



WORLD'S BIGGEST RISOTTO



ALL ABOUT THE WORLD'S BIGGEST RISOTTO

Q. Why was 2004 declared the International Year of Rice?

A. There are about 840 million undernourished people, including more than 200 million children, in developing countries and as world population grows so does the need to provide a nourishing food source. The year was declared the International Year of Rice to promote the importance of rice-based systems throughout the world.

Q. Why did the Australian rice industry take on this challenge?

A. Australia is the most efficient rice industry in the world and wanted to commemorate this international year and raise awareness of this vital Australian agricultural industry and staple food. Rice is the staple food of more than ½ the world's population and the Australian industry contributes to feeding up to 40 million people annually. The Australian rice industry also wanted to raise money to combat world hunger through CARE Australia.

Q. Is there a current world record for the biggest risotto?

A. Although there is no current world record for the world's biggest risotto, the record for the largest rice dish was 6,300 kilograms. The Australian rice industry is confident that its attempt will be successful in gaining entry into the Guinness Book of Records as the World's Biggest Risotto.

Q. How big is the risotto-cooking vessel?

A. The pan is elliptical in shape, measures, 10 metres x 3.6 metres and has been custom-made especially for this event from solid steel. This is the largest pan of its size in the world, and has a circumference of 23 meters.

Q. What are the ingredients of the risotto?

A.
1,600 kilograms of SunRice arborio risotto rice
4,400 litres of Campbell's Real Stock Vegetable
800 kilograms of Birds Eye frozen peas
1.5 kilograms of MASTERFOODS saffron
80 litres of Always Fresh Pure olive oil
320 kilograms of Perfect Italiano parmesan cheese
240 kilograms Moraitis Fresh Produce diced onion
160 kilograms Moraitis Fresh Produce diced celery
20 kilograms of Jensens crushed garlic
2 kilograms of MASTERFOODS salt
2 kilograms of MASTERFOODS pepper
320 kilograms of Warrnambool Cheese and Butter Factory unsalted butter

Q. How much risotto will be served to the public?

A. The risotto will weigh over 7,000 kilograms and will be served to the public in exchange of a gold coin donation. All money raised at the event will be donated to CARE Australia to help combat world hunger.



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Q. What will the money raised by CARE Australia be used for?

A. The money raised by CARE Australia will be used for projects directly managed by CARE Australia staff that combat world hunger.

Q. Who are Australia's leading chefs in charge of cooking the mammoth risotto?

A. Darren Simpson: Executive Chef of Aqua Luna, one of four food experts on the 'The Bank' of My Restaurant Rules and a regular television food presenter on Seven's Sunrise program.

Gabriel Gate: Gabriel Gaté is a chef with an international reputation as a cookery author, television presenter and cookery teacher.

Simon Thomsen: Co-editor of the Sydney Morning Herald Good Food Guide.

Simon Marnie: ABC 702 Sydney and Lifestyle FOOD.

Lyndey Milan: Food Director of Australian Women's Weekly and co-host of Fresh - Cooking with The Australian Women's Weekly on the Nine Network.

Q. Who will stir the World's Biggest Risotto?

A. The stirring of the risotto will be guided by Executive Chef of Qantas Inflight Catering, Paul Curtis and some of his top Qantas In-Flight Catering staff who have kindly volunteered their time for this event. They will be assisted by teams of CARE volunteers.

Q. How long will it take to cook the World's Largest Risotto?

A. We believe from start to finish, it will take approximately 5 hours.

Q. What will be done with the leftover rice?

A. We will supply leftover rice to homeless shelters across Sydney. We will be adhering to strict food safety regulations and will ensure all food taken from the site meets these standards.

Q. Why do we grow rice in Australia?

A. Rice is a staple food that feeds more than 1/2 the world's population and the Australian industry contributes to feeding up to 40 million people annually. Australian rice growers are the world's most efficient. They produce some of the world's highest yields and use up to 50% less water to produce a kilo of rice. The Australian rice industry also supports over 60 regional communities.

Q. How does Australian rice compare to rice grown in other countries?

A. Australian rice is high quality medium and long grain rice, which grows in only a few select areas worldwide. Varieties grown in Australia suit all culinary expectations and are demanded by the higher priced international markets. The Australian rice industry focuses on value-adding rice and is marketed, in Australia, under the SunRice brand.

For further information, contact the Ricegrowers' Association of Australia Inc on (02) 69530433



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