



# world chef showcase



Presented by LAN AIRLINES. October 1-2, 2011. Hilton Sydney

## SPEND THE WEEKEND WITH THE WORLD'S BEST CHEFS

There's nothing more fascinating than getting behind the scenes of some of the world's greatest restaurants. And tasting their food too! This year's World Chef Showcase features an incredible line-up of international culinary stars presenting their recipes and techniques alongside Australia's finest. And we're thrilled to announce Hilton Sydney as our new partner venue.

The Showcase is a dream weekend for home cooks, serious food lovers and professionals alike. Choose from six wonderful programs – each featuring up to six cooking demonstrations, two talks and countless tastings – all with top-ranking chefs from the S. Pellegrino World's 50 Best Restaurants list and the Michelin guides, among others.

Tickets include morning and afternoon tea, lunch, tastings in every session and a full-colour program containing all Showcase chef recipes.



**ELVIS ABRAHANOWICZ AND BEN MILGATE** SYDNEY  
This pair has a hit on their hands at Porteno, with its open Argentinian fire pits.



**GASTON ACURIO** PERU  
The poster chef for Peruvian cuisine, with more than 28 restaurants worldwide, and the newest South American on the S. Pellegrino list.



**ALEX ATALA** BRAZIL  
South America's most cutting-edge chef uses indigenous produce in his Brazilian food. D.O.M. is ranked seventh on the World's Best list.



**MARTIN BENN** SYDNEY  
Awarded Chef of the Year in *The Sydney Morning Herald Good Food Guide* 2011 and famous for his exciting, elegant food at Sepia.



**MARK BEST** SYDNEY  
One of just four Australians on the World's Best Restaurants list, Best's Marquee scored the 2011 Restaurant of the Year in the *Good Food Guide*.



**TONY BILSON** SYDNEY  
Hailed as the godfather of the Australian cuisine and famous for his love of French culinary tradition, Bilson's memoir comes out this October.



**FRANK CAMORRA** MELBOURNE  
The Barcelona-born chef behind our very best tapas restaurants. His third book, *MoVida Cocina*, is due out in November.



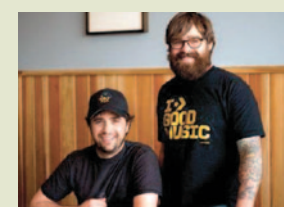
**DAVID CHANG** NEW YORK  
Arguably the best known young American chef today. Chang's eclectic approach has made him hot property worldwide. He opens in Sydney this year.



**RYAN CLIFT** SINGAPORE  
This groundbreaking young British-born chef takes modern food and cocktail pairing to new heights at Tippling Club.



**MAURO COLAGRECO** FRANCE  
Originally from Argentina, Colagreco has taken Europe by storm. He's lauded for his elegant, seasonal cooking.



**VINNY DOTOLO AND JON SHOOK** LOS ANGELES  
Shook and Dotolo are feted by the establishment and have earned themselves a cult following.



**PETER GILMORE** SYDNEY  
The culinary genius behind Quay, Australia's most acclaimed restaurant and many times winner of the *Good Food Guide's* Restaurant of the Year.



**GABRIELLE HAMILTON** NEW YORK  
Her memoir *Blood, Bones and Butter* made best-seller lists and her restaurant, Prune, won her Best Chef New York City.



**WILLIE HARCOURT-COOZE** ENGLAND  
A cacao obsessive who grows beans in Venezuela and makes his own chocolate bars in a factory in Devon.



**ALEX HERBERT** SYDNEY  
A champion of sustainable, local, regional and seasonal food through her Bird Cow Fish restaurant. A popular cooking class presenter.



**DAN HONG** SYDNEY  
A new-generation rising star and a master of crossover, playing fast and loose with Asian, American and Mexican faves at Ms. G's.



**DIANA KENNEDY** MEXICO  
This food writer is the undisputed worldwide authority on Mexican food, with books that are award-winning classics.



**DAVID LEOVITZ** PARIS  
This American dessert king's blog, *Living the Sweet Life in Paris*, has an enormous following, as do his sweet little cookbooks.



**FRANCIS MALLMANN** BUENOS AIRES  
Argentina's culinary superstar and author of the definitive *Seven Fires: Grilling the Argentinian Way*.



**ANDREW MCCONNELL** MELBOURNE  
Multiple winner of *The Age Good Food Guide* Chef of the Year, he's Melbourne's most celebrated chef.



**MATT MORAN** SYDNEY  
The talent behind Aria in Sydney and Brisbane, author of two cookbooks and one of TV's most familiar chef faces, including *MasterChef*.



**MAGNUS NILSSON** SWEDEN  
He's been named among Europe's top 10 young chefs. His tiny restaurant in Sweden has the food world really excited.



**JILL NORMAN** LONDON  
One of Britain's foremost food authors and editors. She created the Penguin Cookery Library and is the literary trustee of the Elizabeth David estate.



