

Expo Culinaire 2020 - The ICCA Experience

Day 1 - Tue, March 3rd	Department	Chefs	Demo Name	Brief Description
11.00 - 11.30 Hrs.	Cookery	Chef Adam Jonk	Crispy Mac & Cheese	Pressed Mac & Cheese, breaded and deep fried served on a stick with a homemade tomato sauce.
11.45 - 12.15 Hrs.	Patisserie	Chef Maia Tsakanova	Medovik	A Russian layered cake made with honey and condensed milk.
12.30 - 13.00 Hrs.	Dry Mixology	Giovanni Depergola	Cocktail Zero% Appertifs	Non-alcoholic designer drink, food friendly Appertifs and Bar Theatrics.
13.15 - 13.45 Hrs.	Cookery	Chef Edward Clegg	Slow & Low Beef	A herb crusted slow roasted pulled beef shoulder, rolled and served with pressed Douphiniose potatoes with truffle, red onion marmalade finished with horse radish foam.
14.00 - 14.30 Hrs.	Patisserie	Chef Sabeen Fareed	Black Pistachio - Petit Gateaux / Entremet	A trending composition, assembled with flavourful elements with fine finishing.
14:45-15:15 Hrs.	Cookery	Chef Sergio Antero Caires	Seafood Risotto	A saffron infused seafood, scented creamy risotto, topped with butterfly prawns.
15.30 - 16.00 Hrs.	Dry Mixology	Giovanni Depergola	Cocktail Zero% Tiki Style	Non-alcoholic designer drinks - Out door & Tiki style and Bar Theatrics.
16.15 - 16.45 Hrs.	Sugarcraft	Ms Nasarene Dhanki	Floral Lily	A floral edible creation for Wedding Cakes.
17.00 - 17.30 Hrs.	Cookery	Chef Edward Clegg	Quack Attack Duck Breast	A pan seared duck breast, fondant potatoes lightly buttered smoked carrot puree and orange glaze, finished with a light duck liver mousse, finished with a grilled orange slice.

Day 2 - Wed, March 4th	Department	Chefs	Demo Name	Brief Description
11.00 - 11.30 Hrs.	Patisserie	Chef Sally Handoko	Raspberry Cheese Cake Brioche	An enriched brioche twist with a fruity cheese cake custard.
11.45 - 12.15 Hrs.	Cookery	Chef Adam Jonk	Chicken O Plenty	A steamed rolled stuffed chicken breast, filled with spinach & feta served with a potato and mustard sauce.
12.30 - 13.00 Hrs.	Dry Mixology	Giovanni Depergola	Cocktail Zero% Appertifs	Non-alcoholic designer drink, food friendly Appertifs and Bar Theatrics.
13.15 - 13.45 Hrs.	Patisserie	Chef Vrushali Jadhav	Decadent Chocolate Cake	A flourless chocolate cake with orange ganache, enrobage and orange caramelia chocolate chantilly.
14.00 - 14.30 Hrs.	Cookery	Chef Praveen Gopinath	The Tanned Lamb	A Tandoori style Lamb chops with saffron rice and mint sauce.
14:45-15:15 Hrs.	Patisserie	Chef Sabeen Fareed	Aalya-Petit Gateaux/Entremet	A harmonious blend of coffee, almond & caramel in fine finishing.
15.30 - 16.00 Hrs.	Dry Mixology	Giovanni Depergola	Cocktail Zero% Tiki Style	Non-alcoholic designer drinks - Out door & Tiki style and Bar Theatrics.
16.15 - 16.45 Hrs.	Cookery	Chef Sergio Antero Caires	Beef Roulade	Crusted pistachio beef roulade set on a roasted pumpkin puree with potato fondant.
17.00 - 17.30 Hrs.	Patisserie	Chef Maia Tsakanova	Khachapuri	A traditional Georgian Dessert dish of cheese-filled bread.

Day 3 - Thu, March 5th	Department	Chefs	Demo Name	Brief Description
11.00 - 11.30 Hrs.	Patisserie	Chef Sally Handoko	Nachos Bao	Asian steamed bao with a mexican inside.
11.45 - 12.15 Hrs.	Cookery	Chef Praveen Gopinath	Salmon Tri Factor	A trio of panacotta with smoked salmon, horse raddish cream sauce, orange glaze.
12.30 - 13.00 Hrs.	Dry Mixology	Giovanni Depergola	Cocktail Zero% Appertifs	Non-alcoholic designer drink, food friendly Appertifs and Bar Theatrics.
13.15 - 13.45 Hrs.	Patisserie	Chef Vrushali Jadhav	Pecan Pie	A shorcrust pastry filled with jaconde and a dense pecan custard served with cream chantilly.
14.00 - 14.30 Hrs.	Cookery	Chef Edward Clegg	Ocean Sense	Cured salmon and white fish terrine with seaweed, buttered pea puree, pickled vegetable salad Tabasco pearls finishes with deep fried crispy kale and avocado powder.
14:45-15:15 Hrs.	Patisserie	Ms Nasarene Dhanki	Brush Embriodery-Royal Icing	Painting on sugar, in sugar with sugar.