

ROYAL QLD COOKING STAGE

Royal Queensland Cooking Stage presented by Saveful

WHAT'S COOKING

Learn the tricks of the trade from the best who are working with the best produce at the Royal Queensland Cooking Stage presented by Saveful.

Saveful is a free app designed to make mealtimes less stressful and more sustainable by enabling families to cook with what's already in their kitchen to save money, save food and save time. See first-hand how you can save in the kitchen by visiting the Royal Queensland Cooking Stage presented by Saveful.

Discover Australia's finest produce including Meredith Dairy who recently took home blue ribbons at the recent Royal Queensland Cheese and Dairy Awards.

Gotzinger Smallgoods will be demonstrating how to quickly cook up tasty snacks in the air fryer, while other demonstrations include making delicious Saucy Wench dumplings and creating the perfect platter with Woombye Gold, who have also enjoyed success at the Royal Queensland Cheese and Dairy Awards.

An a-peeling competition for spectators includes the Tassal and Fish in the Family prawn peeling competition.

KITCHEN COMPERES

Donna Cazzolato

Donna hails from cooking royalty, being the daughter of the namesake in Brisbane's institution Angelo's Fresh Pasta. Growing up in an Italian family, Donna was immersed in the world of food from a young age. Her parents, Angelo & Val, established Angelo's Fresh Pasta, and Donna's life revolved around the simple yet delicious food that brought people together.

After exploring other ventures, Donna returned to the family business over 17 years ago. With a true hands-on approach, she's rolled up her sleeves and tackled any task that needed to be done in true Family business style.

Her passion and dedication learnt from her Father, Angelo, for creating

quality pasta extends beyond the family business. For nine years, Donna ran sold out pasta cooking classes, sharing her knowledge and love for the craft. While currently taking a break from teaching freeing up time to focus on her young family and maintaining the business operations.

Today, Donna is excited to continue the family legacy alongside her sister and brother. Together, they're dedicated to upholding Angelo & Val's tradition of using the finest ingredients to create exceptional pasta. They strive to spread the word and introduce their family's passion for quality pasta to a wider audience.

Chef Dominique Rizzo

Dominique's experience spans over 30 years in the hospitality industry and 20 years as a chef and restaurateur. Dominique has now added more strings to her bow, running overseas food tours and as author of My Taste of Sicily. In 2023 Dominique launched her latest project, The Urban Feast Cooking School, which brings a splash of the Mediterranean to Brisbane's Northside. The school's kitchen incorporates an alfresco kitchen, wood-fired pizza oven, barbecue, smoker and dining experience under the grapevines.

| What | When |
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| Woombye Cheese talk & taste | Saturday 17 August – 2-2.45pm Sunday 18 August – 2-2.45pm |
| Saucy Wench | Saturday 10, Thursday 15 and Saturday 19 August – 3-3.45pm |
| Andy Cooks | Wednesday 14 August – 3-4pm |
| Scarborough Harbour Brewing Co. beer talk & experience | Monday 12 - Tuesday 13 August |
| Meredith Dairy talk & taste | Saturday 10 August 1-1.45pm, Tuesday 12 August – 2-2.45pm & Friday 16 August 3-3.45pm |
| Matt Moran | Friday 16 August – 12-12.45pm |



CELEBRITY CHEFS AT EKKA

This year, it's not just the gas burners bringing fire power to the kitchen with hugely popular celebrity chefs Andy Hearnden and Matt Moran taking to the Royal Queensland Cooking Stage presented by Saveful.



Andy Hearnden - appearing 3pm Wednesday 14 August

Andy Hearnden, better known as Andy Cooks, is a digital chef who creates cooking content for his 15 million subscribers across TikTok, YouTube, Instagram and Facebook. Join the Kilcoy Global Foods Executive Chef as he inspires home cooks and budding chefs at the Royal Queensland Cooking Stage, presented by Saveful.

Andy's 20+ years' experience includes working in restaurants across the world, from Auckland to London, Sydney and Melbourne. Andy is all about providing entertaining and educational content that highlights the best dishes from around the world. His focus is on good produce, good ingredients, good skills, and how to bring it all together into a great meal. It's all about good food, for good people.

Join Andy Cooks and the Kilcoy Global Foods team as they showcase award-winning beef, the world loves to eat.



Matt Moran - appearing 12pm Friday 16 August

With a career spanning over 30 years in the Australian food industry, Matt Moran has a plethora of awards to his name, TV shows, best-selling cookbooks and ownership of some of Australia's most celebrated dining establishments; it's safe to say that Matt Moran is an Australian food icon.

Matt is also a fourth-generation farmer with a rural upbringing on a dairy property. He still keeps his hand in the game with a property in the Central Tablelands of New South Wales, which supplies beef and lamb to his restaurants.

Hailed as one of the pioneers of the 'paddock to plate' philosophy, Matt is an Ambassador for Thankful for Farmers, and Partner and Ambassador of Saveful.