

PRIVATE CHEF

SEASON 2

Premiers Thursday, 28 January at 20:00

Food Network, DStv Channel 175



PRIVATE CHEF

FOOD NETWORK
DSTV CHANNEL 175



Programme Information

Neill Anthony Private Chef is a non-scripted food television series that exposes the life of being a successful personal chef in South Africa in which private chef, Neill Anthony, is invited to cook in the homes of his prestigious clients, acquaintances and friends for their personal dinner extravaganzas, inviting viewers to watch and learn how to prepare five-star quality meals with all the pro-chef tips included!

Title: Private Chef

Number of episodes: 13

Channel: Food Network, DStv Channel 175

Airs Thursday on Food Network, DStv Channel 175 at 20:00

Episode Synopsis

Lead singer of The Springbok Nude Girls and subsequently as a solo artist, Arno Carstens has released 10 studio albums. He has had over 20 top ten singles, won 5 South African Music Awards and shared the stage with legends of the music world including U2, The Rolling Stones and REM. He has toured sold out shows extensively in SA, UK, Europe and USA, headlined every major South African festival and performed at some of the most legendary international music festivals including Isle of Wight, Glastonbury, V Festival, T in the Park and Hard Rock Calling. And as the saying goes, 'Behind every successful man there is a woman', and in this case, it's Arno's wonderful wife, Mel. In this episode, Mel calls on Neill to cook for their closest friends in their beautiful, brand new seaside home in Glencairn, Cape Town

Recipes

- Crepes on Toast
- Barley pickled turnip and braised ox tongue
- Rabbit in a Secret Garden
- Cheesecake

Airs Thursday 26 January at 20:00

EPISODE 1

SINGING SENSATION, ARNO CARSTENS



Episode Synopsis

A gathering of the leaders of the MAD – Make a Difference – campaign, hosted by their very own team captain, Francois Pienaar, prepared by Neill in an exotic home in the leafy Constantia, Cape Town. Best known for his legendary leadership skills as Captain of the Springboks who lead the country to victory by winning the 1995 Rugby World Cup, season 1 of Neill Anthony Private Chef saw Neill cook a gourmet meal for Francois and his friends, but in this episode Francois uses Neill's services to celebrate the leaders of the MAD campaign after many long hours and dedicated work. With Braised Beef Short Rib followed by Rice Milk Ice Cream on the menu, Francois and Neill discuss life, their mutual love for food, and what the future holds for our ex-Springbok Captain.

Recipes

- Prawn and Watermelon Salad
- Scallops with cauliflower and white chocolate
- Braised Beef Short Rib with garlic and parsley snails
- Rice Milk Ice Cream With Green Tea Sponge

Airs Thursday 26 January at 20:30

EPISODE 2

A 'MAD' DINNER



Episode Synopsis

Our chef, once again, finds himself in the City of Gold where he visits and cooks for old time friend and regular client Chace. Taking time out of his busy schedule and duties as one of Jozi's biggest businessman and socialite, Chace invites us into his home to enjoy an incredible culinary creation prepared by Neill in celebration of his successful peers in the industry. With a menu packed with flavour, Neill once again knocks it out of the park and leaves Jozi with another satisfied client.

Recipes

- Line Fish And Couscous With Tomato & Basil
- Salt Baked Celeriac With Pears, Blue Cheese And A Walnut
- Caramel
- Mustard Marinaded Bavette Steak With A Baked Potato Puree,
- White Onions And Asparagus
- Rice Pudding And Mango

Airs Thursday 2 February at 20:00

EPISODE 3

THE JOHANNESBURG CHACE



Episode Synopsis

In this all-star episode of The Private Chef, Neill prepares an amazing yoghurt crusted lamb for some of the biggest names in South Africa. Star of the internationally acclaimed films, District 9 and Blood Diamonds, Vanessa Haywood and her husband, South African Trail runner, 4-time desert race winner and author, Ryan Sandes, host a beautiful dinner for their friends prepared by yours truly

Recipes

- Duck Egg, Shaved Asparagus & Parmesan Salad
- Tomato tartare with melon sorbet and parmesan crisps
- Yoghurt crusted lamb shoulder with chargrilled courgettes
- Lemon Meringue with Thai Basi

Airs Thursday 2 February at 20:30

EPISODE 4

CAPE TOWN'S HOLLYWOOD



Episode Synopsis

Theatre actress and personal friend of Neill's, Yvonne Pedretti, calls on Neill's culinary skills to cook for her family and friends in a beautiful New York style loft apartment in the heart Cape Town. With Neill currently hosting a weekly segment on the biggest breakfast show in South Africa, where we catch all the glamour of morning TV on set with TV Chef, Zola Nene. With fresh, full flavours to complement the evening's setting, and tv chef, Zola Nene joining the table, this dinner just couldn't get any better

Recipes

- Ultimate breakfast Porridge
- Poached And Roasted Quail, Baked Potato Foam With
- Potato Salt And Red Cabbage
- Line Fish, Pea Vinaigrette And Chive Tortellini
- Chocolate Macaroon

