

GASTRONOMIC VISIONS 2024

FOODGRAPHY MAGAZINE

by Chef Clayton

All dishes featured in this magazine are the exclusive creations of Chef Clayton Mpofu

10 Years
ANNIVERSARY
CELEBRATING CULINARY EXCELLENCE
WITH CHEF CLAYTON



+263785617589
clayton@claytonthechef.co.zw



Gastronomic Visions

A SIX MONTH CULINARY JOURNEY
February 2024 - August 2024

Dive into the delectable world of culinary artistry with "Gastronomic Visions." This portfolio encapsulates six transformative months(Feb 2024 - August 2024) spent crafting exquisite dishes and capturing their essence through stunning photography. As an Executive Chef, I poured my heart and soul into every recipe, ensuring that each plate tells a story of creativity, passion, and dedication.

Inside, you'll find a curated collection of vibrant food photography that celebrates the beauty of fresh ingredients and innovative presentations. From farm-to-table concepts to intricate plating techniques,

Join me as we explore the flavors, textures, and colors that have inspired my culinary creations. Enjoy the journey through my lens and into the heart of the kitchen.

**"Food is symbolic of love
when words are inadequate."
Alan D. Wolfelt**

Clayton Mpofu
Executive Chef



pan seared tilapia

herb crushed potatoes | smoked eggplant puree | green beans | blistered peppered tomato | sauce grenobloise.



burrata & roast grapes salad

crispy prosciutto | slow roast tomato | baby leaves
poppy seeds | grape vinaigrette



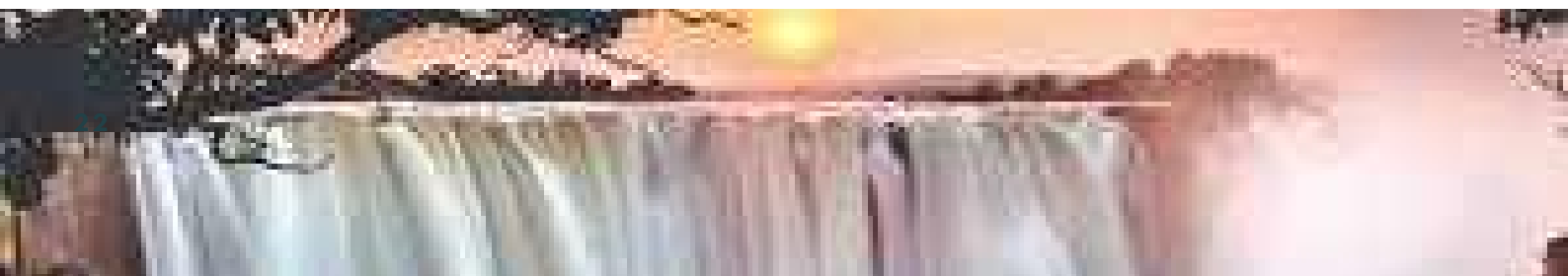
lamb pithivier pie

Lamb curry | fondant potato | chickpea puree |
baby carrots



chicken confit

baby potatoes | charred grilled broccoli | carrots
creamy garlic lemon grass soubise





beef duo

beef tenderloin | beef tongue | mushroom arancini | pea parsley puree | peas & fine bean medley | port jus



deconstructed sushi salad

cured salmon | sushi rice | seaweed | cucumber | pickled ginger | micro greens | sushi mayo



