

A woman with long dark hair, wearing a bright red sleeveless dress, is seated at a restaurant table. She is smiling and looking towards the camera. The table is set with white plates, glasses of wine, and other dining items. Large windows in the background show a blurred view of trees and foliage. The overall atmosphere is bright and pleasant.

# Yes Chef

A 13x30' culinary delight in HD



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Not just another cooking show, Yes Chef is an all-access pass into a chef's world. It gives a unique insight into what it takes to be one of best chefs.

Hear their personal stories and be inspired as they cook their signature dishes. Learn the tricks of the trade from legends such as Alla Wolf-Tasker, Jacques Reymond, and Frank Camorra, to name a few, and discover what drives them towards culinary perfection.

A premier show by Creative Media for Channel 10.



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## Episode 1

In the first episode of Yes Chef, we venture into the culinary world of one of the masters – Jacques Reymond. Jacques tantalizes our taste buds cooking his signature John Dory dish in his world-famous restaurant kitchen. We discover how Jacques, as he put it, “had no choice” but to become a chef, following in his father's footsteps as a boy in Burgundy, France, and how the inspiration for his menus springs from his dreams. The second chef featured is Shane Bailey from Berado's in Noosa, Queensland. Shane takes us out onto a crab boat to catch the key ingredient in his signature dish, Noosa spanner crab raviolo with tomato consommé, and gives a candid insight into what it's really like to be a chef – they're not all as mad as you may think!

## Episode 2

In the second episode of Yes Chef, we head to Sydney to get an education on nose-to-tail dining from Colin Fassinidge, Head Chef of Four Fourteen. Colin manages to make mouths water cooking pigs tail and cabbage, and shares his ‘no waste’ philosophy on food. Gearing up on his motorbike Colin also takes us on a tour of his ‘Louis Vuitton-style’ butcher. The second chef featured is Annie Smithers from her one hat bistrot in Kyneton, regional Victoria. Annie cooks a country classic lime tart and gives us insight into her remarkable kitchen and restaurant that sources 90 percent of its fresh produce from her home garden. Annie also reveals her secret comfort food, which is far from gourmet, and talks poignantly about what it takes to be a good chef.

## Episode 3

we enter into Melbourne institution, The European, with well-known chef, Ian Curley. Ian's food is honest and bold just like the man, he cooks us an Italian influence John Dory dish. The second chef featured is chef, Hajime Horiguchi, from Wasabi restaurant in Noosaville. Hajime creates a fusion dish using local zucchini flowers and traditional Japanese techniques. He gives us a unique insight into Japanese food culture, and reveals his favourite kitchen tool harks back 400 years to the time of the Samurai.





## Episode 4

In the fourth episode of Yes Chef, Nicolas Poelaert from Embrasse Restaurant in Carlton takes us on a foraging adventure around Melbourne's suburbs to collect inspiration and ingredients for his signature dish. Nicolas talks about his philosophy of 'purity, simplicity and freshness' and how foraging is a way of life. The second chef on the show is Indigenous chef, Mark Olive, who gives a creative twist to a classic filet mignon, using native ingredients. Mark talks about the increasing demand for indigenous ingredients and his unique cooking techniques.

## Episode 5

In the fifth episode of Yes Chef, legend of Spanish cuisine, Frank Camorra from MoVida, tells us his inspirational story and cooks a delicious Pyrenees-style dish that he learnt on his travels through Spain. Frank takes us to his favourite Spanish deli in Fitzroy, and reveals what 'MoVida' really means. The second chef on the show is Massimo Mele from Hugo's in Sydney. Massimo prepares a tasty sea urchin pasta and waxes-lyrical about the cooking lessons his mother taught him. We head to Massimo's favourite Sydney foodie spot to get an authentic Italian dessert.



## Episode 6

In the sixth episode of Yes Chef, Matt Dempsey from Gladioli restaurant in Inverleigh, regional Victoria, creates his signature Jerusalem artichoke dish. We experience Inverleigh's community spirit with local farmers dropping past the kitchen to deliver their goods and have a chat with Matt. The second chef on the show is Philippa Sibley from Albert St Food and Wine in Melbourne. Philippa is paid a visit from her travelling charcuterie supplier, and puts a creative twist on a classic melon and prosciutto combination.

## Episode 7

In the seventh episode of Yes Chef, Pablo Tordesillas from Ortiga restaurant in Brisbane creates a magnificent rabbit dish and teaches us about the art of the escabeche. Pablo also takes us to his small good producer in Sydney where they make his family recipe morcilla. The second chef on the show is Tony Twittchett from Taxi Dining Room in Federation Square. Tony cooks a mouth-watering Asian influenced pork belly, and makes us smile and cringe with his stories from the kitchen.

## Episode 8

In the eighth episode of Yes Chef, living legend Alla Wolf-Tasker from The Lake House restaurant in Daylesford, regional Victoria, creates a dish that reflects the unique ingredients of the local area. Alla shares her passion for local produce and reveals the secret to The Lake House's success. The second chef on the show is Matt Wilkinson from Pope Joan in Melbourne. Matt waxes lyrical about all things carrots as he prepares his signature heirloom carrot dish. He takes us to the local farmers market and reveals what he would be, if he were a dish.

## Episode 9

In the ninth episode of Yes Chef, we head back up to Noosa with Shane Bailey from Berardo's restaurant. Shane tries his hand at cheese making in the hinterland and creates a summery Haloumi salad. The second chef on the show is Barry Davis from Montalto restaurant and winery in Red Hill, regional Victoria. Barry cooks a magnificent dessert using local goat's curd and oranges plucked from his kitchen garden.

## Episode 10

In the tenth episode of Yes Chef, Tony Twitchett from Taxi Dinning Room in Federation Square, Melbourne, shows off his skills de-boning a rabbit. Tony shares the key to being a good chef and talks about what he loves about food. The second chef on the show is Massimo Mele from Hugo's in Sydney. Massimo cooks an Italian street food classic, and we head to his favourite patisserie to get an authentic Italian dessert.

## Episode 11

In the eleventh episode of Yes Chef, Hajime Horiguchi, from Wasabi restaurant in Noosaville, meets some local fishermen on the jetty to collect the main ingredient for his favourite snapper dish. Hajime talks about Japanese cooking culture and why water is his favourite ingredient. The second chef on the show is Chui Lee Luk from Claudes in Sydney. Chui talks about what it was like coming up through the ranks of a professional kitchen, and why she ditched her law career to be a chef.

## Episode 12

In the twelfth episode of Yes Chef, Frank Camorra from Movida in Melbourne, teaches us how to cook a delicious salted-cod paella. Franks talks about what it was like growing up in Geelong's Spanish community and the influence it has on his cooking. The second chef on the show is Colin Fassnidge from 4Fourteen in Sydney. Colin shows us the art of curing a King fish for his simple but elegant dish. He talks about what food meant for his family growing up, and he reveals what he would be if he were a dish.

## Episode 13

In the last episode of the series, we go back to back with two legends of the culinary world: Jacques Reymond and Alla Wolf-Tasker. Jacques prepares a delicious chocolate and venison dish. He discusses his strong philosophy on food, and reveals what he likes to do when he's not in the kitchen. Next up, Alla makes us salivate with another dish that reflects Daylesford's seasonal produce. She talks about her passion for food and how kitchens have changed over the years.