



THIS PAGE: Crispy skin Marlborough salmon fillet with mozzarella mash and salsa verde butter from the Foredeck Restaurant at Bay of Many Coves Resort. OPPOSITE, CLOCKWISE FROM TOP LEFT: A chocolatier at Schoc Chocolates in Wellington provides samples to customers; Alpacas roam the hillsides on Waiheke Island; Seared lamb chops with spinach and potatoes from BEC Spa Resort in the Marlborough region; Jill Fraser, owner of Murdoch James Vineyard in Martinborough pours her Pinot Noir for visitors.

FIVE FOR FIVE...A FOOD TOUR OF NEW ZEALAND

NEW ZEALAND, WITH ITS RICH CULTURE, VIBRANT CULINARY OFFERINGS AND BREATHTAKING LANDSCAPES, IS A PLACE WORTHY OF MANY VISITS.

BY CLARE KLEINEDLER PHOTOGRAPHS BY CINDY ELLEN RUSSELL



MUCH IS MADE ABOUT NEW ZEALAND'S WEALTH OF SPECTACULAR SEAFOOD AND LAMB, BUT IT'S STILL NOT EXACTLY KNOWN AS A "FOODIE" COUNTRY TO THE REST OF THE WORLD. Perhaps this is not for lack of evidence, but because, as an island nation in the middle of nowhere, word just doesn't travel very quickly. But no matter; it seems the chefs and food producers here are less interested in worldwide recognition and more focused on pleasing their own palates. There's something innately appealing about this unperturbed approach; it seems the mantra here



is, "Cook it and they will come."

Waiheke Island: Boutique Eats

Like most visitors to the country I fly into Auckland, New Zealand's most populous and well-known city, located on the North Island. But after dropping off my bags at the hotel, I'm on a ferry to what the locals call their "Saturday destination," Waiheke Island, one of more than sixty-five islands located in the Hauraki Gulf. Only a half-hour ferry ride from Auckland, the island has a permanent population of around 8,000 and boasts a myriad of artisan food and

wine producers.

My first stop is to **Te Matuku Bay Oysters**, an oyster retailer and gourmet food shop not too far from the ferry dock. Women dressed in white coats and hairnets shuck oysters by the dozen with complete focus. They graciously allow me to try a few of today's catch, and with a quick slurp I'm in heaven. The white, fleshy, large Pacific oysters are perfectly sweet, with a natural briny flavor but none of the heavy, livery aftertaste of many oysters I've had. "We grow our oysters in baskets, instead of on sticks," says Duana Upchurch, a manager at Te Matuku. "So they've got



more room to grow; we think that it also enhances the flavor."

What Te Matuku Bay and other "mom-and-pop" owned food and wine producers on this small island have in common is a focus on the area's natural resources and a determination to bring out the best in them.

Rangihoua Estate, an olive grove and oil manufacturing plant on Waiheke, is another example of this approach. Owners Anne and Colin Sayles started Rangihoua because they noticed a large number of olive trees at one of the local vineyards. "We asked the owner, 'Why don't you do something with your

olives?'" says Anne. "And he said, 'Why don't you?'" With that, her husband was off to a trade fair in Bologna to buy an olive press.

The oil here is shockingly different from what I'm used to, but in a good way. It's incredibly grassy and green, with a sharp leading flavor that eventually melts into a buttery richness. I imagine it would be fantastic drizzled on an oily fish like mackerel or sardines, and would add a nice punch to grilled vegetables. "We like to say that our oils are really intense...fresh and green, just like New Zealand," says Anne. It seems to be catching on; the Sayles have picked up several gold medals at the annual Los Angeles County Fair international olive oil competitions.

Logically, I next visit the winery where Anne originally got her olives, **Stonyridge Vineyard**. This boutique vineyard is only twenty-five acres, yet produces some of the richest reds in New Zealand. Its signature wine, Larose, is very fruit-forward and complex, with heavy plum and berry notes and an intense, dark color. For such a serious wine, its maker is the complete opposite. Steve White, who bounces in just as I'm enjoying a glass of Larose with a lush truffled duck parfait at the winery's café, has just returned from Burning Man (yes, the one in the Nevada desert).

