

GAGGENAU



Art on a Plate

A dark, moody photograph of a kitchen. In the foreground, a black oven control panel is illuminated from below, showing two glowing orange crescent-shaped lights. Above the panel, a stainless steel tray is placed on a shelf. The background is mostly in shadow, with some metallic elements of the kitchen visible. The text "Grand culinary ambitions, enabled" is overlaid in the center-right of the image.

Grand **culinary**
ambitions, enabled



your **bespoke,** **professional** kitchen at home

The professional kitchen principle is the guiding principle for all that we do, namely: does it enable the chef to excel? Built to satisfy both your palate and senses, the Vario 200 Electric Grill, Teppan Yaki and Gas Wok distinguish themselves with their design of anodized aluminium, black control panels incorporated into the cooktops. The gentle orange illumination of the distinctive control knobs offer a striking aesthetic as they inform the chef whether the burner or cooking zone is heating up, at temperature or cooling down.

Biography

Sid Sahrawat

Sid Sahrawat is undeniably one of the pioneers of the fine dining food industry in New Zealand. Now in his 20th year of calling Aotearoa home, he is the detail-oriented driving force behind three of Auckland's highest awarded restaurants; Sidart, Cassia, and his most recent undertaking; Sid at The French Café.

In 2018, while Sid was busy settling in as the new caretaker of The French Café, his Indian fine dining restaurant Sidart was named the Metro Peugeot Restaurant of the Year, closely followed by its sister restaurant Cassia in the runner up position. The following year, Sid at The French Café received 5 spoons in the annual Metro Peugeot Restaurant of the Year awards, and Sid was yet again awarded the coveted prize of Restaurateur of the Year; for his full portfolio of restaurants for the second consecutive time.

Sid attributes his diverse culinary style to his extensive international travelling, and the exploration of the cooking techniques and flavours from many of the world's most iconic food nations.





Today, Sid's compulsion to push the gastronomic boundaries is as strong as ever, and he credits New Zealand's quality produce as his unwavering inspiration. He continues to embrace every late night phone call from his neighbourhood suppliers offering the freshest, and sometimes unexpected ingredients for tomorrow's menus. Whether it be our world-renowned beef and lamb, or lesser-known specialties such as saffron, macadamia and pine nuts, or wild venison, his passion for championing locally grown, seasonally driven produce, is palpable on every dish he serves.

And the artistry doesn't stop there; the dining experience at any of his establishments is so much more than just what is on the plate. He praises his passionate team of more than 60 proficient staff members as being the real driving force behind the legacy he is forging.

Rest assured, a meal at any of chef Sid Sahrawat's restaurants is consistently steeped in his now trademark balance of innovation, sophistication and fun. It's all about having an extraordinary evening out, with the comfort of being at home.

History Of The French Café

The legacy of excellence at The French Café is longstanding.

Across more than 35 years of fine dining service, The French Café has been regularly awarded New Zealand Restaurant of the Year by Cuisine and Metro, and has also featured on 'La Liste's Top Restaurants in The World' list religiously.

It boasts a healthy history of unrivalled, supremely talented owners, who have created a reputation for this establishment as the crème of the New Zealand dining scene.

Since Sid Sahrawat took over ownership in 2018, it's supremacy has not wavered, and his unique take on the menu has since added to The French Café's vast collection of prestigious accolades.





In celebration of these distinctions and Sid's own drive for excellence, Gaggenau has become the naming rights sponsor of Sid at The French Café's popular Tuesday Test Kitchen event.

Gaggenau is the industry leader in luxury home appliances inspired by professional cooking technology, which makes this the perfect collaboration between two leading forces in the culinary world. The first Tuesday of each month, guests will have the opportunity to see first-hand the superior craftsmanship, design and performance of each of the appliances in the Gaggenau Kitchen, as Sid crafts new dishes and tests innovative techniques in this intimate setting. Now known as the Gaggenau Tuesday Test Kitchen, this 3-year partnership will allow diners to enjoy a taste of all three of chef Sid Sahrawat's award-winning restaurants – Sidart, Cassia and Sid at the French Café – all under one roof.



