

# *Lish* WOMEN



**ANNA BURNS-FRANCIS • WENDYL NISSEN • TONI STREET  
PETRA BAGUST • CECILIA ROBINSON • EMMA LEWISHAM**



# dish

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At *dish* we are firm believers in *Inspiring Inclusion*, which just happens to be the theme for this year's International Women's Day. As a team of fiercely passionate women, with a range of ages, backgrounds, and cultures we love to showcase and champion women achieving across an array of industries. These interviews look at the food loves (and dislikes) of six of the last 12 month's subjects, as they reflect on the memories food holds for them, and how it has shaped the way they like to cook and eat. Whether a TV host, an entrepreneur, an author or radio presenter, food remains fundamental to the way we all connect and share with friends and family. Read on to discover more about these inspirational women, and enjoy the recipes we have created especially for them!



# ANNA BURNS- FRANCIS

Journalist and TVNZ Breakfast host

Story **CASSIE BIRRER** Photography **JOSH GRIGGS** and **SUPPLIED**

After a stint in New York as *INews*' US correspondent, Anna Burns-Francis has recently made her way back to Kiwi shores – gracing our televisions every weekday morning from 6am as a TVNZ *Breakfast* host. Of course, the early start to each day for the journalist calls the need for multiple cups of coffee. But what are her other food and beverage loves?

**What kind of food did you eat growing up?**

**Anna:** Probably what you'd call 'whole foods' these days – there were a lot of vegetables, home baking, even homemade takeaways (my mum could never quite trick me with fish and homemade 'chips' though)!

**Can you share a favourite childhood food memory?**

**Anna:** Making pancakes with my dad on weekends. I used to help with ingredients until I could read, and one day I told him to add sugar – he replied, 'there's no sugar!' – there was, but it was the last ingredient, listed on its own on the next column. Needless to say, we never bothered adding it – I always overcompensated with maple syrup anyway. .

**Are there any old family recipes that you still cook/eat today?**

**Anna:** I've always called it 'pumpkin in a

pumpkin' – I think the actual name is 'creamy stuffed pumpkin' – a regular winter favourite made by my mum. It's delicious... gruyère, cream, wine, orange, pepper, celery and a few other bits all cooked down and poured into a scooped-out pumpkin and baked.

**What's your go-to dish when time is limited?**

**Anna:** Hot, toasted, crusty sourdough with a thick slice of chilled, super-salty butter and some Ortiz anchovies laid over the top – an upgrade from the bowl of frozen peas I would have resorted to at university.





**Talk us through a day in the food life of Anna Burns-Francis.**

**Anna:** First coffee at 4am, second at 6am, and a third at about 7:30am... I know, that's a lot. Breakfast is a bit boring these days – banana and a muesli bar, things I can eat in pieces without ruining my lipstick. Lunch could be anything – I might swing past a cafe and grab a sandwich, but at the moment it's crackers and taramasalata (I'm aware this isn't a proper meal!). Dinner is hopefully courtesy of my partner Simon who used to be a chef, or if I'm left to my own devices I just chop up lots of salad ingredients and throw them into a bowl with some hummus, tzatziki and either salmon, an egg or some chicken.

**What's a restaurant or cafe you were excited to visit on your return to New Zealand?**

**Anna:** Cotto is hands down our most favourite restaurant in New Zealand – exceptionally good food, every time. Being back in New Zealand I'm also really looking forward to fresh seafood... scallops, crays, fresh fish... yum!

**Do you enjoy cooking? What would your signature dish be?**

**Anna:** I would describe myself as an optimistic cook... I like the idea, I just lack the enthusiasm to follow through. Once a year I'll whip up a big hummingbird cake. And I can do a pretty good poached egg which is very useful in my one-size-fits-all approach.

**What does your ideal gathering look like – how many guests would you have and what would be on the menu?**

**Anna:** We're hoping to start a weekly dinner club now we're back in New Zealand and have four-ish people round mid-week for an easy, no fuss meal. Some good pasta, a table of friends and a decent drop of red – an Amarone maybe, after drinking plenty of it in Italy.

**Tell us about some of the cuisines or flavours you find yourself going back to regularly.**

**Anna:** After living in New York – which is a very American-Italian cuisine – we're really into pasta, pizza, delicious Italian food (maybe less of the American, although a Smashburger after a night out is also delicious). I love herby salads; I love the clean, fresh, bright flavours of Japanese food; I love the rich warmth of eggplants and leeks in winter.

**Tell us about a memorable meal of your life. What was special about it?**

**Anna:** Le French Diner, the night we got engaged. It's a firm no-bookings, tiny little eight-seater restaurant on the lower East Side. We sat at the bar, right over the grill, and feasted on octopus, oeuf mayo, steak and delicious wine (and of course, great company!).

**What are some of your favourite restaurants (anywhere in the world)?**

**Anna:** Misi in Williamsburg; AMA Raw Bar West Village; Hill & Szrok in London; and for anyone visiting Singapore, grab some carrot cake from a (real) local hawker.

**What's your go-to drink (alcoholic or not)?**

**Anna:** Friday afternoons are for margaritas (but I find Suze and tonic is a nice refreshing alternative in summer).

**Do you have a sweet tooth – or what is your guilty food pleasure?**

**Anna:** I used to think sweet food was

**“I reckon my palate has changed a lot and I'm a sucker for anything carb heavy, rich and delicious. Usually combined with cheese...”**

my downfall but I reckon my palate has changed a lot and I'm a sucker for anything carb-heavy, rich and delicious. Usually combined with cheese...

**What would be your last meal?**

**Anna:** Something comforting and rich, full of flavour. Risotto? Scotch fillet? There are too many things to choose from. But 'pumpkin in a pumpkin' would have to be on there – even if only as a side dish.

## RICH AND LUSCIOUS PUMPKIN PASTA WITH CRISPY AMARETTI AND PANCETTA CRUMBS

*Anna is a woman after my own heart loving everything Italian, and this pasta recipe embraces simple and delicious flavours that I hope also appeal to her family and friends.*

Recipe by Claire Aldous

### PUMPKIN SAUCE

**1½ kilograms crown pumpkin, peeled and seeded**

**olive oil**

**sea salt and ground pepper**

**1 tablespoon olive oil**

**2 tablespoons tomato purée**

**3 cloves garlic, crushed**

**1 teaspoon chilli flakes**

**1 teaspoon freshly grated nutmeg**

**1 cup cream**

### TO SERVE

**400 grams lasagne sheets, cut into 6cm-wide long strips**

**50 grams amaretti cookies**

**80 grams pancetta, cooked until crisp**

**12-16 large sage leaves cooked in a little**

**olive oil until crisp**

Preheat the oven to 180°C fan bake.

