

## Chef Profile - Michael Broughton

Michael honed his skills as Head Chef at the Mount Grace Country House and Spa in Magaliesberg before opening Terroir. Prior to this, he was chef-patron of the highly successful Broughton's in Gauteng, where he was the recipient of two Eat Out Top 10 awards and a string of other accolades.

Surrounded by the vineyards of the exquisite Kleine Zalze Wine Estate, Terroir has earned a solid reputation for outstanding and inventive contemporary cuisine and excellent service. Apart from Chef Michael Broughton's perennial favourite signature dishes, the chalkboard menu changes with the seasons, with flavours ranging from the Mediterranean, through to the East, and back home to Cape Town.

Michael sums up the philosophy behind the food at Terroir as follows: 'It's all about big bold flavours, where the basic ingredients in every dish are stretched to the top of their flavour profile'. He is uncompromising in insisting that above all else, the food must do the talking. 'It's simply the place to go when you're in need of really good food'.

2007 saw Michael jetting off on a gastronomic tour of Paris and London, where he sampled food prepared in the kitchens of some of the world's most celebrated chefs. He returned with fresh inspiration to incorporate some of the methods of food preparation he encountered there into his repertoire. 'The latest trends reflect a return to doing the basics well, and delivering lighter, healthier dishes. Tasting menus where many smaller courses encompassing lots of little flavours are still big news, and sous vide cooking one of the trends I'm most determined to bring to Terroir.'

Complementing the food is a new wine list featuring some of the world's best wines. In addition to the extensive selection of local wines, including some rarities from Kleine Zalze's cellars, the wine list now boasts Rioja from Spain, Chianti from Italy, Shiraz from Australia and a range of French wines. 'The new selection will allow me to focus more on food and wine pairing, now that I have enough really great wines to accompany the really great food!' says Michael.

Terroir was voted third Best Restaurant in South Africa and was also awarded the coveted Prudential Eat Out Service Award at the annual 2008 Prudential Eat Out Restaurant Awards.

In 2006, Terroir won The Eat Out Johnny Walker Restaurant of the Year Award as well as the Service Excellence Award. In 2005, Terroir received a Top 10 Restaurant award and in 2007 was nominated as one of the Top 20 Restaurants in South Africa. Since the inception of the Service Excellence Award (now known as the Prudential Eat Out Service Award), Terroir is the only restaurant to have won it twice. Other awards for Terroir include, Wine magazine's Dine 'Top 10' restaurant awards in 2005, 2006, 2007 and 2008, and Best of Wine Capitals of the World South African Wine Tourism Restaurant of the Year 2006.

Terroir

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