



COOKING SCHOOL

Ekka's Cooking School presented by Spotlight

Where: Woolworths Fresh Food Pavilion (J-15)

For the very first time, Ekka guests will go 'bake' to school as they get hands-on at the brand new Cooking School presented by Spotlight in the Woolworths Fresh Food Pavilion.

With 60 free classes over the 10 days of show - each class seating 20 people at their very own cooking station - 1,200 people will learn to ditch the takeaway and cook from scratch, while many others will listen in, getting plenty of kitchen tips and tricks.

The School will be hosted by Chef Daniel (Daniel Abou-Chedid), whose love of food and passion to educate and entertain will inspire foodies on their culinary journey.

Chef Daniel will be joined by a number of top local chefs including Will Cowper from OTTO Ristorante, Javier Codina from Moda Restaurant and Ames Starr from Raw and Peace.

The chefs will teach 45 minute classes such as whipping up perfect pancakes, mastering risotto, making decadent raw desserts and becoming a pro at paella - all using fresh and local produce.

With the ingredients in front of them, the School students will be guided step by step by the chef on the demonstration stage, as they

chop, mix, stir, blend and even boil on their individual stove tops.

Once their culinary creation is complete, the School graduates will get to eat their hard work - enjoying a long table feast together, sharing their new knowledge and making new foodie friends.

With home cooking continuing to rise in popularity, these classes are a great way for people to improve on their culinary skills, no matter what level they're at - from aspiring chefs to those who rarely set foot in a kitchen.

Chef Daniel

Daniel Abou-Chedid, better known as Chef Daniel, has been making waves in the food industry for more than a decade.

He currently runs catering company Fork n' Knife, co-hosts the Food Hour radio show on Talking Lifestyle, heads up masterclasses on P&O Cruises and has demonstrated alongside celebrity chefs including Jamie Oliver, Manu Feildel and Miguel Maestre.



Our local chefs

Brisbane chefs joining the School this year include:

Javier Codina – Javier is Head Chef and owner of well-known Brisbane restaurant Moda. He has worked in some of the finest dining venues in the world including the San Francisco Ritz Carlton and exclusive Chewton Glen Hotel in England.



Will Cowper - Will is Head Chef at OTTO Ristorante, which was named Good Food's Best New Restaurant in Brisbane in its first year of opening. Will reinvents the flavours of Italy, creating unique and modern dishes at OTTO.



Ames Starr – Ames is the raw foods Queen. She adopted a raw foods lifestyle in 2006 and started her business Raw and Peace in 2010. Ames also runs a regular market stall at the Northey Street Organic Markets.



Zoe Byres – Zoe specialises in hand sculptured and hand painted cakes, with her work featured in publications both nationally and internationally. She has won more than 20 highly distinguished awards for her work in recent years.



COOKING SCHOOL HIGHLIGHTS

WHAT	WHEN
JBS – Cooking with Beef	11.30am August 10-19
Ames Starr from Raw and Peace - Decadent Desserts	1pm August 10, 4pm August 11
Chef Taya Meeikeaw from Taya Kitchen Culinary School and My Thai Restaurant - Rock n' Rolled Noodles	1pm August 11
Chef Will Cowper from OTTO Ristorante Brisbane - Crab Spaghetti	1pm August 12
Chef Daniel - Back to Basics, Mexi-Can	5.30pm August 12
Zoe Byres from Sugar Art by Zoe Byers - Cake Decorating Masterclass	1pm August 13; 2.30pm August 13 & 19
Chef Mel from Vanilla Zulu Culinary Adventures - Create a Death by Chocolate Tower	2.30pm August 15
Chef Sean Cummings from the Royal International Convention Centre - The Fresh Catch	2.30pm August 16
Chef Daniel - Back to Basics, Mastering the Art of Risotto	5.30pm August 16
Chef Daniel - Back to Basics, Perfect Pancakes	10am August 17
Javier Codina from Moda - Paella Like a Pro	1pm August 17
Matt Kirkegaard and Chef Daniel - Cooking with Beer, Chilli Crab and Beer	4pm August 17