



# Slow Food®

[www.slowfoodbrisbane.com.au](http://www.slowfoodbrisbane.com.au)

[www.foodbankqld.org.au](http://www.foodbankqld.org.au)

## Menu

Designed by Mary-Anne Fraser (figscatering@optusnet.com.au)

Nibbles: Sweet Potato Dip and Chilli Capsicum Dip (Louise Thomas)

Entrée: Quiche (Mary-Anne)

Main: Coq au vin (Louise and Noelene)

Sides:

Ratatouille (Myra used Alice Waters vice president Slow Food international recipe <https://food52.com/recipes/14155-alice-waters-ratatouille>)

Gratin Dauphinois: Tricia Moore

Dessert: Pommes au pain (Mary-Anne)

Acknowledgements:

Foodbank: Waste Produce (chickens, smoked Salmon, Sweet potatoes, Zucchini Capsicum, apples, mandarins, milk, yoghurt...)

Menu design and director of catering: Mary-Anne Fraser

Cooks for the night: Mary-Anne Fraser, Louise Thomas, Myra Lowe, Tricia Moore, Noelene McBride.

Recipes will be posted on our website [www.slowfoodbrisbane.com.au](http://www.slowfoodbrisbane.com.au)

## Wines

### Wines for the evening selected by Gerry and Dawn Brady

#### 1. Sparkling French Wine

**Pierre Larousse Blanc De Blanc**

- **Varietal:** Chardonnay
- **Size:** 750mL

This French sparkling is ideal for everyday drinking or parties. The mousse is fine yet persistent and the creamy flavours are well balanced with zesty acidity on the finish. Made from 100% Chardonnay grapes, it is great value!  
[https://www.danmurphys.com.au/product/DM\\_905809/pierre-larousse-blanc-de-blanc](https://www.danmurphys.com.au/product/DM_905809/pierre-larousse-blanc-de-blanc)

#### 2. French White Wine

**Paul Mas Chardonnay**

Sommelier Challenge Wine Competition - Winery of the Year 2013

- **Region:** Languedoc-Roussillon

- **Varietal:** Chardonnay

This Paul Mas Chardonnay has plenty going for it! Nectarine, melon and mineral aromas are followed by a long, textured palate with stonefruit flavours and fresh acidity. Great value.

[https://www.danmurphys.com.au/product/DM\\_916018/paul-mas-chardonnay](https://www.danmurphys.com.au/product/DM_916018/paul-mas-chardonnay)

### **3. French Red Wine**

#### **Paul Mas Merlot**

Sommelier Challenge Wine Competition - Winery of the Year 2013

- **Region:** Languedoc-Roussillon
- **Varietal:** Merlot

Deep purple in colour, this Merlot has an attractive nose of ripe red berries and cassis. The palate is soft and generous with plenty of sweet, juicy flavours. Great drinking and a great price!

[https://www.danmurphys.com.au/product/DM\\_916021/paul-mas-merlot](https://www.danmurphys.com.au/product/DM_916021/paul-mas-merlot)

### **4. RAFFLE -- FRENCH MAGNUM** **(Donated by Dan Murphy's Hamilton)**

#### **Sieur d'Arques Grande Cuvée 1531 de Aimery 1.5L**

- **Varietal:** Chardonnay Mauzac Chenin Blanc
- **Size:** 1.5L

The French Sparkling Bargain of the Year! This Crémant de Limoux is sourced from the oldest sparkling wine region in the world which continues to produce these amazingly flavoursome, yet affordable sparkling wines. The Sieur d'Arques Aimery Grand Cuvée 1531 is a multiple award winner, picking up no less than 8 gold medals over the past couple of years. Don't miss this quite phenomenal opportunity to purchase a truly quality sparkling for a phenomenal price.

[https://www.danmurphys.com.au/product/DM\\_798407/sieur-d-arques-grande-cuv-e-1531-de-aimery-1-5l](https://www.danmurphys.com.au/product/DM_798407/sieur-d-arques-grande-cuv-e-1531-de-aimery-1-5l)