

Curriculum Vitae of Jacob John

Jacob has many years of experience in cooking not only in a domestic but also in a community environment. His exquisite culinary skills are well known and highly regarded among his extended family, peers, friends and club community.

Through his South Indian heritage and ancestry, he has mastered the art of South Indian cooking with very well liked signature dishes. One of his well known inventions being 'Protein Dosa' a typical South Indian dish adapted to be carb free with legumes completely replacing the rice content. This dish not only beats presentation and taste of the traditional 'dosa' but also as a balanced dietary wholesome meal when served along with chutney and sambar (mixed vegetable curry).

Since his migration to Australia in 1991 he has been experimenting with fusion cooking blending the flavors and taste of South Indian and Australian cooking. Yet another one of his invention is Australian Wild Barramundi fish marinated with Indian spices and masala, then covered in a banana leaf and barbequed to perfection.

Jacob passionately maintains a home vegetable/herb garden with plenty of plants like curry leaves, green chillies, coriander, mint etc. which provides fresh ingredients for cooking.