



ON A ROLL
DOG KITCHEN

ON A ROLL

ROBBIE STAMMERS
CHATS WITH
INTREPID CHEF
AND HOT DOG
AFICIONADO,
PETER AYUB

This inspiring chef has a fear of frogs, dotes on his French bulldog named Batman, loves beer and his Harley-Davidson®, and is passionate about teaching and sharing his cooking expertise.

Photographs Myburgh Du Plessis

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here is no doubt that Cape Town-based chef Peter Ayub is a force to be reckoned with – as his 27 years' experience in the food and hospitality industry affirms.

He is a busy man, being owner-chef of Sense of Taste Catering and On A Roll Dog Kitchen, as well as co-owner with chef Angie Boyd of the Sense of Taste Culinary Arts Cooking School, which offers a two-year City & Guilds internationally recognised Culinary Arts Diploma Course. Chef Ayub is also finalising his first cookbook, which will be on the shelves in October this year.

Chefs Ayub and Boyd offer fun and informative lifestyle cooking courses that are held at the Sense of Taste Kitchens for those who want to learn more about food and become masters of their own kitchens at home. Corporate Cook-offs are part of their repertoire, where companies get together and have a day or evening event, cooking up a storm together. What an excellent platform for team building!

Chef Ayub trained in Scotland and worked in numerous international kitchens before finally settling back home in South Africa. To date, he and his team have had the privilege of catering for such distinguished guests as Beyoncé and Jay-Z, Kim and Khloe Kardashian and Kimora Lee Simmons, with a birthday celebration for the late Professor Jakes Gerwel.

In 2012 Peter was the guest chef accompanying Cape Town Mayor Patricia de Lille and her delegation to Turkey, cooking in Istanbul and Izmir for honoured guests in a bid to start trade relationships between that country and South Africa.

A huge honour and privilege was to personally prepare the favourite meal (oxtail stew) of former president Nelson Mandela during the opening of the Nelson Mandela Gateway at the V&A Waterfront. And for the same event, Chef Ayub and his team catered for 2 000 guests on this memorable occasion.

On A Roll Dog Kitchen is the brainchild of Chef Ayub, who had a vision of turning the lowly hot dog into a gourmet meal. After all, as he says, "the hamburger has been in the spotlight for long enough – now it is the humble hot dog's turn."

His retro 1950s diner has 23 gourmet dogs on the menu, mostly named after icons, music and movie themes of that era. One can choose from the Frank Sinatra, Donna Summer & The Supremes Trio, Marilyn Monroe, Chubby Checker and some quirky ones such as Big Oink, Rug Muncher and the Pavement Special. There is even a gourmet dog named after Ayub's own canine, Batman!

The chef's personal favourite is Sex, Drugs & Rock n Roll, which is a bratwurst sausage topped with lashings of smoked salmon, caper berries, crème fraîche and watercress.

Fresh rolls are paramount to making a superbly delicious dog, and so Chef Ayub and his team bake soft, white, sesame-crust rolls – as well as a rye version – every day.

We asked the chef to share some of his thoughts and favourite recipes:

You trained in Scotland and have travelled extensively – what are the top three destinations you have visited?

Istanbul, Moscow, Las Vegas (in no particular order – all so fascinating).

What can't you live without?

Windhoek Draught®, my wife Debs and my French bulldog, Batman.

Why did you decide to open a professional chef school?

Long-time friend and colleague, Angie Boyd, and I decided it was time to share our love for teaching and share our knowledge. We realised that too many newly trained chefs entering the industry for the first time lacked the basic skills to function properly in professional kitchens and found it difficult to deliver the standard of work expected by employers and executive chefs. We offer students the opportunity of been trained in a 'working kitchen' under our skilful guidance and with our years of expertise.

If you were granted one last meal, what would it be and why?

A pole dancer wrapped in bacon – I leave the 'why' to you...

You own a Harley-Davidson®. Tell us when the love of Harley's began – and what would be your ultimate bike journey?

I'm a bike fanatic, and having a Harley has always been a dream! I have had my fair share of speed bikes and even a retro Vespa. I guess I finally grew up and a Harley was the perfect choice. My ultimate bike journey would be Route 66 in the United States!

How did you come up with the idea for On A Roll?

