

# How Majeka Kitchen is championing hyper-local produce



By [Ruth Cooper](#)

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Boutique Stellenbosch hotel Majeka House and Spa recently rebranded its restaurant from Makaron to Majeka Kitchen and with Chef Lucas Carstens at the helm, it's putting a decided focus on showcasing the best in seasonal produce from some hyper-local Stellies farms.

I recently attended a media event where we saw this first-hand with a visit to neighbouring Mason Farm – a mere 22-minute drive from the hotel. A beautiful farm with countless neat rows of flourishing organic leafy greens, root vegetables and pretty edible flowers, it was easy to see why Majeka favours Mason for its fresh produce.



Chef Lucas and Farmer John © Keli van der Weijde

Literally experiencing this farm-to-kitchen-to-table ethos, next on the itinerary was a kitchen demonstration from Chef Lucas on the prep and creation of one of the crowd-pleaser dishes; the fired beetroot with mushroom puree and kelp dust. Sweet baby beets! This was one decadent dish – who thought the humble beetroot could taste so rich, silky yet textured and quite frankly meaty.

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Always such a treat staying at boutique Stellenbosch hotel #MajekaHouse, and seeing Chef Lucas Carstens in action was pretty cool. This is the beginning stages of an absolutely delicious (storing away in the happy food memory banks) beetroot dish and defo one of my favorite courses from the chefs hyper-local tasting menu. Review on #Bizcommunity soon. #majekakitchen #visitstellenbosch #hyperlocal

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The dinner menu consists of a variety of small-plate options, which can be customised to your taste and appetite. From a four to seven-plate menu with an optional wine pairing on offer.

We were treated to the Chef's choice of five delicate and delightful plates as well as the complementary *amuse-bouche* consisting of a celeriac pancake, a crunchy tapioca crisp dusted with mushroom and seaweed powder and salted turnip ciabatta with housemade *amas*i butter. Simple, elegant and light – a perfect little whet-your-appetite starter.



© Hein van Tonder

## Noteworthy dishes

Noteworthy dishes include a bed of delicately shaved slices of tender octopus topped with lemon and unripe papaya; such a fresh and exciting dish.

While another high praise dish was the tender Black Angus beef brisket with parsnip and macadamia. The 'mhhms' and 'wows' uttered around the table testament to the absolute yumminess of this dish.



© Keli van der Weijde

For dessert, we were treated to the salted strawberry with milk and soured cream. Light and fragrant – it was a perfect ending to an exciting dinner.

Other delicious-sounding plates include the purple potato gnocchi with miso, dune spinach and sea lettuce; suckling pig with fermented persimmon and kale; and *gâteau fondant au chocolat* with gooseberry.



© Keli van der Weijde

This meal was all paired with the elegant and complex wines of neighbouring farm Vriesenhof.

If you would like to just stumble from restaurant to bed, a night in one of the individually-styled interior design dream rooms is highly recommended. Everything you would want from a hotel is included; fluffy robes, luxurious bathroom, delicious-smelling wash products, espresso machine and crisp white bedding.



### Five reasons to stay at Majeka House in Stellenbosch

Ruth Cooper 24 Oct 2017



*1 September 2019 sees the launch of Majeka House Spring Special for R2,520 per person sharing and is inclusive of 60 minutes spa treatment of choice, four-course small plate menu at Majeka Kitchen with wine pairing, premier room for one night and full or continental breakfast.*

*Offer valid until 30 September 2019.*

*For online bookings visit [www.majekahouse.co.za/restaurant/majeka-kitchen/bookings/](http://www.majekahouse.co.za/restaurant/majeka-kitchen/bookings/)*

## ABOUT RUTH COOPER

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