**LUKE NGUYEN** SYDNEY  
Chef and owner at Red Lantern, author and TV presenter of *Luke Nguyen's Vietnam* and a new book, *Indochine*, on its way.



**JAMES OSELAND** US  
As editor-in-chief of *Savour*, James runs America's leading food magazine. He documents his love of south-east Asia in his book, *Cradle of Flavor*.



**DANIEL PATTERSON** SAN FRANCISCO  
At Coi he embodies the concept of Californian cuisine: field-to-plate and foraged cooking, with two Michelin stars.



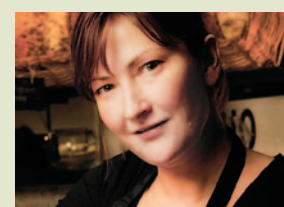
**NEIL PERRY** SYDNEY  
Champion of modern Asian and the perfect steak, he's Australia's most successful chef, columnist, cookbook author and Qantas consultant.



**ANDREA PETRINI** FRANCE  
This European journalist heads the French panel for the World's 50 Best Restaurants awards and set up the culinary eco-adventure *Cook It Raw*.



**BEN SHEWRY** MELBOURNE  
The *Age Good Food Guide's* reigning Chef of the Year with his restaurant, Attica, is one of only four from Australia on this year's World's Best list.



**PHILIPPA SIBLEY** MELBOURNE  
The most acclaimed pastry chef out of Melbourne and a winner of *The Age Good Food Guide* Chef of the Year.



**DAVID TANIS** BERKELEY  
More than 25 years at the legendary Chez Panisse, author of two seasonal cookbooks and food columnist for *The New York Times*.



**RICARDO ZARATE** LOS ANGELES  
*Food and Wine* magazine selected this young Peruvian as the Best New Chef for this year.



**ADRIANO ZUMBO** SYDNEY  
His extraordinary pastry creations are deemed the most difficult challenges on *MasterChef*, people queue at his shops.

## SHOWCASE PROGRAM SATURDAY, OCTOBER 1

### program 1:



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

#### COOKING

- BEN MILGATE AND 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*.

MORNING SESSION 9.30am-12.45pm

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

#### COOKING

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

#### TALKING

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

AFTERNOON SESSION 1.45pm-5pm

## SHOWCASE PROGRAM SUNDAY, OCTOBER 2

### program 4:



**THE TV CHEFS: Small screen stars in the flesh.**

#### COOKING

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

#### TALKING

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

MORNING SESSION 9.30am-12.45pm

**THE NEXT GENERATION: 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)  
Hong draws on home influences, fast food and world trends to pump out the dishes of tomorrow.

#### BAKING

- ADRIANO ZUMBO**, Adriano Zumbo Patisserie (SYDNEY)  
Is there more to this master than macaroons? Absolutely. See the pastry prince in action.

AFTERNOON SESSION 1.45pm-5pm

### program 2:

good living

**NEW DIRECTIONS: Dude food or just modern food?**

#### COOKING

- VINNY DOTOLO & JON SHOOK**, Animal, Son of a Gun (LOS ANGELES)  
They've been lauded and applauded for their gutsy, original cooking. Meet the Animals and their modern take on food, Los Angeles style. 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) and JAMES OSELAND *Savour* magazine (NEW YORK)  
talk about where food is heading in their part of the world.

**THE NEW NATURALS: And cocktails.**

#### COOKING

- BEN SHEWRY**, Attica (MELBOURNE)  
One of an unassuming Kiwi-born forager leap into the food stratosphere at No. 53 on the S. Pellegrino World's Best Restaurants list? Share some of the magic.
- MAGNUS NILSSON**, Faviken (SWEDEN)  
This twenty something Swede with a remote 12-seater restaurant is named among Europe's top 10 young chefs. Expect fire, moss, pickles and preserves.

#### COOKING AND COCKTAILING

- RYAN CLIFT**, Tippling Club (SINGAPORE)  
Food with drinks takes on new meaning with this surprising star, who has also worked with *Vue de Monde*, Fenix and Marco Pierre White.

### program 3:

Cuisine

**CONTEMPORARY CREATIVE: Australia, the Amazon and the world.**

#### COOKING

- MARTIN BENN**, Sepia (SYDNEY)  
The 2011 *Good Food Guide* Chef of the Year and extraordinary creative genius shows us the techniques behind his cutting-edge cooking.
- 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 and trend-spotter Andrea Petriani talk about the revolution. Or should that be evolution?

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

#### COOKING

- MARK BEST**, Marquee (SYDNEY)  
How does an unassuming Kiwi-born forager leap into the food stratosphere at No. 53 on the S. Pellegrino World's Best Restaurants list? Share some of the magic.
- 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 AND BLOGGING

- DAVID LEOVITZ**, *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.