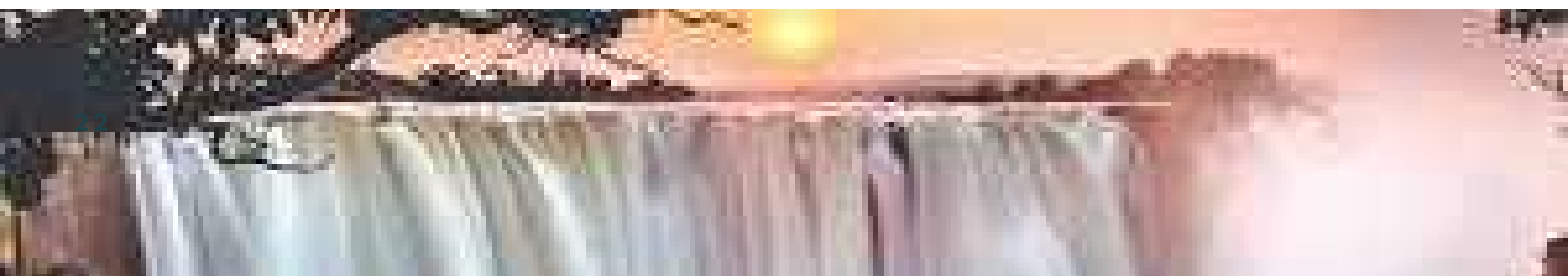
zambezi bream fillet

sweet potato gnocchi | eggplant, tomato caponata | basil & wine sauce



lamb shank

creamy spinach & black bean risotto | mixed vegetable brunois | parmesan | mint jus





thai salmon curry

baby potatoes & sweet corn ragout | petit pois & fine beans medley | pineapple and tomato salsa | fizzled leeks



carrot gazpacho

coconut cream | herb oil | pepitas | micro greens



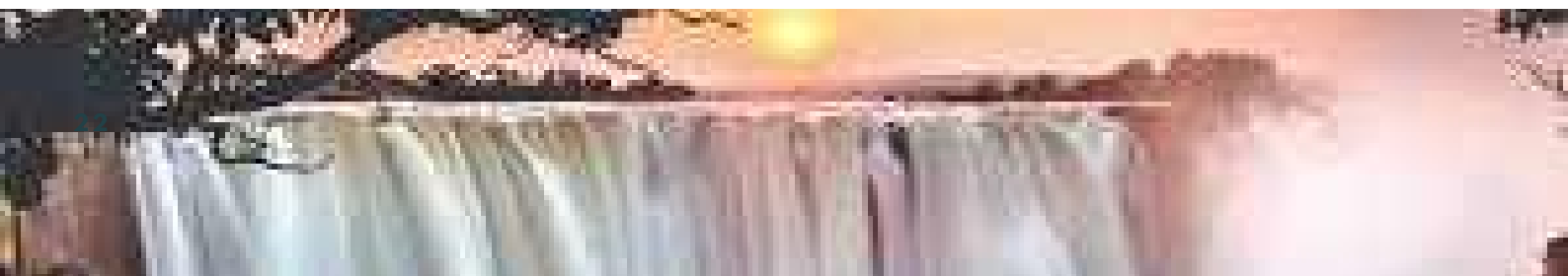
MaKuwaKuwa salad

cinnamon butternut | lettuce | crumbled feta cheese | cucumber ribbons | slow roast tomatoes | olives | toasted pine nuts | lemon olive oil



eggplant cannelloni

creamy barley & spinach filling | grated mozzarella | tomato fondue





biltong & mushroom soup

creamy velouté | buffalo biltong | truffle oil | biltong & garlic roll



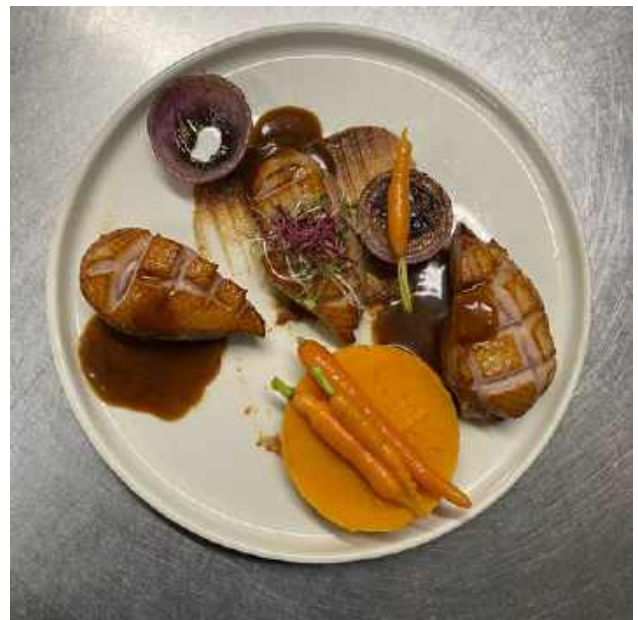
double cooked pork belly

pressed pork belly | mustard potato mash | grapefruit marmalade | caramelized cabbage | mint tempered balsamic prune glaze.