Cut the pumpkin into 2cm chunks and place on a large baking tray. Toss with olive oil and season with salt and pepper. Roast until just tender, about 20 minutes.

Put half the roasted pumpkin in a food processor along with the tomato purée, garlic, chilli, nutmeg and cream and season generously with salt and pepper. Blend briefly until smooth then tip into a large pot, cover and set aside.

Cook the pasta in plenty of salted boiling water until al dente then drain, reserving 1 cup of the cooking water.

Reheat the sauce and if it is very thick, stir in just enough of the reserved water so it will coat the pasta. Add the pasta and remaining roasted pumpkin to the hot sauce and gently turn to combine.

Divide between warm plates and crumble over the amaretti and pancetta then top with the sage leaves. **SERVES 4**

RICH AND LUSCIOUS  
PUMPKIN PASTA  
WITH CRISPY  
AMARETTI AND  
PANCETTA CRUMBS



# CECILIA ROBINSON

## Entrepreneur

Story **CASSIE BIRNER** Photography **JOSH GRIGGS** and **SUPPLIED**

Originally hailing from Sweden, Cecilia Robinson is a serial entrepreneur and innovator, having founded some of Aotearoa's biggest start-ups. Now also a mother to three young children, we spoke with the Waiheke local about her food loves, childhood food memories, and the food she loves to dish up when entertaining.

### What kind of food did you eat growing up in Sweden?

**Cecilia:** With a Swedish mum and a dad from the UK (but born in India), we had a very mixed cuisine at home. The family dish would be a very traditional Indian curry, cooked across two to three days.

In other cases, we'd make traditional Swedish meatballs and have herring for special occasions. Growing up in Sweden, herring was something I used to absolutely detest – even just the smell of it. Then one year it flipped and I've been addicted ever since. I remember thinking the year it changed, that this is what adulthood must feel like.

### Can you share a favourite childhood food memory?

**Cecilia:** Growing up in Sweden we'd celebrate 'Julafton' on Christmas Eve and on Christmas Day have a more traditional turkey. I loved the fact that we'd have two different Christmas foods on each day

and embrace the differences between the two.

### What's your favourite dish to cook with our family today?

**Cecilia:** We're very seasonal in what we eat – during summer we normally have lots of salad and freshly caught fish, but this weather has meant more winter cooking habits! Recently we've been having Swedish meatballs, which are always a hit, and big pork roasts.

### What's your go-to dish when time is limited?

**Cecilia:** Spaghetti Bolognese with lots of different minces and slow-cooked. I like making a quick version and then just

New Zealand  
entrepreneur  
Cecilia Robinson.





## “I like sharing dishes, so carving up a big leg of lamb with plenty of different salads on offer is always a go-to”

letting it boil away as I run around doing a million last-minute chores, juggling the three kids.

### Talk us through a day in the food life of Cecilia Robinson. Usual breakfast? Coffee? Go-to lunch, snacks, dinner?

**Cecilia:** I love food! We normally start the mornings with a cold-pressed juice that I make for all of us consisting of carrots, beetroot, orange, mandarin, turmeric and ginger. Plus whatever leftover fruit or veges I have on hand. It's a bit of an insurance policy for me to ensure the kids start the day healthily. My youngest two love it and my eldest oscillates between like and... dislike. I'm a tea drinker (have never had coffee) and try to eat a healthy lunch at the office – I normally resort to Vietnamese or Japanese (both are close by!). I'm not a big snack eater, but each night I have a cup of tea and chocolate post-dinner (with the kids in bed!).

### Do you have a favourite tea/flavour?

**Cecilia:** English breakfast all the way, but I stop by about 3pm and then swap to herbal. I'm a big ginger and peppermint tea kind of girl!

### Do you enjoy cooking? What would your signature dish be?

**Cecilia:** I love cooking but find it stressful on a day-to-day basis, in particular with so many kids, so My Food Bag is a huge help! I'm pretty well-versed in the kitchen and love cooking and tend to keep cuisines interesting from freshly cooked snapper with a simple salad, to red duck curry, or Swedish meatballs and a traditional roast.

### Do you like to entertain? If so, what would your ideal gathering look like – how many guests would you have and what would be on the menu?

**Cecilia:** We're starting to come out of our new baby/Covid hibernating and finally starting to entertain again. My favourite gatherings are those with heaps of kids and parents, relaxed and fun on Waiheke in the sunshine. Normally we'd feed all the kids first to get it out of the way, and then adults. I like sharing dishes, so carving up a big leg of lamb with plenty of different salads on offer is always a go-to. I like having something for everyone, rather than a one-size-fits-all approach, by having plenty of small dishes on hand.

### Tell us about a memorable meal of your life. What was special about it?

**Cecilia:** After having our daughter Leila, Nadia Lim delivered sushi to Birthcare and her husband Carlos made us caramel slice alongside a bottle of champagne to celebrate. It was one of the most memorable meals as we'd had such a difficult journey to get to that point and

## CECILIA'S CHOCOLATE COCONUT CARAMEL SLICE

*With her love of caramel slice, I wanted to create Cecilia one that was a little more grown-up, with dark bitter chocolate, rich muscovado sugar and a hit of sea salt.*

Recipe by Sarah Tuck

**1 cup plain flour**  
**1 tablespoon dark cocoa powder**  
**½ cup desiccated coconut**  
**½ cup muscovado sugar**  
**125 grams butter, melted**

**FILLING**  
**395-gram can sweetened condensed milk**  
**395-gram can caramel condensed milk**  
**50 grams butter**  
**2 tablespoons golden syrup**

**TOPPING**  
**250 grams 70% dark chocolate, chopped**  
**1 tablespoon vegetable oil**  
**½ teaspoon sea salt**

I remember feeling so emotionally charged and thinking it was the best meal I'd ever had. I still crave those caramel slices!

### What's your go-to drink (either alcoholic or not)?

**Cecilia:** We've been cutting down on alcohol quite a lot in the past year, but I really love a glass of chardonnay in summer or syrah in winter. We have some amazing wineries in New Zealand, and we are ardent supporters of many of them – in particular, Waiheke wines!

### What are some of your favourite restaurants (anywhere in the world)?

**Cecilia:** My favourite restaurants are all our locals such as 372; Tantalus Estate; The Heke Kitchen, Brewery & Distillery; The Oyster Inn; and Poderi Crisci. All are on Waiheke. I can't pick one of them, they all deserve a shout-out for different reasons.

