

2013 Masterchef winner Emma Dean to attend festival as Seasonal Harvest Ambassador

Melbourne based Emma Dean, 2013 Masterchef winner and author of cookbook, 'A Homegrown Table' is confirmed to join the 2014 Stanthorpe Apple and Grape Harvest Festivities as part of the Seasonal Harvest Tours & Appreciation Sessions from March 6-10.

"I have a passion for all things planting, growing and harvesting. For as long as I can remember I have been rummaging around in the garden beds, learning to appreciate nature's bounty and understanding the seasons." said an excited Emma about her visit to the region next month.

Emma's beautiful cooking style is inspired by a combination of her regional upbringing and enthusiasm for urban foraging, resulting in dishes that mix classic ingredients with the more unusual and adventurous.

"I love to forage for food, picking up leaves and seeds as I go and cooking with them and also transplanting them back into my garden."

Granite Belt Wine & Tourism Marketing Director Sarah Reeves said "the region is extremely excited to be hosting Emma over the festive weekend – not just for her prominence in Australian cooking, but because of her passion for regional produce, sustainability and seasonality – a perfect fit for our region's offering."

"We look forward to showing her more of the region as we know she enjoyed a small taste of the Granite Belt in January," she said.

Emma will be giving a talk to children at Stanthorpe State School Friday morning March 7 from 9.30 – 10.30am after which she will join the Friday 'An Apple a Day' Seasonal Harvest Tour.

Emma will be a guest at the Friday evening Degustation Dinner with Gold Medal Wines at Varias Restaurant QCWT where guests will be able to share a meal and chat with Emma about her love of great food and wine.

Emma will be in action twice on Saturday March 8 at 10am and 12 noon using regional produce to prepare dishes straight from her cookbook at the Seasonal Harvest Marquee in Weerroona Park.

Copies of A Homegrown Table will be available for purchase and Emma will also be available for book signings.

Spaces for these tours are limited get in quick to book your spot for the dinners, tours and appreciation sessions at www.appleandgrape.org

ENDS

MORE INFORMATION:

SEASONAL HARVEST FOOD AND WINE MARQUEE TIMETABLE:

Saturday 8 March

10.00am

Cooking Demonstration showcasing Seasonal Food

Emma Dean

11.00pm

Wine and Cheese Matching (45mins)

Peter Orr

12 noon

Cooking Demonstration showcasing Seasonal Food

Emma Dean

1.00pm

Wine Appreciation

Celebrating regional heroes (45mins)

Mike Hayes

4.30pm

Food & Wine matching with alternative varietals (45mins)

Mike Hayes

Sunday 9 March

10.00am

Cooking Demonstration showcasing Seasonal Food

Chef Drew - Andrew Simpson

12.00pm

Wine and Cheese Matching

(45mins)

Peter Orr

1.00pm

Wine Appreciation

Celebrating regional heroes

(45mins)

Mike Hayes

3.00pm

Food & Wine matching with alternative varietals

(45mins)

Mike Hayes

To book on the tours and/or the Degustation Dinner go to: www.appleandgrape.org

Peter Orr is a noted educator in the wine industry with over 20 years experience in winemaking. Peter will guide participants through a delightful wine and cheese matching experience. Local Granite Belt cheeses will be paired with regional wines providing an educative and enjoyable experience.

Mike Hayes, Churchill Fellowship recipient and winemaker to award winning Symphony Hill will take participants on an educative experience giving an insight into the emerging wine varietals lovingly developed in the Granite Belt wine scene. Whether you choose to partake of the Food and Wine experience or simply wish to soak up the little pearls of wine wisdoms from this celebrated wine maker is your delightful choice.

Chef Andrew Simpson originally from Brisbane, is a leader in the Granite Belt food industry. Andrew's close working relationships with food producers in the district gives his fare the distinctive seasonal celebration with heart and soul that keep local people calling out "Is Drewy doin' the cooking?" Chef Drew will guide you through a couple of simple recipes utilising some of the best produce the district has to offer.

Farm Gate tour guide and stylist Kath Ives is a local foodie. Kath is a passionate and keen supporter of local food producers. Let Kath take the lead on your tour, keeping you entertained with little pearls of local knowledge.

5 COURSE DEGUSTATION DINNER SHOWCASING LOCAL GOLD MEDAL WINNING WINES FRIDAY 7th MARCH

\$125 inclusive of wines in the contemporary surrounds of Varias Restaurant situated in the Queensland College of Wine Tourism. Bookings can be made through www.appleandgrape.org which links to <http://www.granitebeltwinecountry.com.au/seasonal-harvest>

James Halliday has only high praise for local Queensland Granite Belt wineries Golden Grove Estate and Symphony Hill. Only wines scoring 95 point or above have been selected for this special occasion.

Varias Executive Chef Ben Lanyon, is engaged in creating a 5 course degustation menu that will surprise and delight the senses showcasing the outstanding local seasonal Granite Belt produce.

Start your Apple and Grape Harvest Festival adventure with this food and wine adventure and book your table today. Go to www.appleandgrape.org for the full Apple and Grape program, this will link you through to the online booking facility for the Degustation Dinner with Gold Medal Wines at: <http://www.granitebeltwinecountry.com.au/seasonal-harvest>