

Fresh face

Introducing the food heroes of the future

Simon Street, 24

Restaurant: Chez Laila Cafe
 Restaurant, Hamilton

www.chezlaila.com.au

Food style: Modern cuisine,
 infusing the flavours of different
 cultures.

Foodie hero: Jamie Oliver because
 he was the first chef I read about
 when I was starting out cooking.
 I like his hands-on approach and I
 like his style of cooking.

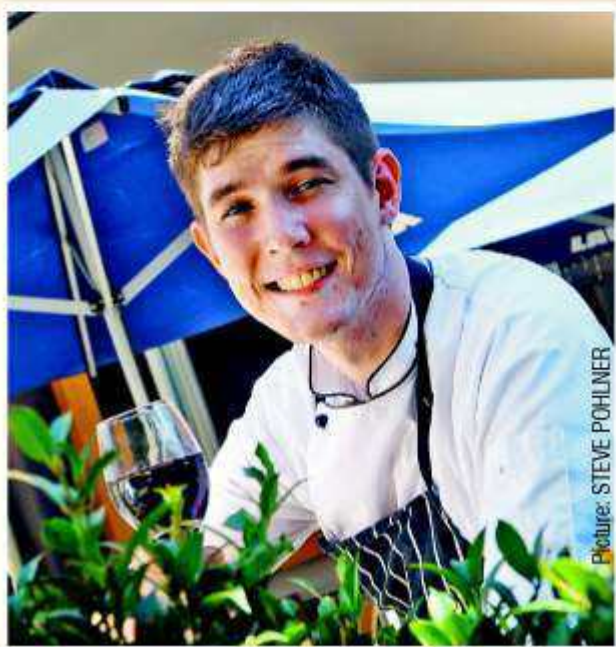
What are you loving right now?
 Lamb – I really enjoy using lamb
 lately, it is the new salmon. We have

two new lamb dishes on the menu
 and they are proving quite popular
 with our guests and patrons.

Best food experience: Cooking a
 dish for someone special that they
 usually wouldn't like but tweaking it
 into a well-enjoyed meal.

What wouldn't you eat? Nothing
 – I am always keen to eat new,
 exciting and sometimes weird
 foods. I may not like everything but
 it has to be tried at least once.

Touch of advice: Do what you love
 and don't be shy to take it to the
 next level.



Gourmet crepe

Serves 4

CREPE BATTER (makes 12)

- 4 eggs
- 1 cup flour
- ½ cup milk
- ½ cup water
- ½ teaspoon salt
- 2 tablespoons melted butter

SAUCE

- 1L milk
- 100g butter
- ½ cup flour

FILLING

- 1 large onion, sliced
- 20g garlic, crushed
- 80g semi dried tomatoes
- 80g shallots, finely sliced
- 1 large avocado, diced
- 80g mushroom, chopped
- 40ml white wine
- 680g chicken
- Cream (if needed)

WHAT YOU DO

- Place all crepe ingredients in a food processor and process until well combined (if you don't have a food processor you can whisk by hand in a large bowl – just pass the mixture through a fine strainer before using). Put aside for one hour before cooking.
- Make a basic bechamel sauce by melting the butter and combining the flour. Add the milk, whisking vigorously. Heat until it thickens and coats the spoon.
- In a flat Teflon pan, place a small amount of the crepe mixture, one at a time, in the pan, turning all around creating a thin layer (remember these are crepes not pancakes so they must be thin). Heat until cooked through. Set aside.
- Cook chicken in a pan until cooked through. Take out, slice into small pieces and reserve on the side.
- In a heavy-bottomed pan, saute onion, garlic and mushroom until tender. Deglaze the pan with a dash of white wine and add the chicken and sauce, Stir well. Make sure you have the desired consistency (you can thin out with cream). At the last minute, add the shallots, tomato and avocado and stir well.
- To serve, place crepe on a plate fill with desired amount of mixture and roll like a log, spoon sauce on the top and serve with a side salad.