

25 chefs challenged to cook with sustainable seafood

In an effort to encourage the food industry to be more sustainable and creative in using seafood, the regional Federated Hospitality Association of Southern Africa (Fedhasa Cape), in partnership with the World Wide Fund for Nature's Southern African Sustainable Seafood Initiative (WWF-Sassi) challenged 25 chefs to a cook-off. The cook-off was held at the Cape Town Hotel School in Granger Bay.









The chefs were tasked with creating a dish a dish using sustainable seafood from the Sassi-approved list. The chefs were divided into teams led by executive chefs Rudi Liebenberg of the Belmond Mount Nelson Hotel, Jocelyn Myers-Adams, representing the South African Chefs Association, Shane Louw of Monte Rochelle, Judi Fourie of the Victoria and Alfred Hotel and Lindsay Venn of Tsogo Sun.

Ingredients for the event were sponsored by Checkers Food Services with kitchen appliances supplied by Banks Kitchen Shop and donated to the Mitchell's Plain School of Skills.

For more information on the Sassi list, visit <http://wwfsassi.co.za>.

For more, visit: <https://www.bizcommunity.com>