**EQUIPMENT:** 21cm x 26 cm slice tin, lined with baking paper.

Preheat the oven to 160°C fan bake.

Sift the flour and cocoa into a large bowl then stir in the coconut and sugar. Mix in the melted butter then tip into the prepared tin and smooth until compact with the back of a spoon. Bake for 20 minutes.

Once the base has cooled for 15 minutes, put the sweetened condensed milk and caramel condensed milk in a microwave-proof bowl with the butter and golden syrup. Microwave on high, in 30 second bursts, until it can be whisked together until smooth. Pour over the base and bake a further 15-20 minutes until golden and set.

Refrigerate until cold. Put the chocolate and vegetable oil in a bowl over a saucepan of boiling water and whisk until melted and smooth. Pour over the set caramel and quickly smooth with the back of a spoon. Wait 2 minutes then sprinkle over sea salt. **MAKES 24-32 PIECES DEPENDING ON SIZE**



CECILIA'S CHOCOLATE COCONUT CARAMEL SLICE



# TONI STREET

Television and radio presenter

Story CASSIE BIRRER Photography YUKI SATO and SUPPLIED

A co-host each weekday for Coast breakfast radio, a television presenter, author, and coach for her children's netball and footy teams, Toni Street is also a self-confessed 'foodie'. From growing up on a farm in Taranaki, to experiencing her palate change as she moved to the city, I chat with Toni about all things food – including her love for a particular Hawaiian dessert she ordered on a recent family trip.

#### What kind of food did you eat growing up?

**Toni:** I grew up on a dairy farm, so we were very much a meat and three veg type of household. We had meat from the farm and as a girl I remember having a lot of mince, steak, schnitzel and sausages. Chicken was a rarity for us. It was a treat to go to the fish and chips store, a Chinese smorgasbord, or McDonald's.

#### Is meat and three veg still a regular today?

**Toni:** My culinary tastes have changed quite a bit as our lifestyle has – I moved from New Plymouth up to Auckland, and went to Christchurch for university in between. I remember I've asked Mum several times before about why she never gave us spaghetti bolognese. I never tried it until I was about 20! Then I had my first spaghetti bolognese and I loved it – I couldn't believe I hadn't had it before! On the farm we just didn't have much pasta at all, and when I think about it, we did have lots of mince so it would have been perfect. I made a lot of it in my university days and now that I've got children, it's one of our family's favourite meals to cook.

We probably have it once a week – we're all massive fans of it.

#### What other foods or cuisines do you gravitate to?

**Toni:** I'm quite a big fan of Asian cooking. Japanese is probably my favourite type of cuisine. I also really like making poké bowls for the kids. I find that they eat it easier because it's colourful and it's all bitsy and that's how they like to graze. So we have a lot of that and karaage chicken on rice. I'm also really big on seafood. We didn't have a lot growing up because we were on a farm, but now as an adult we have a lot. I love prawns.

#### Can you share a favourite childhood food memory?

**Toni:** I feel like so many of our favourite celebrations were always around food and we were always allowed to pick what we would have on our birthday. There was a restaurant in New Plymouth that I used to ask to go to all the time. It's not there anymore but it was bistro-style and I would always order steak and chips. I've got really good memories of that. And we had a Cobb & Co., so I've memories of ordering the Pink Panther drink with those little crunchy nuggets. I also have memories of having big roasts all the time on the farm with lots and lots of people around so it was usually a roast beef with Mum's crispy baked potatoes – you can't beat crispy potatoes. I still have them now, but I don't do the whole nine yards with the roast... but I haven't let the potatoes go, that's for sure.

#### What do celebrations and entertaining at your place look like today?

**Toni:** We do most of our entertaining over the summer months because we live close to the beach – during summer we have an open-door, open-house policy. There are kids here all the time and we'll have the parents over for barbecues where I always try to make new and exciting, elaborate salads. My favourite one from the summer just passed is a Caesar salad and it's reignited my love of the salad again. I make my own homemade crispy croutons with little bits of crispy bacon, then there's the grated Parmesan and the boiled egg. I make my own dressing, as well. It's become my signature for barbecues! But it needs to involve some form of delicious meat on the side, and I love a ribeye steak. For the kids, I love doing mini sliders – it's so easy and feeds lots and lots of people. Then I always like to make a dessert as well, usually something chocolatey.

#### What's a favourite dessert of yours?

**Toni:** I really like cold desserts. My husband is really into sticky date pudding and apple crumbles – the warmer things. But I'm all about cold desserts and that's why I'm obsessed with Hula Pie from Hula Grill in Waikiki. I loved it so much, I tried to recreate it and it just wasn't the same as when I first had it on a work trip last year, and again on holidays recently.

#### Tips and tricks for the school lunchbox?

**Toni:** I'm lucky because in the mornings I go to radio, so my husband's in charge of school lunchboxes. But I have to try and

New Zealand TV and radio presenter, Toni Street.





come up with some of the creativity and inspiration. I am really trying to get into flasks more this year – that way you can have leftovers because I find my kids, and a lot of my kids’ friends, are a little anti-sandwiches. They’d rather have a flask with leftovers, whether it’s spaghetti bolognese or maybe chicken on rice. It’s easy and it’s filling.

**Talk us through a day in the food life of Toni Street.**

**Toni:** Every day I’m pretty formulaic with my breakfast because I have to pack it to leave early for radio. I’m obsessed with extra-thin Vogel’s; they’re so crispy and crunchy. So I’ll have two pieces of that with Pic’s Peanut Butter in the morning.

For morning tea, I’ll probably just have a banana and maybe a coffee. And then at lunchtime, it’s whatever’s going. Sometimes it will be a poké bowl or I might make myself an omelette or cream cheese with tomato on toast. Then at dinnertime it’s everything and anything like spaghetti bolognese, or a lasagne that I’ve made or picked up from somewhere. And we do love homemade burgers. We also make homemade pizzas quite a bit.

**What are some of your go-to cafés or restaurants in New Zealand?**

**Toni:** Oh, I have lots. My favourite day-to-day is Scratch Café which is next to where I do radio – they have the most beautiful cabinet food. I find these days there isn’t as much grab-and-go food that perhaps suits my lifestyle and I’ll always want something where I have to sit down and eat it, but Scratch has a wonderful cabinet selection. We go to the Torpedo Bay Café in Devonport sometimes because it’s got a really good outlook over the harbour and they do a real good, normal breakfast – you know, big breakfast and eggs benedict and things like that. If I want to have an indulgent breakfast – and I’m talking pastries – Chateaubriant in Devonport is a beautiful French café that, in my opinion, is the best French café in New Zealand. The pastries are to die for! If we were going to splurge and go out for a special dinner, undoubtedly we would go to Cibo in Parnell. I haven’t been there in a little while, but I’m turning 40 soon and that will probably be a place I go for dinner.

