

Chinese Australian flavours secret weapon for “Best Chef”

A chef with the nickname “Bruce” Lee will unleash his secret weapon of mixing Australian and Chinese flavours in his quest to be named Canberra’s best Chef.

Yiu Wan “Bruce” Lee will join forces with former champion Danielle Riley in the latest round of the search for the ACT’s community based Clubs best Chef continues Monday night (3 March) at the National Press Club.

Their challenge will be to prepare a three course meal for a party of 20 people on a strictly limited budget.

They will be judged on their creativity, innovation, presentation, flavour, wine matching and timing.

The National Press Club has competed in the competition in the last three years, bringing home gold in 2006 and bronze in 2007. Danielle Riley, Sous chef and three time competitor, says she loves the challenge of creating something from nothing.

“The “Chefs on Show” competition allows us to do things we wouldn’t normally do. We get to use our imaginations to create something new and interesting. I guess the hardest part of the competition is getting the ideas out and being happy with what you’ve come up with”

“This year we are moving away from the bulky menu of the last two years and creating clean, simple food with separate flavours”

It will be Yiu Wan Lee’s first competition. Originally from Hong Kong, Lee moved here with his family when his mother suggested he apply for an Australian education. Upon completing his diploma at the Canberra Institute of Technology, Lee secured an apprenticeship with the National Press Club and is now a qualified Chef de Partie.

Lee is excited about his first Chefs on Show competition.

“This competition lets me mix my Chinese style with the Australian style of cooking and come up with very interesting flavours. It’s great to be able to come up with new ideas”

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