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AFRICA



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TOGETHER**
CELEBRATING THE JOY OF SAFARI





A TASTE OF AFRICA

Bush chefs produce incredible meals under challenging conditions. Having had barely any guests to cook for over the last year, we thought we would celebrate these remarkably talented people by introducing you to a few of them, and some of their treats you can try at home.

PASTRY PETE

“The first time I stepped into a kitchen was 18 years ago,” says Pete Chuwa, a pastry chef trainer at Asilia’s Jabali Ridge in Ruaha National Park, Tanzania. “I had no intention to have a career in the culinary world but life never quite turns out as planned.”

Pastry Pete, as he is affectionately known, had dreams of following in his father’s footsteps and joining the army. But when his dad discouraged him from this course, Pete ran away to live with his grandfather close to Grumeti Reserve.

“In Grumeti there was a new

lodge opening: Singita. They were hiring people to help to clear the bush, so I got a job there. One day the head chef asked me to join his team, and I started washing dishes. Every day after my shift I stayed to learn how to cook, and within a year I was employed as a junior chef. From there my passion for food grew.”

It was in pastries that Pete found his calling. “The science of making bread, the precision needed to produce these desserts – it became an obsession.” He joined Asilia in 2019, with a remit to set up a chef training programme and to introduce new, delicious pastries to the menu, such as his **Baobab sorbet**:

COURTESY OF ASILIA, TANZANIA

RECIPE

BAOBAB SORBET

INGREDIENTS
(MAKES 1.5 LITRES):

- 1 litre water
- 150g white/caster sugar
- 50g glucose syrup
- 240ml baobab powder
- zest of 1 orange

METHOD:

- 1 Combine all the ingredients in a saucepan and bring to the boil for 15 minutes. Remove from heat and allow to cool.
- 2 Blend until combined. Pour mixture into an ice cream churner and churn until frozen.
- 3 Remove and place into a container and store in freezer until ready to serve.

Note: baobab powder is available to buy online

<AFRICA IN YOUR KITCHEN >



African-Italian sweet treat for you!

Lucas Mogundie Kamau – Simba, to his friends – started out helping to build Saruni Mara nearly 20 years ago. After he expressed an interest in cooking, he never looked back, rising to become head chef at Saruni Samburu.

The lodge’s remote location can be a challenge when planning menus. Supplies arrive from Nanyuki every fortnight, a six-hour round trip. But this doesn’t stop Simba and his team whipping up a range of Italian-influenced options (Saruni’s owner is Italian), including his unusual chocolate salami.

COURTESY OF SARUNI LODGES & CAMPS

