

SHOWBIZ

SUMMMER2016

Christmas canapés
sure to impress

Giving the gift
of Ekka memories

Paddock to Palate Competition
raises the steaks



RNA | THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



The official magazine of the RNA



Paddock to Palate & Wagyu Competitions

Palate – Special Christmas Edition

Welcome

This year marks another successful 12 months for the RNA, one in which we can all reflect on, and be proud of, as 2016 draws to a close.



The highlights include the opening of the four and a half star Rydges Hotel and restaurants on King Street, The Old Museum returning to the Royal Queensland Show (Ekka) for the first time in 119 years and the hundreds of successful events held at the Royal International Convention Centre (Royal ICC) and Brisbane Showgrounds.

In 2016, the Ekka once again brought the country to the city for a 10 day celebration of Queensland agriculture. Almost 400,000 people attended the 139th Ekka, which was a pleasing increase on last year's visitor numbers. We also welcomed more than 21,000 entries across 13,000 classes in 48 competition sections. One of the many highlights of the show was welcoming The Old Museum back to Ekka for the first time in more than a century, which became home to Ekka's Flower and Garden Exhibition and Quilts Across Queensland.

The sixth year of the \$2.9 billion Brisbane Showgrounds Regeneration Project has brought many benefits to the precinct. Rydges Hotel now provides convenient onsite accommodation for our events and Ekka visitors, along with many new restaurants bringing King Street to life. The regeneration project will continue to revitalise the Brisbane Showgrounds in 2017, with work on Kings Co-Op currently underway and the second residential complex The

Yards to welcome its first residents mid next year. Kings Co-op will feature a food and beverage concept, childcare and a multi-level car park which is planned to open in mid 2017.

The Royal ICC and Brisbane Showgrounds had a successful year, hosting almost 300 events, including the Queensland Caravan, Camping and Touring Supershow which attracted 75,000 people and the popular Oktoberfest which returned for its ninth consecutive year. The Showgrounds will continue to grow its client base in 2017, with many new and returning events already booked.

On behalf of the RNA, I would like to thank our members, Ekka exhibitors, competitors, judges and stewards and volunteers for their support in 2016. I would also like to thank my fellow RNA Councillors and staff for their dedication and commitment and I look forward to another successful year for the RNA as we count down to 2017.

I wish you all a very Merry Christmas and a happy New Year.

David Thomas
RNA President

Offer ends December 15

News in Brief

Ekka

Ekka Christmas Ticket Prices

Adult	\$26.35 (15 years of age and over)
Child	\$17 (5 years of age to 14 years of age inclusive)
Concession	\$20.40 Valid concession cards (includes students and seniors)
Adult + Child	\$37.40 (1 x Adult + 1 x Child)
Family	\$73.95 (2 x Adults + 2 x Children)

Ekka memories a tree-mendous Christmas gift

Give the gift of Royal Queensland Show (Ekka) memories this Christmas, with 2017 tickets on sale until mid-December, at discounted 2016 prices.

The Ekka 2017 tickets feature Christmas designs and come ready to gift in red envelopes or as e-tickets, so you can spoil your children or grandchildren this festive season.

It's also your last chance to snap up tickets at

the 2016 pre-Ekka price of 15 per cent off.

The Christmas themed passes are available in five ticket types - Adult, Child, Concession, Family and Adult + Child - with Adult tickets costing just \$26.35 and a Child pass only \$17, to enjoy up to 12 hours of entertainment.

Both the Ekka and Christmas day are all about lighting up smiles and making memories that last a lifetime, so the tickets are a fitting festive season gift.

There are more than 300 free things to do and see at the show, including the much-loved RACQ Animal Nursery and world-class night show, plus there'll be new and exciting entertainment and activities in 2017.

The Christmas themed tickets must be purchased by Thursday 15 December, so they're received in time for Santa to place in a stocking or under the Christmas tree.

Get yours today by [clicking here](#).



Bumper quarter for Brisbane Showgrounds

The lead-up to Christmas has seen a bumper quarter for the Brisbane Showgrounds, topping off what has been a very successful year.

More than 60 events, attended by a total of around 85,000 people, were staged at venues across the Showgrounds and Royal International Convention Centre (Royal ICC) between October and mid-December.

One of the largest events was Oktoberfest Brisbane, held over two weekends in early October and attended by more than 30,000 people. Other events have included gala dinners, conferences, meetings and of course plenty of Christmas parties.

Showgrounds staff were kept busy in

November, with 35 events held, making it the busiest month of the year.

The bumper quarter has topped off a successful 12 months for the Brisbane Showgrounds, with almost 300 events taking place.

