

Media Release

30 March 2011



New Series

French Food Safari says “Bonjour la France!”

Thursdays at 7.30pm from
23 June 2011



“Food Safari is to foodies what Top Gear is to rev-heads.”
– Ruth Ritchie, Sydney Morning Herald

Food Safari, the ultimate food lover’s feast, returns with a spectacular new French inspired, nine-part series on SBS ONE this June. **French Food Safari** is a celebration of exquisite French cuisine in all its delicious complexity, filmed in Australia and France.

Presented by **Maeve O’Meara**, French Food Safari follows one of France’s best exports to Australia, renowned chef **Guillaume Brahimi** on a personal voyage. They visit many of France’s top kitchens and the many places of food pilgrimage in both Paris and regional France, tracking down world-renowned butter, cheese, chocolate, charcuterie, truffles and wine.

“I am so proud of this series. To journey into the world of French food is like entering food heaven, where everything is so exquisite and such care is taken to create perfection. This is some of the most exceptional food we’ve ever filmed – you’ll put on weight just savouring it from the screen. Food Safari devotees are going to be ecstatic!” said Maeve.

French Food Safari is a Who’s Who of France’s top French chefs and providores. Meet the acclaimed **Alain Ducasse**, who has 27 restaurants across the world and an unprecedented 19 Michelin stars; the father of modern French cooking **Paul Bocuse**; legendary chef **Guy Savoy**, who has restaurants in Paris, Las Vegas and Singapore; and the incomparable king of sweets **Pierre Hermé**.

“I reignited my passion for traditional French cooking during the filming of this series with some of the best chefs, butchers, bakers and pâtissiers this food loving homeland has to offer,” said Guillaume.

Our story: France is a nation of food lovers and the food culture contains some interesting facts. Food is to be enjoyed and savoured, for example, lunch time in France is usually two hours long just for this reason.



Special Broadcasting Service
Locked Bag 028, Crows Nest, NSW 1585 Australia
14 Herbert Street, Artarmon NSW 2064.
T: (+61) 2 9430 2828 F: (+61) 2 9430 3700
W: sbs.com.au

French Food Safari also gains access to the elusive rock star of bread **Jean-Luc Poujaran**, who works in an ancient cellar below the streets of Paris; plus the wood-fired oven of baker **Poilâne**, whose bread is flown daily to New York and Tokyo. There is an extensive, and of course, delicious tasting of some of France's best cheeses with affineur **Laurent Dubois**, and a visit to the labyrinthine tunnels in which Champagne's finest bottles mature.

Maeve and Guillaume enjoy the thrill of the chase amongst groves of oak trees with a truffle dog and **The Pébeyre** family, the kings of truffles of **The Périgord**. The series also explores the beautifully aromatic world of **La Maison du Chocolat** where oceans of liquid chocolate are transformed into exquisite sweet delights.

Chef **Dany Chouet** opens her home in Perigord, a long way from Australia where she introduced a generation of food lovers to classic French cooking, while prolific cookbook author and chef **Stéphane Reynaud** reveals the life of a small town in the mountains of **The Ardèche** and shows off true French hospitality at its best. Passionate baker **Fabrice le Bourdat** displays his pre-dawn world of delicious baking, and Maeve and Guillaume visit some of the most celebrated working kitchens of France, operating seamlessly to produce hundreds of meals during service.

Australia's crème de la crème of French inspired chefs also feature in this mouth-watering series, sharing their wisdom and recipes – including **Shannon Bennett** (Vue du Monde), **Philippe Mouchel** (pm24), **Warren Turnbull** (Assiette, District Dining), **Mark Best** (Marque), **Jacques Reymond** (Jacques Reymond's Cuisine du Temps), **Serge Dansereau** (Bather's Pavillion), **Chui Lee Luk** (Claude's), Tony Bilson (Bilson's), **Damien Pignolet** (Bistro Moncur), **Geraud Fabre** (France Soir), **Robert Molines** (Bistro Molines), **Gabriel Martin** (Metropolis), **Roméo Baudouin** (Victor Churchill), **Vincent Gadan** (Patisse), **Jean-Michel Raynaud** (Baroque Patisserie) and **Pierrick Boyer** (Le Petit Gâteau).

These leaders of French cookery share some of their favourite recipes, many of which are within range of home cooks. Learn how to create classics such as coq au vin, boeuf en croûte, vol au vent, salad niçoise, chicken grenobloise, terrine, croquembouche, soufflé and prune flan. As well, Guillaume Brahimi shares some of his own spectacular recipes for bouillabaisse, cassoulet, ratatouille, crème brûlée and raspberry tart.

French Food Safari premieres Thursday 23 June on SBS ONE.

Notes for Editors

Maeve O'Meara

An award winning television food presenter and author, Maeve O'Meara has spent the last 20 years exploring the many cuisines that make Australia's culinary scene so vibrant. Bringing the effervescent enthusiasm that viewers have come to love in previous Food Safari series, Maeve will lead the viewer into gastronomic heaven in French Food Safari.

Guillaume Brahimi

Chef Guillaume Brahimi's restaurants, Guillaume at Bennelong in Sydney and Bistro Guillaume in Melbourne, are world renowned. Guillaume trained with French master Joël Robuchon and is adept at explaining the techniques that underlie French cuisine. Winning a legion of fans after his guest role in the French episodes of the original Food Safari series, Guillaume will once again delight and excite viewers in French Food Safari.

Kismet Productions

Toufic Charabati is director of Kismet Productions, a small but dynamic television production company specialising in beautiful food programs. Kismet Productions is the creator of the acclaimed Food Safari series which has been shown on SBS Television and around the world.

For further media enquiries, please contact:

Julieanne McCormack-Brown | Senior Communications Specialist
t: 02 9430 3784 | m: 0417 414 680 |
e: julianne.mccormackbrown@sbs.com.au
sbs.com.au/publicity

