



Press Release – Southern Sun Cape Sun – 24/03/2017

Chocolate factory fantasy world at Southern Sun Cape Sun

Inspired by Easter and all things chocolate, four of Tsogo Sun's Cape Town chefs share their recipes for a decadent five course chocolate brunch.

The menu starts with chocolate Mayan yoghurt, cinnabun melba toast, chocolate & hazelnut crumble, and fresh raspberries, created by Executive Chef of Southern Sun Cape Sun and former chocolatier, Alfred Henry; followed by toasted dark chocolate scone eggs benedict with white chocolate and orange Hollandaise, created by Executive Chef of Southern Sun The Cullinan Henrico Grobbelaar; and then chocolate seed loaf, orange and dill cured salmon, cream cheese and pickled radishes, created by Juan Neethling of Southern Sun The Waterfront. After that comes slow cooked beef cheek, bitter chocolate, orange and pear, created by Jessica Sutcliffe of SunSquare Cape Town Gardens; and rounding up the decadent brunch is yoghurt and cinnamon panna cotta egg, also created by Chef Alfred.

"Our chefs are a source of pride and joy to Tsogo Sun," says Priya Naidoo, Tsogo Sun's GM - Group Communication "They're always up to the challenge to present creative, delicious and altogether alluring meal experiences for every guest who eats at any of our restaurants. We hope chocoholics everywhere will be inspired to create the dishes in their own homes."

Chef Alfred Henry, Executive Chef of Southern Sun Cape Sun

Born and raised in Cape Town, Chef Alfred Henry followed his passion for all things culinary after school and completed a cordon bleu diploma with distinction. He then travelled to Britain to study further and perfect his craft. On his return to South Africa he began his career as an assistant pastry chef at the Mount Nelson Hotel, and then as executive sous chef at the Twelve Apostles Hotel. He has worked in some of the best kitchens in South Africa, including as head chocolatier for Lindt & Sprüngli in 2008. His culinary career has also embraced the educational sector of the industry and he worked with a national culinary school as corporate executive chef for several years, before returning to mainstream hotel kitchens – and the Southern Sun Cape Sun Hotel. Says Henry, "Growing up in a family that was involved in food was my inspiration. I have a passion to turn raw ingredients into a gastronomic sensation. I avoid complicating my food too much, but try to get the best from the raw produce, maximising the natural