With a childlike gleam in his eyes and a never-ending grin, White—who used to race yachts around the world—chose the wine business because of his passion for life. "Wine is romantic and spiritual. It's also artistic. Most farming is about cropping; we're actually farming for flavors," he says.

Rotorua: Native Heritage

Back on the mainland, I drive through the gently sloping hillsides punctuated by flat verdant fields, and it's easy to see why so many visitors are taken with the sheer greenery of New Zealand. I'm heading south of Auckland to Rotorua,

and although the scenery doesn't change for much of the three-hour drive, it never gets old. Sheep and cattle graze on fertile grass and it's clear that they, too, enjoy the good life here.

But a few miles outside of Rotorua, the spell is broken by the strong smell of sulfur. The town is famous for its Maori culture (the Maori are the indigenous people of New Zealand who migrated from Polynesia beginning around the eleventh century) and because it sits on top of active geothermal hot springs. Big puffs of steam rise from the ground in various locations around town and tourists flock to see the "Thermal Village" of Whakarewarewa, a small cluster of houses that are built on top of the most active hot springs in the area. Though visitors can tour the village, the Maori families who have earned the right to this land actually live in the homes here. They use the hot springs for everything from cooking to bathing; none of the homes in the village have hot running water.

I meet with Boxer Smith, a Maori fishing guide who lives in Whakarewarewa, who takes me out on his small boat for a morning fishing trip on Lake Rotorua. As in many cultures, the gathering and preparation of food plays an important role to Maoris, and I feel lucky to be a part of this basic yet holy custom. As a light rain falls on the lake, Smith prays for a good catch. "We want to keep the Lord on our side, eh?" he says, with a smile. After a few hours, the Lord shows some mercy and grants us three rainbow trout.

Back at the village, Smith guts and prepares the fish simply with some salt, pepper, garlic and lemon slices. He wraps it up with aluminum foil and cheesecloth, and lowers the fish into one of the underground steam boxes in the cooking area of the village. He's also prepared a traditional Maori *hangi*, a meal of chicken, beef, potatoes, carrots, cabbage and bread stuffing that is cooked



THIS PAGE, FROM TOP: Winemaker Summer Bell takes a breather in the cellar at Stonyridge Vineyard; A beer tasting sampler at Mac's Shed 22 Brewery in Wellington. OPPOSITE, FROM LEFT: A fishmonger shows off a giant native crayfish at Moore Wilson Fresh in Wellington; Mojo Coffee Cartel serves up beautiful espressos and a variety of baked goods.

underground with either steam or heat from a fire. The *hangi* has been steaming most of the day, and the fish takes about thirty minutes to cook. We take our food and head to a revered Maori residence to enjoy our hard-earned meal.

The site of our feast is the home of Rangititara Dinnan, better known as Guide Rangi, Smith's deceased great-great aunt and famed Maori guide. The estate, called Hinemihi, is small and

comprised of three houses, all with colorful carved wood exteriors and filled with treasures from Guide Rangi's days. Here Rangi hosted the Queen of England, and inspired international headlines when she welcomed Eleanor Roosevelt with the traditional Maori greeting of touching foreheads (the *hongi*)—something that was considered scandalous at the time. One must be invited by a tribe member in order to

step foot on these grounds, and as we devour our perfectly cooked trout and succulent hangi meal, I understand the significance of my visit here.

My next meal of the day, while considerably more posh and upscale than our lunch, is also rooted, quite literally, in Maori culture. I am at **Treetops**, a luxury lodge nestled high in the mountains of Rotorua. The resort, situated on acres of lush foliage, offers cooking classes with Maori chef Charles Royal, who focuses on incorporating edible ferns and plants into sweet and savory dishes.