**Tell us about a memorable meal of your life. What was special about it?**

**Toni:** You can’t go past sitting down at our farm in Taranaki on Christmas day. My mum and dad go all out – the meal includes a turkey, a lamb, a ham, rösti,

Yorkshire puddings with trifle and all the trimmings afterwards. So the farm Christmas definitely stands out in my mind as one of the best ever. In terms of dining experiences, I’ve spent quite a few wedding anniversaries and birthdays at Cibo and they always make you feel really special. I can just picture us sitting there, all digging into the caramel pavlova. You’re always so full by dessert but when that comes out, I just have to do it because I just know how spectacular it is. And obviously the Hula Pie had a big impact on me because I loved it so much that I wanted to recreate it. And for someone that likes cold desserts, it’s just

## TONI STREET’S HULA PIE

*I do love a challenge, so on Googling the famous Hula Pie I was determined to replicate it faithfully for Toni – I’m hoping she loves it!*

Recipe by Sarah Tuck

- 2 cups unroasted macadamia nuts
- 2 cups cream
- 395 grams sweetened condensed milk
- 1 teaspoon vanilla extract
- ¼ teaspoon of coconut extract, optional

**BASE**

- 200 grams Oreo biscuits (1½ packets)
- 40 grams melted butter

**FUDGE SAUCE**

- 1 cup cream
- 250 grams chocolate (50% cocoa), chopped
- 2 tablespoons dark cocoa
- 1 tablespoon golden syrup
- 2 tablespoons coconut oil

**TO SERVE**

- whipped cream
- reserved roasted macadamia nuts

**EQUIPMENT:** 1.75-litre capacity pudding basin or bowl.

For the ice cream, preheat the oven to 140°C fan bake and line the pudding basin with plastic wrap, leaving overhang on the sides. Whizz 1 cup of the macadamia nuts into a crumbly paste in a food processor. Put the rest of the nuts on an oven tray and roast for 7 minutes then cool and roughly chop.

Whip the cream to firm peaks. In a

perfect. It has the Oreo cookie base with a macadamia caramel ice cream. Then the homemade hot fudge sauce on the top. It’s like an ice cream sundae on steroids.

**What would be your last meal?**

**Toni:** I would probably go something savoury, even though I am a sweet tooth. But if it’s my last meal, I want to make sure that I’m satisfied so I would probably go a beautiful piece of eye-fillet steak with some homemade chips. I’d also probably ask to have Hula Pie for dessert to myself, because I had to share with too many people while I was away!

separate bowl, beat the macadamia paste into the condensed milk with the vanilla and coconut extracts. Beat into the cream until fully incorporated, then fold in ¾ of the remaining chopped nuts. (Store the rest of the chopped nuts in a small airtight container). Pour the ice cream into the prepared bowl and freeze for at least 4 hours.

**BASE:** Line the base of a removable-base tart tin, slightly larger than the circumference of the top of the pudding basin, with baking paper (*mine was 19cm*). Whizz the Oreo biscuits with the melted butter in a food processor until the texture of damp sand. Press into the prepared tin and freeze for ½ an hour.

**FUDGE SAUCE:** Heat the fudge sauce ingredients together in 30-second bursts in the microwave until the chocolate and coconut oil are melted. Whisk until smooth and set aside for an hour.

Remove the ice cream and Oreo crust from the freezer. Carefully invert the pudding bowl over the crust and tug at the plastic wrap until the ice cream settles onto the crust. Remove the bowl and plastic wrap from the ice cream and freeze for an hour.

*If needed, heat the fudge sauce for 15-20 seconds or until it is just spreadable.* Remove the dessert from the freezer and spoon ⅔ of the fudge topping over it, spreading evenly to cover. Freeze again for an hour or until the topping becomes firm.

**TO SERVE:** Remove the Hula Pie from the freezer and cut into wedges. Serve each wedge with whipped cream, extra heated fudge sauce and reserved chopped macadamia nuts. **SERVES 8**



TONI STREET’S HULA PIE

**COOK’S NOTE:** Coconut extract is available from some supermarkets, specialty food stores and online.

STYLING Sarah Tuck



# WENDYL NISSSEN

Author and journalist

Story CASSIE BIRRER Photography SCHOOL ROAD and JOSH GRIGGS

## What kind of food did you eat growing up?

**Wendyl:** My mother hated cooking and resented every meal she had to cook for us. There was a lot of burnt chops, sausages, and frozen mince bashed into submission then cooked with a can of baked beans, which she called chilli con carne. When convenience food arrived in the 70s, she was a huge devotee of the convenience meal.

## Can you share a favourite childhood food memory?

**Wendyl:** My dad loved fishing and diving, and so I have amazing memories of fresh scallops cooked on the barbecue and fresh snapper pan-fried in butter. As kids we would catch pipers off the jetty, which look like tiny swordfish. We would wrap them in foil with butter and lemon and cook them. I never see pipers anymore so I hope we didn't catch all of them!

## Are there any old family recipes that you still cook/eat today?

**Wendyl:** None that my mother cooked on a regular basis, but I do still make what she called "ginger-ale Christmas cake", which is a recipe she got from her mother where you soak the fruit overnight in a small bottle of ginger-ale. It's really delicious.

## What's your style of cooking?

**Wendyl:** I'm big on bread-making and over the years have kept many sourdough starters with love and tenderness. So if I go to a friend's place, I usually bring a loaf of freshly baked bread and a bottle of wine.

## What's your go-to mid-week dish?

**Wendyl:** I eat a lot of beans, lentils and chickpeas these days and my favourite mid-week dish is a soup I make from the carcass of a roast chicken at the

weekend, which I turn into stock. Then I add rose harissa, turmeric, onion, cans of tomatoes, chickpeas and lentils and some spinach from the garden at the end. It's very comforting and very good for the gut microbiome with all that fibre!

## What's your style of cooking?

**Wendyl:** I love baking but I'm no good at it. Nothing will rise for me. I've tried using really freshly bought baking powder, but still no luck. My husband, Paul, who is a good baker, says it's because I'm a bit "slap dash" with the ingredients instead of measuring carefully...

