

Call to enter 'Chef for a Day' competition

Food and wine lovers are encouraged to keep an eye out at their local Makro and Pick n Pay stores for special Marvelous Wine tubes, which include a paired spice mix from Nomu and a recipe suggestion from Tempelhoff. To celebrate the launch of this limited edition tube, Marvelous Wines and Nomu are running a competition in which one lucky winner will be given the opportunity to be Chef for a Day at the Cellars-Hohenhort Hotel.

Tempelhoff said: "We simply want to encourage people to have fun with this idea - open up a bottle of wine, whip up something tasty in the kitchen, invite a few friends over and share your photographs with us. Good food doesn't have to be complicated - we aren't looking for foams, gels and sous vide pork belly. We're looking for dishes that make our mouths water - something we'd love to get stuck into after a long day at work."

Commenting on the decision to partner Nomu for this special release, winemaker of Marvelous Wines, Adam Mason said: "With Peter's extensive culinary experience and my desire to follow food from garden to table, we feel that Marvelous Wine easily leads to marvellous food - and Nomu is the perfect brand to help us bring this competition idea to life. We are keen to see what delicious combinations our fans come up with during the month of October."



Peter and Adam

Available in three promotional packs - combining the Marvelous Red with Nomu's Spanish Rub, the Marvelous Blue with the Nomu Beef Rub and the Marvelous Yellow with the Nomu Oriental Rub - cooks can use Chef Peter's recipe suggestions or their own creativity and inspiration to create a dish they feel pairs with the wine.

To stay up to date with competition news, tips and hints for that perfect dish, fans are encouraged to visit Marvelous Wine's social media platforms:

- [Instagram](#)
- [Facebook](#)
- [Twitter](#)

To enter



Share a photograph of your completed dish on Instagram, showing the bottle of Marvelous Wine it should be enjoyed with, using the hashtag #getmarvelouswithnomu.

The winner will spend a day in the kitchen of the Greenhouse Restaurant at the Cellars-Hohenhort Hotel with Chef Peter as Chef for a Day. After a day of taste discovery and culinary enlightenment in their cutting-edge kitchens, the winner and a partner will enjoy the fruits of their labours in the form of a five-course spring menu with complimentary Yardstick and Marvelous Wines. Ensuring that the feasting doesn't end there, the winner will also take home a generous hamper of Nomu products, to encourage culinary creativity at home. This grand prize is valued at over R5,000.

T&Cs

- The winner will be chosen by Adam Mason and Peter Tempelhoff and announced and notified via Instagram on Monday, 2 November 2015. No correspondence will be entered into regarding their decision.
- Transport to and from the The Cellars-Hohenort Hotel in Constantia is not included.
- The prize is available from Tuesday to Saturday, until 30 November, 2015, and is subject to Chef Peter's availability.
- The complimentary wine selection is at the sole discretion of the Greenhouse Restaurant management.
- This prize involves spending time in a professional working kitchen. The Cellars-Hohenort Hotel, Greenhouse Restaurant and Chef Peter Tempelhoff accept no responsibility for any injury that may arise. The winner accepts all risk and liability by redeeming this prize.

For more information, contact [Candice](#).

For more, visit: <https://www.bizcommunity.com>