Royal takes me on a foraging expedition around the lodge and reveals which



plants are safe to eat. We find fiddlehead ferns, known in New Zealand by the Maori name *pikopiko*, which he blanches and presses into the dough of a soda bread. The bread bakes up light and buttery with a slight bite from the *pikopiko*; the perfect start to our meal. As he cooks with Treetops Executive Chef Bruce Thomason, Royal uses the ferns and leaves he's picked during our foraging adventure. Reddish *horopito* leaves, which taste of sweet microgreens, work as a light salad to my venison dish. There are smoked mussels and a seared duck breast with hollandaise, and a Stilton, *horopito* and cauliflower soup

that is a revelation of magnificent flavors. And finally, a fried, dark green leaf called *whauwhaupaku* (nicknamed “Five Finger”) adds a salty note to Thomason’s creamy vanilla panna cotta.

Thomason, with his classic French approach, and Royal, borrowing from his Maori background, have worked together seamlessly to bring their own culinary and cultural points of view together to create an entirely unforgettable meal.

Wellington: The Café Life

Wellington, New Zealand’s capital, is another cultural hub of the country’s



North Island. Known for the famed Te Papa museum, the bayside city is decorated with outdoor works of art, from giant sculptures to graffiti art. The attitude here is stress-free, with a focus on lifestyle. When the weather cooperates, the surrounding waters are full of kayakers and the outdoor cafés are bustling with patrons. Per capita, Wellington has more cafés than New York City.

I learn this and other fun food facts from Judy Thorpe, a guide with **Zest Food Tours**. Because Wellington is such a compact city, these kinds of walking food tours are ideal, and I am happy to

disregard my normal aversion for guided tours for this one. The tour is relaxed and informative, and is popular with visiting chefs. It feels more like a foodie gathering than an organized outing. We sample local cheeses and juices at **Moore Wilson Fresh**, a gourmet market that’s popular with locals, and learn the art of ordering coffee the New Zealand way at **Nikau Gallery Café** and **Mojo Coffee**. Much like in Europe, New Zealand cafés don’t offer regular black coffee; they offer the Americano, as we know it, which is espresso diluted with water.

For lunch, we dine at **Floriditas**, located on one of Wellington’s oldest thoroughfares, Cuba Street. The casual restaurant looks much like a French bistro, with dark wooden tables and chairs and a pastry shelf piled high with freshly-baked goodies. We’re treated to a chicken pâté with cornichons and crackers, grilled chicken skewers atop shaved baby fennel salad with currants and parsley and, for dessert, a bomboloni, an Italian round doughnut filled with sweet cream. “People in Wellington are picky,” notes Thorpe. “If a restaurant isn’t very good, it won’t last that long. We’re really into our food here.” Judging from the packed restaurant, the locals approve.

One resident is doing his part to bring appreciation to a relatively new culinary art form: pairing beer and food. Beer writer Neil Miller of **Wild About Wellington** gives tours through local breweries and bars, encouraging participants to think about food and beer as having the same synchronicity as food and wine. At **St. Johns Bar**, Miller pairs pickled mussels with an easy-drinking wheat beer; at **Mac’s Brewery**, a pungent bleu cheese meets a dark lager. The results are surprising, and Miller’s knowledge of local and international beer—which he shares through a series of entertaining stories and tall tales—is

remarkable.

My last stop in Wellington is at the **White House Restaurant**, one of the city's better known fine-dining establishments. Though there's the ocean view, the pressed white linens and the well-trained and impeccably groomed waitstaff, there is no pretentiousness here. Co-owners Andrew Cameron and Chef Paul Hoather started the restaurant sixteen years ago and it has steadily grown from a small bistro to an eighty seat, two-story force in the restaurant scene. The menu reveals both whimsical takes—such as the carpaccio of octopus with Japanese pickles, kelp sorbet and wasabi jelly—and homey dishes like seared hare with a truffle mash and wild game pastry pie. The dishes change with the season, and make use of local ingredients. A local delicacy of tiny individual whitebait fish is simply tossed with olive oil, garlic, salt and pepper and served warm. It's divine.