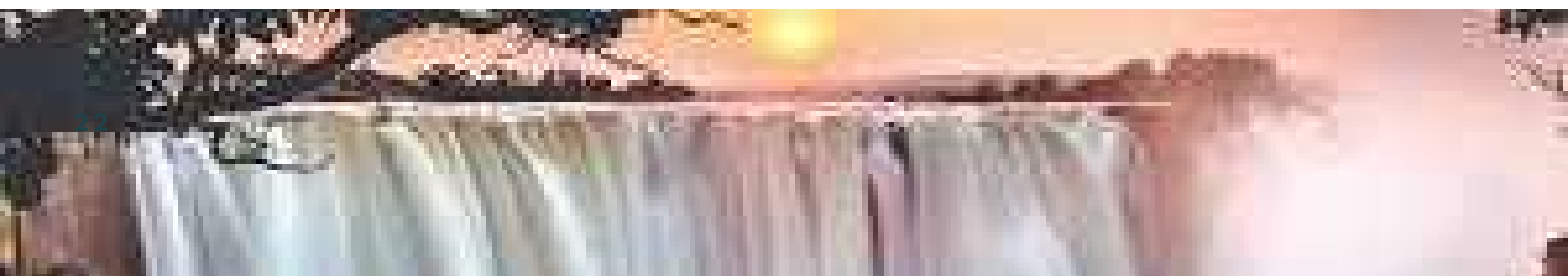
basil goat cheese phyllo tart

onion marmalade | slow roast tomatoes | basil pesto | toasted pine nuts | micro greens



duck breast

dates puree | butternut & feta mash | charred onion | orange glazed carrots | cognac jus.





pork belly

rolled pork belly | balsamic beetroot marmalade | crushed baby potatoes | roasted carrots | apple cider jus



amarula chicken liver pâté

seed cracker | spicy plum chutney | crispy greens | blood orange vinaigrette.



