

MEET THE CHEF

LIEZL CATSAVIS

Executive Chef at Riboville
Boutique Hotel and Restaurant

Located within the exclusive Waterfall Equestrian Estate, the Riboville Boutique Hotel and Restaurant offers visitors an opulent countryside experience. This edition of Meet the Chef introduces you to the venue's award-winning Executive Chef, Liezl Catsavis.

Q. What type of cuisine does the restaurant specialise in?

A: Riboville Boutique Hotel and Restaurant offers relaxed fine dining featuring reinvented classic dishes.

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

A: I started working in a local pizza shop at the age of 15. I loved the rush of a Friday night service. I have always loved food, so the next step was easy: a chef I would be.

Q. Where did you study?

A: I studied Professional Cookery through the HTA School of Culinary Art.



Q. Do you have any accolades?

A: Yes, I was a winner in the main course category of the National Avocado competition; a winner in the senior category of the Lucky Star Innovations competition; and received kudos for my live demonstrations for the South African Chefs Association.

Q. What is your cooking style?

A: I am trained in classical Italian food preparation, but I would say my cooking style is rustic fusion.

Q. What is your inspiration for new recipes or dishes?

A: I take my inspiration from friends and family, new food trends, and bringing sexy back to old forgotten dishes and ingredients.

Q. What is your favourite dish to prepare on your current menu?

A: The seafood pasta: It takes me back to my roots and features unique flavours.

Q. What is your favourite home-cooked meal?

A: A toss-up between my mom's spaghetti bolognese and my hubby's amazing braais.

Q. In your opinion, what are the most underrated ingredients?

A: Chilli and salt. They are both flavour enhancers and when used correctly, will take a dish from good to great.

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

A: Avocado, mushrooms and garlic butter.

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

A: My chef's knife – it's the only tool one really needs.



The seafood pasta is Chef Liezl's favourite dish to prepare on the Riboville menu.



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

A: A Bullseye stove, a pasta machine and a Robot Coupe food processor.

Q. Who is your chef idol and why?

A: The American chef Thomas Keller and the New York restaurant called Eleven Madison Park. They take restauranting to the next level and are so inspiring!

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

A: Adam Sandler. I would make a new-school prawn cocktail, mango noodle salad, honey-soy glazed Karoo lamb chops, and gooey hazelnut brownies.

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

A: I enjoy watching *The Pioneer Woman* with Ree Drummond. Her food is authentic, and she has great ideas for everyday meals.

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

A: Lamb bredie, bobotie and biltong, to name a few.

Q. What will we always find in your fridge?

A: Cheese, butter and bacon.

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

A: A heart-warming bowl of pasta.

Q. What fast food is your secret indulgence?

A: I have a few: pizza, Chinese, Nando's and Burger King.

Q. Pro or anti air fryers?

A: Pro.

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

A: A dietician.

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

A: I had an amazing opportunity to cook for some of the leading chefs in Gauteng. Many of them were my seniors whilst growing through the industry. The looks on their faces as they took their first bites of my food was such a rewarding feeling!



Chef Liezl would like to make her new-school prawn cocktail for Adam Sandler.

For a tantalizing journey of modern flavours and passionately crafted cuisine, book a table at Riboville Boutique Hotel and Restaurant.

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