

MEDIA RELEASE

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Australian chefs and foodies inspired by the Breville Fast Slow Cooker™

A selection of influential Australian chefs, including Corey Costelloe, Alessandro Pavoni and Dany Angove, food bloggers and celebrities have taken inspiration from the Breville <u>Fast Slow Cooker™</u> (BPR200) to create delicious, hearty recipes for all to try this winter.

Each recipe reflects the creator's personality – whether it be the ingredients used or the cultural origin – from soups to osso bucco and congee.

Available on Breville's recently launched recipe site www.foodthinkers.com.au, the collection features:

- Barbecued pork ribs by Corey Costelloe, head chef Rockpool Bar and Grill, Sydney
- Northern Italian inspired ribollita toscana by Ormeggio's Alessandro Pavoni
- Pulled pork tortillas by Dany Angove, head chef Leeuwin Estate, Margaret River
- Braised beef cheeks from Cameron Cansdell, head chef Manfredi at Bells.

This new recipe collection will inspire home cooks and introduce them to dishes that are infused with rich flavours - ideal for entertaining and preparing weeknight meals.

The Breville Fast Slow Cooker $^{\text{TM}}$ is the only CHOICE Recommended multi-cooker 1 . It provides time conscious home cooks, wanting to prepare succulent, melt-in-the-mouth meals in no time at all, with the option to use the pressure cook setting. Alternatively, they can layer delicate flavours for many hours with the slow cook setting.

Breville Fast Slow Cooker™ (BPR200) \$199.95 rrp

Breville enquiries: 1300 139 798 or www.breville.com.au

MEDIA ENQUIRIES: for images, recipes or product for review, please contact:

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Barbecued pork ribs by Corey Costelloe



Ribollita Toscana by Alessandro Pavoni



Pulled port tortillas by Dany Angove



Braised beef cheeks by Cameron Cansdell

¹ Choice June 2014