



On the 12 of June the ACF Young chefs club hosted a Warragul food tour. The tour was organised by Jessi McEwan of Hogget Kitchen, which took the students to a few of Warragul's best local producers. Young chefs from Melbourne were driven to the country side of west Gippsland to experience and taste some great produce. First stop was Butterfly Factory, an artisanal dairy producer Rachel Downie, whose dairy products go above and beyond. The Young chefs were firstly introduced to Rachel's petit butter factory machines, from which she makes cream, cultured cream, milk and butter. The young chefs were then able to taste the samples of her products and compare them to other standard dairy items. We enjoyed her products on freshly made scones for morning tea while Rachel answered questions about her sustainability methods and love for her work.

The young chefs were then driven to Tarago River Cheese Factory, a dairy business that has been around for over 40 years. The young chefs got to watch the process of the Gippsland Blue Cheese in production and then we proceeded to the tasting room. We were given the amazing opportunity to taste 5 of the main cheeses Tarago River specializes in, with a detailed discussion from two of their master cheese makers. Tarago take pride in the fact that the milk they use comes only from the cows that live in the backyard and each cheese is strictly hand made. It was certainly an eye opener for the young chefs.



Next stop was Hogget Kitchen, Executive Chef and Owner Trevor Perkins hosted a butchery class. Trevor broke down a lamb before the students, explaining the details to remember when breaking down a carcass. After this class we sat for a two-course lunch cooked by Jessi and Trevor who showcased the products from the region. With a selection of cured, pickled and smoked meats, with estate olives and Hogget pickles. Followed was a selection of freshly foraged pine mushrooms in Butterfly Factory butter, roast local Nicola potatoes and a cauliflower salad which had been cooked over coals and finished with Hogget ricotta. Rolled lamb cooked on the churrasco was the highlight of the meal. Trevor and Jessi joined us at the table for a question and answer session, finished with a tour of the dry ageing cool room and charcuterie fridge.

The evening was finished with goodbyes and a journey on the bus back to Melbourne. We would like to thank Butterfly Factory, Tarago River Cheese and Hogget Kitchen for donating their time for Young Chefs. If this tour sounds great keep posted with the ACF YCC for future regional food tours.



