised that for him, this was much more than just a job. Now, he's executive chef at Brisbane's hatted Gerard's Bistro, and the accolades and applause for his work are pouring in. Gerard's creates modern, Middle Eastern-accented cuisine, which Ben mastered while living in Bahrain for five years, working and travelling throughout the broader region. When he returned, he became determined to share what he'd learned. "It was an incredible experience. I discovered a longing to explore the flavour memories of those times," he says. Ben took on coveted positions at Brisbane's Cha Cha Char, 1889 Enoteca and Urbane, before taking the helm at Gerard's in 2012. In the dish pictured, Ben combines complex Middle Eastern flavours with premium quail from Queensland's Banyard Game Birds. He says his close connection with owners Clive and Erika Wylie creates a better understanding of both farming practices and restaurant needs. "Their willingness to work on experimental products and techniques results in some of the most excellent, plump and sweet quail the country has to offer. Coated in parsnip glaze and roasted with a sauce of their own juices and burnt almond oil, they're simply sublime."



An extra-wide oven means simplicity when cooking for a crowd, while consistency is vital for achieving an expert-level feast.



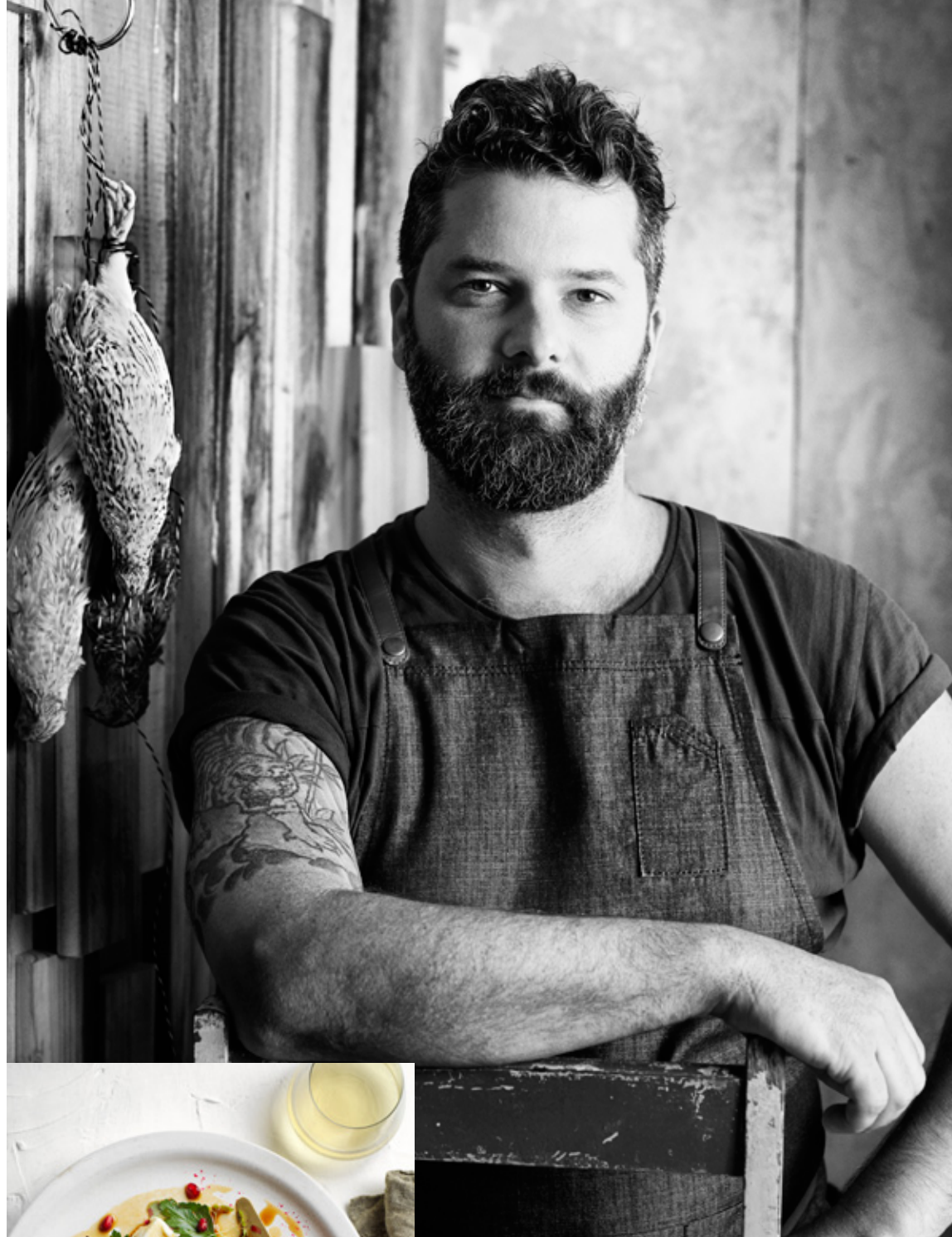
BEN WILLIAMSON

Gerard's Bistro
Fortitude Valley, Qld
GERARDSBISTRO.COM.AU

ROAST OF THE DAY

Roasted king quail, parsnip glaze and burnt almond oil

For the recipe, visit
HN.COM.AU/PRIDEANDPRODUCE



ILVE 900mm Teppanyaki Freestanding Cooker
\$5,499 (P90FWMP/I).
1 Serve restaurant-quality teppanyaki at home with the stainless steel teppanyaki hotplate that comes with the ILVE 900mm Freestanding Cooker. With 10 functions, a 110-litre oven and five-burner stovetop, including a wok burner, you'll dish up maximum impact with minimum effort.



CHEF'S CHOICE:
MURRAY GOLD
murraygold.fish

Pond TO PLATE

Originality is the key to culinary success for this worldly chef.