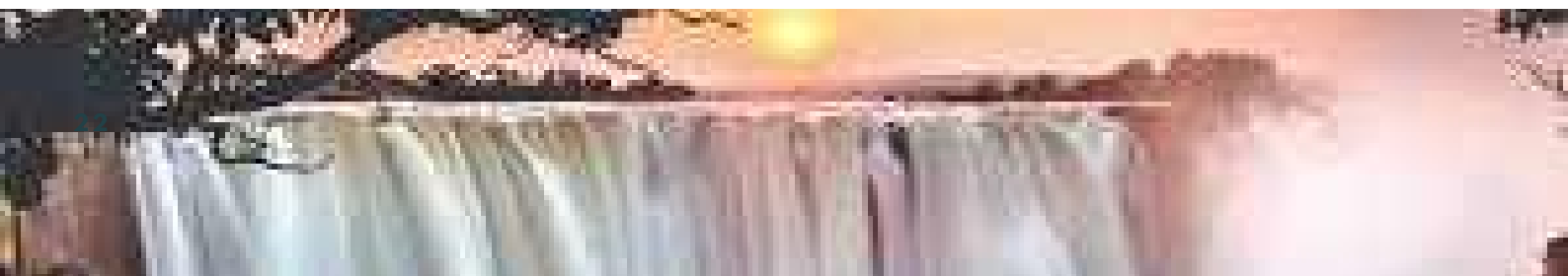
pumba eggs benedict

pulled warthog & pork | english muffin | poached egg | hollandaise sauce



club croque madame

bagel | herb cream cheese | smoked salmon | fried egg





breakfast pita

grilled pita | balsamic bacon jam | basil pesto | fried egg | beef sausage



vegan medley

rye toast | roasted carrots humus | sauteed mushroom & sweet corn



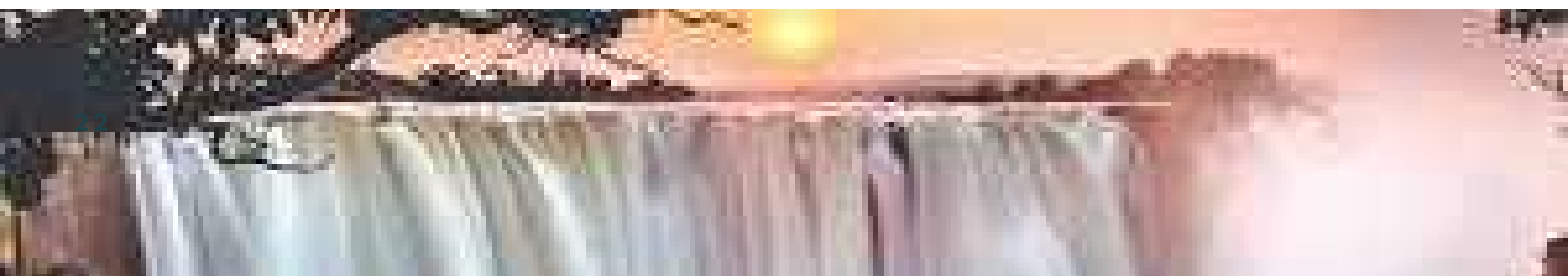
chia seed with yogurt or coconut milk

berries | granola | coconut flakes



detox energy salad

avocado | mixed leafy greens | cucumber | quinoa | flax seeds | pumpkin seeds | sunflower seeds | citrus drizzle





duck breast encrouté

truffle butternut puree | roast grapes | basalmic grapes reduction



sea food fettuccine

squid pasta fettuccine | parmesan cheese | rocket



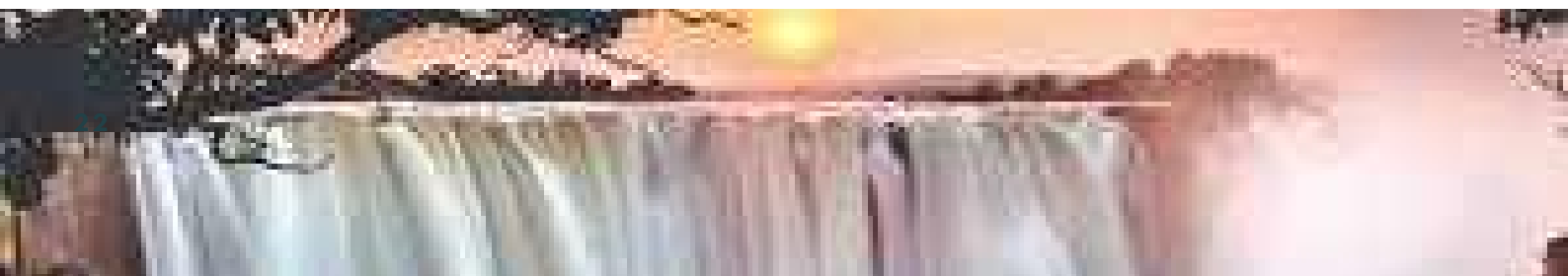
Poke bowl

choose: cured salmon or chicken
sushi rice | seaweed | cucumber | micro greens | pickled ginger | sushi mayo



bocconcini panzanella salad

basil bocconcini | tomatoes | garlic crisps | onions | basil crunchy bread tossed in basil pesto





Chocolate delight

Hot chocolate sauce | berries | meringue



Seared Hake Fillet

truffle butternut risotto | brunoise vegetables | parmesan cheese | lemon butter sauce .



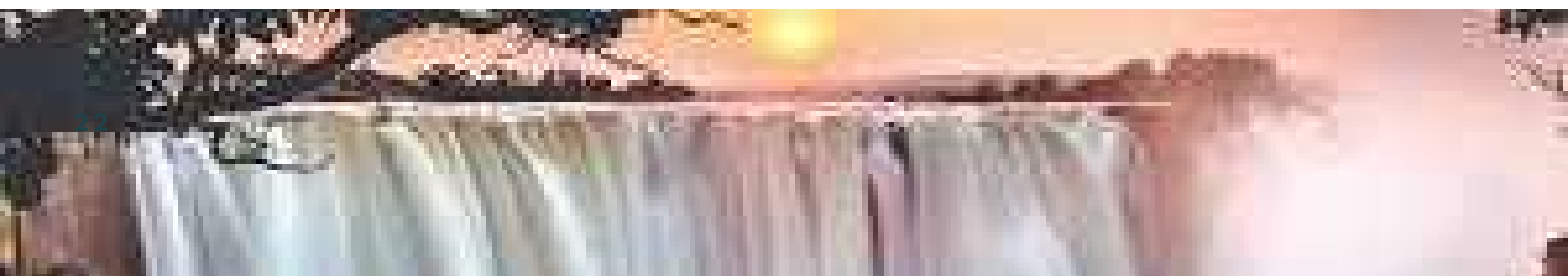
creamy spinach gnocchi

toasted pine nuts | truffle oil



Chicken coronation open mini burger

chicken coronation | avocado hollandaise | micro greens.





