

MEET THE CHEF

JUSTINE JOSEPH

Executive Chef at Mábu, Waterfall Wilds

This month, we introduce you to Justine Joseph, Executive Chef at Mábu, Waterfall Wilds, as part of our Meet the Chef series. Mábu offers a relaxed fine dining experience where you can sample exotic ingredients like crocodile, octopus and lobster emboldened by fire, smoke, acidity and freshness.

Q: What is the restaurant and cuisine?

A: Mábu, Waterfall Wilds. Asian-influenced cuisine cooked on an open fire.

Q: When did you decide to become a chef, and why?

A: I've always known that I wanted to cook. I come from a long line of incredible cooks and I grew up eating dishes made with love. I've always wanted to share that. It's a definite love language for me.

Q: Did you study?

A: Yes, I studied at Capsicum Culinary Studio. I have a diploma in Cooking and Food Preparation.

Q: Do you have any accolades?

A: I've done a few magazine and television interviews.

Q: What is your cooking style?

A: My style is versatile. I can make almost anything, but I have a soft spot for Asian cuisine.

Q: What is your inspiration for new recipes/dishes?

A: Global and local food trends. I like to stay current and push the envelope on innovation.



Q: What is your favourite dish to prepare on your current menu and why?

A: The Black Rice Paella, for sure! I love balancing all the flavours and textures and making it look beautiful. Because we cook everything over an open fire, the flavour depth is insane!

Q: What is your favourite home-cooked meal?

A: Butter chicken with garlic naan.

Q: In your opinion, what is the most underrated ingredient and why?

A: Fresh dill, because it works with absolutely everything.

Q: If you could cook with only three ingredients, what would they be?

A: Prawns, garlic and chilli.

Q: What is one kitchen tool or appliance you cannot function without?

A: All I need is a good knife, and I can take over the world.



The Black Rice Paella is Chef Justine's favourite dish to prepare on the Mábu menu.




Meet The Chef Series



Q: If money were no object, what kitchen appliances would you invest in?

A: A sous vide machine, a pasta roller and any Robot-Coupe appliance I can get my hands on.

Q: Who is your chef idol, and why?

A: Jan Hendrik van der Westhuizen. I like that his ouma and family are his inspirations. He is an exceptionally talented chef and local food hero who made his dreams come true in the most astronomical way. He gives South African chefs the hope that the world could be our oyster, too.

Q: If you could prepare a meal for one celebrity, who would it be and what would you serve?

A: Snoop Dogg. I'd make him my croissant crème brûlée.

Q: What do you think of cooking shows? Do you have a favourite?

A: I like the old-school shows that I watched growing up. I really enjoyed Nigella Lawson's show. It was intimate and her recipes were beautiful.

Q: What's your favourite South African dish to eat?

A: Tinned fish curry and pap.

Q: What will we always find in your fridge?

A: My homemade chilli paste and salted butter.

Q: If you could choose your last meal, what would it be?

A: Ramen and dim sum.

Q: What fast food is your secret indulgence?

A: Chicken Licken Hotwings.

Q: Pro or anti air fryers?

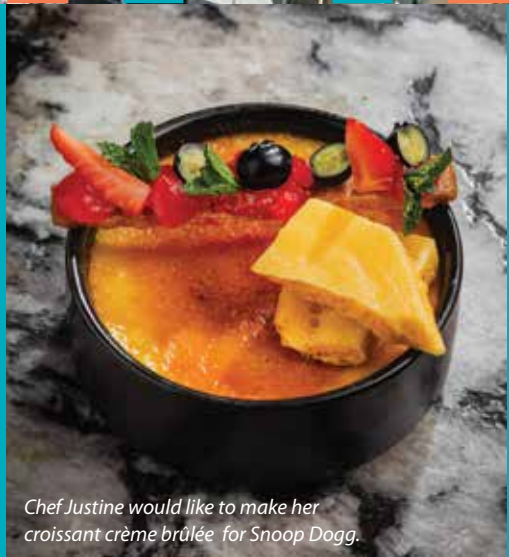
A: Pro.

Q: If you weren't a chef, what would you be?

A: An artist. I love sketching.

Q: Any interesting career anecdote you would like to share?

A: I once cooked for American rapper Nas and he enjoyed my chicken so much, he ordered two more plates and ate with his hands. That was a great personal win for me!



Chef Justine would like to make her croissant crème brûlée for Snoop Dogg.

To indulge in Chef Justine's culinary delights, book a table at Mabu, Waterfall Wilds.
010 541 2314
<https://maburestaurant.com>

