



# A perfect pepper

**A** COUP for Queensland. Chilli grower Richard Mohan of Midyimeco Pimientos has taken out the award for Best New Product in the 2010 ABC *delicious* magazine produce awards for his Pimientos de Padron peppers.

Richard and partner Margie Cronin (the poet M.T.C Cronin) made the tree-change to Maleny seven years ago from Sydney.

"We'd been to Spain a few times and had tried the pimientos de padron peppers and really liked them," Richard says.

"No one else was growing them so we thought we'd have a go."

Although not certified, they grow organically and today, sell to most of the country's top restaurants.

If you want to taste them you can find them at the Powerhouse markets, Noosa Farmers Markets and the West End markets between May and

**Hot stuff:**  
**Chilli grower Richard Mohan at his Midyimeco Eco Produce farm at Conondale.**  
**Picture: Bruce Long**



**BITES**  
**NATASCHA MIROSCH**  
 couriermail@taste.com.au

November. But they do come with a warning – while nine out of 10 are completely innocuous, the 10th pimiento is a fire cracker.

The other big Queensland win went to Alison and Jason Sgro of Noosa Spanner Crabs who took out the award for consistently excellent product.

**BOXED IN**  
 SONO Restaurant group are opening a new venue in the Eagle Street Pier precinct. Nagomi will focus on upmarket bento boxes to go.

The Japanese meals will cost about \$12 and come in biodegradable boxes.

There'll also be sushi, made to the same standard as in their Portside and City restaurants.

Interestingly, all the sushi will have the time they were made on them, so you'll know it hasn't been sitting there all day, drying out and harbouring bacteria.

As well as the "to go" area, there's a big function area for 150. Nagomi is due to open in October.

**C'EST ARRIVE**  
 FRENCH chef Bruno Loubet is back but unfortunately it's only a flying visit.

The much lauded chef called Australia (and Brisbane) home for eight years but returned to the UK last year where he recently opened the already

acclaimed Bistrot Bruno Loubet in London.

He'll be making a stop on the Sunshine Coast to present at a French cooking class in the lush hinterland at Freestyle Escape, the retreat owned by Freestyle Tout's Martin Duncan. It's an all-day affair kicking off at 9.30am, followed by a long lunch.

The class is on Wednesday, July 28, and the price of \$295 includes a Freestyle Escape apron, cowboy hat (to get into the spirit), hands-on cooking class, wine and lunch. To book, call ph 3262 3077.

## FARM FARE

If you can't get to the farm... South Bank's annual food and wine festival, Regional Flavours, is on this Saturday with product from more than 80 producers and growers as well as demonstrations from celebrity chefs. Products include chocolates, ice cream, artisan cheeses, small goods, spices, wine, handmade organic breads, fruit and vegetables from all over southeast Queensland, so bring your shopping basket. And if our feature on Brent Southcombe and Linda Brennan (opposite page) has inspired you to grow your own, there are portable gardens for sale, already planted, along with recipes devised by Russell Clarke, senior sous chef at Brisbane Convention and Exhibition Centre.

Regional Flavours is on between 10am and 3pm.

## INDUSTRY DAY

FOR those working in hospitality who can't get away on a Saturday or Sunday, MasterClass weekend continues through until Monday with a day especially aimed at the industry. To book, call phone Hilton Events Office 3231 3231.

You can also check out the program for the whole weekend at [www.qldmasterclass.com](http://www.qldmasterclass.com)