

WOW PEMBERTON 2021

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Reflex films Australia

How do we tell you what a brilliant weekend we had with our guests for WOW Pemberton 2021? There were a couple of hiccups along the way including some sickness and health issues with a couple of our presenters which meant we had to cancel two of our courses. Along with COVID19 scaring people and others not being able to book accommodation, we were thrilled to be able to welcome Tenina from Cooking with Tenina back to Pemberton, this time to focus on the truffle season.

Our idea behind the event has always been to showcase just what we have in the Southern Forest region, and with Tenina designing the menu especially for our event, we could not have been more delighted.

Friday was spent out in the field filming with some of our sponsors and suppliers where we started the day early at Newton Orchards packing shed with Nic Giblett. The staff packed Bravo Apples which were featured on the menu, while Nic told us about marketing, the expectations of the customer and just how that drives the market. We also learnt how not to store apples and the common mistakes we all seem to make in keeping our apples in the fruit bowl. Now we



know!

Visiting Bendotti Exporters to meet with Peter Bendotti and Paul who looks after the operation, we were educated on things about potatoes we never knew before. Peter supplied us with some beautiful Almera potatoes which were featured on the menu.

We took some with us to the trufferie where Tenina made twice baked potatoes layered with beautiful freshly picked truffles. Being out in the trufferie at Farm Fresh Truffles with Nigel and Cathy Pitts and their beautiful dogs was an absolute highlight.

The weather was kind to us and we wandered through the magnificent rows of oak and hazelnut while the little dogs worked their magic. It really is something to see if you have never done so. Watching the excitement of the dog as they sense a truffle below the surface and then get their reward for doing so.





Witnessing the excitement on Tenina's face when she dug up her first truffle was a treat also. Talk about a kid in a lolly shop. Her joy was palpable!

Moving onto the kitchen at the trufferie, Tenina and Nigel spent some time on the twice baked potatoes, truffle popcorn and a beautiful buttery, truffle polenta dish. Just what was needed on a cold and wintry afternoon.

Saturday found us in "the kitchen" for a magnificent feast of everything truffle.

Tenina is a magician and the menu she designed for this event ticked every conceivable box. Vince Garreffa was meant to be with us for this part of the event, but due to other circumstances he wasn't able to attend.



Tenina presented two of Vince's recipes which they had worked on many months previously, the pancetta wrapped brie and the Waygu with risotto (all smothered in truffles).

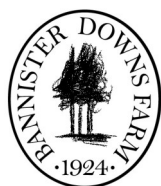
For some of us, both Waygu and truffles were a first, and if this is our introduction then anything after this could be a disappointment. Everything from White Chocolate and Black Truffle Ice Cream, Black Truffle Macarons, Poached Bravo Apples and Spinach Salad with Bravo Apples.....the list just goes on and on.



The reviews were outstanding to say the least.

One in particular just about said it all "Thank you so much for having us yesterday. I have to say it was better than any Truffle event I've been to and I've attended a meal/event each year except this year". What more can you say.

Many thanks to all of our wonderful supporters and sponsors



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