

## Cook Here and Now - Daylesford Saturday May 1, 2010



Slow Food Melbourne presents **Cook Here and Now**, an event which brings together a group of people to share in the selection, preparation and consumption of a locally-sourced meal.

We are thrilled to present our second event of the series in Daylesford and look forward to enjoying the bounty of the region!

**Book your place by signing up for the event at <http://www.trybooking.com/EIP>**

### Location

The Daylesford Farmers Market is located at the Daylesford Primary School, 102-128 Vincent Street. Vincent is the main street in Daylesford. If coming in to Daylesford on the Daylesford-Ballan Road (C141), the school is on the left; from the Midland Highway (A300), turn left into Vincent Street, drive two blocks through the shops and the school is on the right. Limited parking is available outside the school but there is plenty of parking in the surrounding streets. Daylesford is an easy 80 minute drive from Melbourne on the Western or Calder Freeways.

We will be using two local commercial kitchens for this event, Verde Provedores and Ego Catering, which are located adjacent to one another at Factory 16, 39 East Street, a 5 minute drive from the market. From Vincent Street, turn into Standbridge Street (opposite the school) and drive along the street until you reach a T-intersection, turn left into East Street and immediately right into number 39. The kitchens are in an industrial complex opposite the Standbridge/East Street intersection. Parking is abundant here!

Public transport to Daylesford is by train and coach. Timetables, routes and prices available from [www.metlinkmelbourne.com.au](http://www.metlinkmelbourne.com.au).

### Schedule

TIME	ACTIVITY
8:00am	Gather <b>outside</b> entrance to the market, meet project manager Sarah Robins and chef Christian Reuther.
8:30am	Meet the producers on a tour of the market with Simone Gordon, Daylesford Farmers' Market Manager.
9:00am	The group purchases ingredients for the meal based on menu.
9:30am	Grab a quick coffee, make any personal purchases, then head over to Verde Provedores and Ego Catering.
10:00am	Food preparation begins. Participants are divided into two groups (as there are two kitchens). Non-cooking partners organise drinks and set tables etc.
12:30pm	Lunch service.
2:00pm	Clean up commences.
3:00pm	Clean up complete. Farm visit to Daylesford Organics (Brendon Eisner & Kate Ulman) in Muskvale.

## What to bring

Each participant is asked to bring with them:

- An apron
- A cutting board
- A teatowel
- Chopping knives (one small, one large if possible)
- Mixing spoon

Please wear sensible shoes and bring an umbrella/sunblock/hat depending on the weather.

## Contribution to the meal

There is no participation fee for Cook Here and Now, just a contribution to the costs of the meal, which is set at \$35.00 per head. Please bring this amount in cash on the day of the event, payable to Sarah Robins at the market.

## Cook Here and Now – Daylesford Menu

### *Entrée*

*Goats Cheese Coppeletti (potato ravioli filled with local goat's cheese, local olives, brown butter sauce)*

*Freshly baked bread*

### *Main Course*

*Honey Roasted Lamb Rack with braised root vegetables, roasted garlic*

*(Vegetarian dietary requirements catered for during market shopping)*

### *Desert*

*Rhubarb-apple and custard tart*

**Please advise Sarah Robins of any dietary restrictions on booking.**

## Accommodation

Daylesford offers a wide range of accommodation options. The Daylesford Regional Visitor Information Centre can assist with bookings and can be contacted on 5321 6123. Please note that as Daylesford is a popular weekend destination year-round, it is advisable to book in advance.

## Chef



Christian Reuther is a locally-based chef and owner of Ego Cakes and Catering. Christian grew up on a biodynamic dairy farm in the Goulburn Valley and thus has an inherent appreciation of eating fresh, seasonal and local produce which he incorporates into his menus.

Christian's experience includes à la carte and boutique catering in Europe and the UK. Locally, Christian has worked at Deco Restaurant in the award winning Peppers Springs Retreat & Spa, and the Farmers Arms Hotel, before opening Ego Cakes & Catering in early 2007. In addition to catering, the business offers cooking classes in pasta-making, breads pastries and cheeses, as well as cooking with regional produce.

[www.egocatering.com.au](http://www.egocatering.com.au)

## Daylesford Organics

We will be visiting Brendon Eisner and Kate Ulman at Daylesford Organics, 19 Foxs Lane in nearby Muskvale at the end of the day. From East Street, take Standbridge Street back to the intersection with Vincent Street. Turn left into Vincent Street, which becomes the Daylesford-Ballan Road (C141). Travel along this road for approximately 4 km and turn left into Dwans Lane, then right into Foxs Lane. Daylesford Organics have a farm gate shop and we will be using their produce during the day.

## Cook Here and Now

Cook Here and Now is an initiative of Marco Flavio Marinucci. Victoria is the first region outside the United States to produce Cook Here and Now, following presentations in San Francisco, California and Austin, Texas.

[www.cookhereandnow.com](http://www.cookhereandnow.com)

The 2010 Cook Here and Now events across Victoria are presented by Slow Food Melbourne and generously supported by the Victorian Government through Regional Development Victoria.

For further information about Slow Food Melbourne or Cook Here and Now, please contact [slowfoodmelbourne@iprimus.com.au](mailto:slowfoodmelbourne@iprimus.com.au) or phone (03) 9416 2099.

[www.slowfoodaustralia.com.au](http://www.slowfoodaustralia.com.au)