At Bistro Rex in Sydney's Potts Point, Michelle Powell is disrupting common perceptions of French cuisine by showing just how vibrant and delicate it can be. Upending the status quo is something Michelle learned under Neil Perry at Spice Temple in Sydney and Melbourne, where she worked in both front- and back-of-house after completing her apprenticeship. Michelle says gaining experience under one of Australia's most influential and iconic chefs was invaluable, and the only thing that could get her to leave was the offer of travelling the globe as the personal chef of a family based in Europe. After spending five years living in Greece, Switzerland and London, and exploring the far reaches of the world, Michelle returned to Sydney and opened Bistro Rex with co-chef Jo Ward and a line-up of local hospitality luminaries. "We all share the philosophy of excellent food and service being provided together in harmony," she says. For the dish pictured, Michelle applies the Bistro Rex treatment to Murray Gold cod, which she chose for its sweet, white flesh that's approachable and therefore ideal for restaurant menus. "I've matched the delicate flavours of the freshwater cod with a taste of the sea with the vongole. It's a French-inspired dish, and the combination of French vermouth, toasted ginger, leeks, chervil and green shallots is surprisingly light and fresh."



Steam ovens protect the integrity of delicate ingredients such as fish, and they're perfect for health-conscious home cooks.



MICHELLE POWELL

Bistro Rex
Potts Point, NSW
BISTROREX.COM.AU

CATCH OF THE DAY

Steamed cod, charred pencil leeks, cockles and karkalla

For the recipe, visit
[HN.COM.AU/PRIDEANDPRODUCE](https://www.hn.com.au/prideandproduce)



NEFF 600MM PYROLYTIC SLIDE & HIDE VARIOSTEAM OVEN \$5,299 (B58VT68N0B). Compact yet practical, the NEFF Pyrolytic Slide & Hide Variosteam oven is packed with features. The pyrolytic function allows easy cleaning, while the slide-and-hide door is a clever safety feature for small kitchens with high foot traffic. CircoTherm technology speeds up cook times, while Variosteam ensures food will never dry out.

