



MEDIA RELEASE

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The Star chefs find the right ingredients for success in the Lockyer Valley

Two of Queensland's top chefs have visited and sampled the Lockyer Valley's best homegrown produce ahead of leading a contemporary afternoon tea masterclass at the third annual Lockyer Valley Cooking School next month.

Delivered by Lockyer Valley Regional Council, passionate foodies from across South East Queensland will have the chance to try their hand at delivering sweet and savoury recipes designed by chefs from The Star Entertainment Group.

Lockyer Valley Regional Council Mayor, Cr Tanya Milligan said Council was thrilled to once again put the spotlight on the region's leading fresh produce.

"This will be an exclusive, hands-on opportunity for participants to learn tips and tricks from leading chefs using a selection of some of Australia's freshest produce, grown right here in the Lockyer Valley," Mayor Milligan said.

"We all know the Lockyer Valley is one of the ten most fertile valleys in the world and renowned for being South East Queensland's salad bowl.

"As a Council, we are committed to ensuring our producers and their produce gets the exposure they deserve and we are thrilled to partner with The Star Entertainment Group's top chefs to see this come to fruition.

"Tickets for this not-to-be-missed opportunity are on sale now and I would certainly encourage you to book your place now."

The Star Gold Coast Nineteen at The Star Executive Chef Kelvin Andrews and Treasury Brisbane Executive Sous Chef Trevor Winch will take the participants through their paces using a range of ingredients from local producers including persimmons from Blackboy Ridge, and cheese from the Awassi Cheesery.

"It's great to visit Lockyer Valley producers first-hand to sample and source a range of ingredients for the dish I'll be making next month," Mr Andrews said.

"The exciting thing for me is that after the masterclass, I'll be offering this dessert for a number of weeks on my menu at Nineteen at The Star, where we take pride in using local, seasonal produce."

Grantham-based Awassi Cheesery Owner Di Piggott is a second-generation cheesemaker and together with her husband, owns one of only two sheep dairy farms in Queensland.

"It's fantastic that our council offers this event so that leading chefs like The Star can come to our region, which is right on their doorstep, and get to know our produce; while also enabling SEQ foodies to have some fun and make some amazing dishes," Ms Piggott said.

Since launching in 2017, the Lockyer Valley Cooking School has been held in the industrial hospitality training facility at Faith Lutheran College in Plainland where it will return on Sunday 10 March.

Limited tickets are on sale now – call Council's Regional Development team on (07) 5466 3505 for tickets or visit www.luvyalockyer.com.au for more information.

ENDS

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