

National Geographic Traveller Food Festival announces new exhibitors and lineup

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LONDON (Tuesday, 11 June 2019): National Geographic Traveller (UK) has unveiled the full lineup of exhibitors and guest speakers for its inaugural Food Festival (20-21 July, Business Design Centre, London).

The event offers visitors a chance to take their taste buds on a world tour, with the main hall featuring stalls from destinations as far-flung as Dominica, Israel and Thailand. Meanwhile, in our two newly announced masterclass venues, the Tarragon and Cinnamon theatres, we'll be offering an insight into how some of the world's most exciting dishes are created – whether it's a Montenegrin corn crepe, a modern twist on tortellini or a vegan black burger with seaweed and tofu.

Meet the chefs

Over on the main stage, there'll be a programme of big-name speakers, from French culinary icon Raymond Blanc and food personalities John Torode and Andi Oliver to a host of top chefs such as Gennaro Contaldo, Adam Handling and Zoe Adjonyo, who'll all be showing off their skills with live cooking demonstrations. Check the website for the full lineup.

Hear the authors

A new entertainment area has been confirmed for both days. Speakers Corner will host celebrated cookbook authors and food writers such as Kay Plunkett Hogge, Asma Khan, John Gregory Smith, Tommy Barnes and Theo Michaels. In addition, journalist Felicity Cloake will be talking about her much-hyped new book, *One More Croissant for the Road*, on the main stage.

Glen Mutel, editor of National Geographic Traveller Food, said: "When it comes to food, the UK's outlook has long been international. We excel at putting our spin on the world's most exciting dishes and at providing the perfect environment for the planet's best chefs to come and push the boundaries. More than any other event this summer, our festival will truly reflect this, giving visitors a chance to broaden their minds as well as their palates."

Pat Riddell, editor of National Geographic Traveller, said: "Since launching our quarterly specialist food title last spring, we've taken our culinary coverage to a new level. Over the past year, we've explored the close relationship between the two subjects and demonstrated just how important food is as a driver of travel. This event will be a chance for us to take our readers — and newcomers to our brand — on a similar journey."

Tickets £22, including plenty of delicious — and free — sampling and learning opportunities.
foodfestival.natgeotraveller.co.uk (<https://foodfestival.natgeotraveller.co.uk/>)

Exhibitors to look out for...

Hungary

While Hungary is proud of its culinary heritage, lately it's experienced a gastronomic revolution, with new restaurants, bistros and street food specialists emerging, particularly in the capital, Budapest. Find out more from the knowledgeable Hungary team, who can help you plan your next foodie adventure and will be giving out food and drink samples. Meanwhile, join a top Hungarian chef for a cooking demonstration in the main theatre.

The Wine Society

The festival's Wine Theatre is sponsored by The Wine Society. Its collection encompasses the world's most fascinating wines, from classic Bordeaux to Bulgarian oranges. The Society will be hosting wine workshops and tastings.

Dominica

Enjoy a taste of the island at its stand, where dishes such as mutton curry, jerk spiced jackfruit, cassava chips and plantain will be cooked up. Meanwhile, sample Dominican rum cocktails and enter a competition for a chance win a Dominican meal for two by answering a simple question.

Le Cordon Bleu

For more than a century, the global chain of Le Cordon Bleu culinary and hospitality schools has enabled aspiring culinary professionals to turn their ambitions into reality. At the festival, two Cordon Bleu chefs will be giving demonstrations and sharing samples of innovative dishes, including a vegan, gluten-free tofu-and-seaweed charcoal burger with pickled samphire and semi-dried tomatoes. Visitors can also find out more about the launch of its first completely vegan course, Plant-based Culinary Arts, and its Certificate in Wine.

Israel

Wines from the Judean Hills, the Hanadiv Valley and other wine regions in Israel will be available to sample and buy at special festival rates. Meanwhile, don't miss the Israeli Culinary Masterclass from Eran Tibi, head chef and co-founder of Southwark restaurant Bala Baya

Indie Brands

Indie Brands, which scouts the world for original and distinctive drinks, will be showcasing Cargo Cult, a small-batch spiced rum made with a blend of aged spirits from Papua New Guinea and Fiji, and Tequila Fortaleza, an artisanal, 100% agave, stone-crushed tequila with a 150-year heritage. Both will be transformed into creative cocktails by Indie's innovative mixologists for visitors to sample at the stand.