spare-ribs st louis

pork spareribs | jalapeno slaw | confit garlic potatoes| indonesian jus



caesar salad masala

lettuce | parmesan| croutons | slow roast tomatoes | caesar dressing.
choose: crocodile or chicken masala



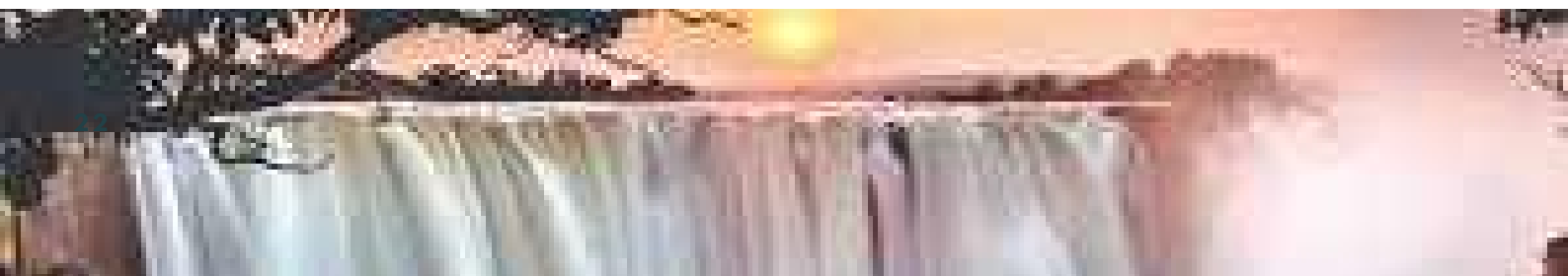
pumpkin hummus & quinoa bowl

slow roast tomato | black bean | goat cheese stuffed pepper dew crispy greens | honey mustard dressing



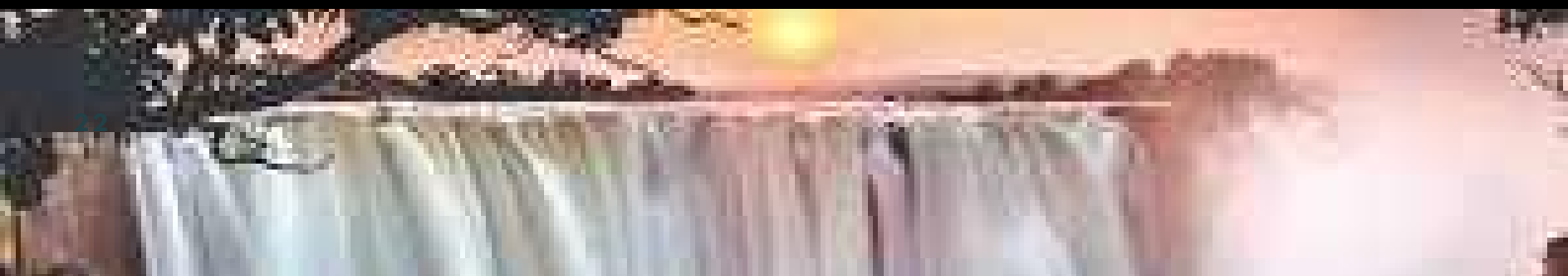
salmon bagel

smoked salmon | lemon herb cream cheese | guacamole| onion capers | horseradish mayonnaise | rocket



