

Video 7

Description: Paul Mercurio introduces the Love Food Hate Waste video from Zonzo restaurant.

Paul: I'm here in the heart of the Yarra Valley, at the award-winning restaurant Zonzo; known for its simple rustic Italian food and sharing plates.

Now, over the course of this series, we have looked at many different ways to love food - and more importantly, hate waste - in our own kitchens so that we can reduce the amount of food we waste and of course save money along the way. There's a lot we can learn about food waste from a restaurant, so I'm here to find out more!

Description: Paul Mercurio is speaking with Rod from Zonzo inside the restaurant.

Paul: And how long have you been a chef?

Rod: Well I started cooking in 1998. Well I've always had the attitude of trying to reduce waste. It was just instilled into me as a kid you know – don't waste anything, use it, use it – and that's what they did. With planning meals well, you really don't need to waste anything in the kitchen.

Paul: What else do you do to minimise waste in the kitchen?

Rod: We try and use all off-cuts, vegetables off-cuts and things – we use them for stock.

Paul: And when you say off-cuts, you're actually talking about onion skins and the tips of carrots and bits of meat that you're not going to.... (trails off)

Rod: Yes, end of an eggplant or say with the ends of prosciutto and capicola and speck and pancetta – we'd slice it up and perhaps use it in a carbonara. That's always a good way for reducing waste also. To minimise food waste, you have to, have to, absolutely be on top of your ordering. If we can reduce the amount of waste it's going to save the business money, which in turn makes it a better experience for us operating the business and in turn we can make it more enjoyable for customers...

Paul:...and pass the savings on to us!

Rod: Yes! That's right.

Paul: Now you're going to cook some food for us?

Rod: Yes, today.

Paul: Shall we cook?

Rod: Absolutely. Let's do it!

Paul: Let's go cook!

Rod: Let's cook!

Description: Paul Mercurio and Rod are in the Zonzo kitchen.

Rod: Bianca con patate we call it.

Paul: Bianca con patate! And it's 'Bianca' because there's no...?

Rod: No sugo, no tomato on the base, only extra virgin olive oil.

Paul: Alright. Hoe into it!

Rod: OK!

Description: Rod starts to make the pizza.

Rod: A lot of people at home have onions and potatoes in the cupboard all the time, so I thought, that you know, we could use those and we could make a beautiful pizza with them.

Description: The pizza is made.

Rod: And that's the Bianca con patate and then we pop it in the oven.

Paul: I love it – beautiful, simple – let's cook it!

Rod: Let's cook it.

Paul: I'll get out of your way.

Rod: OK.

Paul: Yum!

Description: Rod puts the pizza into the oven. Paul brings a new pizza base onto the bench.

Paul: Chef..

Rod: Thanks Paul, great job.

Paul: Thanks mate. Now what are you making?

Rod: We're going to make a sweet calzone today.

Paul: So if you want to make this at home, you could actually get your jaffle maker out and do it.

Rod: Yes, absolutely.

Paul: Because I think the jaffle maker is like the best thing for using leftovers. Spaghetti bolognese sauce or roast beef, onions, tomatoes for toasted sandwiches – just fantastic.

Paul: If you had four tips for, you know, reducing waste or for the home kitchen to be more like a restaurant what would they be?

Rod: Well, I'd say use your vegetable end for vegetable stock, leftover bread for bread pudding or bread crumbs, portion control and plan your meals ahead of time.

Paul: OK.

Rod: And now finish it off with a bit of castor sugar on top.

Paul: Mate, can I put it in?

Rod: Absolutely!

Paul: Thank you very much!

Description: Paul puts the pizza into the oven. Rod and Paul are sitting outside with the cooked calzone.

Paul: Rod – Bellissimo! I mean who would have thought a fruit calzone, dessert calzone?

Rod: Great dessert.

Paul: Mad, I'm going to make it for my kids.

Rod: Yeah, they'll love it.

Paul: I hope you guys are suitably inspired to get into the kitchen and get creative with whatever you've got left over in the fruit bowl or the fridge – and if you want some good ideas, jump onto the website lovefoodhatewaste.vic.gov.au. That's it from me, mate?

Both: Cheers!