



# NAB Greek Cooking Demonstrations

SAT & SUN 20-21 MAY 2023 | LVL 1, THE GREEK CLUB | FREE ENTRY

Join us for the ultimate culinary adventure of Greece! Featuring executive pastry chef George Diakomichalis from Kalymnos Pastries in Adelaide, South Australia.

A chance for cooking enthusiasts and Greek food lovers to experience cooking demonstrations by chefs, and our own great Greek cooks.

SATURDAY MAY 20		SUNDAY MAY 21	
12.30pm	<b>Opening - George Diakomichalis</b>  <b>Lisa Peterson</b> Dietician & Nutritionist Nutrition Compass Mediterranean Chickpea Casserole with Spinach & Fetta	11.30am	<b>Opening - George Diakomichalis</b>  <b>Desi Carlos &amp; Eleni Georgiou</b> Nutritionist Tree of Life Nutrition Three Bean Salad
1.15pm	<b>Marina Campbell</b> Asia Minor Greek Historical Society Kunefe Sweet Cheese Slice	12.15pm	<b>George Diakomichalis</b> Executive Pastry Chef Kalymnos Pastries Adelaide Moussaka
2.00pm	<b>Helen and Eleni Zeniou</b> Helen's European Cuisine Bourekia – Ricotta & Cinnamon Pastries	1.00pm	<b>Desley Lagos</b> Women's Ladies Auxiliary of St George Baklava
2.45pm	<b>George Diakomichalis</b> Executive Pastry Chef Kalymnos Pastries Adelaide Moussaka	1.45pm	<b>John Lazarou</b> The Coffee Club Squid Ink Pilafi
3.30pm	<b>Liz Borgo</b> The Dietician Naked Spanakopita Slice & Prawn Risoni	2.30pm	<b>Elissia Carnavas</b> Commentator Sports Entertainment Network Ancient Grain Salad by George Calombaris
4.15pm	<b>George Diakomichalis</b> Executive Pastry Chef Kalymnos Pastries Adelaide Fetta Custard Bougatsa	3.15pm	<b>Greek Cheese &amp; Wine Class</b> Pairing of Greek Wine & Cheese
5.00pm	<b>Greek Cheese &amp; Wine Class</b> Pairing of Greek Wine & Cheese	4.00pm	<b>George Diakomichalis</b> Executive Pastry Chef Kalymnos Pastries Adelaide Fetta Custard Bougatsa

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