## **Conscious Country Masterclasses 2024**

Join chefs Melissa Palinkas and Tanya Healy as they showcase sustainable sourcing, reducing waste, and delicious creations.

## Masterclass 01

Monday 25th November 2024





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## BARRECAS Dunk Geot This evening's featured wine is by Barrecas Wines, Donnybrook.

Join Melissa Palinkas, chef and co-owner Fremantle's Young George, and its sister venue Ethos Deli & Dining In, along with Head Chef Tanya Healy from Prepare Produce Provide as they share their commitment to sustainable sourcing of ingredients and reducing waste in the kitchen.

Recently featured in August edition of Delicious Magazine, Melissa will be showcasing local ingredients and sharing tips and tricks that help make your ingredients go further.

Chef Tanya Healy will be delighting us all with her delicious desert creation that will leave you wanting more!

## Masterclass 01 details:

**Time:** 6.30pm – 8.30pm

Date: Monday 25 November 2024

**Venue:** Epicure Training Restaurant Bunbury (Enter off Somerville Drive)

**Cost:** \$69.00 includes tastes, talk and a glass of wine from Barrecas Winery

Drinks are available for purchase on the night.





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