## Talk us through a day in the food life of Wendyl Nissen.

**Wendyl:** I'm one of those people who doesn't eat breakfast. I like to give my gut a good break to digest everything and also, studies show that your system

Wendyl is a journalist and well-known author of books on living a natural, simple life.





has a nice old clean out and a reset if you give it a chance. For lunch I make a mean Bircher muesli, which has apple, nuts and seeds, live yoghurt and kefir, lemon juice and berries. Dinner is a big salad from the garden in summer with some chicken (free-range and organic), or in winter a good veg stir-fry with some tofu, halloumi or a steak from our homekill cows. I'm very fussy about trying to eat homegrown, free-range and organic.

#### Do you have a go-to café or restaurant in New Zealand?

**Wendyl:** Whenever I'm in Auckland you will find me at SPQR on Ponsonby Rd. I've been going there for at least 30 years – my kids grew up there, my palate developed there, I've made and lost friendships there, shared secrets and lies there and I feel like I'm home when I'm sitting outside watching the sun go down over those wonderful old buildings. I sometimes wish I could replay every meal I've had there as it would be the story of my life. They make a mean martini, which is my favourite drink, and usually have awesome fresh oysters, which is my favourite food.

#### Do you like to entertain? If so, what would your ideal gathering look like?

**Wendyl:** Paul and I were big entertainers when we lived in Auckland. There were some very memorable long lunches, dinners and parties held at our house in Grey Lynn. Up in the Hokianga we do have guests but it takes a while for them to get to us, so not often. I like a table of 10 – we have a huge dining table and we regularly sat 12 every Sunday night when we had our kids and partners for dinner in Auckland. So 10 would be nice, always good friends with maybe a few people we don't know so well so we can get to know them better. Paul always does the cooking of the main meal, which would be a delicious casserole, something roasted with duck fat potatoes and a huge salad – which is where I come in. I'm good at salads and I love doing a huge board of nibbles to start with. Then dessert will be Paul's sticky toffee pudding or triflova – trifle plus pavlova in layers in one dish.

#### What cuisines or flavours do you gravitate to?

**Wendyl:** I love Thai, Indian, Japanese, Mexican and Chinese so I can always find a good takeaway and they tend to be more vegetable and seafood-heavy than all about the meat. When I eat out I tend

to order vegetarian because I like to see what chefs do and it might give me ideas for my own vegetarian meals... Unless they have oysters and fresh-caught snapper, which I order with glee.

#### Tell us about a memorable meal of your life.

##### What was special about it?

**Wendyl:** This meal was not for a special occasion. It was a simple meal eaten in Barcelona in a restaurant we just walked into. I had the most divine kina served raw in its shell with some sort of amazing marinade. Years later I tried to find that restaurant on another visit to Barcelona and couldn't – which is probably as it should be because my fantastic memory of that meal might not have matched the reality again.

#### You've mentioned your love of martinis. How do you like these served and do you have any other go-to drinks?

**Wendyl:** I love a good dry vodka martini with three olives. Not one, not two – three. I also enjoy French white wines because they tend to be made more

traditionally with less additives and I love the musty smell and flavour they have. My friends think I'm an awful wine snob because of it and my wine tastes can be expensive. But I would rather have one divine glass of French chablis than a bottle of nasty chardonnay.

#### Do you have a sweet tooth – or do you have any guilty food pleasures?

**Wendyl:** I don't really have a sweet tooth although I do love a good chocolate. Did I mention oysters at all? Bluffs are my favourite treat but I will take any fresh oyster at any time.

#### If you could dine with anyone, who would it be?

**Wendyl:** Patricia Highsmith because she too loved a good martini, but was also such a fabulous author I would want to hear how she did it and she was also a bit grumpy and rude, which in my book makes a woman fascinating. Or Jean Rhys, another grumpy and rude woman and a wonderful writer. I wear the perfume she wore, so we would both smell nice.

## WENDYL'S SEAFOOD SPAGHETTI

*I was inspired by so many parts of Wendyl's interview – her penchant for seafood, love of Ponsonby classic SPQR and even a vodka martini with olives!*

Recipe by Sarah Tuck

**300 grams spaghetti or linguine**  
**1/3 cup extra-virgin olive oil**  
**8 raw king prawns, unpeeled**  
**6 cloves garlic, peeled and thinly sliced**  
**1/2 teaspoon chilli flakes**  
**finely grated zest of 1 lemon**  
**1/3 cup vodka**  
**2 tablespoons tomato paste**  
**300 grams clams**  
**300 grams mussels, de-bearded and well-scrubbed**  
**1 squid tube, sliced**  
**8 cherry tomatoes, halved**  
**8 green olives, pitted**

#### TO SERVE

**2 tablespoons finely chopped parsley**  
**sea salt and black pepper**  
**crusty bread, optional**

Cook the spaghetti in plenty of boiling salted water until al dente. Drain and

reserve 3 tablespoons of the pasta water. Add a drizzle of olive oil to the pasta, stir through and set aside in the colander.

Heat 3 tablespoons of the oil in a large heavy-based saucepan. Add the prawns and fry for a few minutes over a high heat on both sides until pink and curled in, then set aside.

Add the remaining oil to the pan and add the garlic and cook over a medium heat for 3 minutes.

Add the chilli flakes, lemon zest, vodka, tomato paste, clams, mussels and squid then cover and cook for about 5 minutes until the shellfish have opened. Discard any that don't open during this time.

Add the tomatoes and olives, drained pasta and the reserved pasta water and toss together over the heat for a couple of minutes. Remove from the heat.

**TO SERVE:** Stir through the chopped parsley. Divide the pasta and shellfish between plates. Season with sea salt and black pepper, drizzle over the remaining extra-virgin olive oil and serve with crusty bread, if desired.

**SERVES 2**



WENDYL'S SEAFOOD SPAGHETTI

STYLING Sarah Tuck



# EMMA LEWISHAM

## Beauty Entrepreneur

Story TAMSIN GEORGE Photography NICOLA BRENNEN and YUKI SATO

With her flawless skin and elegant features Emma Lewisham could be the poster girl for her own products. When she launched her eponymous beauty brand in 2019, she revolutionised the industry with her call for circularity. Customers are encouraged to buy refillable pouches and pods or return any unwanted packaging for reuse or recycling in exchange for reward points that can be redeemed for new products.

This initiative, alongside third-party certifications and a stringent use of natural, non-toxic ingredients throughout her scientifically lead formulations has led to a B Corp certification. Emma Lewisham also claims being the world's first environmentally friendly beauty brand. To encourage other brands to do the same, Emma Lewisham shared their intellectual property around the circularity and carbon positive certification.

Clean beauty was the driving force behind creating the brand. Emma was looking for a product that would be safe to use while pregnant while still being effective. The first product, Skin Reset Serum uses a combination of plant stem cell extracts, vitamin C and niacinamide. Since it's launch it has become something of a star and reportedly sells 185,000 units per year.