The Royal ICC chefs have been cooking up a storm this year, serving tens of thousands of meals, including plenty of dishes featuring Royal Queensland Food and Wine Show award-winning produce such as steak and lamb.

The Brisbane Showgrounds is looking forward to another successful year in 2017, with more than 100 new and returning events already booked in.



RQFWS judge awarded Churchill Fellowship

Congratulations to our Royal Queensland Food and Wine Show (RQFWS) Branded Beef Competition judge Cameron Matthews, who has been awarded a 2016 Churchill Fellowship, to study sustainable best-practice in restaurants.

Cameron, who is also Executive Chef at Spicers Clovelly Estate Montville, will learn from some of the most sustainable restaurants in Spain, USA, Denmark and the UK, before returning to Australia to share his new-found knowledge with the hospitality industry.

Pasta mixed in a Parmesan cheese wheel from Il Verde is creating a buzz

Hello Chicken's special recipes include soy and garlic chicken

Lamb souvlaki will be a specialty at The Lamb Shop

Food fit for a King

Locals and visitors to King Street, in the heart of the Brisbane Showgrounds, will soon get to enjoy a taste of Greece, with The Lamb Shop due to open its doors early next year.

The restaurant will serve a modern twist on traditional lamb souvlaki, as well as many other Greek dishes like char grilled octopus, with lemon and olive oil; and char grilled corn, oregano butter and shaved sheeps milk cheese.

The Lamb Shop is owned by Peter Glouftis, who drew on memories from his childhood when he designed the menu. The concept is based on his successful Broadbeach restaurant, which has proven popular since opening on the Gold Coast in 2014.

Also proving popular are King Streets'

two newest restaurants, Il Verde and Hello Chicken.

Italian restaurant Il Verde, which opened in late October, has been impressing customers with their hearty pastas and specialty wood-fired pizzas. But it's their 'Take the Wheel' Tuesdays and Thursdays - where for just \$45 you can dig into a bowl of pasta mixed in a Parmesan cheese wheel, with a glass of wine and dessert - which has created the most buzz, as its been booking out.

Meanwhile, King Streets newest addition, food van concept Hello Chicken, which opened in early November, has been wowing customers with their special chicken recipes including soy and garlic, snow cheese, carbonara and crazy hot chilli.

Il Verde

Mon - Wed 11am - 2pm & 5pm - 9pm
Thurs 11am - 2pm & 5pm - 9.30pm
Fri - Sat 11am - 2pm & 5pm - 10pm

Take the Wheel

Tues & Thurs 6pm or 8pm seating
To book phone (07) 3638 0494

Hello Chicken

Mon - Fri 5pm - 9pm

Work on Kings Co-op continues

Artists impression of the Kings Co-op car park and its decorative façade

Work on Kings Co-op and its multi-story car park, both part of stage three of the RNA's \$2.9 billion Brisbane Showgrounds Regeneration Project, is ongoing.

The five level, 375 bay car park is being built on the corner of Machinery and King Streets and will support Kings Co-op - a retail concept with a mix of uses including food and beverage and childcare.

The car park will feature a decorative

façade, which pays tribute to the Brisbane Showgrounds' 142 year history. The livestock and entertainment at the Royal Queensland Show (Ekka) have been an inspiration for some of the designs.

The new car park will also be used for event parking at the Brisbane Showgrounds and for those dining at the restaurants on King Street.

Work on Kings Co-op and the car park is expected to be complete by mid 2017.

Artists impression of The Yards' towers and street level Terraces

'Yard' at work

Residential development, The Yards, will start welcoming residents mid-next year.

The development, which features 390 contemporary apartments in two towers, along with 11 street level terrace apartments, is currently under construction.

The ground floor will feature retail outlets.

Come to life

DISCOVER KING STREET

Located at the heart of Brisbane Showgrounds, King Street is Brisbane's newest high street connecting St Pauls Terrace to Gregory Terrace.



GG espresso

THE
GEORGE
BAR & BISTRO

It's our shout!

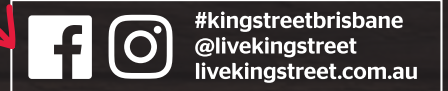
FREE* DRINK

Bring this voucher to any participating bar or restaurant at King Street and be treated to a FREE* drink!

