



March 2011

International line up of world class chefs announced for Savour Tasmania 2011

A hit since it was launched in 2009, *Savour Tasmania* is a showcase of outstanding local ingredients, passionate, innovative producers and creative culinary talent. Presented by the Department of Economic Development, Tourism and the Arts - *Savour Tasmania* is an international food event that shines the spotlight on the excellence of Tasmanian produce.

This year's *Savour Tasmania* promises an exceptional array of renowned international chefs working alongside local restaurateurs and chefs for a series of master classes, lunches and dinners in Hobart, Launceston and Burnie from 25 May to 6 June.

Chefs included in the 2011 program are:

Margot Janse - executive chef at Relais & Chateaux Le Quartier Francais in the beautiful village of Franschoek, South Africa.

Marco Canora – chef, restaurateur and cook book author of Hearth Restaurant and the Terroir and Tribeca Wine Bars in Manhattan, New York.

Shaun Rankin - head chef of Michelin star Bohemia Restaurant in Jersey, Channel Islands.

Martin Bentzen and Anders Selmer – head chef and winemaker/sommelier from Fiskebaren Restaurant in Copenhagen.

Martin Boetz - executive chef at Longrain Restaurant in Sydney and Melbourne, our very own advocate of South East Asian cooking.

They will be joined by Tasmanian chefs Ainstie Wagner and Andre Kropp in an interpretation of artist Luke Wagner's haunting Tasmanian landscapes.

The guest chefs are invited to participate in a series of food events that affirm Tasmania's reputation for quality and the passion of its local producers. They each will become part of the international network who have experienced firsthand the unique food and wine culture that Tasmania is proud to cultivate and help to carry that message around the world.

HOBART EVENTS

The Artist and the Chefs

Dinner: Wednesday 25 May 2011 at Henry's Restaurant,
The Henry Jones Art Hotel, Hobart

The art of fine food is celebrated with Tasmanian artist Luke Wagner, along with his wife Ainstie Wagner and culinary Olympian Andre Kropp. The evening will feature Luke's paintings created especially for this event which will be matched by the culinary interpretations of the art by Ainstie who is currently executive chef at Government House in Hobart and Andre who is executive chef at The Henry Jones Art Hotel.

The Cape Crusader: A little French and a little foreign

Dinner: Thursday 26 *and* Friday 27 May 2011 at Henry's Restaurant, The Henry Jones Art Hotel, Hobart

Margot Janse is the boundary-pushing executive chef at Le Quartier Francais in Franschhoek, South Africa - ranked number #31 in the S. Pellegrino World's Best Restaurants. Margot is the only woman in the top fifty S. Pellegrino list and her adventurous nature has earned her the reputation as the most exciting chef in Africa and the Middle East.

Fish Fusion with the Great Danes

Dinner: Friday 27 *and* Saturday 28 May 2011 at Smolt Restaurant, Salamanca Place

Scandinavian chef Martin Bentzen along with sommelier and wine maker Anders Selmer (both are ex-NOMA) of Copenhagen hotspot Fiskebaren* (fish-bar) will bring their innovative, informal Scandinavian style to Hobart.

Manhattan meets Garagistes

Dinner: Saturday 28 May *and* Lunch: Sunday 29 May 2011 at Garagistes,
103 Murray Street, Hobart

New York based Marco Canora is a restaurateur, chef and author who alongside chef Luke Burgess at Garagistes will create an Italian-Manhattan moment with "grown to order" Tasmanian produce at its heart.



Two Masters and the Apprentice

Demonstration and Luncheon: Saturday 28 May 2011 at Wrest Point,
Sandy Bay Road, Sandy Bay

Martin Boetz of acclaimed restaurant Longrain will join with chocolatier Igor van Gerwen and 2010 Junior Masterchef runner up Jack Lark to deliver an Asian inspired cooking demonstration and lunch.

Red Wine Weekend

Saturday 28 and Sunday 29 May 2011 at the Long Gallery, Salamanca Place

This year will once again see this event be part of the Savour Tasmania program - showcasing the very best of Tasmania's red wine offerings. Wine masterclasses will be conducted by renowned Australian wine expert Nick Stock.

LAUNCESTON EVENT

Bohemian Rhapsody

Dinner: Thursday 2 June 2011 at the Country Club Tasmania, Prospect

Michelin starred Shaun Rankin's passion is island based cooking, with product sourced from what he describes as his nine by five mile long island garden that is Jersey. Shaun will apply his philosophy and talents with product sourced from across the north of Tasmania, and share his British dedication to sustainable culinary excellence with local food heroes.

BURNIE EVENTS

Shaun Rankin raids the Burnie Farmers Market

Demonstration: Saturday 4 June 2011 at the Burnie Farmers Market,
Wivenhoe Showground

Join Shaun Rankin from the Michelin star restaurant in Jersey, Channel Island at a cooking demonstration or product that he has selected from the abundance of local food and fibre produced by stallholders.



Bohemian Rhapsody

Dinner: Saturday 4 June 2011 at Bayviews Restaurant, North Terrace, Burnie

Michelin starred Shaun Rankin's passion is island based cooking, with product sourced from what he describes as his nine by five mile long island garden that is Jersey. Shaun will apply his philosophy and talents with product sourced from across the north of Tasmania, and share his British dedication to sustainable culinary excellence with local food heroes.

Tasmania's producers

Tasmania has a climate perfect for producing quality food but the people – the farmers, cheese makers, fishermen, beekeepers, viticulturists and stockmen – make the produce of Tasmania the envy of the world. Tasmanians represent an eclectic mix of born and bred Taswegians and ex-patriots from the mainland and overseas, drawn to Tasmania for its beauty and desirable lifestyle. The blend of cultures and interests combined with innovation and devotion to Brand Tasmania is evident amongst this new breed of dynamic producers and their extraordinary products. *Savour Tasmania* aims to showcase this first class produce through degustation dinners created by some of the world's best chefs who can spread the word of what Tasmania has to offer amongst international culinary circles.

Visit [http:// www.savourtasmania.com.au](http://www.savourtasmania.com.au) for program updates and bookings or contact 1800 440 026.

For further information, interviews with guest chefs and images contact:

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