

ISSUE 07  
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# GOODSPEED

THE TRADEWIND MAGAZINE

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CHEF BROWNE IN NEVIS



# Handy MAN

## CHEF HALVA BROWNE | NEVIS

With a setting such as Montpelier Plantation & Beach, an 18th-century sugar plantation in the hills of Nevis, complete with a restored sugar mill that serves private dinners, it's no wonder that St. Kitts native Chef Halva Browne has stayed put for six years.

Having risen up the ranks from chef de partie to now chef de cuisine at this Relais & Châteaux property, Browne oversees all operations and menus, including the fine dining Restaurant 750 and casual all-day eatery Indigo. He even offers cooking classes. Right now, however, Chef Browne is all about showcasing vegetables and garden-grown herbs in his new vegetarian menu. Dishes like Mint Infused Watermelon and Beet Salad with Vegan Blue Cheese and Raspberry Vinaigrette and Butternut Squash and Zucchini Noodles with Roasted Artichokes, Collared Asparagus, Garlic Cream and Vegetable Ash showcase the skill and creativity of the award-winning chef (he and the resort's culinary team won the chefs' competition at the Nevis Mango and Food Festival in 2017 and 2018). We grabbed the fit foodie for a few quick questions about his cuisine and restaurant management style.

What is it about being a chef that you find most rewarding? And most challenging?

*The biggest reward is hearing appreciation from our guests for their dining experience. At the same time, keeping guests happy can be challenging.*

What's more difficult—running a packed dinner service or teaching a cooking class?

*It's more challenging to run a packed dinner service as so many people have allergies or dietary restrictions, and we need to keep track of each table. Teaching a cooking class is fun for me and I'm more relaxed.*

What are some of the more fun things you've taught at the cooking class?

*Our cooking classes are very intimate, which allows me to provide cooking tips for guests to take home. That's the most fun part for me—and the guests.*

What's the biggest crowd-pleasing dish on the menu at 750?

*Everyone loves the lobster bisque! The rack of lamb is also very popular.*

What's the most challenging dish for you to put together on the menu?

*Again, it's the lobster bisque that's the most complicated dish on the menu.*

What was the award-winning mango dish at the annual Mango Festival?

*Ha! This event went so fast, I can't remember! I do recall we were rewarded for our workmanship skills and ability to create.*

What is it about fresh-caught wahoo that makes it a favorite of yours?

*I love the texture and taste of wahoo, and it's easy to cook with.*

Where do you get the vegetables on the menu?

*Most of the vegetables on our menu are grown locally, with a few imported.*

What's your favorite local ingredient to work with?

*I love cooking with ginger, honey, sweet potato, passion fruit, plantain and coconut—all the Caribbean flavors!*

If you weren't a chef, what would you be?

*I'd probably be a carpenter and still working with my hands. My dad is a carpenter and I started working with him at a very young age before getting into cooking. I like to construct!*

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