Voucher Code: 08432584



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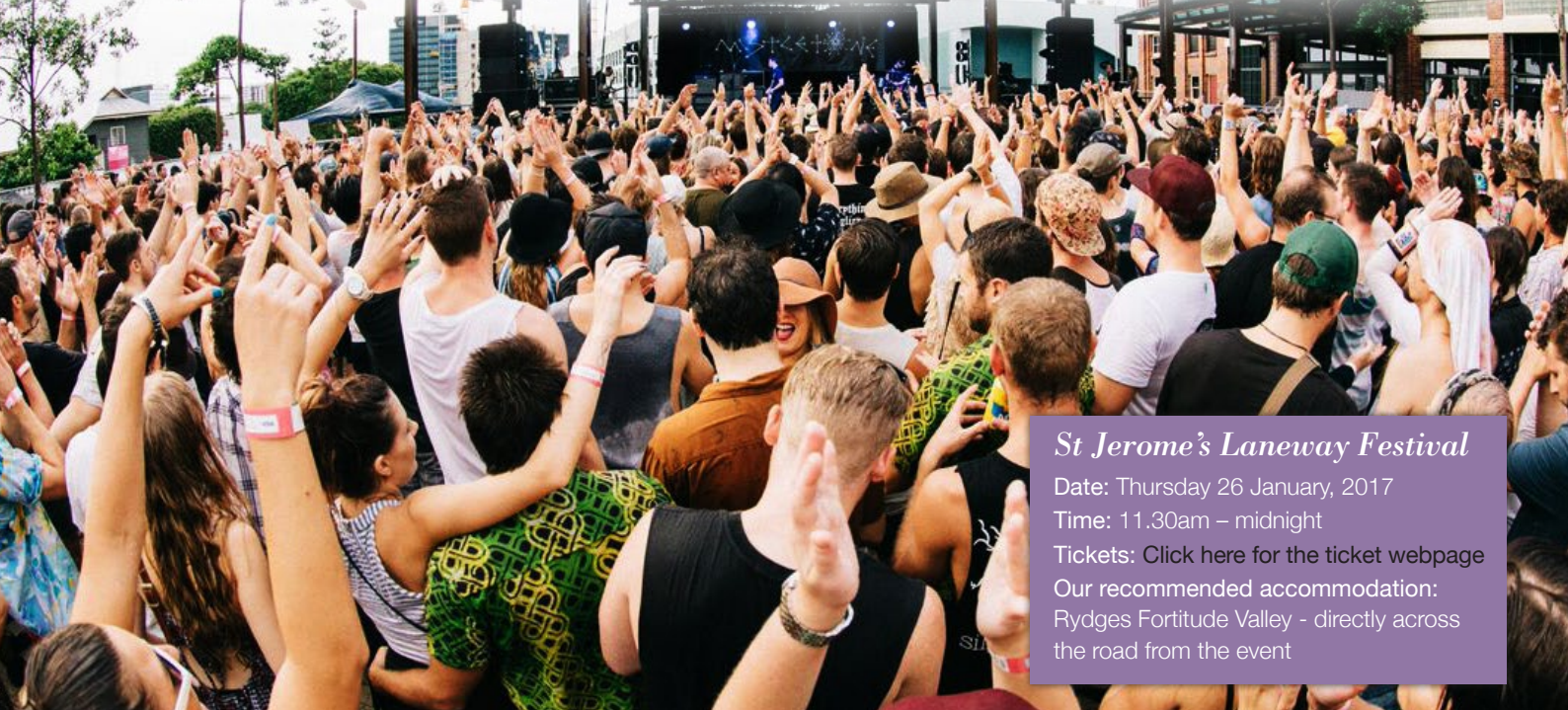
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*Terms & conditions apply. Redeem the original version of this voucher for a free single drink up to the value of \$8. Voucher is redeemable until Tuesday 31 January 2017. To redeem the voucher, the original voucher must be surrendered at purchase and you must advise the retailer prior to placing any order. Voucher cannot be redeemed for cash, only one voucher can be redeemed per person and only one voucher can be surrendered in a transaction. No change given. Each voucher has a unique code. **Participating retailers:** All retailers with street address of King Street, Bowen Hills excluding Rydges Hotel, Paddock Bar and Six Acres Restaurant and any other retailer electing to opt out of the promotion.



Laneway 2015 draws
a large crowd

Festival fever hits the Showgrounds



St Jerome's Laneway Festival

Date: Thursday 26 January, 2017

Time: 11.30am – midnight

Tickets: [Click here for the ticket webpage](#)

Our recommended accommodation:
Rydges Fortitude Valley - directly across
the road from the event

Around 11,000 people are expected to descend on the Brisbane Showgrounds in January, for one of Australia's most popular music festivals.

