

kai  
FRANKLIN



A collaboration  
between



## Peter Gordon celebrates food producers with Kai Franklin

21 July – Renowned chef Peter Gordon has spent three decades putting New Zealand ingredients on the world stage and his devotion to sharing with Kiwis the incredible quality and goodness that is produced right here in Aotearoa was a natural fit between Homeland and the focus of Franklin Local Board on producers in their region. Together Kai Franklin was created, a weeklong celebration Franklin's best producers and growers with events where people could meet and hear the producer stories, try their food and beverages, and experiment.

Many Aucklanders are already eating Franklin's food but just may not be aware of it. The region, which lies on the doorstep of Auckland's CBD 50 minutes south, plays a critical role in our nation's food system as the food basket for the country. Franklin's 230+ growers and producers supply a quarter (26%) of the nation's fresh veges on our plates. The second largest region in Auckland, Franklin has been blessed with the rich volcanic soil of Pukekohe and the Bombay Hills, and the region reaches coast to coast, from Awhitu and Waiuku in the west to Beachlands and Clevedon in the east.

Eight producers and growers were showcased in Kai Franklin. A bevy of leafy greens were provided by **The Fresh Growers** who have been growing vegetables for four generations over 60 years in the Franklin Pukekohe region and are passionate about bringing new vegetable varieties to market. Cherry tomatoes were provided by **NZ Hothouse** who grow 20 different varieties of tomatoes under 20 hectares of glasshouse. Out of this world tasting heirloom tomatoes and unique varieties grown by **Curious Croppers** provided a magnificent array of colours to dishes.

Organic honey came from **Natures Bees** based Awhitu who are focused on sustainable and plastic-free practice and bees thrive on local flowers. The honey they produce includes, Wild Flower with tea tree, Pohutukawa and dandelion which has a fruity floral taste and a clover manuka honey with a smoother taste. Organically grown beef was supplied from **Black Pond Farm** where all products are nitrate and gluten free, the majority are carbohydrate free. All the flavourings are natural herbs.

Delicious oysters came from **Clevedon Coast Oysters** who are certified organic and in season right now that hail from the waters of the Hauraki Gulf, delivering 12,000 to 15,000 oysters a week. Award-winning probiotic kefir soda drinks and kimchee was provided by **The Wild Fermentary** who handcraft small batch artisan ferments. And there was a whole new category of alcohol to try from **Alice Hard Brewed Tea** which is been made with champagne yeast and has flavours such as black tea strawberry and vanilla, coconut tea and rooibos tea with citrus flavours.

Auckland chefs were invited into Homeland's state-of-the-art cooking school to experiment with a Kai Franklin mystery box challenge where Cocoro's chef Makoto Tokuyama celebrated each of the producers by creating 'Franklin on an Oyster' bringing together products from each of the eight Franklin producers and perfectly balanced it on top of a Clevedon Coast oyster.

During a second mystery box challenge, food writers conjured up delicious dishes including: Capri salad with fennel, with a honey and kefir soda dressing; poached oysters in sauerkraut tomato fennel soup topped with gold krat and purple daikon and honey lemon dressing; Asian spicy cucumber salad with honey and chilli oil; and beef and coriander deep fried wontons.

Home cooks put on their aprons and joined in a Kai Franklin cooking masterclass with Peter who taught how to make a Black Pond Farm beef dumpling with Périgord black truffle, NZ Hothouse dried tomato, Curious Cropper tomato broth, beef jelly and shiitake, to name but one dish of the class.

The pinnacle of the week was a sumptuous five-course feast held to a sold-out Homeland restaurant which showcased Franklin to Auckland's diners. Created by Peter and Homeland's head chef, Anna Weir, the night kicked off with two cocktails, a Wild Fermentary Smoky Kāpeti 'Kimchi Bloody Mary' with vodka; and 'Alice's Prize' made with Alice Hard Brewed Rooibos Tea (orange & lemon peel), apple juice, rhubarb shrub, gin, and a mint sprig.

The menu featured courses of Clevedon Coast Oysters three ways and an outstanding Black Pond Farm beef short rib, served with Fresh Grower daikon fennel remoulade, roast cauliflower stems, roasted Māori potatoes. Topping off the evening was a delicate treacle and buffalo ricotta tart with a Nature Bees honey mousse, sourdough crumble.

Don't worry if you weren't able to attend Kai Franklin this time, there will be future events, and you can always stock your own pantry anytime with Franklin's delicious food products and beverages by heading online to learn where they are sold.

See also -

Homeland NZ: [www.homelandnz.com](http://www.homelandnz.com)

Franklin Local Board: [www.aucklandcouncil.govt.nz](http://www.aucklandcouncil.govt.nz)

Clevedon Coast Oysters: [www.clevedonoysters.co.nz](http://www.clevedonoysters.co.nz)

Black Pond Farm: [www.blackpond.farm](http://www.blackpond.farm)

The Curious Croppers: [www.shopcuriouscroppers.com](http://www.shopcuriouscroppers.com)

Nature Bees: FB [@Nature-Bees](https://www.facebook.com/Nature-Bees)

The Fresh Grower: [www.thefreshgrower.co.nz](http://www.thefreshgrower.co.nz)

Alice Hard Brewed Tea: [www.alicehardbrewedtea.co.nz](http://www.alicehardbrewedtea.co.nz)

NZ Hothouse: [www.nzhothouse.co.nz](http://www.nzhothouse.co.nz)

The Wild Fermentary: [www.thewildfermentary.co.nz](http://www.thewildfermentary.co.nz)

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