RECIPE for success

At Noosa International Food & Wine Festival, it’s never a case of too many cooks.

THE NOOSA INTERNATIONAL Food & Wine Festival this month features international chefs such as Franck-Elie Laloum, Alvin Leung, Bruno Loubet, Julien Royer and David Thompson alongside Australia’s best. There will be premier degustation dinners, the Qantas Australia’s Best home-cooked Dish competition and entertainment from X-Factor’s Dami Im. The Qantas beach marquee, will host a retro ‘60s Beach Party. Here, several of the star chefs name the one ingredient they couldn’t live without.

**Brent Savage**
The Bentley
Restaurant + Bar, Sydney
“I tend not to worry too much about what ingredient I can’t live without and focus on what I do have to use that is in season and available. I love to use nettles, Jerusalem artichokes and mandarins.”

**Guy Grossi**
Grossi Florentino, Melbourne
“I love a great-quality olive oil. It changes the flavour of your dishes and is essential in bringing out the flavour of your ingredients and produce, whether it be fresh tomatoes or a crusty home-made loaf of bread. Recently in Italy, I was lucky enough to partake in an olive oil tasting at Felsina. They make such beautiful olive oils with notes of nuts, pepper, lemon, fruit. More bread, please!”

**Alvin Leung**
Bo Innovation, Hong Kong & Bo London
“Water. From growing vegetables to cooking them to washing dishes afterwards, water is probably the most underrated and most-used ingredient in any kitchen. Water is also my favourite ingredient because it’s the main component of all the wine and spirits I like to indulge in, especially Chinese wine, which I use in my cooking.”

**Ross Lusted**
The Bridge Room, Sydney
“My robata grill. It really doesn’t matter what I am cooking, it always seems better coming off red-hot coals. Grilled lettuce is a particular favourite and this just can’t be achieved on a conventional grill.”

**Colin Fassnidge**
Four In Hand, Sydney
“Salt makes a good dish great. Even my dad’s well-done beef tastes better with salt. You can flavour salts with different elements – lemon, smoke, herbs – which all add another level to a dish.”

**Julien Royer**
Jaan, Singapore
“Cheese! This is probably due to the fact I am from Auvergne, one of the only French regions with five AOPs [the official quality appellation for French cheeses]. We have those fantastic quality artisan cheeses always very close.”

**Bruno Loubet**
Bistrot Bruno Loubet & The Grain Store, London
“Olive oil. If you grill, fry roast or poach any ingredients, a bit of olive oil just makes the process better. Used as a seasoning in dressings or simply drizzled over dishes, it brings notes of fruits, herbs or even artichokes to a dish.”

**Tim Montgomery**
The Grange, Melbourne
“Olive oil just makes the process better. Used as a seasoning in dressings or simply drizzled over dishes, it brings notes of fruits, herbs or even artichokes to a dish.”

**Franck-Elie Laloum**
Jade on 36, Shanghai
“Citrus. Whether lemon, orange, tangerine or yuzu, citrus is my favourite ingredient because we can use all the different parts – skin, juice, pulp. The possibilities in terms of cooking, savoury or sweet, are endless. I truly believe that acidity is one of the most important things in a dish and I cannot imagine a kitchen without citrus.”

NooSA Food & Wine Festival
Noosa International Food & Wine Festival, May 15-18. noosafoodandwine.com.au

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