St Jerome's Laneway Festival kicks off on the 26th, with the local and international line-up featuring Australia's Tame Impala and Nick Murphy (Chet Faker), Norway's AURORA and the United Kingdom's

Glass Animals.

The Brisbane leg of the national festival has been held at the historic Showgrounds since 2012, with organisers taking advantage of the large range of outdoor venues on offer.

Laneway follows music festival, Gizzfest, which was held at the Brisbane

Showgrounds in late November, attracting more than 1,500 people and featuring ARIA award-winning rock band King Gizzard and the Lizard Wizard.

Dance festival, HARD Australia, then kicked off at the Showgrounds in early December, with thousands rocking out to a hot line-up including Chris Lorenzo and GTA.

Fashion first

Festival fever might have hit the Brisbane Showgrounds, but it was recently all about the fashion with about 3,000 people turning out for the first ever Brisbane Fashion Weekend at the Royal International Convention Centre in late October, to enjoy a 'runway-to-rack' experience.

The race that stops a nation followed shortly after, with Rydges Fortitude Valley, in the heart of the Brisbane Showgrounds, holding their first ever Melbourne Cup event – a Garden Party complete with fashionable guests and a fashion parade.



Q & A

We talk to new and retiring RNA councillors.



“The strength of the Ekka is without a doubt its connection with the community”

Retiring Councillor Ross Douglas joined the RNA council in 2004. During his 12 years he was:

- A member of the Executive committee, Finance and Audit committees, Appeals and Disciplinary committee, Education and the Future and the Joint Stock committees*
- Chairman of the Animal Boulevard, Education on Show and the Horse Breeds Expo committees*

You've been an RNA Councillor for 12 years – what has been your proudest achievement?

Being part of a team that has progressed the RNA redevelopment, while maintaining the Ekka and a large number of other activities, all of which have contributed to the long term future of the RNA. The development to date has employed a remarkable variety of skills from all councillors, RNA management and staff, and although there are many years of building ahead, there is now light at the end of the tunnel.

You were chairman of three committees - Animal Boulevard, Education on Show and the Horse Breeds Expo. Has it been rewarding helping to educate the next generation and what have they learnt from attending these areas at Ekka?

My involvement with various show committees has been rewarding in the sense that exposure and contact with what Queensland has to offer is not only of great interest to visitors but makes a significant contribution to the community at large. In this rapidly changing world it is important for us all to:

- a) Know where we have come from as a community,
- b) To be fully aware of current trends not only in agriculture, which affects our

lives intimately, but also across all areas effecting our daily endeavours, and
c) It should never be underestimated the pleasure derived from physical contact with animals and the land, be they old or young participants.

The RNA has greatly benefited from your expertise and knowledge. What do you think the strength of the Ekka is and what would you like to see future Ekka's hold?

The strength of the EKKA is without doubt its connection with the community through education, competition and entertainment. The Ekka provides a great shop window for the very best of production, from livestock to cakes and jams, by individuals and combined community effort. There is no simpler or effective way to progress our community than for individuals to engage in constructive, enlightening and entertaining competition. My hope is that these ideals will survive well into the future.

What is your fondest Ekka memory - either from today or from your childhood?

My enduring memory will be the pleasure and satisfaction derived from working with people that have the high ideal of providing events in a first class facility for the benefit of all.

News in Brief



Susan McDonald was appointed to the RNA Council in October, 2016. Susan is Managing Director of Super Butcher, a retail group of six stores and online butchers, serving 10,000 people a week in south east Queensland. Super Butcher is the retail arm of the McDonald family's cattle grazing and export business. With degrees in Commerce and Economics, and as a registered CPA, she has more than 20 years of experience in accountancy and business management. Susan brings a wealth of expertise to the RNA particularly in the beef supply chain area and her knowledge of "paddock to plate" retailing and production.

A special Q&A with Susan will appear in the Autumn edition of Showbiz.



"I have always been very passionate about educating kids on where their food and fibre comes from"

John Cotter was appointed to the RNA Council in July, 2016. He has a long association with the RNA and was:

- A junior exhibitor
- Beef and Woodchop Steward and Honorary Council Steward
- Chair of the Future Directions Committee
- A member of the Woodchop Committee and Marketing and Sponsorship Committee.

You have a long association with the RNA and were once a junior exhibitor. Can you tell us about your involvement with the RNA and when it began?

I started out with my father travelling down to learn from the best cattle minds in Australia and then showed cattle with the Nudgee Cattle Club. During University I was a beef steward and also kicked off the concept of the Meating Experience at the Stockmans Park. After 20 years it was great to move into helping Phil Kesby in the Woodchop. Growing up on our property we were very close to the famous South Burnett wood chopping families.

