

FOOD

Noshing aplenty at the In One Voice festival

From live cooking demonstrations and an exciting baking competition to sampling delicious kosher bites, the Nosh Tent at this year's In One Voice festival promises to be an absolute treat for food lovers.

WHILE the Nosh Tent at the annual In One Voice Jewish street festival is always one of the most popular stops for festival-goers, this year's gastronomical line-up is extra special. With Pesach starting in less than two weeks, the Nosh Tent will be dedicated to all things Pesach.

Held this weekend, on Sunday, March 18, the Nosh Tent will be brimming with delicious Pesach-friendly food, and packed with exciting cooking demonstrations and competitions.

In preparation for Pesach

"We've called on cooks from all corners of the world, modern and traditional, to get the juices flowing with demonstrations and tastings galore. Think matzah brei, tzimmes, charoset, boiled eggs ... and still more things to do with matzah," said festival director Judith Weizman.

Among the many celebrated chefs, writers and food icons making an appearance at this year's festival is award-winning writer, cook and restaurant critic Dani Valent. Known for creating tantalising recipes for Thermomix cooking, and having written three Thermomix cookbooks, Dani will be demonstrating a new take on matzah balls during her segment at the Nosh Tent.

"My matzah ball recipe has taken inspiration from other cuisines, including Vietnamese pho and Chinese dumplings," said Dani. "I am on a mission to connect the Melbourne Jewish community to other communities. Even if, like me, you don't go to synagogue, Pesach is a great excuse to get together and eat a lot of fabulous food with your family. I love Pesach, particularly the sense of renewal it brings. And what a great story!"

Indian Jews Ken and Esther Daniels, who have won lots of fans at the Nosh Tent over the past two years, will demonstrate their special Indian-style date charoset, a seder plate staple often made with fruit and

nuts to symbolise the mortar used by the Jewish slaves in Egypt.

"Our recipe is centuries old, handed down from generation to generation. Dates are soaked overnight in water and then cooked on the stove for a very long time. The dates are then strained through a cheese cloth and then go back onto the stove until the mixture is thick and glossy. It can sometimes be garnished with cinnamon and nuts. We eat it with matzah," Esther said.

"In the past, back at home in India, the women would communally get together before Pesach and make shmura matzah. But more recently, matzah has been freely available. In the Bene Israel/Sephardic tradition, rice is also allowed but our family prefers not to eat it at Pesach."

Other personalities hosting cooking demonstrations include Aloma Treister, who will introduce the crowd to some Iraqi-style charoset recipes (including one with date syrup), and Helen Mizrahi, who will demonstrate how to cook tzimmes, a traditional Ashkenazi Jewish superfood (think prunes and veggies), according to her mother's own recipe.

Ready, set, bake!

A big feature of the Nosh Tent host of events will be the Impact Pesach Bake-Off Competition, which is open to anyone to enter and show off their favourite leaven-free recipes.

Pastry chef Pierrick Boyer, creator of the famed dessert restaurant Le Petit Gateau in Melbourne CBD and Pastry Chef of the Year for 2017, will judge the best flourless Pesach cake and baked desserts.

"The key ingredients I look for in a winning cake or baked dessert are texture, taste, freshness and the overall experience," said Pierrick.

The winner of the competition will get the priceless opportunity to have a private cooking class for two with Pierrick. Other prizes on offer include cookbooks, food hampers, cinema tickets, and various kitchenware items.



Dani Valent will be demonstrating a new take on matzah balls.



Ken and Esther Daniels will return to the Nosh Tent this year to showcase their unique Indian Jewish recipes.



Pierrick Boyer, Pastry Chef of the Year 2017, will be the judge of the Impact Pesach Bake-Off competition.

Bites on Wheels, Bretzel.biz, Cocofrio, Corn Kid, Howzit Brew, Mama Falafel, Naughty Frenchy, Passionate Catering, Real OG Burgers, and Savion Bakery.

The In One Voice Jewish street festival will be held on Sunday, 18 March, from 11am to 5pm at Selwyn Street in Elsternwick. To enter the Impact Pesach Bake-Off Competition, visit www.trybooking.com/349868 and register by Friday, March 16. For more information on the festival, visit www.inonevoice.org.au.

Truckloads of treats for all

Beyond the multitude of events happening, festival-goers can also look forward to sampling the delicious offerings from the many food trucks that will be on site, including

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