Wairarapa: A Country Escape

For Wellingtonians wanting to escape the city life, Wairarapa, an hour's train ride away, is a calm country respite. With vast green fields and long, winding country roads, the region has become a quiet place where artisan food and wine producers can tranquilly grow their businesses. Over the last ten years the community has seen wineries, gourmet food shops and restaurants thrive in this idyllic rural area, many opened by city-weary folk looking for something beyond their corporate suit-and-tie lifestyles.

The story of **Lavender's Green** is one that is echoed by many business owners in this town. Mary Biggs' husband, Peter, worked too much. Their kids were growing up and leaving home, and Mary wanted something more fulfilling and less hectic than what the big city offered; she purchased an 1860s farmhouse in



THIS PAGE, FROM TOP: Leon and Aloka Baumgarten own and operate BEC Spa Resort in Blenheim, located in the Marlborough region; An avid environmentalist, Pete Beech gives eco-tours of the Marlborough Sounds on his boat, the Tutaneikai. OPPOSITE, FROM LEFT: Freshly caught rainbow trout from Lake Rotorua; Maori fishing guide Boxer Smith steams hangi and fish underground at Whakarewarewa village in Rotorua.

Featherston and decided to put her Le Cordon Bleu culinary degree to work. The result is a boutique line of lemon products including curds, cordials and a wonderful roasted lemon chutney. Mary grows the lemons on the property, and locals can bring their own lemons to exchange for her products.

Down the road in Greytown at **Schoc Chocolates**, owners Murray Langham

and Roger Simpson are therapists-turned-chocolatiers, which around these parts isn't that strange a story. But their company isn't simply about producing a wide range of chocolate candies; it's as much about the psychology of the good stuff. The two concocted "Chocology," and have written two books about how a person's chocolate preferences (hazelnut cream, caramel, plain dark) can be

telling of his or her personality. “When I was a therapist, a lot of people came to me for weight issues, and chocolate was something they were talking about a lot,” says Langham. “So I thought, there must be something to this!” Though the former therapists are somewhat cheeky about their Chocology, the chocolate they produce is a rather serious matter. There are dozens of intriguing flavors such as lemon and black pepper, Earl Grey and the popular lime-chili.

The most prevalent and fastest growing industry in the Wairarapa region comes in the form of wine. With its cool climate and gentle summer nights, the



area is perfect for growing wine grapes; however, the region can experience sudden frosts. Perhaps this is why the vintners here are strong-willed, passionate and almost defiant in their quest for a successful harvest. There’s no room for anything less than complete dedication. “If you didn’t take the possible frost into account when you did your business plan, you’re bugged,” says Gerhard Smith, winemaker at **Gladstone Winery**. “We make and sell the wine to keep going, not to pay out Christmas bonuses. You’ve got to want to do this, and nothing else.”

The Sauvignon Blancs from this area

are less green and acidic than those from the famed Marlborough region on the South Island. They are light, citrusy and easy drinking. The Pinot Noirs are spicy and tannic, and deeply rich in flavor. Jill Fraser, owner of **Murdoch James Winery**, believes the Pinots here are more “French in style. They’re easy to drink and don’t have the alcohol burn of other Pinots.” There is also a focus here on sustainable farming. Pete Wilkins, viticulturist at **Martinborough Vineyard**, is getting away from pesticides and using products like seaweed powders and molasses to create richer, organism-friendly soil. The result is a



better vine, and better wine.

Marlborough: Wine and Legends

The flight from Wellington to Marlborough, located at the north tip of the South Island, is a bit rough due to strong winds, but fortunately only takes twenty minutes. Needing to relax my jostled nerves, I settle into the **BEC Spa Resort**, which is really more of a luxurious, five-suite bed and breakfast. Built atop a hilly perch, the large master house boasts gleaming wood floors, a cozy fireplace and art and furniture collected by BEC’s owners, Aloka and

Leon Baumgarten.

