

# Cooking up a Storm

Join the Australian Science Festival Gastronomy Program for an evening of excellent cuisine and exceptional dining experience in Cooking up a Storm.

Enjoy four fantastic courses in the midst of the competition with top chefs:

**Chef Jan Gundlach + Chef Paul Butler**

Date: Saturday, 7 August

Time 6.30 pm



Photo: Beth Jennings

# Cooking up a Storm

Two highly acclaimed and outstanding, top chefs from Canberra, Jan Gundlach of Senso Restaurant - Culinary Studio and Paul Butler of the National Press Club of Australia are issued a challenge to go head to head in the kitchen and create an outstanding food dish aligned with science extravaganza. That is, to include the science behind their expertise and demonstrate their culinary finesse.

Based on the principle of cooking fresh using available ingredients on the day, the chefs are required to source their produce from the Fyshwick Fresh Food Markets for the event. Through this challenge, each chef will create his own signature dish that will be exclusively offered as part of the fine dining experience. A delightful and entertaining gastronomical event, full of steam, pressure, fun and good food! **Indeed a storm in the kitchen.**

Supported by: Senso Restaurant and Culinary Studio, National Press Club of Australia, Portrait Gallery Store, Ocean Fresh Seafoods and Fyshwick Fresh Food Markets

Date: Saturday, 7 August

Time: 6:30pm (Approximately 3 hours)

Age: All ages

Venue: Senso Restaurant, Corner of Dalby & Mildura Streets, Fyshwick

Cost: \$90. (Normally Valued at \$160)

Bookings Required. Tel: 6295 7722

Diner's Book Prize: Larousse Gastronomique



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restaurant | culinary studio