CHEFS KITCHEN ~~~

WITH JAMES GOLDING,
AND FRIENDS

WITH THANKS TO



SATURDAY 27TH MAY

SUNDAY 28TH MAY

MONDAY 29TH MAY

11:00 -11:30

BISI BORDLEY (RECETTES SUCREE 1859)

The Simplicity of French baking, join Recettes Sucrées 1859 to learn the fundamental techniques of French sweet pastry. Bisi will show how to use these skills to create recipes suitable for dinner party desserts etc. Using traditional, Artisan methods and good seasonal ingredients. Included in this demo is making individual Tartes; The making of sweet pastry, Lining and baking, and Filling. Recipes include: Pâté Brisée and Tarte aux amandes.

HAMPSHIRE & DORSET PRODUCERS SESSION WITH JAMES GOLDING

Local food hero and highly acclaimed Executive Chef of The Pig Hotel Group brings some local producers to share the stage

LESLEY WATERS

Well known for her regular television appearances on Ready Steady Cook, Great Food Live and This Morning, Lesley was quickly charmed by the beauty of the West Dorset area and inspired by the superb quality of the fresh local produce available right on her doorstep. She likes to cook seasonal food when ever possible and her simple, modern style creates dishes that are easy to recreate with stunning results.

12.00-

12.30

COLIN NASH

Colin will be offering English tapas, little plates of England, complimented with Fresh local produce from a beautiful garden.

ANTHONY NAVARRO FROM CRAFT

MEAT AND ERICKA GOLDING

Anthony is breaking down a body of Lamb and then

showing how he rolls, stuffs and marinates his meats.

Ericka will be demoing a lamb Flatbread alongside.

She will also offer up an additional carpaccio dish

from the cannon of the animal.

RICHARD BERTINET

Unlock the mystery and pleasures of baking with Richard Bertinet, renowned baker, author, baking teacher, campaigner for "real bread" and acclaimed food champion.

THE PIG HOTEL - JAMES GOLDING AND APPRENTICES

James Golding brings some of the Pig Hotel apprentices to demonstrate how things work at this outstanding foodie hotel group

RICHARD BERTINET & THE PIG APPRENTICES

Unlock the mystery and pleasures of baking with Richard Bertinet, renowned baker, author, baking teacher, campaigner for "real bread" and acclaimed food champion.

SAM & SHAUNA

With the success of their cult restaurant 'Hang Fire', skill and passion for Southern BBQ, Sam and Shauna are champions of outdoor, sustainable, ethical cooking.

They have received a collection of awards and prizes and front their own BBC One series 'Sam & Shauna's Big Cookout'.

13.30 -

15.00-

15.30

16.30 -

17.00

14.00

SHAM RAPOSA @PICKLEDMONGOOSE & FLORENCE RAPOSO

Sham breaks down the makings of this Goan street food Specialty in both technique and History.

PERRY WAKEMAN-THE CHESE GEEK

Perry is a celebrated expert in the art and skill of maturing cheese, winning the title of Affineur of the Year 2022.

SUNDAY BRUNCH DEMO - JAMES GOLDING AND MORGAN MCGLYNN

Viewers of C4's Sunday Brunch viewers will know that James and Morgan make regular appearances. On the weekend lifestyle show. Join them on stage as they bring some of those experiences to the Festival.

JENNIFER WILLIAMS AND ERICKA GOLDING

Jennifer Williams @NakedJam will be offering up a take on Elderflower Cordial. Ericka will present alongside this a butterfly pea syrup, to show the colour change capabilities. Jennifer will Demonstrate an Elderflower Cordial Recipe. She will also speak about foraging, foraged walks & tours, as well as her teaching kitchen in Lymington. Ericka will support this by making a simple decoction of Butterfly pea/viola, then to expand upon the cordial by utilising it into Jellies.

JAMES GOLDING AND JAMES FOWLER

James Fowler is the owner of renowned local restaurants The Larder House, Terroir Tapas and Parlourmentary. James Golding joins him for a cocktail masterclass.

ASHELY MARSH - ROYAL ACADEMY OF CULINARY ARTS 'ADOPT A SCHOOL' WITH ST PETERS, CHRISTCHURCH

The Academy's vision is that every child learns about food in a holistic sense and has the confidence to eat well, be healthy and happy. Their programme helps children to develop healthy eating habits and encourages an enthusiasm and interest in food, cooking, food provenance and sustainability, as well as giving an insight into the hospitality industry.