You were appointed to the RNA Council in July this year. What are you hoping to achieve during your time as an RNA Councillor?

I have always been very passionate about educating kids on where their food and fibre comes from. I love standing next to the train station during Ekka and hearing people say they want to go straight to the animal halls. As we undergo the largest transformation of the grounds in our history we have a chance to shape how people engage with our history and primary production. I will be working very hard to open programs that educate

and engage in our mission of celebrating the essential role agriculture plays in the everyday lives of Queenslanders.

You know the Ekka well having been a Beef and Woodchop Steward, Honorary Council Steward, Future Directions Chair and member of the Woodchop Committee and Marketing and Sponsorship Committee. What do you think the strength of the Ekka is and what would you like to see future Ekka's hold?

I think the legacy of the RNA, steeped in tradition and history is a strength in a very fast paced world. During Ekka, people find a place that addresses their fundamental desire to learn through family fun - we will continue to grow this strength through innovative engagement and our redevelopment.

What is your fondest Ekka memory - either from today or from your childhood?

It would have to be meeting my beautiful wife Regina!



Worth the weight as RNA raises the steaks

Australian beef producers have the chance to 'steak' their claim on almost \$60,000 in prize money, with the RNA's Paddock to Palate Competition presented by Mort & Co and the 2017/18 Paddock to Palate Wagyu Challenge both calling for entries.

Meanwhile, Australian Wagyu producers will also cash in next year, with \$10,000 in prize money up for grabs in the 2016/17 Paddock to Palate Wagyu Challenge.

The 330 day Wagyu competition, which was launched in March, is nearing the halfway mark after attracting 16 entries in its first year, with the winners to be crowned at an awards presentation breakfast at the Royal Queensland Show (Ekka) on Friday 11 August, 2017.

The Paddock to Palate Competition, which will also crown its winners at the breakfast, saw almost 800 head of cattle entered this year, with Riverglen Pastoral Company taking out Class 37 and RB & KK Lamoureux winning Class 38.

The three phased competition comprises best aggregate weight gain over 100 days (70 days for trade); a carcass competition and an MSA eating quality competition, with the exhibitor who polls the highest aggregate score across the three categories awarded the overall prize.

Entries into the Paddock to Palate Competition must be in by Friday 3 February, 2017, but with the competition capped at 777 head of cattle for Class 37 and 518 head of cattle for Class 38, beef producers are encouraged to get in early.

The Paddock to Palate Wagyu Challenge is also calling for entries into its 2017/18 competition, which will be held across 370 days, commencing in June next year.

The four phased competition comprises best aggregate weight gain; a carcass competition; carcass value and finishing

in a beef taste off – a palate competition where a portion of striploin is cooked and judged.

Entries are open to Wagyu and Wagyu-cross cattle (minimum 50 per cent Wagyu blood) and nominations will be capped at 259 animals (37 pens), with exhibitors able to enter three pens each comprising seven steers, with the best six judged.

Entries close Friday 21 April, 2017, with the overall winner crowned at Ekka 2018.

RNA Beef Cattle Committee Chairman Gary Noller is encouraging beef and Wagyu producers to get their entries in well before the closing dates, to avoid missing out.

"The competitions allow some of the nation's top beef and Wagyu producers to showcase their high quality stock and promote their product to the consumer, so they are well worth entering," Mr Noller said.

"The RNA is a very proud champion of the Australian beef industry and our Paddock to Palate Competition and Wagyu Challenge set a benchmark for the industry, while also acknowledging the efforts of hard working primary producers.

"The competitions are regarded as the most comprehensive beef supply chain competitions in the nation, as they follow the product all the way from the paddock to the consumer," he said.

The feedlot phase of both the Paddock to Palate Competition and Paddock to Palate Wagyu Challenge will be conducted at Mort & Co's Grassdale Feedlot in Dalby.

Paddock to Palate Competition

Key Dates - Class 37 export 100 days:

Entries close: Friday 3 February, 2017

Weigh in: Thursday 7 March, 2017

Weight out: Thursday 15 June, 2017

Weight gain awards and tour of Grassdale

Feedlot: Tuesday 20 June, 2017

Announcement of overall winners:

Friday 11 August, 2017

Key Dates - Class 38 trade 70 days:

Entries close: Friday 3 February, 2017

Weigh in: Friday 7 April, 2017

Weight out: Friday 16 June, 2017

Weight gain awards and tour of Grassdale

Feedlot: Tuesday 20 June, 2017

Announcement of overall winners:

Friday 11 August, 2017

Entry fee per pen (classes 37 & 38):

