

# Masterchef Australia's Alvin Quah in Joburg

Alvin Quah, the MasterChef Australia participant who appeared at the Good Food & Wine Show in September, is returning to Joburg to host demonstrations and hands-on workshops in Johannesburg between 21 and 25 November, 2011.



The entertaining scientist turned cook - whose quirky food blog Cinnamon Pig is one of the most popular websites out of Masterchef - will be hosting a series of demonstrations and hands-on workshops at the Good Food Studio at Pick n Pay on Nicol in Sandton.

The demonstrations for 60 people are R175 per person including coffees, teas, welcome drinks and a photo opportunity with Quah. The Hands on Workshops for 32 participants are R350. Quah will also be hosting a food-and-wine pairing for 50 people, which features wines from Neetlingshof. The cost is R300.

## Masterchef Australia Cookbook signing

Also on sale, with Quah signing the volume, will be the best-selling Masterchef Australia Cookbook, which is not available in South Africa. Four hundred copies were flown in for the recent Joburg Good Food & Wine Show and were sold out within hours. From winner Adam Liaw, runner-up Callum and favourites Courtney, Jonathan and Marion, to celebrity chefs Neil Perry, Matt Moran, Maggie Beer and Luke Nguyen, and judges Gary and George, all the outstanding recipes are in the volume.

Quah will also be at the official opening of the Pick n Pay store at Woodlands Boulevard in Moreletta Park in Pretoria on Wednesday, 23 November at 9.30am.

Quah said: "I love South Africa. I adore people who can appreciate my sometimes silly sense of humour. And who could say no to a population who worships meat and their braai? It was love at first sight and it would seem that I am a multiple offender!

"I will be doing some old favourites, like Drunken Chicken, as well as some personal fishy favourites using local SA produce. I hear kingklip and snoek are must-haves in terms of fish."

## **Learning to cook is not intimidating**

Anthony Brown, GM of fresh food of Pick n Pay commented: "We felt that Alvin's ethos with regards to cooking and teaching people to cook was in line with that of the Good Food Studio and Pick n Pay's Love Food campaign. The studio was built not only to showcase the range of products that are stocked at Pick n Pay, but to teach people that learning to cook is not an intimidating process, but one that can be fun, informative and a powerful mechanism for self-realisation and growth. Even if you have been cooking for years, there is a class with a trick or two or even a new recipe that will appeal to you."

Bookings for any of the demos and workshops can be made on +27 (0)11 998 3310 or email [goodfoodstudio@pnp.co.za](mailto:goodfoodstudio@pnp.co.za)

The Good Food Studio is at Pick n Pay on Nicol, cnr Republic & William Nicol, in Sandton. Woodlands Boulevard Pick 'n' Pay is at cnr De Villebois Meuril Drive and Garsfontein Roads in Moreletta Park.

## **Itinerary**

- \* Monday, 21 November: 9am - Demonstration. 12pm - Hands On Workshop.
- \* Tuesday, 22 November: 9am - Demonstration. 12pm - Hands On Workshop. 7pm - Hands On Workshop.
- \* Wednesday, 23 November: 9.30am Woodlands Boulevard Pick 'n' Pay store opening. 12pm - Hands On Workshop. 6pm - Food-and-wine pairing.
- \* Friday, 25 November: 8am - Demonstration. 10.30am - Demonstration. 7pm - Hands On Workshop.

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