



## Press Release

### **Savour Tasmania 2010 delivers delicious diversity**

Discover the rich, ripe flavour and mouth-watering purity of Tasmanian produce through the eyes, tastebuds and experiences of leading international and local chefs at the second annual Savour Tasmania 2010 event.

Savour Tasmania's inaugural event in 2009 was an unprecedented 'sell out' success. This year promises to deliver an even more exciting program to tempt the most hardened of food festival followers down south.

Taking place across three great food regions, Savour Tasmania 2010 will stage moments of culinary delight around Hobart, Thursday 27 – Saturday 29 May and will then head north, Saturday 5 to Sunday 6 June, where memorable food experiences will be set in spectacular venues around Burnie and Launceston.

Once again, Savour Tasmania's guest chefs will pay homage to Tasmania's globally acclaimed produce over a series of fine degustation dinners, lunches and food masterclasses. It is no secret that Tasmania's pristine environment produces some of the highest quality seafoods, meats, fruits, vegetables and wines in the world. The rare skill and unique creativity of this year's chef line up, combined with the abundance of quality of produce at their disposal, will once again deliver an inspiring celebration of food.

#### **Savour Tasmania 2010 will host leading international chefs:**

**Paco Roncero** from Casino de Madrid and the Club de Golf Retamares in Spain.

Paco's career includes overseeing the banqueting and catering of the famous El Bulli within the Casino de Madrid. He is a molecular gastronomic mastermind with a penchant for working wonders with olive oil. To experience Paco's food otherwise would require a flight to Spain and being placed on a three month long waiting list. **Paco Roncero at The Source, Moorilla, Hobart - Saturday 29 May**

**Alvin Leung** the 'Demon Chef' from Bo Innovation in Hong Kong.

Alvin takes traditional Asian food, reconstructs and deconstructs it to deliver a truly original dining experience. His moniker is the Demon Chef and his motto is to shock first and feed later. He is controversial to the extreme but is curious and fearless enough to look at his country's ancient cooking traditions with new eyes. **Alvin Leung at Me Wah, Hobart – Friday 28 May and Saturday 29 May**

**Philippe Nouzillat** from Brasserie Wolf in Singapore.

Hailing from La Rochelle, France, Philippe's life has been star struck by the Michelin variety where he has worked in France and the UK under the guidance of great chefs Raymond Blanc and Roland Durand, to name a few. Today he presides over Brasserie Wolf in Singapore where he continues his life-long pursuit of perfecting the art of classical French cuisine. **Philippe Nouzillat at Remi de Provence, Hobart – Thursday 27 and Friday 28 May**



**Martin Bosley** from Martin Bosley's Restaurant in Wellington, New Zealand.

Martin perfected the classic cooking techniques by the time he was thirteen. His first head chef position was at the ripe old age of twenty at Grain of Salt restaurant when it won the Best Restaurant in New Zealand award. After travelling and working in some of the world's most prestigious restaurants, Martin now owns his own critically acclaimed self-titled restaurant in his hometown.

**Martin Bosley at Daniel Alps at Strathlynn, Rosevears – Sunday 6 June**

In conjunction with the guest chef degustation dinners, Savour Tasmania 2010 will also play host to **The Cook and the Chef in Tasmania**. Our very own Maggie Beer and Simon Bryant will whisk away guests on a tantalizing journey of Tasmania cuisine from the Showroom Theatre at Wrest Point in Hobart. The dynamic duo will present a masterclass where they will create a lunch for guests to enjoy later. Guests not only experience first hand the pair's cooking techniques but can feed on the learning experience as well.

The following weekend, Savour Tasmania relocates to the north-west where Simon Bryant will host **Simon Bryant Raids the Burnie Farmers' Markets** – excursion and cooking demonstration and **Simon Bryant's Burnie – A Regional Food Experience** dinner at Bayviews Restaurant, North Terrace, Burnie on Saturday 5 June.

"We were overwhelmed at the success of the inaugural Savour Tasmania and are delighted we have the opportunity to once again bring to the table a deliciously different line up of gastronomic minds who will showcase through world class dishes, our exceptional Tasmanian produce," says Alan Campbell, General Manager of Export and Market Development for the Tasmanian Department of Economic Development, Tourism and the Arts.

**Bookings for Savour Tasmania 2010** visit [www.savourtasmania.com.au](http://www.savourtasmania.com.au) or contact 1800 440 026 or the following venues:

**Me Wah** – 03 6223 3688

**Daniel Alps at Strathlynn** – 03 6330 2388

**Wrest Point** – 03 6221 1700

**Bayviews Restaurant** – 03 6431 7999

**Remi de Provence Restaurant** – 1800 440 026

**For more information, interviews with the guest chefs and images please contact Melissa Parker at Parker Communications on 0416 033 770 or [melissa@parkercomms.com.au](mailto:melissa@parkercomms.com.au)**