

SHOWCASE PROGRAM SATURDAY, OCTOBER 6

PROGRAM 1:

ADDING FUN TO FINE DINING

Two top chefs loosen things up

COOKING

JASON ATHERTON

Pollen Street Social, Table No.1, Esquina, (London, Singapore, Shanghai)

Jason's inventive, smart-casual, British-Mediterranean cooking is a global sensation: modern, seasonal and delicious. Get social with the chef formerly known as Ramsay's right hand man.

MATT MORAN

Aria, Chiswick (Sydney, Brisbane)

From his restaurant garden in Woollahra to dining with Sydney's finest views at Circular Quay, Matt's menus are about the way we eat (and cook) right now. See his recipes work their magic, from the high-end to the home kitchen.

TALKING

NICK LANDER

(UK)

Seasoned British food writer, reviewer, restaurant consultant and former restaurateur Nick Lander talks about... restaurants. And his new book, *The Art of the Restaurateur*.

PROGRAM 2:

THOROUGHLY MODERN MASTERS

And World's Best Restaurants stars

COOKING

MARK BEST,

Marque, Pei Modern (Sydney, Melbourne)

He's Australia's second-highest ranked chef in the world, with three hats in Sydney and a rave reception in Melbourne. Discover the techniques and inspirations that place Mark at the top of the pack.

JORDI ROCA,

El Celler de Can Roca, Rocambolesc (Spain)

Three brothers run one extraordinary Catalan restaurant (second in the world in both 2012 and 2011, and consistently in the top five). Younger brother Jordi is the alchemist of dessert, as you've never seen it (or tasted) before. Prepare to be amazed.

TALKING

MASSIMO BOTTURA

Osteria Francescana (Modena, Italy)

From Italy's highest ranked restaurant on the world stage, Massimo talks about tradition versus innovation. And the evolution of *la cucina italiana*.

PROGRAM 3: good living

GIRO D'ITALIA

A tour of Italy – stage one

COOKING

ANTONIO CARLUCCIO

Food writer and television presenter (UK)

Take the Italian tour – and share a few regionally inspired dishes – with everyone's favourite TV chef, restaurateur, author and greedy Italian, the inimitable 'commendatore'.

NINO ZOCCALI

Pendolino, La Rosa (Sydney)

He's the master of pasta and oligarch of olive oil. Join Nino for a truly enlightening kitchen session and find out what can be done with flour, water and a few tricks of the trade.

TALKING

COLMAN ANDREWS

(USA)

His CV includes the definitive book on Catalan cuisine and the story of Ferran Adria's El Bulli. Now this authoritative New York writer has documented the regional cooking of Italy.

PROGRAM 4:

GIRO D'ITALIA

A tour of Italy – stage two

COOKING

TESSA KIROS

Food writer, *Limoncello and Linenwater* (Italy)

Her books have captured the soul of Tuscany and Venice, Portugal, Greece and beyond, selling more than 700,000 copies worldwide. Get an advance peek at her beautiful new release – a celebration of Italian heritage recipes.

KAREN MARTINI

Mr Wolf (Melbourne)

Hands up who hasn't cooked a Karen Martini recipe? From TV to newsprint, recipe books and restaurants, she's loved for her fabulous way with contemporary, Mediterranean-inspired cooking. This time, the focus is on Italy.

TALKING

RUTH REICHL

(USA)

Completing the line-up of fabulous female talents, America's most famous food writer shares stories from her career – as a restaurant reviewer, author, broadcaster and editor.

SHOWCASE PROGRAM SUNDAY, OCTOBER 7

PROGRAM 5:

TASTES OF ASIA

Sri Lanka and Thailand

COOKING

PETER KURUVITA

Flying Fish (Sydney, Fiji) and *My Sri Lanka*

An exotic journey lies ahead as we set off with this SBS television star (and fantastic seafood chef) to his island home of Sri Lanka. Is it all about the spices? Wait and see.

DAVID THOMPSON

Nahm (London, Bangkok)

Not many non-natives have taken Thai fine-dining to Thailand, nor been ranked among the world's top 50 as a result. From Nahm, Bangkok, we present Australia's very own David Thompson.

TALKING

TESSA KIROS

(Italy and beyond)

With a Cypriot father and Finnish mother, it's no wonder this best-selling food author is also a dedicated food traveller. Hear about *Falling Cloudberries*, *Venezia* and *Limoncello and Linenwater*.

PROGRAM 6:

THE LUCK OF THE IRISH

And a focus on sweet things

COOKING

COLIN FASSNIDGE

The Four in Hand and 4Fourteen (Sydney)

He's the endlessly energetic Irishman who has put the gastronomy back into pub dining. He's also famous for his suckling pig. And other pork-y sensations. Stand by to go the whole hog.

ANDREW McCONNELL & JOHN PAUL TWOMEY

Cutler & Co. Dining Room & Bar, Cumulus Inc, Golden Fields (Melbourne)

John Paul Twomey is the Irish executive chef who works alongside Andrew McConnell in his three restaurants. This is cooking with a little touch of the shamrock.

DARREN PURCHASE

Burch&Purchase Sweet Studio (Melbourne)

He's one of our most original, exciting and talented pastry chefs and his sweet creations are works of edible art. The secrets behind them are revealed in his new book, *Sweet Studio* – and on show especially for us.

TALKING

JORDI ROCA

(Spain)

What makes an amazing dessert? What is happening in the pastry chef's world? An insight into the creative mind behind the final course at El Celler de Can Roca, ranked second in the world behind Noma.

PROGRAM 7: Cuisine

ITALY FROM THE LAKES TO THE SEA

Lombardy, Sardinia, Carluccio and a pizza party!

COOKING

GABRIELE BONCI

Pizzarium (Italy)

The best pizza maker in Rome? That's what they say about Gabriele Bonci and his definitive pizzeria, Pizzarium. Put him to the test and learn his tricks.

ALESSANDRO PAVONI

Ormezzio at the Spit (Sydney)

This charismatic talent from Lombardy has taught Australia about the food of Italy's north. But he's also pushing the boundaries of cutting-edge Italian cucina.

GIOVANNI PILU

Pilu at Freshwater (Sydney) and Roberto Petza, S'Apposentu (Sardinia)

Sardinia has a food culture all its own. These two chefs have made it their mission to share it. And preserve it. Explore the ingredients and dishes of Italy's second-largest island.

TALKING

ANTONIO CARLUCCIO

(UK)

Antonio tells a good story. And lots of bad jokes. Get up close and personal with one of the world's favourite Italians as he publishes his memoir, *A Recipe for Life*.

PROGRAM 8:

ITALY PAST AND PRESENT

And a cookie dough superstar

COOKING

MASSIMO BOTTURA

Osteria Francescana, Modena (Italy)

We were thrilled when Massimo's restaurant was named fifth in the world. His cooking bridges regional tradition and innovation, artisan produce and artistic creativity. He'll share his story, his vision and his food.

CHRISTINA TOSI

Momofuku Milk Bar (New York)

She's America's Rising Star of the Year, the dessert dare-devil from New York City who breaks all the rules, and bakes some pretty damn fine pastry. Crack pie? Compost cookies? Sweet tooth, eat your heart out.

TALKING

RUTH REICHL (USA)

TERRY DURACK (Australia) & NICK LANDER (UK)

The why, how and wherefore of writing about restaurants, from three of the greatest exponents of the art.

MORNING SESSION

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AFTERNOON SESSION

AFTERNOON SESSION