

Chip-tastic chip chatter on menu for Culture and Chips

By **Staff Reporter** - May 21, 2015

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THE Culture and Chips food carnival, set for next weekend, will bring chip-tastic delights and treats at their “Homecut Foodie Afternoon” where some of Limerick’s finest epicureans will gather for demos, chats and more.

Hosted in the specially erected Spiegeltent in Arthur’s Quay Park on Friday May 29 from midday, the event will bring together a stellar line-up including Executive Chef of the Limerick Strand Hotel, Tom Flavin, winner of Limerick’s Best Chef 2014, as just one of the top local chefs giving live cookery demonstrations.

A ‘Chip Chatter’ panel discussion will take place covering different foodie topics with contributions from the audience welcome. The panel will include Lorraine ‘@italianfoodie’ Fanneran of La Cucina, three times RAI winner of Best Casual Dining in Ireland, and owner of Real Italian Foodie Sauces; Valerie O’Connor, author of Bread on the Table and her newly launched second book, Irish Bread – Baking For Today; and Deirdre MacMahon of Limerick Community Grocery; plus some more familiar faces.

Entry to the Spiegeltent at the Friday lunchtime event is free for all to enjoy where a pleasant, relaxed afternoon (and we’ve heard whispers there may be tastings!) can be enjoyed, plus there will be a selection of vendors surrounding the camp outside to sample and enjoy.

The opulent surroundings of the 1920’s Spiegeltent is hosting an elaborate banquet event on Thursday May 28th for its opening event. The delectable Culinary Carnival Chip Banquet with Chef Paul Williams of Canteen (who has worked in the kitchen of Heston Blumenthal – famed for his triple-cooked chips) will be using locally sourced produce from the region with matching wines, and craft beers from Treaty City Brewing and White Gypsy Brewery.

Starting with sweet potato soup, Gruyere cheese and walnuts, the next course offers St Tola goat’s cheese, Crowe’s Farm bacon dust, wild flowers, micro herbs and pea. A palette cleanser to follow will be courtesy of Limerick’s Wellnice healthy juice ice pops, before moving on to lamb cannon wellington, micro cress, beetroot, lamb shoulder confit, tomato salsa, and chips, but of course. Summer gelato from Gusto d’Italia will finish the feast off perfectly. Tickets (€70 inclusive of food, drinks and live entertainment) are already selling fast for this treat for the senses, get yours now at cultureandchips.com

On Saturday afternoon, the World Chip Championships is being held for the second time as Limerick searches for a chef or cook worthy to take the title from last year’s inaugural winner

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Lema Murphy, with her entry inspired by the Irish TV cult classic entitled ‘Sunday night treat before Glenroe’, a dish featuring triple-cooked chips with baked bean and bacon sauce with deep fried egg yoke. If you would like to put your best chip recipe to the test, and possibly take home that French-fried title, contact hello@cultureandchips.com for all the details.

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