The beauty circle programme is resonating well with customers especially those from Australia and New Zealand where 14% are returning packaging and a significant 28% of sales is from refills.

The brand is focusing on global expansion, more recently in the UK and

has successfully launched into Space NK, Liberty, Harvey Nichols, Harrods and Net-A-Porter. There are 55 stockists globally.

Prior to being a disruptor in the beauty industry, Emma was a senior executive for Brother International Group. Following her BCom from Otago University she completed her final year of her honour's degree at ESADE in Barcelona. She's also joined Zonta and Global Women, organisations with a focus on raising women's rights. Her team describe her as driven, inspiring, hardworking and kind.

She lives in Auckland's Cox's Bay with her husband and daughter, who she loves to bake with.

### **Tell us about your journey with beauty and how food might have impacted this as well?**

**Emma:** When it comes to skin health, what you put on your skin is only part of it. You are nourishing your body with what you choose to eat, so healthy, well-balanced meals and lots of water are essential to your skin looking and feeling its best. You can't underestimate the power of nourishing your body from the inside out. Fresh fruit and vegetables and eating the rainbow really helps to keep my skin healthy. I enjoy eating nuts and prioritising food other than meat on my plate. I find diversifying my food, and drinking a lot of water also contributes to my skin health.

### **Describe an early food memory that has stayed with you.**

**Emma:** When I was younger, I used to love

watching my grandmother make the most delicious plum jam. We would eat my grandmother's jam on fresh bread and scones, I loved watching the process, the smell and enjoyed the time spent together. My Mum's pavlova is also one of my earliest food memories. My Mum's pav was a crunchy mid-rise with fresh berries and cream, and yes I did like to eat it.

### **What sort of food did you eat growing up?**

**Emma:** I grew up in small towns in the Waikato and Nelson. I was one of four children, so we ate pretty traditional meals such as roasts and meatloaves.

### **Do you like to cook?**

**Emma:** I like to bake with my daughter. She's still young and learning but she enjoys being able to crack the eggs, see butter melt and all those simple things. Over the weekends we bake, and I bring things in for the team at work.

### **What's a signature dish that you like to make?**

**Emma:** If I'm making dinner for someone, I like making a seafood paella. When I lived in Barcelona, I learnt how to make them, and they are the perfect dish for a dinner party. It takes quite a few hours, making sure you have good quality saffron is important. Plus, fresh seafood and vegetables.

### **Which dishes do you like?**

**Emma:** I like any Asian fusion dish, roast





veggie salads, or brownie (if that counts as a dish). There's a delicious roast veggie salad from Miss Polly's Kitchen that I like to make. If I'm feeling like Asian-fusion, I like to go to Mekong Baby in Ponsonby.

#### Do you have any favourite cookbooks or food writers?

**Emma:** I've had Ruth Rogers, 'The River Café' book for a long time. We recently did an event with the River Café in London and having Ruth cook for me was a real 'pinch-me' moment. We had burrata, broadbeans, roasted capsicum and fish. It was served in a sharing plate style and we finished with the most beautiful lemon tart. Simple with high quality, fresh produce.

#### What would be your last meal?

**Emma:** Chocolate brownie or my Mum's pavlova. I realise those are both desserts so if I had to choose a main meal, I think I would go with a simple spaghetti bolognese.

#### Do you have any tricks for when you are entertaining at home?

**Emma:** A trick I learnt was to heat olives in a pan with olive oil, fennel and cumin seeds. It creates a beautiful aroma; I serve them heated in a bowl. Otherwise, I roast some delicious nuts before guests arrive which also creates a wonderful, welcoming aroma. Also, when serving champagne, I put the glasses in the freezer before serving.

#### What's always in your shopping trolley?

**Emma:** Lemons, apples, lots of fresh fruit and

veg, Little Bird muesli, Whittaker's almond-milk chocolate and Almighty drinks.

#### Is there anything you don't eat?

**Emma:** I don't eat a lot of meat and no heavy fried food. I just don't like how fried food makes me feel afterwards, a fresh food lifestyle gives me more energy.

#### What's a treat that always lifts your mood?

**Emma:** Chocolate brownie.

#### Who would your dream dinner guests be?

**Emma:** This is such a tough question. Not all at the same time, but I would love to have dinner with Michelle Obama, Elon Musk, Rafael Nadal and Stanley Tucci. I would also love to have dinner with my family members who have passed way. If Adele could provide the entertainment, that would be a true dream dinner.

#### What are some go-to weeknight meals when you need something quick?

**Emma:** Vegetable stir-fry is my go-to.

#### Favourite tippie – alcoholic or non alcoholic?

**Emma:** A small glass of champagne or prosecco.

#### Do you have any favourite restaurants in Auckland?

**Emma:** I love both Daphnes and the Oyster Inn. At Daphnes the food is delicious and unique. I like the atmosphere and how thoughtful everything is. The Oyster Inn has a great atmosphere. I also recently tried Gilt which was outstanding and one of my favourite meals I've had this

year. The food is delicious, I love the bistro style and the food is exceptional. I recently went there with my husband to celebrate our recent launch into Harrods, Liberty and SpaceNK.

#### Which city is your favourite foodie destination?

**Emma:** Barcelona. I haven't been back in a few years, but on my next trip, I would love to visit Lando which sounds really quaint and authentic. Bar Mut would be wonderful for people watching.

#### If you could teleport to any restaurant in the world for dinner where would you go?

**Emma:** The River Café - simple, yet delicious. Ruth is one of the kindest people I have met, she is incredibly humble and a simply wonderful person. Her chocolate tart is so dreamy and all their seafood is amazing – fresh and pure.

#### Any favourite flavours or ingredients?

**Emma:** I love lemon and paprika.

#### Is there a dish that you've always wanted to conquer but have never quite been able to?

**Emma:** I would love to master the perfect spaghetti alle vongole. It's so simple, yet not super easy to execute.

#### Are there any cuisines that you are keen to try / countries you'd like to visit to experience the food and culture?

**Emma:** I would love to visit South America; their food and culture is so rich. I would love to visit Peru to try their ceviche and Colombia and Brazil are also high on my list.

## EMMA LEWISHAM'S CHOCOLATE, CARAMEL, ORANGE AND CHILLI BROWNIE

Reading about Emma's fondness for a good chocolate brownie and love of Spanish flavours I decided to combine the two in one epic treat.