Airs Thursday 9 February at 20:00

EPISODE 5

LIGHTS, CAMERA,
ACTION



Episode Synopsis

Hout Bay is a lively coastal town with endless swimming beach and a picturesque harbour where you can buy some of the best fish and chips in the world. This town lies in the bay between Chapman's Peak and Mount Sentinel. Apart from its scenic beauty, Hout Bay is well known for its fishing prowess and is the epicentre of Cape Town's crayfish industry. Here we meet the beautiful and multi-talented, Carishma le Martin. This Durban born model, dancer, actress, at the early age of 29 has done it all. Having starred in more than a handful of musicals, movies, music videos and commercials, Carishma's CV goes on and on. Neill is called in to cook a vegetarian meal in celebration of Carishma's father's 65th birthday.

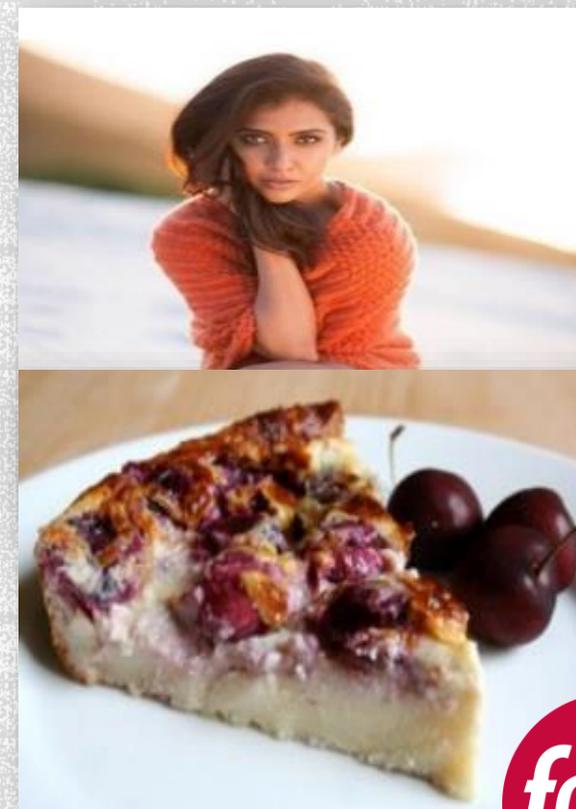
Recipes

- Baby Squid, Caramelised Pineapple and Chorizo
- Roast Rack of Karoo Lamb, Pomegranate, Yogurt, Mint
- Warm Salad of Whole Roast Cauliflower, Spices
- Like Fish, Fennel, Brown Butter
- Giant Cous Cous, Dried Fruit
- Salad of Quinoa, Beetroot, Crisp Apple
- Chocolate and Courgette Cake

Airs Thursday 9 February at 20:30

EPISODE 6

A BIRTHDAY BY THE SEA



Episode Synopsis

After successful completion of an international television commercial, Dale Kushner and his American clients spend the day celebrating. With offices in Los Angeles and Cape Town, Dale, founder of one of the most successful commercial production companies in Cape Town, is no stranger to Neill's cuisine. Today Dale and his client's celebrate the wrap of another successful shoot at Dales's breath-taking home in the the iconic, Camps Bay

Recipes

- Savoury Mince Jaffle
- Tuna Kim Chi
- Roast beef fillet with Gado Gado Salad
- Pear Tarte Tartin with vanilla crème fraiche

Airs Thursday 16 February at 20:00

EPISODE 7

THAT'S A WRAP!



Episode Synopsis

She's a South African television presenter, producer and production company owner. Best known for hosting - and later producing - the SABC talk show *Motswako: The Mix*. But, for today she is not only the amazing Carol Bouwer, but Neill's celebrity client for a posh ladies dinner set in the midst of Cape Town's finest food district, Seapoint. With a crazy schedule to stay ahead of, Mrs Bouwer will definitely not regret or forget a menu like this. Chef Neill Anthony, accompanied by world-reknown chef, Liam Tomlin, blows us away once again by preparing a timeless roast crispy chicken, accompanied by a spiced sea bass with couscous. Perfect for business women on the go!

Recipes

- Ultimate Avo on Toast
- Roast onion risotto
- Crispy skinned, boneless chicken thighs with white onion soubise sauce
- Spiced sea bass with couscous
- Lemon posset with berry consommé

Airs Thursday 16 February at 20:30

EPISODE 8

THE LOVELY CAROL BOUWER



Episode Synopsis

Neill finds himself invited to the breath-taking Ekland Safari Lodge by a regular client of his. Situated on 15,000 hectares in southern Africa's Soutpansberg area, Ekland blends luxurious living with the unspoiled savagery of nature. Following the theme of natural beauty, Neill sources his ingredients for his dinner from a local deli in a small town on the way to Ekland Safari Lodge. In this episode Neill uses his culinary geniuses to create a meal of the moment against the backdrop of a spectactuar African Safari sky for local farmers in celebration of their dedication to supreme-quality produce