Street food has always intrigued me, and in my opinion the hot dog is the king of street food! But I wanted to turn the hot dog into a gourmet experience, combined with a retro, relaxed and nostalgic feel of a '50s diner.

What is your favourite food destination?

That's a hard one, as I have many – but I think I would say the Far East, including Hong Kong, Singapore and Bangkok. Asian flavours are so fresh and aromatic. And making Asian dishes is a lot less complicated than you think!

Why did you name your French bulldog "Batman"?

Because he's a superhero – just like his dad...

Which authentic South African dish do you like best?

A really nice home-style beef boerewors on the braai, still slightly pink in the centre, with a fresh baguette and butter – and, of course, an ice-cold Windhoek Draught®.

What is the weirdest food you have ever eaten – and what would you never eat?

Frog legs! I thought eating this would dispel my dreadful phobia of frogs – how stupid was that! It only increased my phobia. I dislike butternut intensely, and I never eat it.



PREVIOUS PAGE: Chef Ayub with his beloved Harley, with the licence plate "CHEF WP"

LEFT: This is Batman, the real superhero in Chef Ayub's life

Here are two of Chef Peter's recipe suggestions to *The Intrepid Explorer* readers:

CHILLED CUCUMBER & PRAWN SOUP (SERVES 4)

Ingredients

- 2 medium English cucumbers, washed and sliced in half – discard the seeds and cut into pieces
- 3 cups (750ml) double-cream Greek-style yoghurt
- 1 cup (250ml) milk
- 3 tablespoons finely chopped dill
- ½ cup finely diced red onion
- ½ cup finely chopped spring onions
- 1 teaspoon lemon zest
- 2 tablespoons lemon juice
- 1½ cups chopped poached shrimp meat
- 12 poached and shelled black tiger prawns – 3 per person (remember to de-vein the prawns)
- Chopped chives, to garnish
- Good quality extra-virgin olive oil (a generous glug), to garnish
- Salt and pepper, to season

Method

Put the cucumber pieces, yoghurt, dill, milk, red onion, spring onion, lemon zest, lemon juice and shrimp meat into a Kenwood Multipro® or similar food processor, and blend until all ingredients are smooth and creamy. It should be thick, but not porridge-like. If it is too thick, add some more milk.

Now taste the mixture and season generously with salt and pepper. Keep chilled until



you serve the soup. When you are ready to serve, mix the soup well and spoon into bowls.

Lightly season the shelled poached prawns and garnish in the centre of the soup.

Finally, drizzle with olive oil and sprinkle with chopped chives.

BAKED CHICKEN ROULADE (SERVES 4)

Ingredients

- 4 medium-sized free-range chicken breasts
- 4 to 6 large blanched Swiss chard leaves (or whole spinach leaves)
- 1½ cups of finely chopped, blanched spinach leaves and feta, mixed together
- Freshly grated nutmeg, to season the spinach and feta mix
- 1½ rolls of ready-made puff pastry (I recommend Today®)
- Salt and pepper, to season
- 1 lightly beaten egg, to 'egg-wash' the pastry

Method

Butterfly the chicken breasts, cut from smallest to biggest, being careful not to go all the way through. Season with salt and pepper.

Place the chicken breasts on the blanched whole spinach leaves. Season the spinach and feta mixture with nutmeg, salt and pepper.

Place the spinach and feta mix onto each chicken breast. Roll the chicken into a roulade, then wrap in spinach to make a parcel.

Use a lattice cutter to form a diamond pattern on the puff pastry which is big enough to form a cage over the top of the chicken, and cut off the excess pastry. Do not put any pastry under the chicken, as it will not bake properly and will end up soggy.

Egg-wash the pastry and bake in the oven at 180°C for about 35 to 40 minutes until the pastry is golden-brown. ©



Chef's tip

You can do any filling of your choice: Mozzarella, bacon and Peppadew® works well; mushroom and ricotta cheese is another good filling. Remember to chop the filling ingredients finely and mix well.

For more information or to contact Chef Peter Ayub, email chef@senseoftaste.co.za or chef@dogkitchen.co.za. Or check out these websites: www.senseoftastecookingschool.com, www.dogkitchen.co.za and www.senseoftaste.co.za.