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## News

### Up-and-coming chefs get a lesson in Australian Avocados - 02/06/2011

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Over the past couple of months, the next generation of culinary stars have been the focus of the Australian Avocados Chef Training Program. Kate McGhie – chef, food writer and national Chair of Judges for Restaurants and Catering – has been busy educating up-and-coming young chefs across the Eastern seaboard to new and interesting ways to serve one of Australia's most loved fruits.

Sydney's Ultimo College hosted the debut avocado chef training class designed for commercial cookery students and teachers in March, followed by Brisbane's Southbank Institute of Technology in April. Most recently, the chef training program conducted a dazzling session at Melbourne's Crown Metropol, in the state of the art Culinarium training kitchen where Kate was joined by renowned former chef de cuisine of Koko restaurant and Crown's current culinary trainer Allan Koh as co-facilitator of the class.



*Kate McGhie, Allan Koh, and culinary students attending the Australian Avocados Chef Training Program held at the Melbourne's Crown Metropol.*

In addition to teaching apprentices how easy it is to 'be green', the avocado training program has continued to maintain its presence in other sectors of food service around the country.

Udaysen Mohite, executive chef of the Hilton Hotel Brisbane, created a canapé menu of more than fifteen avocado inspired dishes for his guests from other four and five star hotel kitchens in the city. Some of the highlight dishes included horopito and lime cured ocean trout with avocado and traminer soaked cashew quenelle, blackened kangaroo on green pea and avocado mash, and an avocado kulfi – a gesture to Udaysen's native Indian cuisine.

Australian avocados were given the royal treatment from executive chef Mark Normoyle at the RACV in Melbourne a few weeks later. Mark wowed guests with his play on the classic 'chicken and avo' sandwich; made of brioche, poussin, frites, aioli foam, and Hass avocado and pea mash.

Chefs from some of Australia's best and creative restaurants will be attending the next round of avocado chef training classes happening in the Eastern states during June. Terry Clark of Persimmon restaurant, the Peter Rowland Catering culinary jewel within the National Gallery of Victoria, will host the first of the series of avocado events, followed by Chef Warren Turnbull at his two-hatted restaurant Assiette, cooking with his head chef and 2010 Electrolux young chef of the year, Soren Lascelles. PJ McMillan will host the Brisbane event at his newly refurbished Harvey's Bistro and Bar at the end of the month.

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Avocados Australia Limited is the Peak Industry Body in Australia for Avocados. We are a "not for profit" membership based organisation. Our members are Avocado growers along with associated businesses and industry people.

Avocados Australia seeks to work with all parts of the chain from production through to the consumer. By working together we seek to continually improve the ability of growers to provide a healthy, profitable and safe product for all consumers. As part of this continual improvement we guide a "research & development" and "marketing and promotion" program for the Australian Avocado industry.

The Australian avocado industry comprises 1100 growers across the country and produces 49,500 tonnes of avocados each year worth **\$AUD180 million at farm gate and \$430 million at retail level.**

Key growing areas are North, Central and Southeast Queensland, Northern and Central New South Wales, the Sunraysia or Tristate area (South Australia, Victoria and South Western New South Wales) and Western Australia.

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