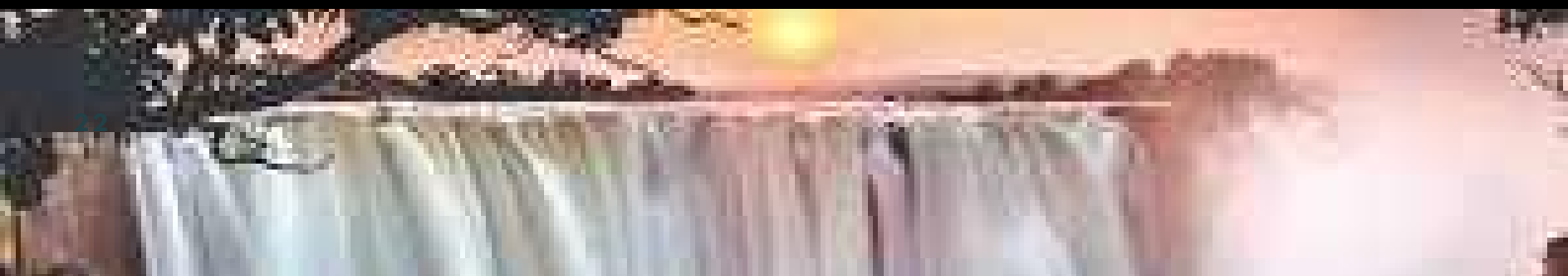
cous-cous prawn salad

tomato | onion | lettuce | cucumber | fresh herbs



espresso martini baked cheesecake

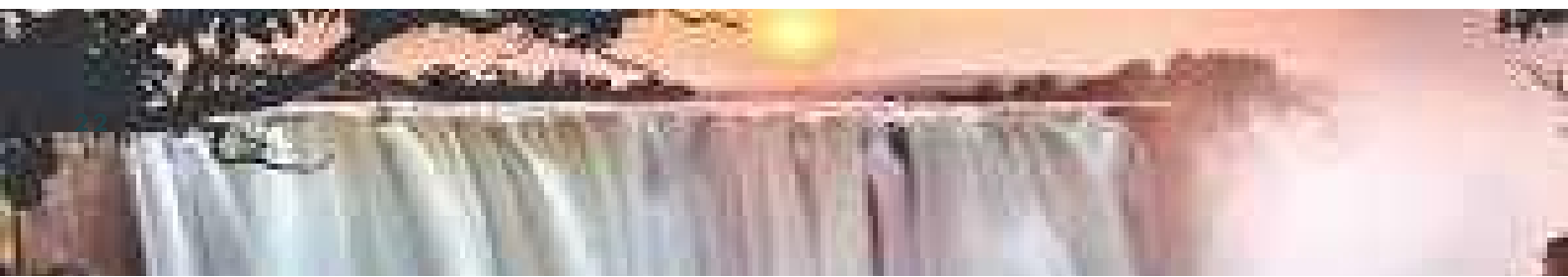
whipped cream | kahlua & coffee syrup | toasted coffee beans |
fresh berries



