



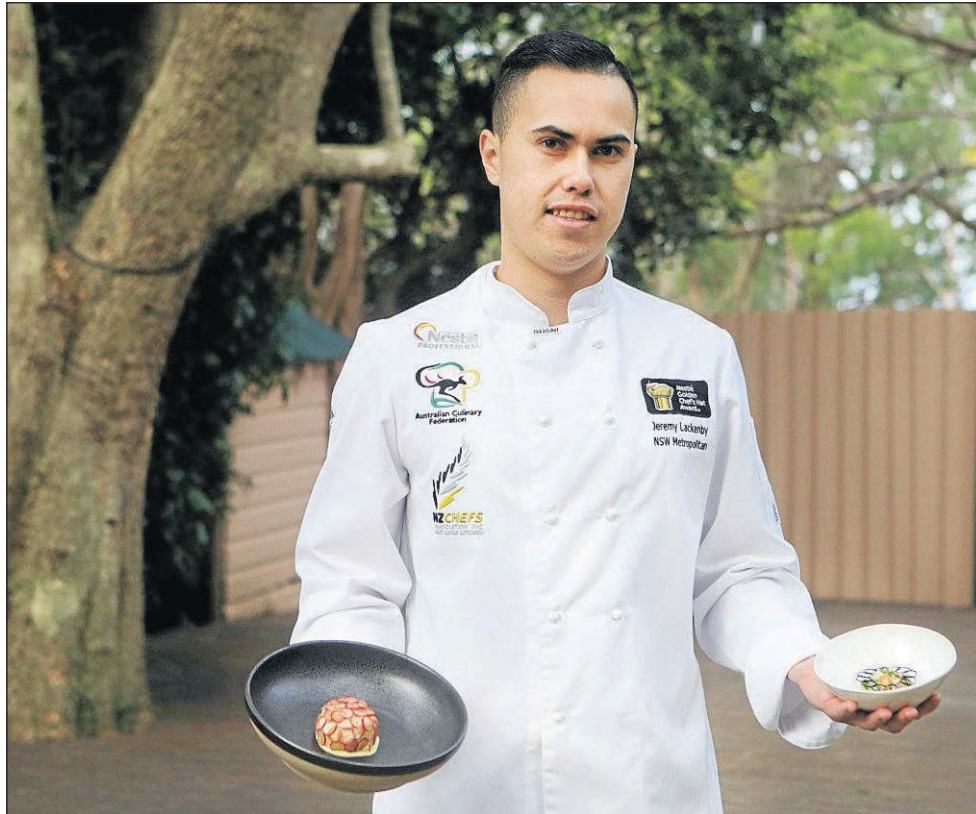
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Ruby's chef wins national gold

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Jeremy Lackenby said the most stressful part of the competition was preparing all the ingredients beforehand. **Picture: Sylvia Liber**

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IT WAS the day before delivering his competition-winning three-course menu, that was the most stressful for Ruby's Mount Kembla chef Jeremy Lackenby.

"The day beforehand we had to weigh up all of our ingredients, that was the most stressful part for me," the

24-year-old chef said.

The day itself all went to plan with no surprises.

Mr Lackenby's three dishes won him gold medals in each course and he brought home gold in the 2022 Nestlé Golden Chef's Hat Award.

Entree was sweet potato gnocchi with leek, broc-

colini, mushroom and egg, which led into the main course of apple smoked pork collar served alongside cavolo nero, fennel, nori and tallow. The meal was finished off with a vanilla set custard with genoise sponge, mulled wine, pear, walnut, and condensed milk.