

# MEET THE CHEF

## MARKUS BESTER

Head Chef at Lupa Osteria, Waterfall Wilds

**O**ur latest Meet the Chef profile introduces you to the Head Chef of Lupa Osteria in Waterfall Wilds. Lupa

Osteria is a traditional Italian restaurant known as 'your Rome away from home'. Chef Markus enjoys experimenting with new flavours and textures, making sure every dish he serves is the best of authentic Roman dining.

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

**A:** When I was 14. Creating, working and playing with different flavours is my passion. I try to evoke emotions with the food I make and love getting people to try something new that I've created.

**Q: Did you study?**

**A:** Yes, I studied at The Swiss Hotel School in Randburg, where I earned a Diploma in Hospitality Management.



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

**A:** Not yet, but I'm still young!

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

**A:** Modern Italian cuisine with a twist.

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

**A:** I keep track of what is in season in Italy in summer, even though we are then in winter in South Africa. I like experimenting with new flavours and textures.

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

**A:** Lupa's Spaghetti Bolognese. It sounds simple, but getting the ratios right between the cream, beef, pork and seasoning, is what makes it exciting, and then of course, cooking the pasta to a perfect al-dente.

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

**A:** A hearty waterblommetjie bredie (stew).

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

**A:** Fresh herbs. You get so much more flavour and fragrance from them compared to the dried variety, which elevates your dish to new levels.

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

**A:** Bread, cheese and hickory ham.

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

**A:** A spoon.



Lupa's Spaghetti Bolognese is Chef Markus' favourite dish to prepare on the Lupa Osteria menu.



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

**A:** A self-cleaning oven! They are huge time savers.

**Q: Who is your chef idol and which chefs do you follow on social media?**

**A:** Gordon Ramsay, by far. I follow him, Jamie Oliver and a few others on social media.

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

**A:** Gordon Ramsay. I would serve him our Cremino al Cioccolato, as no other dessert can top that. It is inspired by a classic Italian chocolate candy and is made with layers of Nutella®, crème brûlée, smashed Nuttikrust® biscuits, indulgent double toffee Gelato and Italian meringue.

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

**A:** I like watching cooking shows but find most of them pretentious in terms of the dishes they cook. I enjoy watching *Hell's Kitchen*.

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

**A:** That is an easy one, Bobotie.

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

**A:** Condensed milk.

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

**A:** Condensed milk popcorn.

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

**A:** A King Steers burger and chips.

**Q: Pro or anti air fryers?**

**A:** 100% pro. They make life easier.

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

**A:** A teacher.

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

**A:** Have fun, invent and let your creativity run wild. You never know what may work!



*Chef Markus would like to make Cremino al Cioccolato – a dessert inspired by a classic Italian chocolate candy – for Gordon Ramsay.*

Visit Lupa Osteria for an authentic Roman dining experience with the most beautiful view, and enjoy the best of Italian cuisine.

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