

# Masterchef

## JENNY PARTON



SILENI ESTATES | NEW ZEALAND | HOSTED BY MY HUMBLE HOUSE

The Executive Chef of Sileni Estates, Hawkes Bay, New Zealand, Jenny Parton has been leading the culinary team of this winery since December 2002. Prior to this, she was working as chef de cuisine at the Clearview Estate Winery and Restaurant at Hawkes Bay.

She says she is more comfortable defining her food in terms of broad concepts of style, rather than a set definition, as she is not tied to any one country's style. Rather, she draws upon a myriad of flavours, influences and ingredients in a culinary process that is fluid, vibrant and ever-changing.

Some basic guidelines that she has set for herself include balance in texture and flavour, a vibrant presentation with interesting use of colour and layering, and bold flavour combinations. As she finds Asian seasoning excellent in producing desired results, she regularly uses soy, fish sauce and lime juice in her recipes, and stays well away from fat like butter and cream.

For the Summit, she will present her skills at My Humble House, from 7 to 11 April 2003.

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# Culinary Masterclass

## World Gourmet Summit 2003