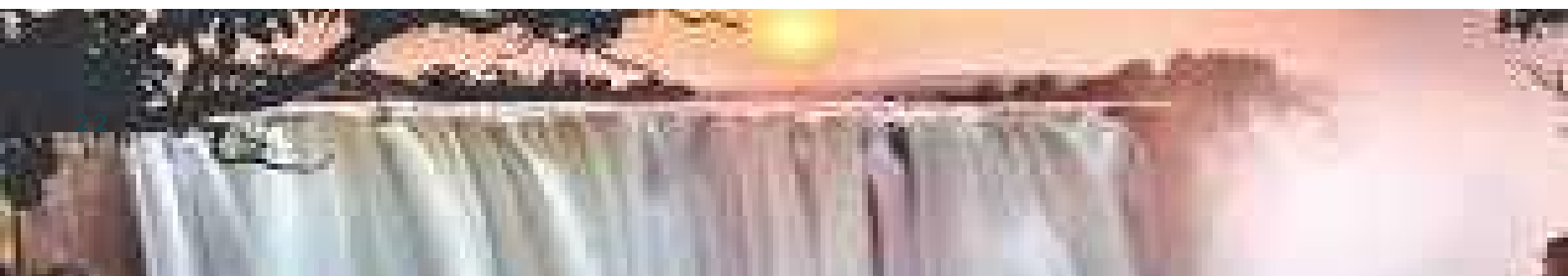
Continental breakfast display



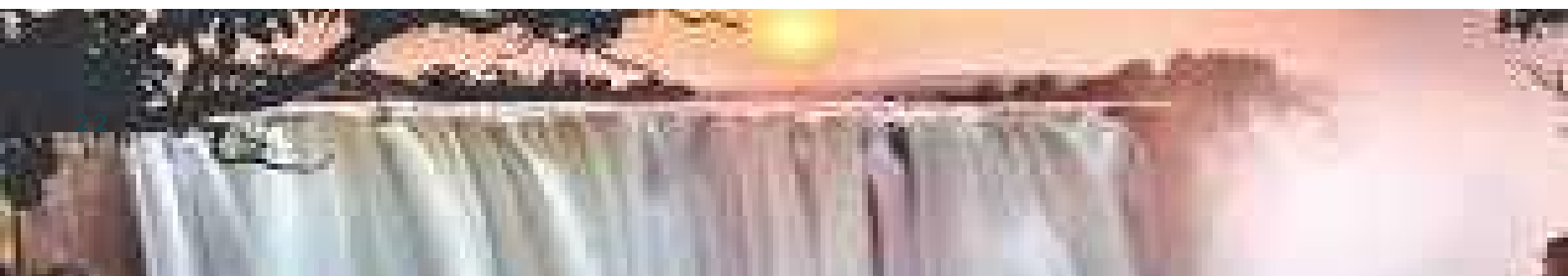
Food display



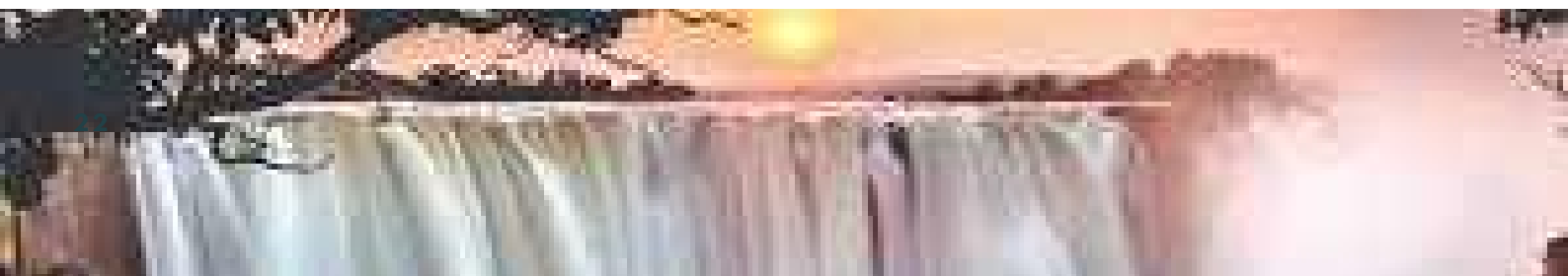
Food display



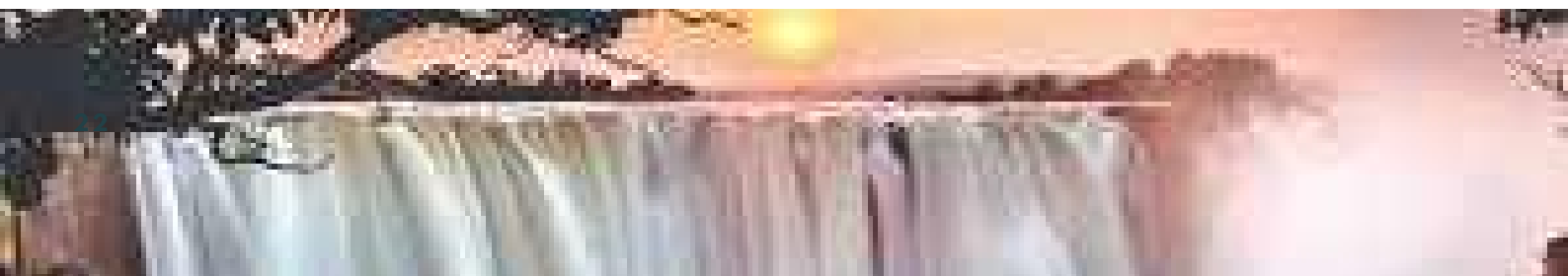
Food display

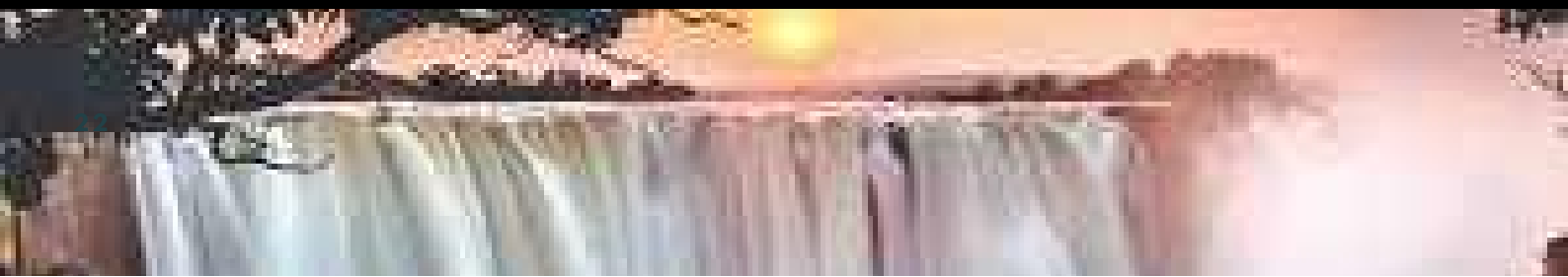


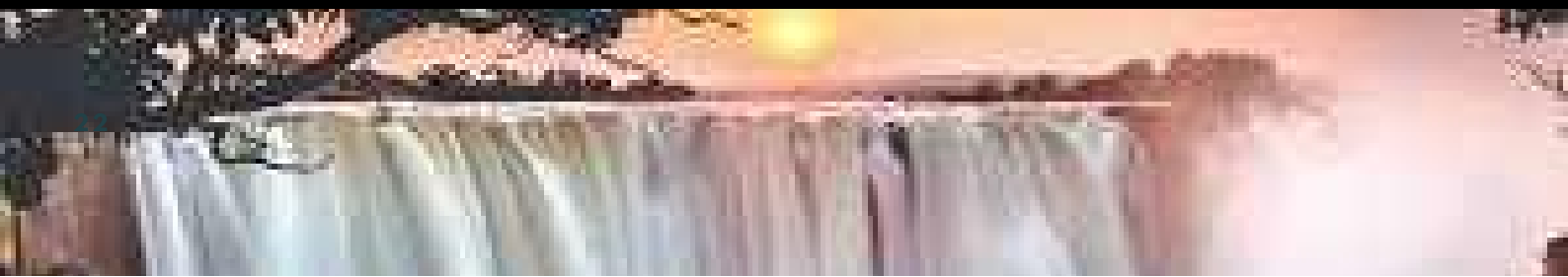
Food display

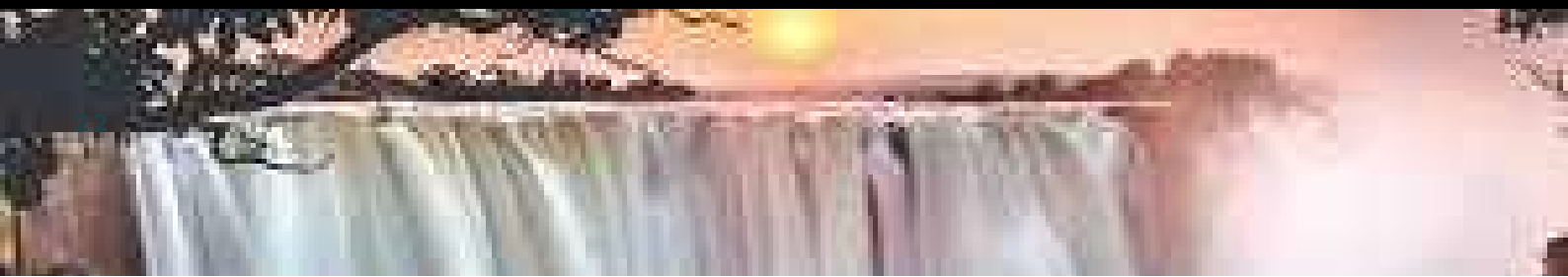


Food display









CHEF LINDSY



"Behind every great executive chef is an unwavering support system. To my wife, not only my partner but my greatest inspiration: your culinary passion and relentless dedication have pushed me to strive for excellence every day. Thank you for believing in my dreams and igniting my culinary journey."

**"From the fields of
maize to the grills
of nyama, every
ingredient in
Zimbabwe tells a
tale of resilience
and heritage."**

Chef Clayton

