



MEET THE CHEF ITUMELENG KHASOANE

Executive Chef and General Manager
at MATH™ Restaurant, Waterfall Corner

Being the newest restaurant in our hood, this month we take the opportunity to introduce you to Itumeleng Khasoane (aka Itu), Executive Chef and General Manager of MATH. Find out what inspires Itu's cooking style, her favourite dish to prepare on the MATH menu and which celebrity she would love to cook for.

Q: What is the restaurant and cuisine?

A: MATH Restaurant, Waterfall Corner, serves modern contemporary cuisine.

Q: When did you decide to become a chef?

A: At the age of 17.



Q: Did you study? If so, where?

A: Yes, I studied at Capsicum Culinary Studio in Rosebank.

Q: Do you have any accolades?

A: I have done some magazine and radio interviews.

Q: What is your cooking style?

A: Experimental, yet feel-good food.

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

A: I like reimagining classic dishes and staying in the know of worldwide trends.

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

A: It's a toss-up between our Steak & Fries and the Duck Cannoli starter. The flavour combinations of these dishes are just out of this world.

Q: What is your favourite home-cooked meal?

A: My mom's beef stew and samp.

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

A: Flat leaf parsley. It is to vegetables what salt is to meat.

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

A: Pasta, cream and fresh herbs.

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

A: A good knife.



Steak & Fries is Chef Itu's favourite dish to prepare on the MATH menu.



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

A: A Sous Vide machine and industrial stick blender. These would definitely make life better in the kitchen, guaranteeing precise cooking and the smoothest sauces.

Q: Who is your chef idol, and why?

A: I am inspired by everyday chefs who put in the work and make the rest of us believe in our craft, the likes of Chef Latoya Marivate and Chef Patrick Moirwagale.

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

A: My favourite artist, Mereba. I would make her Rachel's Seafood Pasta from the MATH menu.

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

A: I enjoyed watching *MasterChef Australia* when I was younger.

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

A: A good plate of slap chips.

Q: What will we always find in your fridge?

A: Vegetables, tomato sauce and butter.

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

A: Chicken wings and fries.

Q: What fast food is your secret indulgence?

A: What can I say? I love chicken wings!

Q: Are you pro or anti air fryers?

A: Pro.

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

A: A psychologist.

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

A: Learning never stops. Be open to learn from others, no matter your accolades.



Chef Itu would like to make Rachel's Seafood Pasta from the MATH menu for Mereba.

Head to MATH Restaurant for sophisticated breakfast, lunch, and dinner meetups where a fusion of modern cuisine is served with class.

Email: info@math.restaurant

Tel: 072 050 2511

Facebook: [@mathrestaurant](https://www.facebook.com/mathrestaurant)

Instagram: [@math.jhb](https://www.instagram.com/math.jhb)

MATHTM
R E S T A U R A N T