	Online	Non-Online
RNA Member	\$195	\$200
Non-Member	\$215	\$220

2017/18 Paddock to Palate Wagyu Challenge

Key dates - Class 39 export 370 days:

Entries close: Friday 21 April, 2017

Weigh in: Thursday 8 June, 2017

Weight out: Monday 12 June, 2018

Weight gain awards: Tuesday 19 June, 2018

Announcement of overall winners:

Friday 10 August, 2018

Entry fee per pen:

	Online	Non-Online
RNA Member	\$195	\$200
Non-Member	\$215	\$220

For further information on the Paddock to Palate Competition and Paddock to Palate

Wagyu Challenge [please click here.](#)

Teachers Tatham Sexton and Annelea Williams, from William Ross State High School in Townsville, at the 2016 workshops.

Swapping their chalk for cheese

Queensland teachers will learn how to make 'un-brie-lieveable' cheeses, when the internationally awarded RNA Teachers' Cheese Making Workshops return to the Brisbane Showgrounds in February.

The educational workshops, which are now in their eighth year, will include a mix of theory and hands-on practical work.

They'll be run by cheese expert and Royal Queensland Food and Wine Show judge Russell Smith, who will show the teachers how to make both blue and camembert cheeses.

The teachers will then take their new found knowledge back to the classroom, where they'll teach their students how to make the finest fromage, to enter into the Student Made Cheese Competition in the lead-up to Ekka next year.

The Teachers' Cheese Making Workshops will be held from Monday 13 to Thursday 16 February, 2017.

Numbers are limited so schools are encouraged to register ASAP [by clicking here](#).

King of the veggie patch, Geoff Frohloff, with his 2016 first (202kg) and third (168kg) prize-winning pumpkins.

Growers vine for smashing pumpkin success

Veggie patches across Queensland are packing on the pounds, with entries open for the Royal Queensland Show's (Ekka) iconic Giant Pumpkin Competition, sponsored by Pillow Talk.

The heavyweights will be ready to rumble when they roll onto the Plaza at the Brisbane Showgrounds for judging and awards in May next year.

No doubt extreme gardeners will be trying to squash Minden farmer Geoff Frohloff's winning streak, after he claimed the title of Champion

Heaviest Pumpkin of Show for the third time in a row earlier this year, with a 202kg whopper.

The competition, which is held outside of the August Ekka dates to take advantage of prime pumpkin growing season, is open to all green thumbs including farmers, school children and amateur gardeners.

The larger than life prize-winning vegetables will be on display in the Agricultural Hall at Ekka from 11 - 20 August, 2017.

Horticulture dates back to the very first show in 1876, with the Ekka continuing to celebrate

and champion agriculture by showcasing and rewarding the best of the best.

Those who think their pumpkins are destined for big things, can enter the competition [by clicking here](#).

Schools interested in entering will be provided with Giant Atlantic Pumpkin seeds.

Entries close: 21 April, 2017

Judging and Awards: Saturday 13 May, 2017

Palate

Christmas Canapés



Entertaining friends and family this festive season has never been easier, thanks to Royal International Convention Centre Executive Chef Sean Cummings. He shares his six favourite Christmas canapé recipes, which are easy to make and sure to impress.



Beef with Onion Jam

Ingredients

2 tablespoons olive oil 3 red onions, thinly sliced 1/3 cup dry red wine
1/3 cup red wine vinegar 1/4 cup brown sugar 1/4 cup honey
1kg grass fed eye fillet

Method

1. In a medium saucepan, combine the onions, wine, vinegar, brown sugar and honey. Stir constantly over medium heat until the sugar is dissolved - about 5 minutes.
2. Reduce heat to low and simmer for 30 minutes, until the sauce is the consistency of jam and the onions have caramelised.
3. Grill the beef fillet, turning to mark all sides, until medium rare - about 10 minutes total.
4. Let rest for 10 minutes, then slice into bite sized cubes.
5. Place a cube of beef on a tablespoon and top each with half a teaspoon of onion jam. Serve immediately.



Prosciutto with Melon

Equipment

You will need 12 small cocktail skewers

Ingredients

350g rockmelon, seeded

12 slices prosciutto

12 fresh mint leaves

Extra virgin olive oil, to serve

Method

1. Cut 2-3cm cubes from the seeded rockmelon.
2. Wrap up each cube and mint leaf with a slice of prosciutto.
3. Hold in place with a small skewer. Drizzle with oil and serve.

