



# COOKERY STAGE



Join chefs all weekend on the Wot's Cooking cookery stage - 11am to 5pm



## **Felice Tocchini – Sat 11 am & 4pm, Sun 11am & 1pm**

An Asparafest favourite, Felice owns an award-winning restaurant in Worcestershire, Fusion Brasserie. He specialises in using fresh, local produce to create delicious food with an Italian twist. Passionate about local produce, Felice spends much of his time working with growers and producers to help promote Worcestershire food and drink, especially Asparagus.



## **Tom Court - Sticky Fig Catering - Sat 1pm & 3pm**

Tom is an Award winning Former Head Chef of many years standing with 2 AA Rosettes to his name, now doing it for himself - running his own catering company 'Sticky Fig Catering'. You can sample his wares as he'll have his stand at the Festival.



## **Word in Veg Ways - Sun 12noon**

Anna is a Midlands food blogger and champion of all things asparagus. Of Eastern European heritage she has created an alternative to Hollandaise sauce with the flavours of Poland including dill, lemon, juniper berries & horseradish.



## **Our Lizzy - Sat 2pm & Sun 3pm**

Lizzy Hughes has the Cordon Vert Diploma in Vegetarian Cookery from the Vegetarian Society and enjoys using a wide range of locally grown seasonal produce. She loves exploring new ingredients and developing new recipes.



## **Nana's Foods Japan Sat 12noon & Sun 2pm**

Taught by a popular chef in Tokyo, Nana Hirayama blends her practical knowledge of cooking and her love of food together to create a variety of culinary delights. Now based in Evesham, Nana's Foods Japan is supplied by local producers from the Cotswolds area.