Aloka is our chef tonight and Leon is the host, entertaining guests with travel stories and humorous narratives. The two met while trekking in Nepal, where each had been traveling alone; they were introduced through their guides. The place is warm, and the hosts inviting. Aloka prepares a wonderful starter of miniature Yorkshire puddings, which she fills with a rich béarnaise sauce and tops with cubes of tender, seared filet. They are absolutely addictive. For our dinner, the guests all gather at a round table in the informal dining room, and the Baumgartens join us for a feast of lamb chops and many bottles of gorgeous local wine. It is late before anyone gets to bed.

Producing over three-quarters of the country’s Sauvignon Blancs, Marlborough is likely the best known wine region in New Zealand. Name brands like **Cloudy Bay**, **Allan Scott**, **Nautilus** and **Brancott** have their vines out here, along with a handful of boutique wineries.

A visit to one of the smaller wine producers in the region, **Herzog Winery**, is a study in the laborious art of wine making. Owned and operated by Swiss couple Hans and Therese Herzog, the vineyard here produces incredible Pinot Noir, Merlot, Cabernet Sauvignon and Montepulciano wines. The grapes are still picked by hand, with everyone, including Hans and Therese, pitching in during the harvest.

It is no surprise that the food served in the winery’s restaurant is as impressive as the signature libations. The restaurant’s kitchen is run by a new visiting chef every year or two; Christoph Kremser, a Michelin starred chef from Germany, is the current pick. I opt for the five-course “Degustation” menu, which comes with wine pairings. The ravioli of oven-roasted golden kumara (New Zealand’s answer to the sweet potato) and sautéed black tiger prawns, paired beautifully with a 2007 Viognier,

is sinfully rich with a slight sweetness from the prawns—it's perfect. My main course of grilled yellowfin tuna with wasabi potato mousseline is a bouquet of savory flavors, enhanced beautifully by the chilled Chardonnay. At the end of the meal, an old-fashioned cart is wheeled to the table, the marble centerpiece decorated with an impressive selection of cheeses. Served with moist, homemade fruit bread, it's a wonderful way to end the evening.

While it's almost habitual to do nothing but wine tasting in Marlborough, a visit to the region would be incomplete without a boat ride along the Marlborough Sounds. This extensive network of waterways (and the corresponding shores) flourishes with vegetation and wildlife such as dolphins, seals, penguins and rare birds. Pete Beech and his wife, Takutai, took me out on the Tutanekai, an old and beautiful two-masted launch named after a character in one of the most famous Maori love stories. The Beeches have a passion for the Sounds that is well known around the area; when big corporations nearly ruined the local beaches by running huge ferries at super high speeds through the channels, the couple took up the good fight and nearly lost everything. "We were deemed troublemakers," says Pete, his eyes glistening. "But the truth always finds its way to the surface, and we prevailed in the end."

As Pete maneuvers the Tutanekai through the winding waterways, he talks about his family's roots in the area, and about his wife's lifelong calling to these waters. "Her name means, 'One who has an affinity with the sea' in Maori," says Pete. Takutai clearly is one with nature. She stands on the boat, barefoot, eyes closed, arms outstretched, embracing the wind that envelops her. When lunch hour comes, she jumps down below deck with the agility of a cat, and comes up a while later with cups of homemade



THIS PAGE, FROM TOP: Grilled yellowfin tuna with wasabi mousseline in a lemongrass beurre blanc at Herzog Winery in Marlborough; The dock overlooking the Marlborough Sounds at Bay of Many Coves Resort. OPPOSITE, FROM LEFT: The main lodge at Treetops Resort; A sous chef makes canapés at Herzog Winery.

tomato soup and fry bread with sliced avocados. It's nothing fancy, but I can't think of anything else I'd rather be eating at this moment.