Recipe by Sarah Tuck

**350 grams dark chocolate, cut into chunks (70% cocoa)**

**350 grams butter**  
**6 large eggs**  
**2¼ cups caster sugar**  
**1⅔ cups plain flour**  
**1 cup Dutch dark cocoa powder**  
**1½ teaspoons ground cinnamon**  
**1 teaspoon chilli powder**  
**finely grated zest 1 orange**  
**½ cup slivered almonds**  
**250 grams caramel condensed milk**

Line a 31cm x 22cm deep baking tin (or equivalent size) with baking paper. Preheat the oven to 170°C fan bake.

Put the chocolate and butter in a microwave-proof jug or bowl. Heat in

30-second bursts in the microwave on low heat, stirring in between, until smooth and melted. Beat the eggs and caster sugar together in a bowl until pale and creamy. Stir in the chocolate mixture. Sift in the flour, cocoa powder, cinnamon and chilli powder and stir to combine. Mix through the orange zest and ¾ of the almonds. Pour the mixture into the prepared baking tin. Spoon out the caramel and drop in blobs onto the brownie and gently swirl through with a teaspoon handle.

Sprinkle with remaining almonds and bake for 35-40 minutes until cooked through. Cool in the tin before cutting. **MAKES 25-30 PIECES**



EMMA LEWISHAM'S CHOCOLATE, CARAMEL, ORANGE AND CHILLI BROWNIE







# PETRA BAGUST

Broadcaster

Story TAMSIN GEORGE Photography ANDREW COFFEY and JOSH GRIGGS

Since launching her popular podcast, Grey Areas in 2022, Petra Bagust has found a new lease of life by channelling her communication talents into an area that gives her a greater sense of purpose. And it's resonating well, in just a year of operating she won Best Entertainment Podcast at the 2023 New Zealand Radio Awards. On it, she and guests speak openly about growing up and going grey in Aotearoa. She describes it as raw, honest discussions about topics that span health, friendship, ageing bodies, financial finesse, menopause, identity and so much more. With a particular focus on the midlife years around 50 and beyond. It's entertaining, inspiring and thought provoking.

Her effervescent personality, which has graced our screens for 30 years on various programmes and documentaries, shines through the podcast audio. She has a second podcast called Sunday Sanctuary, which is more internally, and spiritually focused. Topics such as being stuck in the waiting room, burning the candle at both ends and Perfectionism: the burden, the brilliance and how to plan your escape are all discussed in balance and depth but with a connection to Petra's Christianity.

Family is important to Petra; she lives in Auckland with her cameraman husband Hamish and three teenage children whom she has successfully managed to keep out of the public eye. She's also incredibly

close to her Mum, Judi and is often photographed with her.

#### What are your first food memories?

**Petra:** I remember training myself to eat avocado, thinking this is strange, this is weird, but also thinking it's going to be good if I push through it. I have some quite visceral food memories.

#### And are they things that you like to eat now?

**Petra:** Yes, things like croissants with cheese, salmon, and avocado. I remember training myself to eat olives as well. You just have to get used to it, you just have to keep going.

#### What kind of food did your mum make growing up?

**Petra:** Mum is a really good cook. She's possibly also a perfectionist, so there was a stress associated with cooking. It wasn't like cooking just flowed out of her, but she cared deeply about how things tasted and how they looked. I remember my brother as a teenager saying, 'Mum, what is this?' And it was pasta al limone - lemon juice

**"I remember training myself to eat avocado, thinking this is strange, this is weird, but also thinking this is going to be good if I push through it. I have some quite visceral food memories."**



and pasta. And he was just like, 'what the heck is going on?' So she was always experimenting. I feel like we ate relatively adventurously. There were the usual Kiwi meals too, meat and three veg but to a high quality with herbs and always beautifully presented.

#### Do you like to cook?

**Petra:** I don't love it. But what I love is feeding people and making food look gorgeous. I really like my plate to have colour. I find it impossible to make chicken and cheese pasta because all the food is the same colour and it's beige! I think the most fun I've ever had was when I was making meals for my children, and I was just off-script and backing myself. I've probably not had that much confidence in the kitchen. I thought you could get it right or you could get it wrong and getting it wrong was dire as opposed to having the attitude of 'we're gonna try again tomorrow'.

It's such a funny thing isn't it, some people love to be in the kitchen and riff with food and they can make anything out of anything and then for other people it is like 'I've got to follow this recipe, I've got to do it right, otherwise it's going to be a disaster.' Because I don't have personal cooking confidence, I have to follow the recipe. Watching my daughter cook, she was like, oh we don't have eggs, I'll use yogurt. Oh, we don't have that, I'll use oil. And seeing her confidence and substituting ingredients has really invited me into the space of trusting myself more, and I think when you trust yourself in a space you have more fun. And I have to confess that even using *My Food Bag* helped. There's a certain repetition to some of the methods, so now intuitively I understand the steps for a dish and how to make it.

#### What are some of your favourite dishes that you like to make?

**Petra:** I really love a sushi bowl or a poké bowl. I love all those gorgeous, yummy things on top of some rice or some noodles. The other day we made this incredible Pad Thai and I thought we've cracked it, we've cracked Pad Thai and we haven't made it since. I like cooking Mexican, and the use of the spices, I used to cook a super-delicious paella. I go through stages - I'll have seasons. Laksa was my go-to for ages, too.

#### Do you have any favourite cookbooks or food writers?

**Petra:** Nadia Lim and Annabel Langbein.

My husband shot two series with her so we got given cookbooks. I do love Ottolenghi and I have dipped into other New Zealand recipe makers like Sophie Gray from *Destitute Gourmet* and a little Chelsea Winter. Oh and Jamie Oliver.

#### What would be your last meal?

**Petra:** It's seafood. It's a humongous seafood platter with every kind of crustacean, shellfish and fish. I've pictured it many times. I'm on death row and I am having fun. And I want some

green vegetables there, like edamame beans, asparagus and broccoli, with leafy greens like kale and cabbage.

#### Do you like to entertain, and do you have any tricks for entertaining?

**Petra:** I do like to entertain, and my trick is to invite people over before you've figured out what you're going to do. Don't stress about it. Just do it.

