

Highcliffe Revival Food Festival. A scene from 2015. weather not included but fingers crossed for more of the same!



Highcliffe Food Festival announces details of the ‘Artisan’s Stage’.

New for this year at the Highcliffe Food Festival to be held on Saturday 2 and Sunday 3 June will be an ‘Artisan’s Stage’, showcasing the excellent work being done in our local area by food producers and caterers who supply food for events and pop up restaurants. It will be situated in the Tesco Car Park. This will be in addition to the demonstrations being given in the ‘Cookery Hub’ in the Methodist Hall by the chefs from our restaurants and hotels.

For the first time Korean Food will be on the menu as the Festival welcomes Young Joo Shin. Originally from Seoul South Korea Young Shoo is an artist who loves telling people about Korean cuisine. She has had a successful first year planning and operating Korean "pop up restaurants" in her local New Forest village which has introduced Korean cuisine to a new audience. Young Joo will be appearing on both days.

Another new chef for this year is Toby Bradley Watson from Lymington. Toby is a keen yachtsman and has achieved many accolades over his chef's career which took him around the world, eventually becoming Rick Stein's head chef in Australia for all of the Rick Stein restaurants. Toby is launching his new company 'Assembley' at the festival and will be demonstrating boning and preparing game as well as running his own stall.

Meanwhile Jennifer Williams from 'Naked Jam' has achieved best in all classes and overall international winner for the UK at the International Jam and Preserves Competition Tunisia 2018. She is the first person to win overall and being issued with the first highest award! Jennifer will be appearing on the Artisan's stage on the Saturday and again in the 'Cookery Hub demonstrations' in the afternoon.

Local chocolatier award winning Kerry Witt will be making a welcome return and will be showing the audience how to make salted caramel brittle and truffles. Kerry has continued to add to the number of local restaurants she supplies with her delicious chocolates made in her kitchen in Sway.

Also appearing will be the Mundeford fisherman Russell Murphy from 'Russell's Plaice' which is situated on Sea Corner in the village and opens every Saturday morning. He will be supported by Paul Jenkins the brilliant chef from the Shipyard in Lymington. They will be preparing and cooking a range of white and oily fish.

Recent research has made reducing sugar very topical at the moment and experienced chef Susan Spooner will be sharing her knowledge and research with some sugar-free recipes on the Sunday afternoon. Be prepared to see the type of alternatives you can use.

Also taking part will be caterer Fiona Hill from Barton-on-Sea who will be preparing canapés and Asian food from her successful menus, and Emma Lopex from Idelica foods who will be sharing her secrets of producing a range of delicious paellas. With the huge interest in vegetarianism, Nichola Burdis from 'Tattiebogle Vegan foods' will explain how to create some delicious meat free foods from her range including falafel, jackfruit wraps and rolls.

Please see our website for more information

www.highcliffefoodfestival.co.uk

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