

# Foodies returns to Edinburgh this summer



The Foodies Festival Edinburgh event will take place in Inverleith Park in August. This is the 10th anniversary of the three days of cooking talents showing off what they can do and regional produce. In this the year of Food and Drink Scotland it will be one of the most important events of the summer.

Following the success of last year's Edinburgh Foodies Festival – which welcomed 34,000 foodies – organisers are expanding the festival site by 50%, making room for new food and drink theatres, an extended Producers Market and a huge selection of street food for visitors to feast on.



Bee Keeping, Oyster Shucking, Sushi Making and Foraging are just a few of the hands-on masterclasses festival-goers can try in the new Tasting Theatre. Chocolate addicts can get an instant hit of coco with 'How to Sniff Chocolate like a Rockstar' lessons from Coeur de Xocolat in the Cake & Bake Theatre, which also hosts local bakers offering 3D cake modelling, Chocolate Making and Sugar-Craft masterclasses. A complementing Chocolate, Cake and Bake Village is a paradise for home bakers filled with the latest gadgets and baking essentials – a haven for Great British Bake Off fans.

A new Wine, Champagne and Craft Beer Theatre invites foodies to take food and drink matching masterclasses with experts Charles Metcalfe, Neil Phillips and beer expert Melissa Cole. Gin and Whisky masterclasses are also available, with a daily cocktail-making competition between local bars to find Edinburgh's Best Mixologist.

The Aga Rangemaster Chefs Theatre welcomes Michelin-star,

celebrity and top local chefs who will cook their favourite summer recipes, inspiring visitors to recreate these dishes at home and experiment with new flavours and ingredients.

Chefs confirmed include:

Michelin-star Marcello Tully – Kinloch Lodge

Jamie Scott – MasterChef: The Professionals 2014 winner

Adam Handling – Adam Handling at Caxton voted Scotland's Chef of the Year

Mark Greenaway – Restaurant Mark Greenaway and Bistro Moderne

Tony Singh – TV Chef & food Author

Paul Wedgwood – Wedgwoods

Neil Forbes – Cafe St Honore

Jian Wang – Chop Chop

Graeme Pallister – 63 Tay Street

Colin Findlay – Melville Castle

Kim Atcharahorn Kaewkraikhot – Chaophraya

Ian McAndrew – Blackaddie

In celebration of the Year of Food and Drink Scotland, the Producers Market has been extended to showcase Scotland's natural larder and abundance of quality produce. With over 200 artisan producers selling award winning cheeses and condiments, jams and bakes, confectionary, cured meats and more, visitors will be spoilt for choice for what to buy to take home and enjoy.

An extended Street Food Avenue at the heart of the festival serves up a huge selection of hot and cold dishes from around

the world. Japanese, Thai, Brazilian, Argentinian, Indian, Mexican, French and African are just some of the cuisines visitors can tuck into in the Feasting Tent.

The BBQ Arena is perfect for fans of outdoor cooking with daily 'King of the Grill' cook-offs. Or for those brave enough, the famous Chilli Eating Competition challenges entrants to try and break last year's record of 14 varieties of chillies eaten without a drink to win the Chilli Eating Crown.

After a day of feasting and fun, foodies can relax with a spot on the grass and soak in the atmosphere with live music from the entertainment stage and a refreshing cocktail, glass of bubbly or a Pimm's from the Giant Pimm's Teapot and Galleon Mojito bars.

Little foodies can explore their taste buds and learn basic cooking skills with Picnic in the Park themed masterclasses in the Childrens Cookery Theatre, where Kiddy Cook will show them how to make finger sandwiches, jellies and chocolate bugs.

Here are some of our photos from a couple of years back!