

**Introduction to Unique
Ingredients
Panel Session
Tuesday 26th 11am**

In this session we are going to familiarise you with some unique ingredients, some new, some old & all of them can have a place in your kitchen. The panel will introduce their product & some history behind it & the relevance they have to Australian Cuisine & invite questions





Noel Fitzpatrick – trufflegrowing.com

Noel is a founding member and President of the Australian Truffle Growers Association.

Noel is an Australian truffle consultant, farm designer, industry trainer, grower, and advocate for continual learning in the industry.

Noel's professional focus is designing and developing new farm projects for clients in Australia and abroad. His Victorian based consulting practice

currently has several new farms under development in Australia, New Zealand, and USA.

Noel's unique consulting approach takes his clients from planning through until first harvest, educating his growers along the journey.

In 2008 Noel was awarded an International Specialised Skills Fellowship, to spend time in Europe studying all aspects of truffle production with growers and mycologists. Noel continues to travel, learning and observing truffle farming practices in different countries and keeping up to date with current industry research in the international network.

Noel is a regular columnist on truffle growing for the Australian Tree Crop magazine and presents at seminars, conferences, festivals, and truffle dinners.

Elke Travers—Seaweedery



Elke had always wanted to know how to cook. At age 15, she stepped into her first commercial kitchen, and it immediately felt like home. After 9 years of solid training, she continued her passion and started specialising in Cuisine, pastry Inspired by Jean-Paul Bruneteau, the renowned author of 'Tukka: Real Australian Food', Elke chose to travel around Australia on a working honeymoon. During 3 years on the road, she saw and experienced much of Australia and got to work with another bush tucker expert, Craig Squire.

Elke is also passionate about teaching the next generation of chefs at Sydney's leading cooking schools. Yet, in addition to this appreciation of seasonal flavours, another thing that drives Elke as a chef is an aversion to waste. In the restaurant kitchen, nothing is wasted - everything is used to create delicious meals.

In 2020 Elke co-founded Seaweedery, aiming to reflect the way a chef works in the kitchen by finding creative ways to use up all the ingredients. Striving to take less from the ocean while creating more value.

While restaurants might aim to reduce waste, our food system remains deeply wasteful, with a lot of resources lost in the food supply chain. This continues to inspire Elke as a chef and Seaweedery as a company to go further, rethinking accepted norms and established ways of doing things. To see waste as a resource, a lost delicious ingredient for the food value chain.