



MEET THE CHEF

WASHINGTON DLAMINI

Head Chef at Jinsei, Waterfall Wilds

Following the feature on Jinsei in last month's magazine, here we introduce you to their talented chef, Washington Dlamini. Find out more about his cooking style, what he believes is the most underrated ingredient and his top tips for aspiring chefs.

Q: What is the restaurant and cuisine?

A: Jinsei, serving Japanese, Korean and Vietnamese cuisine.

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

A: I have always had a passion for food, so in 2009 I decided to make it my career.



Jinsei's Swordfish Makimono finished with goldleaf would be Chef Washington's last meal of choice.

Q: Did you study?

A: Yes, I studied at the Fine Dining Chef Academy in Zimbabwe.

Q: Do you have any accolades?

A: Not yet.

Q: What is your cooking style?

A: Traditional Asian with a twist.

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

A: Cookbooks, cooking shows and Pinterest.

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

A: Definitely the Chicken and Prawn Pad Thai Wok Bowl, because it has just about all the flavours, from salty and sour, to sweet and even a bit fermented.

Q: What is your favourite home-cooked meal?

A: It's a toss-up between beef and pasta or pap and cow heels (cow trotter stew).

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

A: Ginger. Not one of the restaurants where I have previously worked used ginger, as they thought it made the food bitter and overpowered the dish. When used correctly, it is the most amazing ingredient.

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

A: Black pepper, brandy, and cream to make a pepper brandy sauce.




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

A: A good set of knives.

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

A: A steamer, blender and food processor.

Q: Who is your chef idol? Why?

A: Gordon Ramsay, because he is incredibly inspiring and fantastic.

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

A: I would make a Salmon Poke Bowl for Sadio Mané, the famous Senegalese footballer.

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

A: Cooking shows expose chefs to a variety of dishes and techniques, helping us gain more experience. My favourite is *Hell's Kitchen* with Gordon Ramsay.

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

A: Mogodu (tripe) and pap.

Q: What will we always find in your fridge?

A: Gyoza (Japanese dumplings).

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

A: Jinsei's Swordfish Makimono finished with goldleaf. The combination of the miso swordfish, poached prawn and hoisin mushroom medley with the bang bang mayo, miso dressing and pineapple salsa is just so decadent.

Q: What fast food is your secret indulgence?

A: Roast potato chips.

Q: Pro or anti air fryers?

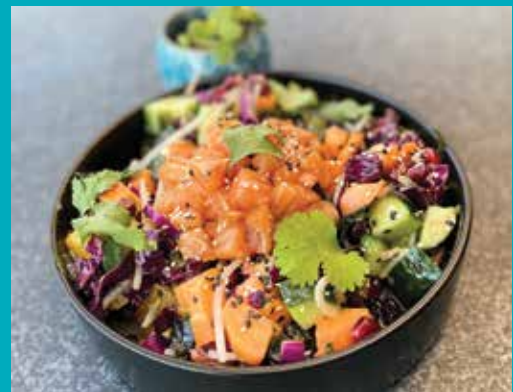
A: Pro.

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

A: A carpenter.

Q: Any advice you would like to share with budding chefs?

A: A career as a chef allows you to use your imagination. You can create your own recipes or modify the ones you already know.



Chef Washington would like to make a Salmon Poke Bowl for Sadio Mané.

Come and indulge in exquisite Asian fusion cuisine at Jinsei, Waterfall Wilds.

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