

# PARRAMASALA 2017 – FOOD HIGHLIGHTS

	Sat 11 <sup>th</sup> March	Sun 12 <sup>th</sup> March	
TIME	PANTRY	PANTRY	TIME
11.45			11.45
12.00	<b>Tiffany Jones – Lotus Dining Desserts, Cakes &amp; Pastries</b>	<b>Dharmesh Rangparia – Chaktazz Indian Street Food</b>	12.00
12.15			12.15
12.30			12.30
12.45			12.45
13.00			13.00
13.15			13.15
13.30			13.30
13.45			13.45
14.00			14.00
14.15			14.15
14.30	<b>Tom Prosser – French Cuisine</b>	<b>Ajoy Joshi – Nilgiris Indian Cuisine</b>	14.30
14.45			14.45
15.00			15.00
15.15			15.15
15.30			15.30
15.45			15.45
16.00	<b>Brian Johnson – Jammin Jerk Jamaican Cuisine</b>	<b>Nicole Spehar – MKR Croatian Cuisine</b>	16.00
16.15			16.15
16.30			16.30
16.45			16.45
17.00			17.00
17.15			17.15
17.30	<b>Furqan Lodhi – Pakistani Cuisine</b>	<b>Enzo &amp; Vincenzo – Italian Cuisine</b>	17.30
17.45			17.45
18.00			18.00

**FOR FULL INFORMATION ON CELEBRITY AND  
GUEST CHEFS SEE BELOW**



### **Tiffany Jones – Lotus Dining Desserts Cakes & Pastries**

**Sat 11<sup>th</sup> March 12:00pm – 12:30pm – Parramasala Pantry**

In a career spanning 23 years as a professional chef and pastry chef, Tiffany has worked with world renowned chefs. Tiffany recently represented Australia as part of the pastry team for the Gelato World Cup 2016, in which Australia came third. Come and watch Tiffany cooking up delightful desserts, cakes, and pastries in the pantry.



### **Tom Prosser – French Cuisine**

**Sat 11<sup>th</sup> March 2:30pm – 3:00pm – Parramasala Pantry**

Tom has worked in the Hospitality industry for over 15 years, focusing on classical French fine dining. Tom has also competed in national cooking competitions, worked in silver service waiting and was recently Executive Chef of an internationally renowned coffee roasting company. Come and watch him cook his favourite French dishes.



### **Brian Johnson – Jammin Jerk Jamaican Cuisine**

**Sat 11<sup>th</sup> March 4:00pm – 4:45pm – Parramasala Pantry**

Come and see Brian Johnson cook up his signature mouth watering marinades & sauces that are set to fill the pantry with the aromas of freshly cooked Jamaican food! Jammin' Jerk started out as a pop-up at local Sydney markets in 2012 with a passion for food and bringing the taste of Jamaica to the Australian public.



### **Furqan Lodhi – Pakistani Cuisine**

**Sat 11<sup>th</sup> March 5:30pm – 6:00pm – Parramasala Pantry**

Furqan is a Parramatta local and Executive Chef at Haandee Restaurant! He will be cooking up some of his favourite dishes from his home country of Pakistan, which is set to fill the pantry with the aromas of freshly cooked Pakistani cuisine!



### **Dharmesh Rangparia – Chaktazz Indian Street Food**

**Sun 12<sup>th</sup> March 12:00pm – 12:30pm – Parramasala Pantry**

Dharmesh is the Head Chef and Owner of Chatkazz in Harris Park, serving freshly made, Indian Street Food. "Food is our passion and at Chatkazz, we believe in creating the 'Indian experience with the best Indian Street Food and Farsan', which will re-ignite your memories of home. And even if you haven't been to India, come and join us to experience how delicious Indian street food is!"



### **Ajoy Joshi – Nilgiris Indian Cuisine**

**Sun 12<sup>th</sup> March 2:30pm – 3:00pm – Parramasala Pantry**

Ajoy will be cooking up a storm during his cooking demonstration with classics from Indian cuisine, but with a twist! "My aim is not to alter but add a bit of myself to the dish which is cooked with all the FURSAT & MOHABBAT!!"



### **Nicole Spehar – MKR Croatian Cuisine**

**Sun 12<sup>th</sup> March 4:00pm – 4:30pm – Parramasala Pantry**

Former My Kitchen Rules contestant, Nikki, will be cooking up some of her favourite Croatian Cuisine in the Parramasala Pantry. Nikki will showcase one of her favourite dishes Chevapi, a tasty traditional Balkan skinless sausage usually served with homemade thick bread rolls (lepinje), a vegetable relish (ajvar) and onion.



### **Enzo & Vincenzo – Italian Cuisine**

**Sun 12<sup>th</sup> March 5:30pm – 6:00pm – Parramasala Pantry**

Watch Enzo & Vincenzo cook up their traditional Italian cuisine. Enzo & Vincenzo will show you all the tips and tricks that they learnt from their Nonna's along the way.