Lifestyle

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World's top foodies enjoy Tasmania's tempting tastes

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Rob Pennicott, second left, treats German visitors Nicole Stich, Thomas Buhner and Oliver Seidel. Source: News Limited

TASMANIA'S world-class seafood was presented to world-renowned foodies yesterday.

A handful of international food and wine influencers, in the state for the Restaurant Australia campaign, enjoyed Rob Pennicott's Tasmanian Seafood Seduction tour, eating oysters and abalone straight out of the water, crayfish, salmon, mussels and local beverages.

Thomas Buhner, chef at German eatery Restaurant La Vie, which has three Michelin stars, said he was thrilled to be in Tasmania.

"I knew nothing about Tasmania or Tasmanian food, so I'm hoping to discover all about it," Mr Buhner said

Nicole Stich, who writes a popular German food blog and has published three cook books, said eating Tasmanian seafood was a different experience.

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"I do like seafood but I don't know much about it so I'm happy to explore, I'm trying to be courageous enough," she said.

Mr Pennicott said Hobart hosting Restaurant Australia was a game changer for the industry.

"This is the biggest opportunity Tasmania has ever had to showcase food. It's a huge opportunity not just for tourism but the market growers, economic development, in everything [about] food and beverages," he said.

Also on tour is Andy Harris from the UK, founding editor of Jamie Oliver's magazine.

More than 80 of the world's most influential foodies will take part in the Invite The World to Dinner event at MONA tomorrow night.









