

# Z-Events Catering Newsletter



## In This Issue

Paul Hickey cooks at New Yorks Thomas Keller's Per Se Restaurant No 10 on the Pellegrino List, with Australian chefs Mark Best & Peter Gilmore.

Paul Hickey cooks at the Sydney Starlight Dinner Foundation at Rockpool.

For all your Corporate Catering Events , Private Parties, Wedding and Family Gatherings contact Zeva at :

email:info@zeventscatering.com.au

<http://www.zeventscatering.com.au/>

## Hot News

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### BEST RESTAURANT IN AMERICIAS

Z-Events Catering Paul Hickey Cooking at world's top ten Restaurant  
Z-Events Chef Paul Hickey travelled to the city of blinding lights, New York City to cook with Australia's finest chefs and experience number10 on the Pellegrino world's top 50 restaurant list-"Per Se".



Thomas Keller's (French Laundry)NY home at Time Warner Building, Central Park is an extraordinary restaurant. Keller has assembled an Amazing team (Head Chef Eli Kaimeh, Senior Sous David Breeden, Ross Melling

Sous-photo above) chefs, front of house and General Manager Anthony Rudolf.

Paul cooked with Two of Australia's finest chefs Peter Gilmore "Quay" Mark Best "Marque" and their Sous Chefs Pasi and Jasper.

The meal was prepared for 40 NY critics for the Australian tourist board.

Paul also visited the kitchens at "Le Bernadin" 3 Michelin Starred (Eric Ripert) & "Gilt" at the Palace Hotel.

Dining experiences included World famous "Balthazar",

STK in meat packing district, the trendy "Diner" and the culinary

Tour was not complete without 12 courses at Per Se.

The staff at "Per Se" prepared numerous extra dishes delivered by a fleet of waiters.

The food and service exuded style, elegance, precision and delivered on every promise of its status amongst the best in the world.

Z-Events Catering are constantly striving for perfection and more

Importantly, to satisfy our clients.

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### Z-Events Catering SUPPLIERS

#### VICTOR CHURCHILL MEATS

famous for Its Blackmore's Wagu Beef.

#### FRATELLE FRESH

fresh from the Markets daily.

#### JOTO FISH

fresh from the fish markets daily.

#### DICOSTI FISH

reliable service and freshness.

#### VAN STOM FOODS

Provides a selection of premium small goods, Pino Meats.

#### SIMON AND JOHNSTON

For all you premium Olive oils and Vinegars.

#### Deshel Foods

For your French products Foie GRAS,



### More News

Paul Hickey cooks with the world's BEST CHEFS.

February Z-Events Catering had a busy month, March boardrooms really got busy with reporting season.

Chef Paul Hickey still found time to cook with top chefs at the Starlight dinner at Rockpool Bar and Grill charity event.

Thomas Keller (French Laundry Group), Heston Blumenthal (The Fat Duck Group), Adoniz Aduriz (Mugaritz), Neil Perry, Guillaume Brahimi (Bennelong).

The celebrity chefs had amazing teams of chefs assisting.

It was an amazing event, food exquisite.

A highlight for Paul to spend the time working closely with these Superstar chefs. The Starlight dinner is an annual charity for children's Cancer research.

Neil Perry never disappoints the foundation attracting friends and Fellow world class superstar chefs down under for this amazing event. This year it raised \$280,000 for the charity.

### Pictures below of the night of the Starlight Dinner Foundation



Z-Events Catering Paul Hickey with Heston Blumenthal (Fat Duck) & Guillaume Brahimi (Bennelong)

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### Z-Events CATERING

For all you Cocktail parties/ Dinner parties/ formal Lunches and Buffets, call Z-Events Catering on 02 93146354 for all your catering needs.



Z-Events Catering Paul Hickey with Thomas Keller (French Laundry & Per Se)



ALL THE CELEBRITY CHEFS on the night of the Starlight Dinner at RockPool.

### **OUR SUPPORT FOR STARLIGHT**

Z-Events Catering is proud to support the Starlight Foundation Dinner which raises funds for children's cancer research.

This year the Dinner raised an amazing \$280,000 for this worthy cause.

For more information on the Starlight Foundation visit [www.starlightfoundation.com](http://www.starlightfoundation.com).

Z-Events CATERING

### Recipe of the month

#### Chocolate Cupcake batter

1 1/3 cup sugar  
1 cup all purpose flour  
Pinch sea salt  
1 cup Cocoa Powder  
1/3 tsp. baking soda  
1/3 tsp. baking powder  
1/3 cup buttermilk  
1 each whole eggs  
3 tbsp butter (melted)  
1/3 cup coffee (warm)

#### Preparation & Assembly

- Sift all dry ingredients together into a bowl
- In separate bowl mix eggs and buttermilk
- Melt butter in a pot and then add the coffee
- Add to butter/coffee mixture to the buttermilk mixture
- Pour liquid mixture over dry ingredients and mix until just combined, about 1 minute (do not over mix)
- Using a spoon or ice cream scoop, portion into cupcake Moulds.
- Fill about 1/2 way up.
- Bake at 325°F for approx 20-25 minutes.
- Decorate with pieces of chocolate and chocolate ganache.

#### Chocolate Ganache recipe

250g dark cooking chocolate, chopped  
1/3 cup cream

#### Preparation & Assembly

- Combine chocolate and cream in a heatproof bowl over a saucepan of simmering water.
- Stir with a metal spoon until smooth.
- Remove bowl from heat.
- Set aside at room temperature to cool, stirring occasionally,
- until ganache is thick and spreadable.

#### **NEXT ISSUE**

Exciting new recipes & The start of the Victorian truffle season