



AUSTRALIA'S CREATIVE NATIVE CUISINE by Andrew Fielke

Wattleseed, bush tomatoes, warrigal spinach, wild basil and other native herbs, unique rainforest berries and fingerlimes — these native ingredients and more star in a 272-page compendium released by Australian native food trailblazer Andrew Fielke.

The Adelaide chef, food producer and educator says, '**Australia's Creative Native Cuisine** is the culmination of 35 years of foraging, cooking, and promoting Australia's unique Indigenous fare' — building on 60,000 years of Indigenous Australian knowledge.

Local and international diners gained exposure to Fielke's use of native ingredients with the opening of Adelaide's Red Ochre Grill in 1992. He expanded with restaurants in Alice Springs and Cairns as tourists' fascination with wild ingredients gained traction. Leaving the commercial kitchen in 2001, he turned to supplying restaurants with native foods.

Wiradjuri man and Dreamtime Tuka CEO Herb Smith, who partners with Fielke to bring ingredients to the mainstream, says Fielke has a passion to bring these sustainable foods to the family garden and table.

A founder of the 'peak industry body' the National Native Foods Committee and inaugural chairman of Australian Native Food Industries for 10 years until 2016, Fielke has used his knowledge to author the book which offers a wider knowledge and access to ingredients for home cooks.

Rene Redzepi, co-owner and chef of Noma 2.0 in Copenhagen, one of the world's best restaurants, says Fielke's book is 'an important work, dedicated to the native foods of Australia, which holds a wealth of inspiring knowledge.'

Redzepe foraged with Fielke and Adyamathanha people in SA's northern Flinders Ranges in 2016 at the time he ran a pop-up restaurant in Sydney.

Fielke is delighted to see native ingredients' rise in popularity thanks also to Australia's current crop of innovative chefs: Jock Zonfrillo, Kylie Kwong, Ben Shewry, Dan Hunter, Peter Gilmore.

'Now is an exciting time in the history of true Australian cuisine,' Fielke says. 'It's my hope that this book will help more people introduce these ingredients into family homes and make them a part of their regular family fare. Given native ingredients' strong cultural connection, nutritional and sustainable aspects, and superb flavours ... it will support a local industry that is at one with the environment and Indigenous and non-Indigenous people involved in all stages of growing it.'

He says the book also includes new innovations such as malting a range of wattleseeds while also including substitute ingredients for every recipe to help home cooks. It also provides details of online and retail suppliers from which to stock their pantry.

Australia's Creative and Native Cuisine will be available from bookshops and other speciality stores and on-line from mid-June 2020. It complements Fielke's education kit which has been developed for high school students, to teach a new generation on how to use these foods.

Includes:

- Over 135 original recipes incorporating Australian native foods
- Photographs throughout
- Australian plant food glossaries
- Chef's tips and cooking notes
- Imperial and metric measures
- Alternative and/or substitute ingredients (for when some may be out of season)
- Supplier details



‘What impresses me about Andrew is his passion and commitment to working with me as an Australian Indigenous businessman and his dedication in bringing recognition to the Australian native food industry and his vision for its future.’

— Herb Smith, Founder and CEO, Dreamtime Tuka, Australia

About Andrew Fielke

Andrew is a foremost authority and pioneer of innovative Australian native cuisine in the modern era. He is also an award-winning chef with decades of international experience.

His passion for Australia’s native foods have made him a leader in the development of a ‘creative, native cuisine’. Using ancient Indigenous ingredients, he creates magnificent dishes that incorporate their tantalising flavours, unique textures and stunning visual presentations. Delicious and nutritious nuts, seeds, fruits, vegetables and herbs, including bunya nuts, wattleseeds, davidson plums, desert limes, lemon myrtle, all feature in his recipes.

He founded the renowned Red Ochre restaurants in but today spends much of his time running a native food supply and business. His other roles include that of educator, consultant, guest chef and speaker. He has presented many Australian food and wine segments on the ABC’s Asia Pacific Satellite Channel and Foxtel. He was the inaugural Chairman of ANFIL¹ (now ANFAB²), the peak industry body for the native food industries.

One of his greatest joys in recent years has been to work increasingly with Indigenous growers to develop the commercial supply chain for native Australian foods.

1. Australian Native Food Industries Limited (ANFIL) | 2. Australian Native Food and Botanicals (ANFAB)



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