

The Artisan's Stage – Live Cookery Demonstrations

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Come along and see our 'Artisan's Stage' shows in our mobile demonstration theatre, based in Tesco's car park. Relax and enjoy talks and demonstrations from the people who make and create delicious local food

TIME	CHEF	THEME
Saturday	2nd June	
10.30am	Jennifer Williams, Naked Jam	Jennifer Williams owns award winning 'Naked Jam' based in Sway and is a world class judge for jam and preserve making. Jen will talk to you about how you can solve the mysteries of making good jam.
11.30am	Ian Gibbs, East Close Hotel and Russell Murphy, Russell's Plaice	Ian Gibbs from the East Close Hotel in Hinton shows you how to fillet white fish and create a delicious dinner party meal with Russell Murphy our local fisherman and fishmonger
12.30pm	Young Joo Shin	Young Joo is an accomplished artist and foodie who runs her own business and regularly arranged pop up restaurants in the New Forest, introducing Korean food to a new audience. She will be demonstrating Sushi from her repertoire.
2.30pm	Kerry Witt, Chocolates by Miss Witt	Kerry is an award-winning world class chocolatier who has her business in Sway. She will show you how to make Milk Chocolate Sea Salt Caramel Brittle and Truffles.
3.30pm	Fiona Hill 'Real Food'	Fiona is based in Barton on Sea. She offers quality catering for all occasions with everything cooked from scratch. She will be creating a delicious colourful Asian Stir Fry from her menus.
Sunday	3rd June	
10.30am	Emma Lopez, Idelica foods	Idelica foods are based in Ringwood and are renowned for their delicious range of paellas. Join Emma as she shows you how to make a really delicious Paella and talks about the range they have on offer.
11.30am	Toby Bradley Watson, Assembly food company	Toby runs his own fine dining company 'Assembly' in Lymington and is the former head chef for Rick Stein's restaurants in Australia he will be boning and preparing game.
12.30pm	Fiona Hill 'Real Food'	Fiona prides herself on creating delicious food from scratch for parties and special occasions and will create some delicious canapé ideas, ideal for drinks parties or pre-dinner snacks.

Sunday	3rd June (Cont'd)	
1.30pm	Susan Spooner, Spooners	Experienced chef Susan shares her recipes on sugar free baking ideal for diabetics and other people wishing to reduce their sugar intake and lose weight. Be surprised at some of the substitutes you can use for a healthier diet.
2.30pm	Nichola Burdis from 'Tattiebogle Vegan foods'	Nichole specialises in fresh falafel wraps which are cooked to order. She will explain how to create some delicious meat free foods from her range including jackfruit wraps and rolls. Her wraps will also be on sale from her stall.
3.30pm	Young Joo Shin	Korean foodie Young Joo will introduce you to the delights of Kimchi which comprises a Korean national side dish, is very healthy. She will answer questions on Korean food and give you lots of new ideas.