



ISLAND TIME

Sydney chef Peter Gilmore lends his creative spin to tropical flavours for an unforgettable weekend in Fiji.

When Fiji's Likuliku Lagoon resort was looking for a guest chef to host a special weekend of dinners and masterclasses, Quay's Peter Gilmore was an obvious choice. First, of course, because Quay is one of Australia's leading restaurants (and currently number 27 on the San Pellegrino World's 50 Best Restaurants list), but also because Chloe Kryskow, pastry chef at the Fijian resort, used to work at Quay, so she knows Peter and his team well.

Likuliku Lagoon, on Malolo Island in the Mamanuca group, was a tempting destination for Peter, too, who has had a hugely busy year, including appearing in the *MasterChef* finale Pressure Test with his complex snow egg recipe (see page 105 to try this at home).

"Likuliku has an incredible natural beauty, a beautiful reef and amazing aquatic life," says Peter. "The resort itself is luxurious, but also very laid-back, which makes for a very relaxing holiday."

Not that it was much of a break for Peter and the two chefs, Melody Herbert and Analiese Gregory, he brought from Sydney. They spent two long days in the kitchen prepping for the signature Saturday night dinner and, following Peter's masterclass on the Sunday, spent most of their last day on the island asleep!

Chloe's husband Brett, the resort's executive chef, says the thought of having Peter cooking with him on the remote island was daunting.

"Our kitchen team is made up of 20 Fijian chefs; 10 come from a local

Clockwise from top left: Melody Herbert, Brett Kryskow, Chloe Kryskow, Analiese Gregory, Peter Gilmore; the boardwalk; Peter seeks shade; overwater bungalows; a dish of scallops; Fijiana restaurant.



event

The beach at Likuliku. Clockwise from below: setting the table for dinner; Brett with the freshly caught tuna; Peter's tuna starter; Dua Tale bar at sunset; the Fijiiana restaurant.

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village by boat. I had briefed them on who Peter Gilmore was, and they were so excited to meet him and so proud that he was coming to Fiji to work with us over the weekend. Then, I showed them Peter's food on the Quay website and a few nervous looks were exchanged at the standard of presentation and detail, something they'd never seen before!

"But once Peter arrived, we found him such a kind-natured chef and very calm and organised. He really understood the constraints the island has and was so flexible – we didn't print the final dinner menu until 5.30pm! As the weekend progressed, the kitchen staff grew more confident and impressed with the techniques

Peter taught them. Many of our chefs will never travel outside the country, so it's really exciting for them to work with international chefs."

"It was definitely a challenge getting all the ingredients I needed in Fiji, but we managed to get hold of some great local substitutes," says Peter. "We used pumpkin shoots, chilli flowers, young coconuts and green papayas from the resort's kitchen garden. We were waiting on the tuna until the last minute as it had to be freshly caught. The resort sent out several boats and promised a reward to the successful fisherman, but the tuna just weren't biting. One boat finally landed a beautiful fish just two hours before the dinner!" 

