

# HAWKE'S BAY and the growing's easy

With varied terroir that delivers more than 25 different soil types, Hawke's Bay is New Zealand's oldest wine-growing region and an agricultural powerhouse



It attracts passionate producers, artisans and urban restaurateurs who deliver New Zealand's foremost array of provenance-led, culinary experiences, while the region's unrivalled bounty ensures visitors experience the full gamut of paddock-to-plate, grape-to-glass and tree-to-table feasting.

But with so much to devour, where do you start?

Award-winning chef James Beck is taking foodies behind the scenes of Hawke's Bay. In a new five-part series that brings together Food and Wine Country's best ingredients, James will show you how to make five truly delicious feasts, from different neighbourhoods across the region.

"Having everything on your doorstep in Hawke's Bay is wonderful," says James. "Whether cooking at home or for an event, I look for freshness and great flavour in any ingredient. Hawke's Bay's amazing microclimate, along with passionate producers, ripens fruit and veges perfectly, while also growing unique beef and lamb as well."

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After eight years working at leading restaurants across Europe, including Savoy Hotel and Heston Blumenthal's Fat Duck, and many more years leading his own kitchens in Hawke's Bay, James has an acute appreciation of Food and Wine Country's bounty.

"I always encourage visitors to get out and about; try the Hawke's Bay Farmers' Market or visit some of the passionate chefs, restaurateurs, growers, producers, farmers and winemakers who are scattered all over the region," he says.

His personal philosophy when cooking is to preserve the essence of each flavour, with his recipes an effortless blend of disciplined, classical technique, together with an earthy

and wholesome sensitivity to the produce, seasons, and the bounty of his home province.

So, follow along as James spotlights some of Hawke's Bay's leading producers and artisans, and cooks up a feast in stunning locations from Wairoa in the north to Central Hawke's Bay in the south, and everywhere in between.

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*Follow James' videos in the dish email newsletters starting 27 January.*

Discover more at [foodandwinecountry.com](http://foodandwinecountry.com)