

# world chef showcase



The Sydney Morning Herald  
SYDNEY INTERNATIONAL  
FOOD FESTIVAL



AT HILTON SYDNEY, OCTOBER 1-2, 2011. PRESENTED BY LAN AIRLINES.



## SHOWCASE PROGRAM SATURDAY, OCTOBER 1

### program 1:

**SOUTH AMERICA:**  
Origins and inspirations...  
and a little bit of barbecue.

#### COOKING

- **BEN MILGATE & ELVIS ABRAHANOWICZ**, Bodega, Porteno (Sydney)  
So hot right now: the rockabilly boys behind Sydney's little corner of Buenos Aires do their thing with the asado grill.
- **RICARDO ZARATE**, Mo-Chica, Picca (Los Angeles)  
Food and Wine's Best New Chef for 2011 takes us into the kitchens of his LA hit eateries – Peru on a plate and so much more.

#### TALKING

- **FRANCIS MALLMANN**, Patagonia Sur, 1884 (Mendoza, Buenos Aires); Garzon, Los Negros (Uruguay)  
The superstar chef who wrote the book on barbecuing explains the secrets of Seven Fires: *Grilling the Argentine Way*.

### program 2: good living

**NEW DIRECTIONS:**  
Dudes and modern food.  
Old is new again?

#### COOKING

- **VINNY DOTOLO & JON SHOOK**, Animal, Son of a Gun (Los Angeles)  
Foie gras, sea urchin, butter, anything pork, tomatoes. And those are just Vinny's fave foods. Two dudes. One demonstration. Anything goes.
- **ANDREW MCCONNELL**, Cumulus Inc, Cutler & Co, Golden Fields (Melbourne)  
His cooking is clever, creative, contemporary, mod-Med, Middle-Eastern, Asian... Very cool, very Australian.

#### TALKING

- **GABRIELLE HAMILTON**, Prune (New York), DANIEL PATTERSON, Coi (San Francisco) & JAMES OSELAND (*Savour magazine*, New York) talk about where food is heading in their part of the world.

### program 3: Cuisine

**CONTEMPORARY CREATIVE:**  
Japan, France, the Amazon  
and the world.

#### COOKING

- **MARTIN BENN**, Sepia (Sydney)  
The 2011 Good Food Guide Chef of the Year and extraordinary creative genius lets us into his Japan-France-world-inspired kitchen.
- **ALEX ATALA**, D.O.M. (Sao Paolo)  
See why his daringly different food, using indigenous and Amazonian produce, has led a cultural revolution in Brazil, landing him at No. 7 on the S. Pellegrino World's 50 Best Restaurants list.

#### TALKING

- **TONY BILSON**, Bilson's (Sydney), ANDREA PETRINI, Cook It Raw (France)  
The godfather of Sydney haute cuisine, Tony Bilson, and journalist/event-curator/trend-spotter Andrea Petri talk about the revolution. Or should that be evolution?

**THE SPANISH CONQUEST:**  
And something sweet.

#### COOKING

- **FRANK CAMORRA**, MoVida, (Melbourne)  
Spanish-born, Melbourne-raised, this author-chef does Spanish, and Spanish restaurants and cookbooks, like no other.
- **PHILIPPA SIBLEY**, (Melbourne)  
The extraordinary dessert chef and former *The Age Good Food Guide* Chef of the Year. Taste her pastry skills.

#### TALKING

- **WILLIE HARCOURT-COOZE**, Willie's World Class Cacao (UK)  
From beans (his own) to bars (his own), Willie is the ultimate chocolate adventurer. Explore the cacao story with Willie as your guide.

**NEW NATURALS:**  
And cocktails.

#### COOKING

- **BEN SHEWRY**, Attica (Melbourne)  
How does an unassuming Kiwi-born forager leap into the food stratosphere – No. 53 on the S. Pellegrino World's Best Restaurants list? Share some of the magic.
- **MAGNUS NILSSON**, Faviken (Sweden)  
How does a 20-something Swede with a remote 12-seater restaurant get named among Europe's top 10 young chefs? Expect fire, moss, pickles, preserves. Maybe.

#### COCKTAILING

- **RYAN CLIFT**, The Tippling Club (Singapore)  
Food with drinks takes on new meaning with this surprising star (ex Vue de Monde, Fenix, Marco Pierre White).

**FRANCE AND BEYOND:**  
And back again.

#### COOKING

- **MARK BEST**, Marque (Sydney)  
One of Australia's most lauded chefs, Mark was initially inspired by France. Amazing produce, and Asia, complete a highly impressive picture.
- **MAURO COLAGRECO**, Mirazur (Menton, France)  
This Italian Argentinian's delicately pretty, often vegetable-based cooking reflects the seasons of the Cote d'Azur – and his organic kitchen garden.

#### BAKING & BLOGGING

- **DAVID LEBOVITZ**, Living *The Sweet Life* (Paris)  
An American in Paris and a brilliant baker. He has the social media sorted too. Can he multiskill in this dessert session?

