

MEET THE CHEF

WARREN DRY

Executive Chef at Moo Moo, Mall of Africa

We introduce the gourmet king of steak, Warren Dry, as part of our Meet the Chef series. He's the executive chef of Moo Moo at Mall of Africa. Come Meet & Whine at Moo Moo, the specialists in steak, burgers and ribs.

Q: What is the main cuisine at Moo Moo?

A: We are primarily a steakhouse that is strongly influenced by proudly South African flavours.

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

A: I've had a passion for food and food experimentation from a very young age. I had great inspiration from my grandfather, who nurtured my skills from childhood. It brings me joy when people love food that I've prepared.

Q: What qualifications do you hold?

A: I did my City and Guilds Chefs Diploma at Chefs Training & Innovation Academy.



Q: What is your cooking style?

A: I prefer the Mediterranean style of cooking. It's simple and draws its flavours from fresh, quality herbs and ingredients. I also enjoy experimenting with Asian flavours.

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

A: I like bringing flavours from different styles together to create something unique. I also like the challenge of updating classic recipes by incorporating modern elements.

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

A: Making the Moo Moo infused butters. I slow-roast the onions and marrow bones that come straight out of our butchery. The bacon is fried and fresh herbs chopped. It is all then slowly infused into the butter to make the various infused butter flavours that customers can add to their steaks.

Q: What is your favourite home-cooked meal?

A: A classic paneer butter masala with naan bread, inspired by my wife's Indian heritage. Another firm favourite is slow roasted lamb and potatoes prepared in the pizza oven.

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

A: I'd have to pick two as they go hand-in-hand. Coriander and cumin. They bring out the flavour of vegetables and meat alike in ways that other ingredients can't.

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

A: Lamb, garlic and tomatoes.

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

A: Definitely a good, sharp knife.

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

A: A Rational oven, a stick blender and a blast chiller are some of my favourite kitchen appliances.

Q: Who is your chef idol, and why?

A: Gordon Ramsay. He is a Michelin-star chef who has a unique understanding of food. I admire how he strives for perfection and doesn't believe in shortcuts, but rather in doing things the right way.

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

A: Lucas Radebe. I would prepare fire-roasted loin lamb chops with tzatziki, with cumin- and coriander-roasted butternut on the side.



Moo Moo's How Cheesy Burger would be Chef Warren's last meal of choice.



Meet The Chef Series



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

A: Cooking shows are great. They help people see and understand what goes into preparing a truly amazing dish. They are also good for picking up new trends, tips and tricks. I would say my favourite show is *Kitchen Nightmares*.

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

A: A hot and spicy bunny chow served with sambals.

Q: What will we always find in your fridge?

A: A good amount of garlic and a homemade chilli sauce.

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

A: The How Cheesy Burger on the Moo Moo menu is one of my all-time favourites. It's simplicity lets you really enjoy the rich, umami flavour of the patty, topped with melted cheese and our creamy cheese sauce. Plus, the pickles and onions add that extra crunch and texture that I love.

Q: What fast food is your secret indulgence?

A: A good wood-fired pizza on a thin crust.

Q: Are you pro or anti air fryers?

A: I have mixed feelings about air fryers. They can be great for certain items, but are not always conducive to better-tasting food.

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

A: I would probably have followed my other passion, which is working with motorbikes.

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

A: Being a chef has taught me the value of long hours and hard work. It has taught me to be prepared for any situation I may face and has nurtured relationships with my team that I value dearly. It is definitely not for the faint-hearted but is highly rewarding.



The various infused butter flavours that accompany the delicious cuts of steak is Chef Warren's favourite dish to prepare on the Moo Moo menu.

To indulge in Chef Warren's culinary delights, book a table at Moo Moo, Mall of Africa.
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