



Q&A with Jeremy Smart, cookbook recipe contributor



Age: 27

Where did you learn your skills?

Started my apprenticeship in Canberra in 2000, working under chefs Tony Fletcher and Dru Robinson

What's your background?

Grew up on the family orchard. After moving to Canberra and completing my apprenticeship I worked for Perisher Blue in 2005. At the end of 2005 I moved back to Batlow and opened my own restaurant and catering business.

When you're not cooking what do you do?

I help out on the orchard and when required I do outside catering for special occasions. I also enjoy traveling and experiencing new food ideas and flavours

What do you love about cooking and food?

I love the fact that there are endless combinations and always so much to learn.

Sweet or savoury dishes, what your preference?

I really enjoy cooking more savoury dishes. Using fruit in a savoury dish makes the dish really enjoyable.

What's your favourite apple recipe?

My favourite recipe which I developed and used regularly in my restaurant is the Apple Hollandaise Sauce – yes, I included it in the Batlow cookbook!

Growing up on an orchard, what was it like?

The best part of growing up on an orchard was having so much space and freedom. Picking an apple straight from the tree is a luxury that I love.