NOTE: all cooking sessions include tastings; afternoon dessert sessions include matching drinks



Willie Harcourt-Cooze



Gabrielle Hamilton



Ben Shewry



Magnus Nilsson



Alex Atala

## spend a weekend with the world's best chefs

The biggest stars in South America, the coolest next generation chefs and the most inspiring contemporary creative talents from around the world come together for one weekend only – to demonstrate their dishes (and allow you to taste them) and provide you with a uniquely personal insight into the best restaurants on the planet.



## SHOWCASE PROGRAM SUNDAY, OCTOBER 2

### program 4:

**TV TRAVELLERS:**  
And real celebrity chefs.

#### COOKING

- **LUKE NGUYEN** (*Luke Nguyen's Vietnam*)  
The perfect guide to the food and traditions of his family homeland, Luke relates favourite recipes and stories from the road.
- **MATT MORAN** (*Aria... and MasterChef*)  
We put this practised TV chef and author through his paces. Taste the results.

#### TALKING

- **VINNY DOTOLO & JON SHOOK**, Animal, Son of a Gun (LA)  
They've done *Iron Chef* and their own *2 Dudes Catering*. The Animal duo talk food, TV and more.

### program 5: good living

**SEASONAL, LOCAL:**  
Blood, bones and butter.

#### COOKING

- **GABRIELLE HAMILTON**, Prune (New York)  
She's New York's Best Chef for 2011 with a small East Village restaurant. Readers are loving her memoir, *Blood, Bones and Butter*. You'll love her food.
- **ALEX HERBERT**, Bird Cow Fish (Sydney)  
Bird, cow, fish or vegetable, her dishes champion the sustainable, local, seasonal and simple. She cooks beautifully too.

#### TALKING

- **DAVID TANIS**, Chef/writer (California), JILL NORMAN, Food writer/editor (London)  
Co-chef at the legendary Chez Panisse in Berkeley, David celebrates produce – in his fine cooking and his lovely, evocative writing. He talks about food and writing with Elizabeth David's editor and the author of countless cookery bibles.

### program 6: Cuisine

**SOUTH AMERICA:**  
Meat matters... and Mexico.

#### COOKING

- **NEIL PERRY**, Rockpool Bar & Grill, Spice Temple (Sydney)  
Spice-laden, regional Chinese, contemporary fine dining and great steak are just some of Neil Perry's passions. Let's talk about that great steak.
- **FRANCIS MALLMANN**, Patagonia Sur, 1884 (Mendoza, Buenos Aires); Garzon, Los Negros (Uruguay)  
Who better to pair with famous Australian face Neil Perry than his Argentine equivalent? Especially a star chef who knows all about fire.

#### TALKING

- **DIANA KENNEDY**, Food Writer (Mexico)  
What this prolific author doesn't know about Mexico's cuisines isn't worth writing about. She's written it already, anyway.

**NEXT GEN:**  
Asian pop and pastry.

#### COOKING

- **DAVID CHANG**, Momofuku (New York)  
He's a Korean-American with a knack for snacks, Asian and American classics revisited and all-round amazing cooking with buckets of flavour.
- **DAN HONG**, Ms G's (Sydney)  
Gen Next in the kitchen draws on home influences, fast food and world trends to pump out the dishes of tomorrow.
- **ADRIANO ZUMBO**, Adriano Zumbo Patisserie (Sydney)  
Is there more to this master than macarons? Hell, yes. See the pastry prince in action.

**THE NEW NATURALS:**  
Food inspired by nature.

#### TALKING

- **MAGNUS NILSSON**, Faviken (Sweden)  
Find out why you need to travel hours out of Stockholm just for dinner. And what's truly local and seasonal when there's metres of snow outside?

#### COOKING

- **DANIEL PATTERSON**, Coi (San Francisco)  
Daniel's nature-based menu is an explosive expression of northern California. Now it's Sydney's turn.
- **PETER GILMORE**, Quay (Sydney)  
The chef behind Australia's most highly-ranked restaurant (No. 26 on That List) places nature on a plate, to amazing effect. His desserts are extraordinary too.

**PERU:**  
Today Lima, tomorrow the world.

#### COOKING

- **GASTON ACURIO**, Astrid y Gaston, La Mar etc (Lima, New York, Madrid and more)  
Meet the chef-restaurateur Peru wants for president, who landed on the S. Pellegrino World's Best Restaurants list for the first time this year and who has taken Peruvian culinary culture to the world. A modern food hero.
- **WILLIE HARCOURT-COOZE**, Willie's World Class Cacao (UK)  
Cocoa (or cacao) works in both sweet or savoury dishes. The cacao king explains how.

#### TALKING

- **RICARDO ZARATE** (Mo-Chica, LA) & ALEX ATALA, D.O.M. (Sao Paolo)  
We ask about Brazil and Peru on the global plate.

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Matt Moran



David Chang



Dan Hong



Alex Herbert



Peter Gilmore