

MEET THE CHEF

S'THEMBILE MNISI

Head Chef at Nomad, Mall of Africa

Serving Mediterranean cuisine with a Turkish influence, Nomad Mall of Africa offers more than just a meal - it's an experience that transports you to another world! Their expertly crafted dishes, inspired by the vibrant flavours of Turkey, will take your taste buds on a journey of their own and in this installment of our Meet the Chef series, we introduce you to the chef behind the incredible menu, Chef S'thembile Mnisi.

Q: When did you decide to become a chef?

A: I grew up in a hospitality household where, at the age of 12, I used to help my parents with catering for events. I always wanted to change the food up to something other than basic. That's when I realised I had a passion for food.

Q: Did you study?

A: I studied at the International Hotel School, where I obtained a diploma in Professional Cookery and Kitchen Management.



Q: Do you have any accolades?

A: I received an award for best performing student during my course.

Q: What is your cooking style?

A: Clean and versatile.

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

A: Trying to do things differently with local dishes.

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

A: The Adana Kebab. It's a beautiful, colourful dish that exemplifies Turkish cuisine.

Q: What is your favourite home-cooked meal?

A: My mother's mogodu and trotters, served with samp.

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

A: Potatoes, without a doubt. You can use almost all methods of cooking to make them, and they will always turn out great.



The Adana Kebab is Chef S'thembile's favourite dish to prepare on the Nomad menu.




Meet The Chef Series



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

A: Potatoes, onions and corn.

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

A: A properly sharpened knife.

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

A: A pasta roller.

Q: Who is your chef idol and why?

A: Joshua Weissman. He is a versatile chef who understands technique and taste.

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

A: I would love to prepare the Adana Kebab for Chef Joshua Weissman!

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

A: I enjoy *MasterChef*, as it features people who come from different backgrounds who are pushing the boundaries.

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

A: Pork trotters.

Q: What will we always find in your fridge?

A: Butter and onions.

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

A: Nomad's Pomegranate Chicken and Halloumi Salad.

Q: What fast food is your secret indulgence?

A: Chicken Licken.

Q: Pro or anti air fryers?

A: Pro.

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

A: A politician.

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

A: Never go into this industry for money, but for experience. Build up your experience and everything else will fall into place.



Nomad's Pomegranate Chicken and Halloumi Salad would be Chef S'thembile's last meal of choice.

Visit Nomad Mall of Africa, the Turkish restaurant that offers more than just a meal - it's an experience that transports you to another world.

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