



16 SEP, 2022

Chef's competition cook-up nets three silver medals

Burnie Advocate, Burnie



Page 1 of 2



Chef's competition cook-up nets three silver medals

A BURNIE chef has come home from a national cooking competition with three more silver medals, backing up the results from last year's virtual event.

In addition to the silver medals for her three-courses, the judges also awarded Semra Peach with the most creative use of a Nestlé product award.

Despite coming home from the Nestlé Golden Chef's Hat Award competition with more success, Miss

Peach said the experience was totally different.

"All the competitors became quite close and meeting like-minded young chefs that are just passionate as I am is really exciting," she said.

"I missed out on that last year and I'm so grateful I competed again this year."

Miss Peach created a confit fennel wedge served with tarragon cream and orange infused balsamic pearls, finished with roasted hazelnuts

and fresh herbs for an entrée; oriental braised pork, sesame soy bok choy, mushroom foam, with charred lime, chilli, and herb salsa for a main course and smoked date and rosemary caramel, spiced orange cream, carrot and ginger gel, coconut tuile and candied walnuts for dessert.

Head judge Elke Travers praised Miss Peach.

"Semra rose to the challenge and created a flawlessly executed and perfectly



16 SEP, 2022

Chef's competition cook-up nets three silver medals

Burnie Advocate, Burnie



Page 2 of 2

balanced menu," she said.

"It was impressive and she's definitely one to watch."

– RODNEY WOODS



Bayviews Restaurant and Lounge Bar chef Semra Peach, who won three silver medals and the most creative use of a Nestlé product award. Picture by Brodie Weeding.