Searred scampi and scallops with charred leek, cultured cream and dill oil

4

serving portions

Gaggenau Appliances Featured

Vario Teppan Yaki 200 Series

Vario Electric Grill 200 Series

8

scampi (shelled and deveined)

8

scallops (cleaned)

sea salt

olive oil

leek

1

cultured cream

150 g

small punnet of finger lime (or lime segments, diced)

1

lime (juice and zest)

salt and pepper to season

50 g

dill

125 ml

olive oil (for dill oil)

baby herbs to garnish



Seafood Preparation

1. Season the scampi and scallops with sea salt. Add a splash of olive oil.
2. Grill scampi on the Teppan Yaki Grill briefly on both sides, until they are slightly firm.
3. Repeat for the scallops, but only cook one side of each scallop.



Leek Preparation

1. Cut the green stalk off the leek. Discard the root end.
2. Cut the white of the leek into 1-inch rounds and remove the middle section.
3. Cook the leek rounds on the Electric Grill with a little oil, until charred on one side.





Cultured Cream Preparation

1. Combine cultured cream, finger lime (or lime segments), lime zest and lime juice in a mixing bowl. Season with salt and pepper.

Dill Oil Preparation

1. Select your dill leaves.
2. Blitz dill leaves and olive oil in a high-speed blender and pass through a fine sieve.

Serving Suggestion

For a simple yet sophisticated presentation, spoon a few dollops of cultured cream around each plate. Place the scampi and scallops (2 of each, per serving). Arrange the leeks around the scampi and scallops. To finish, dress with dill oil and garnish with fresh baby herbs of your choice (Sid used nasturtium and shiso).





Beef fillet with Indian Kadhai sauce with raw and sautéed mushrooms

4

serving portions

Gaggenau Appliances Featured

Vario Gas Wok 200 Series

Vario Electric Grill 200 Series

Combi Steam Oven 200 Series

Vacuuming Drawer 200 Series

Beef Fillet

4 x 180 g

eye fillet (trimmed and rolled)

olive oil

salt and pepper to season

100 g

button mushrooms

100 g

shiitake mushrooms

100 g

oyster mushrooms

100 g

swiss brown mushrooms

small punnet of enoki mushrooms

fresh herbs (Sid used baby coriander and baby celery)

Kadhai Sauce

150 g

kadhai sauce (ingredients below)

2

brown onions finely chopped

1 tsp

ginger and garlic paste (crush 4 garlic cloves and 1/2 inch ginger together)

1/2 tsp

turmeric powder

1 tsp

kashmiri chilli powder

1 tsp

ground cumin

1 tsp

ground coriander

1 tsp

ground cardamom

1 tsp

garam masala (store bought)

3 tbsp

canola oil

400 g

can of crushed tomatoes

2

fresh tomatoes, diced

1

lemon (juice and zest)

olive oil



Kadhai Sauce Preparation

1. On the Gas Wok Burner, heat 3 tablespoons of canola oil on medium heat.
2. Cook the onions until they turn golden brown.
3. Add in the ginger-garlic paste.
4. Reduce to low heat and cook for 6 minutes. Add a little more oil if needed.
5. Add in all dry spices and cook for another 3-4 minutes until they are fragrant and well combined.
6. Next, add the crushed tomatoes and cook for 10 minutes on medium heat.
7. Add in the fresh tomatoes, lemon juice and lemon zest.
8. Stir and cook for a further 2 minutes, before setting aside.
9. Kadhai sauce is best enjoyed when prepared a few days prior and refrigerated.



