

Domayne
Cooking
STAGE

in the Bert Lillye Lounge

Saturday 13 August 2011

11.15am Induction, Steam, Oven

Seared duck breast with pears and red currants
steamed barramundi with lime pickle on wok tossed greens

1.00pm Induction, Steam, Oven

Seafood and filo tower with wasabi mayo and nori
fennel and goats cheese ravioli with beetroot syrup

2.45pm Induction, Oven, Combi Steam

BBQ banana tarts with pistachio ganache
simple chocolate fettuccini with strawberries
fresh baked carraway bread

Sunday 14 August 2011

11.15am Induction, Steam, Oven

Seared duck breast with pears and red currants
steamed barramundi with lime pickle on wok tossed greens

1.00pm Induction, Steam, Oven

Seafood and filo tower with wasabi mayo and nori
fennel and goats cheese ravioli with beetroot syrup

2.30pm Induction, Oven, Combi Steam

BBQ banana tarts with pistachio ganache
simple chocolate fettuccini with strawberries
fresh baked carraway bread

Proudly Presented by

DOMAYNE

Cooking Show presented by

De Dietrich
SETTING NEW VALUES

