



# MEET THE CHEF

## ALBERT SAIDI

Head Chef and Kitchen Manager  
at The Codfather, Polofields Crossing

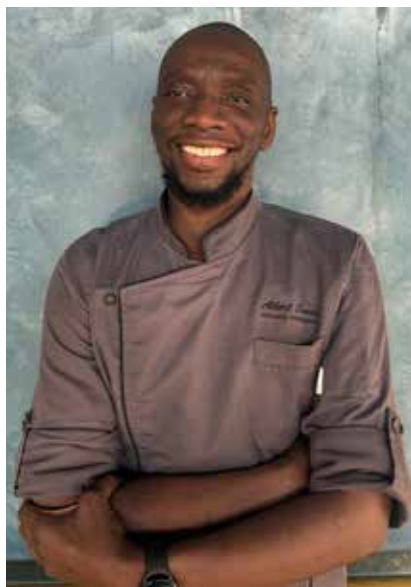
**B**est known for its succulent seafood, The Codfather's menu will happily satisfy carnivores and vegetarians, too. In this edition of our Meet the Chef series, we introduce you to Albert Saidi, the talented chef at The Codfather in the Polofields Crossing shopping centre. Albert serves world-class, feel-good cuisine you don't want to miss.

**Q: What is the restaurant and cuisine?**

**A:** The Codfather, Polofields Crossing, serves seafood and some African and European cuisine.

**Q: When did you decide to become a chef?**

**A:** My parents' passing played a role. When I was 18, I suddenly found myself working at Spur for survival. And as they say, the rest is history.



**Q: Did you study? If so, where?**

**A:** Yes, I studied food and beverage management at Intec College.

**Q: Do you have any accolades?**

- A:** Yes.
- Best employee at Social on Main.
  - Interview on 5fm with Kyle Casim.
  - Interview on Radio 702 with Azania.

**Q: What is your cooking style?**

**A:** I am quite versatile in many cuisines, but my love for fish has grown dramatically over the last few years.

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

**A:** Lots of experimenting and creating new dishes by blending African herbs into old recipes.

**Q: What is your favourite dish to prepare on your current menu? Why?**

**A:** Our Mozambique-style Peri-Peri Prawns stand out thanks to our unique signature sauce.

**Q: What is your favourite home-cooked meal?**

**A:** Oxtail. I love trying different recipes with it. Also, chicken feet cooked well with pap. Oh, what a tremendous African dish!

**Q: In your opinion, what is the most underrated ingredient? Why?**

**A:** Garlic can completely change any dish's flavour and aroma.

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

**A:** Garlic, rosemary and chicken.

**Q: What are the kitchen tools or appliances you cannot function without?**

**A:** A great sharpened knife, flame gas grill and oven.



*The Mozambique-style Peri-Peri Prawns with the unique, signature sauce is Chef Albert's favourite dish to prepare on The Codfather's menu.*



**Meet  
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Series**

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

**A:** A two-in-one pressure cooker and air fryer combo.

**Q: Who is your chef idol, and why?**

**A:** George Lewis (not your usual TV personality). He is the reason I chose this career. He made cooking look easy, and everything he touched in the kitchen turned to magic.

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

**A:** Tbo Touch. I would serve him our grilled honey and soya-glazed Karoo lamb chops accompanied by our egg noodles stir-fried with bell peppers, mushrooms, and baby bok choy.

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

**A:** They are good in that they remind us of fundamental culinary values and creativity. I like *The Ultimate Braai Master* and have a soft spot for *Salt Bae*.

**Q: What is your favourite South African dish to eat?**

**A:** Pap and Hardbody chicken, slow-cooked with water and fried with oil and salt. It's a game-changer.

**Q: What will we always find in your fridge?**

**A:** Lemons, garlic and salted butter. Also, chicken feet (if not Hardbody chicken).

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

**A:** Strangely enough, it would be a traditional Greek salad.

**Q: What fast food is your secret indulgence?**

**A:** Japanese egg noodles.

**Q: Are you pro or anti air fryers?**

**A:** Pro.

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

**A:** A private investigator or a detective, inspired by *The X-Files*.

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

**A:** I have mingled with and cooked for artists such as the late AKA and The Groove Cartel.



*Chef Albert would like to make grilled honey and soya-glazed Karoo lamb chops, accompanied by egg noodles for Tbo Touch.*

Book at The Codfather, Polofields Crossing, today to experience Chef Albert Saidi's culinary talents.

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*The Codfather*