Option I

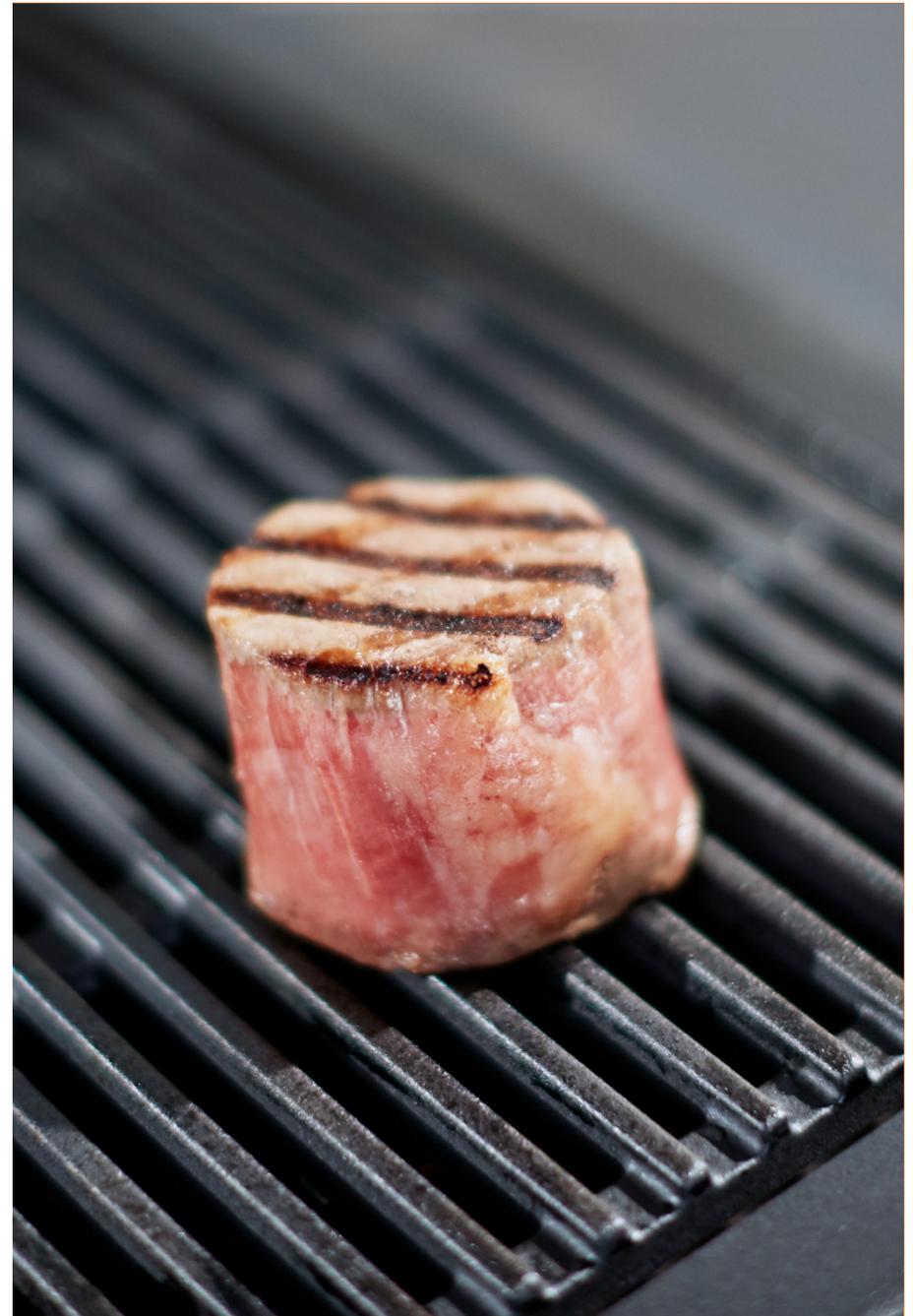
Beef Preparation

1. Preheat the oven to 220°C.
2. Season the beef fillet generously with the salt, pepper and olive oil.
3. Seal the beef on both sides in a cast iron pan on the electric grill.
4. Place the beef on a metal tray and cook in oven for about 4 minutes or until preferred doneness.
5. Remove from the tray and place them on a resting rack for 15 to 20 minutes.