Chicken and Corn Cones

Ingredients

2 tablespoons olive oil

1 onion, peeled and finely diced

Salt and pepper

2 cloves garlic, chopped

1 cup full cream

1 teaspoon fresh thyme

1 teaspoon fresh oregano

420g can creamed corn

350g chicken breast fillet steak, cut into small cubes

24 savoury cones from Jimele - www.jimele.com.au

Method

1. Heat the olive oil in a large frying pan over a moderately high heat.
2. Sauté the onion and garlic for 2 minutes or until translucent.
3. Add the chicken, thyme and oregano and toss over the heat for 2 minutes or until the chicken begins to colour but is not cooked through.
4. Add cream and reduce until thick and not runny
5. Fill the savoury cones and serve immediately



Palate

Raspberry Tartlets

Ingredients - Tartlets

- 1 packet (about 20) cocktail pastry cases
- 2 x 150g punnets of raspberries
- Icing sugar mixture, to dust

Ingredients - Creme patissiere

- 1 vanilla bean, split
- 1/2 cup (125ml) milk
- 1 egg yolk
- 1 tablespoon plain flour
- 2 tablespoons caster sugar
- 2 tablespoons thickened cream

Method

1. To make the creme patissiere, use a small sharp knife to scrape the seeds from the vanilla bean. Combine the vanilla bean, seeds and milk in a small saucepan over medium heat. Cook, stirring, for 5 minutes or until the mixture just comes to a simmer. Cover and set aside for 5 minutes to infuse.
2. Remove the vanilla bean from the milk mixture. Combine egg yolk, flour and sugar in a medium bowl and use a balloon whisk to whisk until thick and pale.
3. Gradually whisk in the milk. Place mixture in a clean saucepan over medium heat. Cook, stirring constantly, for 4-5 minutes or until the mixture boils and thickens.
4. Strain through a fine sieve into a bowl and cover the surface with plastic wrap (to avoid a skin forming). Place in the fridge to chill.
5. Remove the creme patissiere from the fridge and use a balloon whisk to whisk until smooth.
6. Add the cream and continue whisking until well combined.
7. Spoon the creme patissiere evenly among the pastry cases. Top with raspberries and dust with icing sugar. Serve immediately.



Oysters with Gin and Tonic Sorbet

The sorbet makes approx. 1.5 litres

Ingredients

- 350g caster sugar
- 300ml water
- 70ml gin
- 1 lime (zest and juice)
- 1 lemon (zest and juice)
- 500ml tonic
- 1 egg white
- 24 oysters

Method

1. Dissolve the sugar in a pan of water over a gentle heat. Once dissolved turn up the heat and boil for one minute - remove from heat.
2. Pour the mixture into a bowl and leave to cool in the fridge.
3. Once the mixture is cold, remove from the fridge and add the gin, lime juice, lime zest, lemon juice, lemon zest and tonic - give it a good stir and return to the freezer.
4. Leave to freeze for at least two hours, but not more than three - you want it to be almost solid, but not completely.
5. Remove from the freezer and break it up with a fork - if it's too frozen, leave it to melt for a few minutes first.
6. Place the slushy mixture into a food processor. In a new bowl beat the egg white and then add it to the food processor and give it a good blitz.
7. Once the ingredients are combined, pour them into a sealable container and freeze until you're ready to serve.
8. Scoop a small amount of sorbet onto your prepared oysters and enjoy.





Strawberry Macarons

Makes 36 macarons

Ingredients - Vanilla Macarons

1 cup almond flour - sifted	2 cups powdered sugar - sifted	5 egg whites	1/3 cup castor sugar
1 teaspoon vanilla extract	1/2 teaspoon salt	1 - 2 drops pink gel based food colouring	

Ingredients - Fresh Strawberry Buttercream Filling

1/2 cup unsalted butter - softened	2 cups powdered sugar - sifted	1-2 tablespoons heavy cream	1 teaspoon vanilla extract
1 tablespoon strawberry puree - about 4 strawberries washed and de-stemmed in a food processor or blender			

Method - Vanilla Macarons

1. In the bowl of a stand mixer, pour in the egg whites, salt and sugar.
2. Set a timer for 3 minutes and beat at a medium speed using the whisk attachment.
3. Once the 3 minutes are up, turn it up about 3 notches to speed 7 and beat for another 3 minutes.
4. Once the time is up, turn it all the way up on high and beat one last time for 3 minutes.
5. While your egg whites and sugar are mixing, sift your almond flour and powdered sugar into a medium bowl.
6. Once the egg mixture is done beating, add in your vanilla extract and pink gel food coloring and beat for 30 seconds. Scrape the sides down and beat for another 30 seconds.
7. Add your dry ingredients into your egg whites and using a spatula fold in your dry ingredients in a swooping motion, making sure to scrape the sides and bottom of the bowl. You want a thickness that is still thick enough to hold a little shape but thin enough to fold back into itself.
8. Fill a piping bag with the filling and pipe 3-4cm circles on a silpat or silicon paper.
9. Preheat your oven to 150c and let your macarons dry on the counter for 25-30 minutes.
10. After about 30 minutes your macarons should have a slight "crust" on them - they shouldn't stick to your finger when you touch them.
11. Bake for 15-17 minutes, depending on size.
12. Once they're fully cooked allow to cool completely before removing from your silpat or silicon paper.