After a four-hour tour, the couple drops me off at the Bay of Many Coves Resort. The hotel is comprised of a cluster of bungalow apartments, all nestled high up in the hillside on an island of the Sounds. The resort is accessible only by boat or helicopter, and there are no

roads here—just narrow, paved footpaths. As I look out at the bay through my bedroom window, taking in the quiet of the Sounds, it's impossible not to become sentimental. New Zealand, with its rich culture, vibrant culinary offerings and breathtaking landscapes, is a place worthy of many visits. But the warm and generous people behind the face of this country are what will stay with me forever.

Tastes of New Zealand

From Chef Tony Moss, Stonyridge Vineyard

CARAMELIZED DUCK LIVER PÂTÉ

SERVES 8

- 2 tablespoons butter, plus 7 4-ounce sticks, melted
- 1 large onion, chopped
- 4 cloves garlic, chopped
- 1 sprig rosemary, leaves only, chopped
- 2 teaspoons fresh thyme, chopped
- ³/₄ cup plus 2 tablespoons brandy
- ³/₂ cups of duck livers
- 8 eggs
- Sea salt
- Freshly ground black pepper
- 2 teaspoons sugar

1. Preheat oven to 300°F.
2. Melt 1 tablespoon butter in a large skillet over medium-high heat. Add onion, garlic and herbs and cook, stirring occasionally, until onions are caramelized, 10 to 15 minutes.
3. Carefully add brandy and simmer, reducing liquid by half (about 15 minutes). Set aside.
4. Heat remaining 1 tablespoon butter in a separate skillet over medium-high heat. Add duck livers and sauté until just cooked through, about 3 minutes per side.
5. Transfer onion mixture and livers to a food processor and process until well blended. Add eggs one at a time, pulsing to blend after each addition. After eggs are added, pour in melted butter and pulse until just mixed (do not over blend). Season with salt and pepper to taste, and then force mixture through a fine-mesh strainer.
6. Spoon mixture evenly into eight 4-inch ramekins lined with parchment paper and place them into a baking dish. Pour hot water into baking dish until water reaches half-way up sides of ramekins. Bake for 1 hour, remove from oven and let cool at room temperature. Once cooled, cover and place ramekins into refrigerator overnight.
7. To serve, invert ramekins so the pâté comes out clean. Lightly dust top with

sugar and caramelize with chef's torch or under broiler until sugar melts and turns golden brown. Serve immediately.

From Chef Christoph Kremser, Herzog Winery

CARROT AND GINGER SOUP

SERVES 8

At Herzog Winery this soup is served with three scallops per person, seasoned simply with salt and pepper, skewered, and then grilled or seared.

- 2 tablespoons extra virgin olive oil
- 10 medium-sized carrots, peeled and diced
- 2 small sweet potatoes, peeled and diced
- 1 tablespoon minced fresh ginger
- 5 shallots, minced
- 1 small red chile, minced
- 2 tablespoons mild curry powder
- ¹/₂ cup dry white wine
- ⁴/₄ cups vegetable stock
- ¹/₂ cup heavy cream

1. In a large Dutch oven, heat oil on low heat and add carrots, sweet potato, ginger, shallots and chile. Cook 5 minutes.
2. Add curry powder and stir to coat. Cook another 5 minutes, being careful not to allow vegetables to brown.
3. Add white wine and cook until wine is reduced by half. Add vegetable stock and bring to a boil. Reduce heat and simmer until vegetables are soft, about 30 minutes.
4. Add cream and stir to blend. Transfer soup to a blender and process in batches until smooth (or use an immersion blender). Force soup through a sieve.
5. Divide among bowls and serve with seared scallops, if desired.

From Floriditas Café & Restaurant, Wellington

SHAVED FENNEL, PARSLEY AND CURRANT SALAD

SERVES 2 AS A MAIN COURSE

OR 4 AS A SIDE DISH

This fresh salad is a great side dish for chicken or fish. If serving with fish, Floriditas recom-

mends replacing the currents with an equal amount of popped capers. To pop capers, drain and rinse capers. Coat a heavy-bottomed skillet in olive oil and place over high heat. Add capers and sauté until they pop and open. Transfer to a paper towel-lined plate to drain and cool, then toss with salad.

