



# media release

1 February 2010

## **Tasting Australia Program LIVE Online TODAY**

The Tasting Australia 2010 event program goes online today at [www.tasting-australia.com.au](http://www.tasting-australia.com.au) promising a wide array of stunning main courses - and plenty of tasty side dishes - featuring top international and national food and drink professionals. The event takes place in Adelaide and South Australia's regions from Thursday, April 29 to Thursday, May 6.

More than two hundred chefs, restaurateurs, food writers and broadcasters, TV personalities, food producers, winemakers, brewers, and educators will be taking part in eight days – and nights - of events.

Major activities include the two-day free BankSA Feast for the Senses presented by the LifeStyle FOOD Channel on the banks of the River Torrens; the Adelaide Food Summit; the IGA Kids in the Kitchen cookery classes; the Miele Cooking Demonstrations; Word of Mouth – a writers and readers' event; Miele Celebrity hands-on Cookery Classes with the professionals at the new state-of-the-art Miele Gallery; the San Remo Pasta Challenge; the LifeStyle FOOD Channel Australian Regional Culinary Competition at the Regency Institute; and the 2010 Le Cordon Bleu World Food Media Awards.

A fabulous calendar of more than 40 Associated Events will also be on offer for all to experience throughout Tasting Australia. These include celebrity lunches and dinners in the city of Adelaide and the wine regions of South Australia with such guests as Antonio Carluccio, Rosemary Shrager, Antony Worrall Thompson, Pete Evans, Maeve O'Meara, Frank Camorra, Ben O'Donoghue, Manu Feildel, Stephanie Alexander and Simon Bryant. There will also be wine masterclasses, food art, cooking classes, debates and unique lunches and dinners.

### **Serving up the stars**

Among first-time international visitors from the UK are cookery teacher Rosemary Shrager, presenter of British Television's hit series *Ladette to Lady* and *Rosemary Shrager's School for Cooks*; chef/restaurateur Antony Worrall Thompson of *Ready, Steady, Cook* fame; Paul Rankin also of *Ready Steady Cook* and *Local Food Heroes*; and actor Neil Morrissey, who starred as Tony in the UK sitcom *Men Behaving Badly*, and can now be seen on television with food and beer aficionado Richard Fox in their series, *Risky Business*. Fox has been a previous visitor to Tasting Australia and will be creating food and beer magic with Morrissey at Tasting Australia 2010.

Another previous and highly popular star coming to Tasting Australia is the legendary Antonio Carluccio, who will be making his third visit to the event.

These are just some of the top international names who will be joined by many of Australia's top chefs, writers and TV presenters including Joanna Savill, Manu Feildel, Maeve O'Meara, Shannon Bennett, Ben O'Donoghue, Pete Evans, Anna Gare, Stephanie Alexander, Maggie Beer, Lyndey Milan, Frank Camorra and Simon Bryant.





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Tasting Australia is a world-class event, which will also give great exposure to some of South Australia's most talented young chefs, sommeliers and producers including Rebecca Stubbs, Melanie Gowers, Mathew Goodlet, Louise Radman, Kerri Thompson, Sandrine Gimon, Poh Ling Yeow and Andre Ursini.

Tasting Australia Festival-goers have a chance to cook with the professionals, including Antonio Carluccio, Rosemary Shrager, and Antony Worrall Thompson, dine in style at Grant Burge winery with Rosemary Shrager, lunch at Peter Lehmann Winery with Maeve O'Meara, or relax at Zema Estate Winery with Antonio Carluccio, to name just a few exciting activities. Seats are limited and all food lovers are urged to book now to secure their places.

For the full event program, specific event details and bookings visit [www.tasting-australia.com.au](http://www.tasting-australia.com.au)

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