

Chefs to swap restaurants for one night in global challenge; Adelaide's Jock Zonfrillo chosen for event

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The chefs of 37 leading restaurants will switch kitchens for one night in early July as part of a global culinary challenge.

The chefs, including one each from Adelaide and Melbourne, have been invited to be part of the Grand Gelinaz Shuffle, which also includes countries ranging from Denmark and Belgium to the United States and Peru.

Adelaide chef Jock Zonfrillo, from award-winning restaurant Orana in Rundle Street, told 891 ABC Adelaide he was looking forward to the challenge of borrowing another chef's pots and pans but had no idea where he would be flying to.

"We're all very excited about finding ourselves in another country and doing something different," he said.

"My understanding is that nobody is doing a direct [location] swap — just names in one hat, restaurant names in the other hat, then they pick out one of each.

"None of us have got any idea where we're going and nobody knows who's going to be running our kitchen."

Mr Zonfrillo said he would find out only days before the event which restaurant he would be heading to.

"It's very tough [but] there's no doubt about it, the people involved are a creative bunch and we all have a backing of a huge creative staff in our own restaurants," he said.

Each chef must create an eight-course menu and there are some strict rules.

"We are not allowed to replicate our own food, nor are we allowed to replicate the food of the restaurant which we're visiting," the Adelaide chef explained.

"It has to be our own philosophy from our restaurant fused somehow with an appreciation for the place and the land we're visiting.

"We're not allowed to take anything with us in terms of ingredients and it mustn't be anything from their menu that we've simply added a touch to."

Creative challenge also for restaurant staff

Mr Zonfrillo said he was also excited for the talented staff of his own restaurant, and the others involved around the world.

"Of course, our team has a visiting chef [for the event] and they get to work with them for a few days to create a new menu and have a look at different perspectives, and chefs and new ideas, and that's really important," he said.

The challenge extends beyond cooking up something creative at another chef's restaurant.



PHOTO: Jock Zonfrillo could end up in one of dozens of restaurants for a night. (YouTube)

MAP: Adelaide 5000

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Chef Jock Zonfrillo

"It's not just about cooking a dinner, you've got to fit in with the rest of the team and that chef's [home] life," Mr Zonfrillo said.

"The visiting chef will be living at Basket Range [in the Adelaide Hills] and walking my dog.

"There'll be a list of requirements which they are going to have to do while they're staying in my home, and likewise wherever I end up I imagine there's going to be a list of dos and don'ts."

The Adelaide chef said there was a remote prospect he might only head to Melbourne, as Ben Shewry of Attica restaurant is the other Australian involved.

The concept has already proved popular with Adelaide diners, with Orana booking out for the special night "within minutes".

"People here appreciate events like this and visiting chefs from overseas, and why not? It's a fantastic event," Mr Zonfrillo said.

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