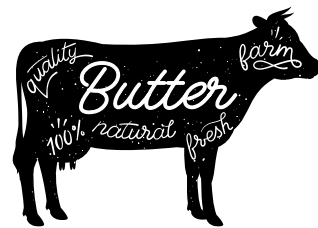


CHEF'S CHOICE:
KING VALLEY DAIRY
kingvalleydairy.com.au

Creamy & CULTURED

A farm-fresh philosophy serves this accomplished chef.

Jo Barrett's star has been on the rise for years. On the way to becoming co-executive chef at the Yarra Valley's Oakridge restaurant, she mastered her craft in the esteemed kitchens of Tivoli Road Bakery, MoVida and Long Short Café. She's regularly featured on *Masterchef*, a state judge for the *delicious* Produce Awards, and has worked at Joost Bakker's zero-waste café, Brothl, and the crowd-funded Stanley Street Merchants. Now, with the reins at Oakridge firmly in hand, she's excelling at leading a kitchen that's ruled by the seasons and the harvest of their on-site farm. "The first thing I do when putting together a recipe is think about the seasons," Jo says. "This is where all cooking should start. If you begin with beautiful produce, half the work is already done for you." One of Jo's favourite producers to work with is King Valley Dairy. She selected its cultured butter for the pictured dish as it's one of her go-to ingredients at work, and at home. "It's consistent, they follow a similar ethos in production as I do in cooking, and, most importantly, it's delicious," she says. In the dish, the cultured butter highlights the citrus notes in the parfait and granita. "The flavours are bright and zingy, and the funk of the lacto-fermentation in the butter enhances the middles tones of citrus and coats your mouth so you taste everything."



To create smooth, restaurant-quality purees, a powerful, high-speed blender is an essential appliance to have in your home.



JO BARRETT

Oakridge
Yarra Valley, Vic
OAKRIDGEWINES.COM.AU

DESSERT OF THE DAY

Vanilla & whole orange parfait,
butter crumble and mandarin granita

For the recipe, visit
HN.COM.AU/PRIDEANDPRODUCE

SUNBEAM HIGH PERFORMANCE POWER BLENDER \$499 (PB9000).

With an unbreakable two-litre Duralite jug and stainless steel blades, the Sunbeam Cafe Series Blender is as versatile and tough. From smoothies and salad dressings to crushing ice and nuts, this blender handles it all thanks to fully customisable settings for a blending strength suited to whatever you are creating.





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(limited spaces)



You're invited to an exclusive event

PRIDE & PRODUCE

HOSTED BY MATT PRESTON

Enjoy the best regional produce prepared by an acclaimed chef in our state-of-the-art **Harvey Norman®** kitchens. This event includes a cooking demonstration plus a three-course meal served with a selection of wines.

SYDNEY



MICHELLE POWELL
Bistro Rex

Revolutionising timeless French cuisine for contemporary palates at Bistro Rex, Michelle is one of Sydney's most innovative and esteemed star chefs.

WHERE

Harvey Norman@Domayne
84 O'Riordan St, Alexandria, NSW

WHEN

7pm, Tuesday,
September 4, 2018

PRICE

\$75 plus booking fee, includes
three-course meal served with wine

BOOK

Visit: hnproduce.floktu.com

MELBOURNE



DAVE VERHEUL
Embla

Renowned for developing inspired dishes with a focus on vegetables, Dave has become synonymous with Melbourne's outstanding dining scene.

WHERE

• Harvey Norman
• 699 Warrigal Rd, Chadstone, VIC

WHEN

• 7pm, Wednesday,
September 5, 2018

PRICE

\$75 plus booking fee, includes
three-course meal served with wine

BOOK

• Visit: hnproduce.floktu.com

FOR ALL EVENT DETAILS, VISIT: HN.COM.AU/PRIDEANDPRODUCE

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