Recipes

- Rustic Panzanella / Bread Salad
- Soft Polenta With A Tomato and Vanilla Caramel and
- Rocket Pesto
- Thyme and Tea Smoked Lamb Shoulder, Glazed Orange
- Sweet Potatoes and Gremolata
- Hazel Nut Praline Mille Feuille

Airs Thursday 23 February at 20:00

EPISODE 9

AN EKLAND SAFARI



Episode Synopsis

In this episode of Neill Anthony Private Chef, Gregory Ware and his family fly to Cape Town from USA for the perfect holiday, complimented by the perfect dinner party. Neill sets out to make a truly South African meets USA inspired dish for his American clients from down south. For Gregory's menu, Neill will head out to find the freshest fish possible and cook it outside with the Cape Town's iconic Lion's Head in the background. As the sun sets Neill prepares their meal, sharing anecdotes and insights about contemporary South African cuisine.

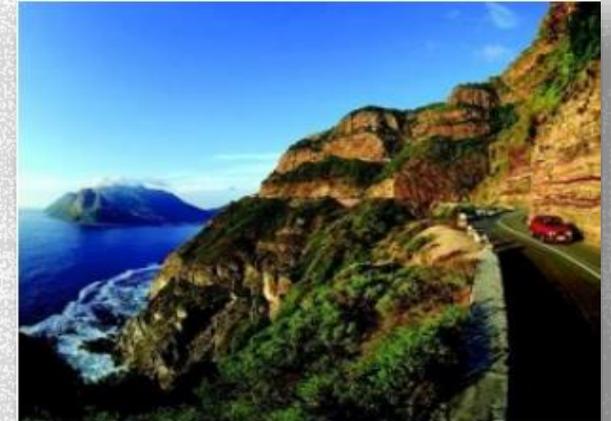
Recipes

- Rib Eye Salad wrap
- Freshly Caught Fish With Tomato Vierge And Polenta Chips
- Crayfish, Buttermilk Fried Chicken, Sweetcorn Puree And Greens
- White Chocolate And Raspberries

Airs Thursday 23 February at 20:30

EPISODE 10

AMERICANS IN CAPE TOWN



Episode Synopsis

As the owner of 'the 'people's horse', Pocket Power, Marsh Shirtliff is one of the best known, and successful racehorse owners in South Africa. Despite this he remains remarkably level headed and a genuine nice man. As a long-standing friend and client of Neill's, Marshall hails on Neill's cooking talent in order to celebrate his birthday

Recipes

- Ricotta & Apple Hot Cakes
- Confit Sea Trout With Tempura Cauliflower, Curry Mousseline & Pickled Cauliflower Stems
- Braised Beef Cheek, Kohlrabi, Baby Spinach, Crispy Leeks and Ponzu
- Chocolate Truffles

Airs Thursday 2 March at 20:00

EPISODE 11

BIRTHDAY ON THE BAY



Episode Synopsis

“Kumari Govender, is the quintessential fashionista. An influencer, content curator, independent publisher and the creative head behind the South African fashion blog, StyleSociety.” Quoted from Miss Kumari's personal website, this “one women army” invites Neill into her beautiful home in the Paarl Winelands where they talk about her career, the passion that drives her and her love for food. With a menu as delectable and stunning as the surrounds, we indulge in a Crab, Avo, Grapefruit, Almond Espuma, followed by the local Line Fish of the Cape, salad of green beans and radish, finishing off with Neills famous Pistachio Soufflé. Leaving Kumari inspired, recharged and ready to jump right back into her busy schedule

Recipes

- Beef Tartare, Toast and Sriracha Mayo
- Crab, Avocado and Grapefruit with an Almond Espume
- Local Line Fish with a Salad of Green Beans
- Pistachio Souffle

Airs Thursday 2 March at 20:30

EPISODE 12

A ONE WOMAN ARMY



Episode Synopsis

The Leobo Lodge is known for its miraculous sunsets, wildlife and of course its famous Observatory, all thanks to British multi-millionaire Rory Sweet, Neill's most loyal and exclusive client. Many IT executives who hit it big sink their money into wine farms, or in some cases just into wine, but Rory Sweet did something more unusual, he bought Leobo game reserve in the Waterberg and turned it into a wild playground for the boy he remains at heart. For this ultimate dinner Neill takes the more strategic path and prepares a yellowtail ceviche; ricotta, heritage carrots & peanut honeycomb; pork with fennel & apple, and finishes off with smores, for a fancy-dress party for the exclusive guests staying at Rory's Lodge

Recipes

- Socca with bacon and maple syrup
- Yellowtail Ceviche, Avo & Wasabi Puree & Crispy Shallots
- Ricotta, Heritage Carrots & Peanut Honeycomb
- Pork With Fennel & Apple
- Smores

Airs Thursday 9 March at 20:30

EPISODE 13

THE ULTIMATE LEOBO LODGE