Method - Fresh Strawberry Buttercream Filling

1. Using your stand mixer or hand mixer, whip the butter on medium speed for 3-4 minutes.
2. Slowly add in 1 cup of the sifted icing sugar and mix until combined.
3. Add the vanilla and the last of the icing sugar and continue mixing.
4. Add in 1 tbsp of the heavy cream at a time until the consistency is right.
5. Add the strawberry puree and mix until combined.
6. Once all is added, beat on high speed until light and fluffy - at least 2 minutes. You want the frosting nice and creamy, but for it to be able to hold a point at the same time.
7. Match your macarons in pairs according to size.
8. Pipe a small circle of buttercream on one side of the macaron and carefully sandwich together - making sure not to squish them as they are delicate. Store in an airtight container for up to a week.





Fine wines for the festive season



Whether it's a red to drink alongside your Christmas ham or a sparkling to pop open when friends or family stop by, having the right wines on hand is essential during the festive season. Royal International Convention Centre sommelier, Carlos Alvarez, recommends four Royal Queensland Food and Wine Show (RQFWS) winning drops to enjoy this Christmas.



Saltram 1859 Eden Valley Chardonnay 2014

*RQFWS Gold medal winner
Approx. \$22 a bottle*

"This white wine has a clean, crisp finish with subtle stone fruit notes. It's a great bottle to open on a hot Summer afternoon, while enjoying festive season canapes."



Heemskerk Chardonnay Pinot Noir 2011

*RQFWS Silver medal winner
Approx. \$45 a bottle*

"This single origin, dry style champagne has soft bubbles and a lemon and lime zest. It'll go perfectly with a Christmas day lunch full of fresh seafood."



Symphony Hill Reserve Nebbiolo 2014

*RQFWS Bronze medal winner
Approx. \$70 a bottle*

"This Queensland wine is light on the palate with strawberry notes, so it goes perfectly with Christmas ham or any meat covered in cranberry sauce. It can also be enjoyed with your Christmas pudding."



Nick O'Leary Shiraz 2015

*RQFWS Bronze medal winner
Approx. \$30 a bottle*

"This rich red has dark berry flavours and leaves the taste of smooth pepper and spice lingering on the palate. Enjoy alongside a hearty Christmas roast."



Geoff Beattie's Ultimate Christmas Pudding

Geoff Beattie truly is king of the kitchen, having entered and taken home many ribbons in the Royal Queensland Show's (Ekka) Fine Arts Cookery Competition since the early 1980s. This year he won a blue ribbon in the Traditional Rich Plum Pudding class, so we've asked him to share his top tips for making the perfect Christmas pudding. Geoff has also given us a recipe to share with Showbiz readers... and no, we couldn't convince him to give us his 'secret' recipe, but he says this one comes pretty close.

Geoff's Top Tips:

1. Soak the fruit in rum and sherry for at least a week, even if the recipe says overnight.
2. Add breadcrumbs to give the pudding a lighter texture.
3. Add orange juice, apple and carrot to keep the pudding moist.

Rich Christmas Pudding

Ingredients:

500g butter	500g brown sugar
9 eggs	375g plain flour, sifted
375g white breadcrumbs	1 teaspoon vanilla essence
1 teaspoon mixed spice	Half a glass of rum
500g raisins	500g sultanas
250g currants	250g dates
60g mixed peel	60g cherries
1 teaspoon bicarb soda	2 tablespoons marmalade
Half a teaspoon of salt	

Method:

1. Place the raisins, sultanas, currants, dates, mixed peel, cherries, rum and marmalade in a large bowl and allow to soak for at least a week.
2. Once the fruit mixture is ready, cream the butter and sugar in a bowl.
3. Add the eggs and vanilla and beat well.
4. Add the breadcrumbs, fruit mixture, flour and spices and mix until well combined.
5. Place the mixture in the middle of a calico cloth, gather up the ends and tie with string.
6. Boil for 6 hours and enjoy.



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