

# ROYAL QUEENSLAND COOKING STAGE

Learn the tricks of the trade from some of the best in the business as they cook with Queensland's finest ingredients at the Royal Queensland Cooking Stage. From top chefs to passionate producers, this is your chance to see culinary talent in action and pick up tips for your own kitchen.

Celebrate the best of the Sunshine State's aquaculture including fresh prawns and barramundi thanks to the Queensland Government's Department of Primary Industries, get your cheese fix with Royal Queensland Cheese & Dairy Awards winner Moondarra Cheese, discover delicious ways to cook with citrus with Grove Juice, and so much more!



## Highlights

What	When
Grove Juice	1pm & 4pm Saturday 9 August 2pm Sunday 10 August 12pm Wednesday 13 August
Melanie Alafaci	4pm Sunday 17 August
Department of Primary Industries	11.45am Monday 11 to Sunday 17 August 12.45pm Thursday 14 August 1.45pm Wednesday 13 August
Queensland Bakers Association	12.45pm Sunday 10 to Tuesday 12 August & Friday 15 to Sunday 17 August 1.45pm Thursday 14 August 2.45pm Saturday 9 & Wednesday 13 August
Moondarra Cheese	3.45pm Wednesday 13 August
Gotzinger	1.45pm Sunday 10, Monday 11 & Friday 15 August 4.45pm Wednesday 13 August

## Kitchen Comperes

### Chef Dominique Rizzo

With more than 30 years in the hospitality industry and 20 years as a chef and restaurateur, Dominique Rizzo is a true culinary force. She's the author of *My Taste of Sicily* and leads immersive overseas food tours that celebrate Mediterranean flavours and culture. In 2023, Dominique launched her latest venture - The Urban Feast Cooking School - on Brisbane's Northside. The school blends alfresco dining with hands-on cooking experiences, featuring a wood-fired pizza oven, barbecue, smoker and a vine-covered dining area, delivering a taste of the Mediterranean right here in Queensland.



### Donna Cazzolato

Donna Cazzolato grew up surrounded by food, family and the legacy of Angelo's Fresh Pasta - Brisbane's beloved pasta institution founded by her parents, Angelo and Val. After returning to the family business over 17 years ago, Donna has embraced every role, driven by the same passion her father instilled in her. She also ran sold-out pasta-making classes for nearly a decade, sharing her love for authentic Italian cooking. Now focused on the business and raising her young family, Donna continues the legacy alongside her siblings, proudly crafting quality pasta using only the finest ingredients.

