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Media release

Navy takes out Tuart Ridge MusselFest Cookoff Trophy

More than 20 000 people enjoyed the Tuart Ridge Cookoff at this year's MusselFest on Rockingham Foreshore. This year's Cookoff was sponsored by Amex Corporation and is a highlight of this free community festival.

The cook-off, which has been hotly contested over the years, featured local chefs John Farrel with Touch of Thai Mussels from Rustico Tapas & Bar, Trevor Forster with Basil and Lime Chilli Mussels from Capricci's restaurant and Rana Aich from Sunsets Restaurant with Tandoori Spiced Mussels.

The three locals were up against tough competition from Navy chef, Peta Nelson from the Royal Australian Navy. The four chefs had just 10 minutes to create a dish using mussels brought straight from the water to the cooking stations. The recipes were submitted prior to the Cookoff.

The winner was decided by a group of volunteer judges from the audience, who got to do the all-important 'taste test' for each dish.

"MusselFest is a great community event and always attracts a good crowd, who come along to enjoy the food and entertainment on the beautiful Rockingham Foreshore," Amex Corporation Director Cameron Shephard said.

"The Cookoff is one of the highlights of the event, with the crowd really getting behind their favourite chef."

This year's honours went to Peta Nelson from the Navy.

"Peta managed to dish up a stunning mussel and nectarine salad in the 10 minutes allowed, and was a deserving winner on the day," Cameron said.

Rockingham MusselFest, a free community festival, focusing on the Rockingham region, local industry, local talent, art and craft, food and wine.

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Media contact:

Louise Richardson, Soapbox PR, 6278 3673/0411 141 842

Picture caption:

Cookoff winner, Peta Nelson is presented with her trophy on the day.



IMAGES

The Chefs hard at work



The all important taste test

