



## 2nd Annual Ascet TAFE Apprentices Cooking Challenge (Indigenous Australian Foods)

The nail biting final judging and results for the **2<sup>nd</sup> Annual Apprentice Cooking Challenge** was hosted on 24<sup>th</sup> November 2008.

Guests were impressed with the final five Apprentices' display of creative dishes, the use of the Indigenous ingredients in each dish and the quality of culinary arts displayed.

Special guests in attendance included Allan Murray, co-founder of the Unity Foundation, Aboriginal Young Achiever for 2006 and former AFL Footballer, and Aunty Carolyn Briggs, owner of Indigenous Restaurant Tjanabi in Federation Square.

The 2008 Challenge winner is 1<sup>st</sup> Year Apprentice **Daniel Maundrell** of the Montmorency RSL.

Daniel created Wattle Seed Bavarois with Wild Rosella Coulis.

- ⌘ A dessert dish, comprising of a delicate wattle seed mousse with flavours of caramel and coffee accompanied with an exotic wild rosella coulis and macadamia nut praline. A classic French dish incorporating the exquisite flavours of the Australian bush.



The Winning Dish – Wattle Seed Bavarois

First place prize, includes a return trip for two to Uluru, dinner at a five star restaurant, and a chance to cook in an award winning kitchen.

*Anthony Jean*, the runner up from Sage at Parkhill, created an Indigenous tuna capriccio.

- ⌘ This dish was made up of yellow fin tuna, coated with wild lime and lemon myrtle, drizzled with a native mint salsa Verde and served with mini pancakes blinis.

Anthony received a \$200 gift voucher to purchase the latest chef supplies.



All apprentices benefited well from the experience.

Other contestants included:

*Corinne Proietto*, of Fresh@Elwood, made a Panko crumbed eggplant.

- ⌘ This dish is flashed fried and served with bocconcini, tomato, spinach and asparagus salad with lemon juice, olive oil, bush tomato, lemon myrtle and pepper leaf dressing.

*William Johnson*, of Ajay's Restaurant prepared Kangaroo Fillets

- ⌘ This dish is cooked medium rare served with scalloped potatoes seasoned with lemon myrtle, wilted spinach, poached pears and wild peppercorn jus.

*Corey Riches*, of Lamaros, produced Davison Plums

- ⌘ This dish is steeped in Aniseed myrtle spiced syrup and formed into a delicious crumble scented with orange, presented with a toffee cream.

Congratulations to all apprentices who took the initiative to challenge their skills and creativity and enter into the competition.

Thank you to our sponsors: Apprenticeships Melbourne, Australian Hotels Association, Bald Eagle Chef Supplies, Delaware North Companies, Hotel Agencies, Meat and Livestock Association, Robins Foods, Wild About You Bush Foods, and Voyages Sails in the Desert.

With the motivation, dedication and excitement we had this year, we're excited for a prosperous future for our Apprentices and next year's Challenge!

