

Phillipe Mouchel and Friends Great chefs dinner for YCC Victoria.

On Saturday 17th June Young Chefs Club Victoria held their annual fund raiser at William Angliss Institute Melbourne to raise funds for Victorian young chefs to travel to world chefs Congress.

Young Chefs development team member for World Chefs, Instructor Dale Lyman organised the event for the third year with students from events management, commercial cookery and hospitality. The generous support from William Angliss Institute allowed the event to happen where their students got the chance to work with some of Melbourne's best chefs while raising funds for YCCV.

Chef Jeffrey Tan's canapés were fantastic:

Oysters with cucumber jelly sour cream, and avruga caviar, gazpacho with tian of crab

Pan fired scallops, avocado mousse.

Minced pork, Foie Gras, Water Chest Nuts, Bean curd rolls.

Followed by Iron Chef Australia Ikuei Arakane's

Seafood funky style Poke bowl

Then chef Mark Normoyle's

Korean spiced chicken, Kim Chi crumble, zucchini noodles, turmeric dressing

From Chef Philippe Mouchel main course

Braised beef carbonade was sublime

Young Chefs Club co chair Brienna Belfrage-Young designed the dessert course with the support of Belinda Clements the dessert was perfect.

White choc panna cotta with yuzu curd, berry compote, pistachio sponge, candied pistachios and tuille.

