

Warm spices ideal for winter

With Winter F.A.W.C! comes F.A.W.C! by 5 — delectable dining deals from \$5 to \$50 a person. **Linda Hall** will sample some of what's on offer this month

Emporium Eatery & Bar
2 Tennyson St, Napier
Phone 835 0013
Open 7am to 11pm

Moroccan lamb tagine & Trinity Hill Gimblett Gravels syrah \$25, lunch and dinner.

Hooray, a lamb dish with meat that hasn't been trimmed of all fat to within an inch of its life.

This Moroccan lamb tagine served with couscous, Greek yoghurt and sumac is the perfect winter meal.

It's warming and comforting, packed full of flavour and absolutely delicious.

There are bite-sized pieces of potato and carrot and tender, juicy pieces of lamb.

The syrah was served in big beautiful glasses to match the bold flavours of this stunning wine that is almost purple in colour.

I enjoyed swirling it around the huge glasses. Must buy some so I can do it at home.

I love the decor at Emporium, all dark wood and low lights.

Assistant restaurant manager Jayde said the dish was so popular they had decided to extend the deal until July 13, so there's plenty of time to try it.

The menu at Emporium is designed to share and changes seasonally.

"We like to keep it fresh so our regulars have something different to try," Jayde said.

There are also options for



those who don't want to share.

Jayde said her favourite dish on the menu at the moment was the Vietnamese spicy beef. "It's a bit messy to eat but delicious."

Head chef Damon McGinniss said the meat from the F.A.W.C by 5 dish was from lamb shoulder.

"The dish is nice and natural, and as all chefs know it needs some fat left on it to flavour the dish and help distribute moisture," Damon said.

"I thought the dish was a natural choice for winter. Moroccan spices are gentle and warm."

He said dining out had changed dramatically over the years. "Going out for dinner is about trying new flavours, not about getting full. It's about the entire experience."

"People are more educated about food, and food has become more than 'just that meal'.



Moroccan lamb tagine.

"The way we eat and the food we eat is important."

Asked what he loved about being a chef, Damon said he loved lots of elements about it.

"I love being creative and being a part of a big team. There are 14 chefs and four kitchen hands in our kitchen," he said.

"We say we are 'going into battle' when it gets really busy. The adrenaline starts pumping and you have a sense of achievement when you see that everything is under control."

He said he was as passionate now about cooking as he was when he started 23 years ago.

"Hawke's Bay has some great chefs and it's a competitive market to be part of. You have to deliver consistently."

"That is a big statement for our kitchen — deliver consistently and at a high standard."

So after feeding everyone else, what does this chef eat?

"Chefs have notoriously bad diets. We eat at 2am after having satisfied 200 people," he laughed.