



HOT PLATE

A member of Culinary Team SA and winner of the Chaîne des Rôtisseurs 2008 Young Chef of the Year Award, **TANJA KRUGER** has recently been appointed to the position of head chef at the stylish, Frech-themed Makaron Restaurant at Majeka House in Stellenbosch.



Q Do you have a signature dish in your kitchen at home?

I hardly cook at home. If I do cook it is usually simple food with great produce, and I do like cooking Mexican.

Q What is your favourite ingredient?

That's like asking a mother who her favourite child is. Ingredients that I cannot live without are garlic, ginger, chillies, tomatoes, wild mushrooms and fresh herbs. I also love growing my own produce and using fresh ingredients out of the garden.

Q Who or what inspires your cooking?

I am inspired by the great female chefs of the world, such as Margot Janse, Claire Smyth and Anne-Sophie Pic. Ingredients, my vegetable garden, markets, art, architecture, classic food and techniques are all things that inspire me too. And I am always inspired by the guys and girls who I work with every day - they make what I'm doing worthwhile.

Q Where do you see yourself in five years?

I would like to be one of the best chefs in the country and running the kitchen of a Top 10 restaurant. I would also like to achieve an Olympic gold medal with Culinary Team SA. More than anything, I hope to have teavelled more, gained a lot of experience and become the best chef and manager that I can be. I would also love to be a mentor that I can be. I would also love to be a mentor and an inspiration to young chefs. **+27 (0)21 880 1549, makaronrestaurant.co.za**