

2002 Master of Australian Food and Wine
FF Cooking demo

Cooking demo Crown team EJ

Monday 9th September at 11.00

TBC

TBC

Cooking demo Susan Notter

Monday 9th September at 12.30

Sugar Pulling

Cooking demo Mark Vann

Monday 9th September at 14.00

Tuna Sushi on Pepper Rice

Chicken Roll Stuffed with Mushrooms and Lemon-Prawn Oil

Cooking demo Sam Leong

Monday 9th September at 15.30

Wok Fried Julienne of Chevron Goat with Crispy Seaweed Toast Bread

Roast Rack of Lamb Marinated in Asian Spices, Accompanied with Crabmeat Spring

Cooking demo Crown team AK

Tuesday 10th September at 12.30

Gravlax with buck wheat blini and mustard dill dressing

Chilled tomato consomme with fetta cheese profiteroles

Roast rack of spring lamb with a porcini mushroom crust on creamed salsify
spinach and artichoke, Port glaze

Cooking demo James Canora

Tuesday 10th September at 14.00

Caribbean Style Braised Capretto with Olives , Capers and Pearl Onions

Herb Crusted baby Rack Of lamb, Cauliflower Puree , Spring Beans

Braised Lamb Shanks with Pasta

Cooking demo Susan Notter

Tuesday 10th September at 15.30

Sugar Pulling

Cooking demo Grant MacPherson

Tuesday 10th September at 17.00

Heirloom Tomato Consomme, Cippolini Onion, Aged Parmesan Tart

Mustard Cured Loin of Tuna, Fennel and Cumin Jam, Chateau Chalon

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Cooking demo Susan Notter
Wednesday 11th September at 11.00
Sugar Pulling

Cooking demo ACDF George Colombaris
Wednesday 11th September at 14.00
Raviolo of Lemnos Fetta, Seared Canadian Scallops, Celeriac Salad,
White Grape Vinaigrette

Cooking demo Reto Mathis
Thursday 12th September at 11.00

Rack of Chevron Baby Goat with Grappa Jus and Thyme Cous Cous
Poached Beef Tenderloin on a Tomato Basil Coulis with Thyme Polenta