Interview with a well-known chef Ivan Pažanin

 

I: Welcome Ivan,thanks for coming you are a well-known chef in Dalmatia so can you tell us more about your job and career?

P: Hello,thank you for inviting me,well it all started at high school in Split. As a child I fell in love with cooking and step by step I became proffesional chef.

I: Hardwork really payed of to you. Can you tell me a little bit about yourself and how your career started?

P: Well when I was younger,at start of my schollarship teacher saw the talent in me,so I cooked for famous people,worked on the ship,taking Dalmatian traditonal meal to the next level. Later I was invited to TV show named ˝1,2,3 Cook˝ and ˝Masterchef˝ I enjoyed that part of my life upgrading the new chefs to the world of cooking.

I: Can you tell us about your first job as a cook?

P: My first job was in ˝Luxor˝where I inherited Špiro Pavić. After that I worked in ˝Griblja˝with Braco Sanjin.

I: Can you tell us about your job on the ship?

P: I went on the ship when I was 18,so I continued family tradition to cook and sail. The job had his own difficulties. Sometimes because of big waves I sat with the crew and we were making sandwiches. I worked 15 hours every day for 7 months and i was home just 15 days.

I: What do you think what are your biggest achievements?

P: I think that my biggest achievements are cooking for John Malkovich,members of royal family,Novak Đoković and Formula 1.

I: Where was the most stressful to cook?

P: I think it was in Monaco for Formula 1.

I: Okay,let's go a little in your kitchen. What is your favourite ingredient?

P: Without thinking it is olive oil,I can't work without it.

I: And which kitchen is your inspiration?

P: Of course it is Croatian without any doubt. We have everything what we want in our kitchen.

I: How did you decide to open your own restaurant?

P: Well,it was always my dream to open a restaurant in Croatia,especially in Split and I am happy to fulfill that dream.

I: Are you satisfied with your staff in your restaurant?

P: Yes,I am very satisfied with them. They are a very good team and I am happy to have them in my team.

I: What did you like the best about education experience? What did you like least?

P: My favorite thing about school was being in the kitchen,and my least favorite subject was English.

I: When are you happiest at work?

P: I am happiest when I am busiest,when there is certain adrenaline in the air.

I: Which cooking tehniques do you use the most?

P: Well,because we are in Dalmatia I prefer methods and skills which are typical for this region and those are grilled and boiled food,you know when we have a good chunk of meat we usually put it on grill,sparkle with chopped parsley and garlic and abundant olive oil. Or we just boil it and eat with tomato sauce or boiled chard.

On special occasions of course I offer to my guests meat under peka with potatoes and vegetables. It is a speciality of Dalmatia and everybody finds it really delicious.

Oh I almost forgot,when we celebrate something,lamb on the spit is a must.

The taste can not be described by words,you must try it.