

going places

she's cooking!



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Rinette Enslin is getting Bloem cooking with her Olive Chef School. Margaret Linström chatted to her about her love of food and her exciting future.

Y

our year got off to a busy start.

Yes, we moved Olive Chef School from the Bloem showgrounds to Woodlands Function Venue. It's a beautiful spot out in nature, and now the school is right next to the venue where we host functions and weddings, which is ideal.

Where was the seed for your love of cooking planted? In my mother's kitchen. My mom loved entertaining, so I learned to cook at an early age. This love of cooking seems to have been inherited by my three-year-old daughter, Tasmin, who already bakes her own muffins. We'll have to see if Julian, our nine-month-old son, follows suit.

After school you did your Grand Diploma in Cordon Bleu Cooking in Cape Town and then headed overseas. Yes, I worked and studied in Europe for almost two years. It was an incredible experience, as I was exposed to all the new trends in the culinary world. When I returned to SA I became the head chef at the Lanzerac Hotel in Stellenbosch.

Why a school? After owning Die Stalle Restaurant and battling to find qualified chefs, I realised there was a need for proper training in Bloem. That was 2002, when I also wanted to start a family with my husband, Henk. It's almost impossible to run a restaurant and have kids – something has to give.

What courses does the school offer? We offer a few courses, including a two-

year Advanced Diploma in Culinary Art, all internationally recognised. Our students are snapped up – there are a few working in Michelin-starred restaurants, including one of Gordon Ramsay's places in London.

What makes a good chef? Passion, lots of it – for food, life and people. You also need a good dose of creativity. And the ability to work long, hard hours. This isn't a career for sissies; it requires stamina, resilience and self-discipline.

What does the future hold? I want to cram all of the creativity of myself and my students into a recipe book. I also want to travel more and experience great food trends. We're also going to plant an organic vegetable garden and olives. And learn to make cheese.

You also own Woodlands Function Venue, which adjoins the school. The school and the function venue form a unit as our students prepare the food for the functions – it's great experience for them. We're also planning to open a restaurant there, open just for Friday lunch with a small menu.

Any advice to aspirant Jamie Olivers? Being a chef has been romanticised with all the celeb chefs on television. My advice to aspiring chefs is to get professional training because it's unrealistic to think you can do without it. Even after qualifying as a chef, you still need to attend short courses to keep up to date with the latest trends.

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PHOTOGRAPHER LIZE-MARIE SMIT MAKE-UP LIZL VAN DER WALT

“THIS ISN'T A CAREER FOR SISSIES; IT REQUIRES STAMINA, RESILIENCE AND SELF-DISCIPLINE.”



rinette says

For a chef's night out you'll find us at The Raj at the Windmill Casino. For steak we go to the Mexican Restaurant and, for a really good lunch, Meel's feast table is hard to beat.

For a foodie weekend away, we drive to De Oude Kraal Country Estate.

My favourite meal at home is fresh figs

with Parma ham and gorgonzola cheese, finished off with a slice of lemon meringue.

My food philosophy is good quality produce prepared with love and care.

The Raj 051 421 0034

The Mexican Restaurant 051 430 4526

Meel 051 448 8836

De Oude Kraal 051 564 0636

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