Option II

Beef Preparation

1. Preheat the Steam Oven to 65°C.
2. Place the beef fillets in a vacuum bag with salt, pepper and a dash of olive oil.
3. Seal the bag in the Vacuum Sealing Drawer.
4. Place sealed bag in steamer tray in oven and cook for 15-20 minutes.
5. Remove from oven and rest for 15 minutes.
6. Cut open the bag and drain excess liquid. To finish, sear beef on all sides on the electric grill or in a pan with some oil. Set aside.





Mushroom Preparation

1. Slice all the mushrooms thinly, with enoki mushrooms being the only exception.
2. Trim the woody stalks off the enoki mushrooms using scissors and separate them.
3. Flash-fry the enoki mushrooms on the Teppan Yaki Grill, with a dash of oil. Then set them aside for garnish.
4. Add 1 teaspoon of olive oil to a wok on the Gas Wok Burner.
5. Cook the mushrooms on high heat, starting with the button and shiitake mushrooms. Add in the oyster mushrooms once the other mushrooms are almost cooked.
6. Reduce to medium heat. Add in the Kadhai sauce and mix well. Season to taste.

Serving Suggestion

This dish is sure to get your guests talking. To plate, slice the beef lengthwise in half. Place the halves on a large plate, and spoon the mushroom sauce over the fillet. Garnish carefully with the enoki mushrooms, fresh coriander and celery. Serve hot.





Duck breast with carrot puree, dates, chorizo and grilled radicchio

4 serving portions

Gaggenau Appliances Featured

Vario Gas Wok 200 Series

Vario Electric Grill 200 Series

Combi Steam Oven 200 Series

4	duck breasts, skin on (trimmed)
	maldon salt to season
4	medium table carrots
10	cardamom pods (cracked)
25 ml	verjuice
	salt to season
1 ltr	vegetable stock
4	whole dates
1	chorizo sausage
8	large radicchio leaves
	salt to season
	olive oil



Duck Preparation

1. Preheat the oven to 220°C.
2. Season the duck liberally and place skin side down in an oven proof pan on medium heat until the fat is rendered, and the skin is nice and crisp.
3. Regularly spoon the excess duck fat from the pan into a spare dish throughout this process, for later use.
4. When the duck skin is crisp (takes 5 to 7 minutes), transfer the pan to the oven for 2 to 3 minutes until the duck feels firm.
5. Remove the duck from the pan and allow to rest for at least 20 minutes before carving.
6. Reserve remaining duck fat to use on the dates and radicchio leaves in later steps.



Carrot Preparation

1. Peel and dice the carrots.
2. Combine the carrots and the cardamom, with the verjuice and enough stock to cover the carrots in a stainless steel saucepan. Cook on medium heat on the Gas Wok Burner until the carrots are tender.
3. Blend the carrots with some of the cooking liquid into a smooth purée (add more cooking liquid as needed), and season to taste.
4. Pass the purée through a fine sieve and leave in a warm place.

Dates Preparation

1. Deseed the dates while keeping the dates whole.
2. Dice the chorizo sausage into small cubes and sauté with a splash of olive oil in a pan on the Electric Grill for about 1 minute.
3. Fill the date with the chorizo using tweezers or a small spoon.
4. Warm the dates gently with the reserved duck fat.
5. Set aside.

Radicchio Preparation

1. Remove stalks from radicchio and pull apart the largest leaves.
2. Brush leaves with olive oil.
3. Cook the radicchio leaves on the electric grill briefly until slightly charred, remove from heat and season.
4. Brush with duck fat reserved from duck preparation.





Serving Suggestion

For the perfect finish, spoon the carrot puree onto the plate. Slice each duck breast lengthwise into two pieces and arrange them neatly near the carrot puree (2 pieces per serving). Place the dates around the duck and carrot puree. Finally, drape the radicchio leaves gently across the duck. Serve warm.

The difference is Gaggenau