- 2 tablespoons currants
- 2 small fennel bulbs
- ¹/₂ cup flat-leaf parsley, roughly chopped
- 2 tablespoons extra virgin olive oil
- Juice of ¹/₂ lemon
- Sea salt (preferably Maldon)
- Freshly ground black pepper

1. Place currants in a heatproof bowl and cover with boiling water. Allow to soak for 10 minutes. Drain thoroughly and set aside.
2. Using a mandoline, shave fennel very thinly. If you don't have a mandoline, use your sharpest knife to slice fennel as thinly as possible. Do not slice fennel until ready to serve, as it will discolor once cut.
3. Combine soaked currents, shaved fennel and remaining ingredients in a medium bowl.
4. Divide between salad plates and serve.

From Chef Paul Hoather, the White House

WHITE HOUSE GAME PIE

SERVES 8

Use any combination of game for the filling.

For filling

- 1 cup diced venison meat
- 1 cup diced rabbit meat
- ¹/₄ cups diced wild hare meat
- 1 medium carrot, peeled and diced
- 1 medium yellow onion, peeled and diced
- 1 stalk celery, diced
- 3 cloves garlic, chopped
- Salt
- Freshly ground black pepper
- ¹/₂ cup flour
- 4 strips of thick-cut bacon, diced
- ¹/₃ cup olive oil or duck fat
- 1 bottle Merlot
- 1 bay leaf
- 1 teaspoon fresh thyme, chopped
- 6 juniper berries, crushed

For crust and assembly

- 1 9-inch round pie crust, for base
- 1 sheet puff pastry, for top
- 1 egg yolk mixed with 1 tablespoon cream

1. Preheat oven to 300°F.
2. Mix meat, carrot, onion, celery, garlic, salt and pepper together in a bowl. Toss in flour, coat evenly and pour off any extra flour.
3. Brown bacon in an oven-safe, heavy-bottomed pan over medium-high heat with olive oil or duck fat. Add meat and vegetable mixture to pan and cook until meat is just browned on surface. Transfer mixture to a clean bowl and set aside. Keep pan on burner over heat.
4. Add 1/3 of wine to pan to deglaze. Add meat mixture back into pan along with bay leaf, thyme and juniper berries. Add salt and pepper to taste. Cover with remaining wine. Place in oven and bake for 90 minutes, or until meat is tender. Remove from oven and allow to cool.
5. Increase oven temperature to 350°F.
6. Line a 9-inch pie plate with pie crust pastry, then add meat filling. Top completely with puff pastry. Brush puff pastry with egg yolk and cream; prick hole in center to allow steam to escape. Place on lower rack of oven for about 20 to 30 minutes, or until puff pastry has puffed and is golden brown.

From Takutai Beech, Myths & Legends Eco Tours

MAORI FRY BREAD

(Paroa Parai)

- 2 cups all-purpose white flour
- 2 teaspoons baking powder
- 2 teaspoons fine sea salt
- 1 cup water
- 2 cups vegetable oil

1. Combine dry ingredients. Add water slowly and mix together, until mixture forms into a sticky dough. If mixture is too



THIS PAGE, FROM TOP: A breathtaking view of the bay in Wellington, the capital city of New Zealand; Michelin-star rated chef, Christoph Kremser, makes magic in the kitchen at Herzog Winery.

wet, add a touch of flour; if too dry, add more water.

2. Place dough onto floured board and knead about 4 minutes. Form dough into small biscuits, about 3-inches across by 1 inch thick. Set aside.

3. Pour vegetable oil into a cast-iron skillet

or frying pan and heat over medium-high heat until hot. Test temperature by dropping in a tiny bit of dough—it should fry quickly without burning. Place dough circles in oil and fry, turning once, until golden brown on both sides. Serve warm with butter or slices of avocado.

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