I always want the table to be beautiful, so I preset the table and prep as much of the meal so that when guests arrive,

## PETRA'S SEAFOOD CURRY

*Petra has so many food loves, it was tricky to pull out just two elements to include in my recipe for her – and I'm going to complicate matters more by giving two options for cooking this warming seafood curry. The first involves dry frying spices which are then ground in a spice grinder, or mortar and pestle. The second is a wee bit of a cheat version, which still tastes fabulous. If you have the time and inclination for a bit of spice-grinding action the flavour will be a little deeper and more intense, however there is no shame in whipping up the very slightly simpler version!*

#### CURRY SAUCE

- 1 teaspoon coriander seeds (optional – see intro)
- 1 teaspoon cumin seeds (optional – see intro)
- 1 onion, roughly chopped
- 1 large thumb ginger, roughly chopped
- 3 long red chillis, roughly chopped
- 5 cloves garlic, peeled
- 1 teaspoon sea salt
- 2 tablespoons rice bran oil
- 2 teaspoons yellow mustard seeds
- 1 tablespoon garam masala
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon ground turmeric
- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 3 large tomatoes, chopped
- 400ml tin coconut milk
- 2 double Makrut lime leaves

#### TO FINISH

- 300 grams white fish, cut into large chunks
- 200 grams skinless salmon, cut into large chunks
- 200 grams raw peeled prawns
- 300 grams mussels, cleaned and de-bearded
- good handful coriander leaves

#### paratha or roti

basmati rice, cooked and hot

**CURRY SAUCE:** If dry-frying spices, heat a small frying pan and fry the seeds together until they are just starting to smell fragrant. Cool then grind to a powder in either a mortar and pestle or spice grinder.

Whizz the onion, ginger, chillis, garlic, and salt together to a purée. Heat the oil in a large pot and add the mustard seeds and cook for a few minutes until they start to pop. Add the chilli paste, reduce the heat and cook for 10 mins. Add the spices (including the dry-fried spices if using), fry for 2 minutes, then add the tomatoes and stir well. Cook for 2 minutes then add the coconut milk and lime leaves and bring to the boil, then reduce to a simmer for 5 minutes.

**TO FINISH:** Add the prawns cook for 2 minutes then add the white fish, salmon and mussels, cover and cook a further 5 minutes until the mussels are open and the fish cooked through. Serve with a garnish of coriander and Indian flat breads and rice on the side.

**SERVES 6**



PETRA'S SEAFOOD CURRY



I can enjoy them as well as finish it off. I used to stress about everything being ready at the same time, now I'll take a deep breath and let some food not be delivered to the table in pristine condition. And if somebody says, can I chop something? Can I give them a task? I put them at the breakfast bar. So, for me, it's let myself be helped, let myself be organized, and let myself not do it perfectly. At the end of the day, it's being together, right? You don't want to not do it because you're so worried about how you're going to do it. Which is kind of like everything in life.

#### **Who would your dream dinner guests be?**

**Petra:** For my dream dinner party I would probably invite Nelson Mandela, and he'd need a friend so that he felt comfortable. My best friend, Amanda Blake because she'd cook. I would do the presentation and set the table. I reckon it'd be worth having my husband there, he's good company. Amanda can have her husband, he's real nice. My kids, and their boyfriends or girlfriends. I'd love to have Jesus for dinner but I kind of have

**"For my dream dinner party I would probably invite Nelson Mandela, and he'd need a friend so that he felt comfortable. My best friend, Amanda Black because she'd cook. I would do the presentation and set the table. I reckon it'd be worth having my husband there, he's good company."**

Jesus for dinner every night so that's fine. Perhaps Kate Sheppard. I just found out it took her 14 years and four petitions to get the vote. I've read Michelle Obama's book, she'd be sensational. Whina Cooper would be incredible. My friend Te Waka McLeod and her husband Elliot Collins, he's an artist. So, we've got a few people - we've got artists, politicians, activists.

#### **And what would you serve them?**

**Petra:** It would have to be sharing plates. That's Amanda's problem now (laughs). We've got a ceramic charcoal-fired barbecue so an incredible piece of meat that doesn't need to be filleted because the barbecue is so clever. We need pūhā and kūmara. I think we might go traditional on it. We might go with a modern version of a hāngi, but maybe, I'm messing with it now, like fusion. Fusion hāngi. Maybe slow-cooked lamb and pūhā, and then we could have some spicy food. With lots of salads.

#### **Is there anything you don't eat?**

**Petra:** I didn't used to be able to eat goat's cheese and now I adore it. I'm training myself to eat feijoa. Probably the only thing I don't eat is tamarillos because I vomited three times on a quarter of a teaspoon. I can't drink feijoa drinks but I can have feijoa and ginger jam, I can have feijoa in some things, but feijoa and tamarillo are things that my body says no to.

#### **What's a treat that always lifts your mood?**

**Petra:** Dark chocolate. I am partial to Ārepa, they are sponsoring the current season of Grey Areas, but even before that, if I think, how do I get through the day? I'm likely to turn to something like Ārepa or sparkling water with freshly squeezed lemon and then you take the lemon on the rim of the cup. I find that a real pick me up.

#### **What is your favourite tippie?**

**Petra:** Well, a tippie makes me think of alcohol, and I know gin is in fashion, but my favourite drink in the world is water. I know that sounds terrible - people say it doesn't even taste like anything. But I think it tastes delicious. In terms of wine, I'm probably leaning towards varietals.

So, I've been trying things like Riesling, Viognier and Chenin Blanc, even good old Chardonnay. I used to be a Chardonnay girl, and now I'm leaning away from Rosé and back towards Chardonnay.

#### **Do you have any favourite restaurants in Auckland?**

**Petra:** It's always good at Amano and Ebisu. As a family we often go to Asian fusion at fun places like Chinoiserie and Kiss Kiss. We've got a local dumpling house we adore, but if it's a bit fancier then Ortalana, Baduzzi or Ada, they are all so delish. Next on our list Mr Morris as a big fan of Michael Meredith's cooking.

#### **What's a meal you've always wanted to master?**

**Petra:** Probably an amazing Indian curry. I've read and gathered recipes for complex Indian dishes like Vindaloo or Masala, and I'd love to be able to start from scratch but haven't yet. I'd also like to conquer Beef Wellington or Bomb Alaska, those things where you're like - how?

#### **Are there any cuisines that you are keen to try or countries that you'd like to travel to and eat the cuisine there?**

**Petra:** Morocco, Turkey, and more of the Eastern Mediterranean. I was lucky enough to go to Beirut in Lebanon a few years ago. I'd like to do more of that part of the world. I loved learning more about the people and food.

#### **What are some go-to weeknight meals when you need something quick?**

**Petra:** Nachos which can be tacos which can be tortillas which can be burritos - that overall family of foods. Poké bowls or sushi bowls, as the kids call them. That's a go-to quick and easy. And we do make sushi as well. And then it's things like gourmet burgers and pasta.

#### **Best discovery with cooking?**

**Petra:** Just add fresh herbs to everything. I appreciate Nadia doing that! We've got a herb garden and we're about to bring our herb pots closer to the door. But yeah, just herb it up.