The Bahamas

On the Bahamas stand, visitors will be offered a 'full-day experience' — breakfast, lunch, afternoon tea and happy-hour. Start the day with Bahamian coffee (flavours include toffee rum cream and Black Point fiesta fudge liqueur). For lunch, sample Bahamian staple baked macaroni and cheese. Next, Bahamian afternoon bush teas with Keva's rum cakes make the perfect afternoon pick-me-up, while during Happy Hour, sip signature drinks, including Sky Juice, a mixture of sweet milk, gin and coconut water, the pineapple-grenadine-rum fest Bahama Mama and Goombay Smash.

Grenada

Representatives from this picturesque Caribbean island, famed for its spices, will be offering samples of five Grenadian rums: Amaz-in Chocolate Cream Liqueur, Old Grog, Coconut Rum, #37 and Black Gold, — plus delicious Grenadian chocolate from producer Jouvay.

Wales

Join some of the best Welsh chefs in the Tarragon Theatre, as they showcase the nation's finest ingredients and dishes, and sample a taste of Welsh produce on-stand.

Greece

The Greek National Tourism Organisation is sponsoring the Cinnamon Theatre, where it will be hosting demonstrations showcasing the diversity of the nation's cuisine.

Tunisia

Get to know Tunisian cuisine by visiting the stand, where chef Rafik Tlatli will be preparing food for sampling.

Thailand

Look out for some classic examples of flavoursome Thai cooking, both on-stand and in the Tarragon Theatre.

Montenegro

Visit the Montenegro stand to learn more about its cuisine, and catch chef Sladjana at the Tarragon Theatre, where he'll prepare the corn crepes that are a local speciality.

Spaghetti House

In addition to its stand, London's Spaghetti House will be bringing along two chefs, who'll whip up a modern take on tortellini and gnocchi in the Cinnamon Theatre.

Nicaragua

Representatives from the Central American nation will be treating visitors to local chocolate, washed down with rum.

Doughlicious

Indulge yourself with the finest gluten-free cookies, on-stand.

NOTES TO EDITORS

The all-new National Geographic Traveller Food Festival is being held from 20-21 July 2019 at the Business Design Centre, London. The event will offer an exciting and inspiring range of eating, drinking and learning experiences from across the globe. Visitors can broaden their palates stall by stall on a world tour of the exhibitor space; get the lowdown on some of the world's most exciting dishes via culinary masterclasses; and visit the theatres for a curated programme of events, from expert panel

discussions to interviews with big-name food personalities and demonstrations from top chefs, including Raymond Blanc, John Torode, Adam Handling and Andi Oliver.

When: 20 and 21 July 2019

Where: Business Design Centre, Islington

Tickets: £22, includes entry to the festival and all interviews and Q&As, panel sessions and chef demonstrations.

Website: foodfestival.natgeotraveller.co.uk (<https://foodfestival.natgeotraveller.co.uk/>)

Facebook: [facebook.com/NatGeoTravelUK](https://www.facebook.com/NatGeoTravelUK) (<https://www.facebook.com/NatGeoTravelUK>)

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The National Geographic Traveller Food Festival's culinary speakers and panellists include:

John Torode, MasterChef presenter, cookbook author and culinary road-tripper

Talk: My life in food

Raymond Blanc, chef-patron at the two-Michelin-starred Belmond Le Manoir aux Quat'Saisons, cookery book writer and TV chef

Interview: Meet the legend

Gennaro Contaldo, TV chef and presenter, cookbook writer

Demo: The Italian way

Adam Handling, chef-owner at Frog by Adam Handling and his new outpost at the just-opened Belmond Cadogan Hotel

Demo: Homegrown heroes

Josh Katz, chef-owner at Berber & Q

Demo: Flavours of the Middle East

Tim Anderson, chef-proprietor at Nanban, food writer, MasterChef champion

Demo: Japanese flavours

Andi Oliver, award-winning TV chef and broadcaster

Interview: My life in food

Felicity Cloake, award-winning food writer and author

Interview: Meet the author

Romy Gill, owner and chef at Romy's Kitchen

Demo: Culinary India

Shivi Ramoutar, cookbook author
Demo: The Caribbean on a plate & more

Zoe Adjonyo, chef and food writer
Demo: The Ghanaian kitchen & beyond

Full biography and background information on the culinary talent at the National Geographic Traveller Food Festival here (<https://foodfestival.natgeotraveller.co.uk/speakers-chefs>)

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