

# Epcot International **FOOD & WINE** Festival



MIX IT, MAKE IT, CELEBRATE IT!

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## THURSDAY, AUGUST 29, 2019

12:00 PM **Mike Kravanis**, OMGiri, featured on Disney Parks Blog

**Kawaii Kyaraben: Cute Enough to Eat** – This lively interactive culinary workshop will highlight the elements of a “kyaraben” or character bento, providing a step-by-step walk through with bento artist, OMGiri. Participants will enjoy the chance to create their own edible creation featuring a Japanese inspired *onigiri* (rice ball) shaped like a cute Disney-inspired character!

## MONDAY, SEPTEMBER 2, 2019

12:00 PM **Tonda Corrente, Lisa Wilk, Jill Ramsier**, Tasty Trio, Orlando, FL

**Wine, Cheese & Chocolate: Perfectly Paired** – Enjoy a tantalizing flavor trifecta: Wine, Cheese & Chocolate, experienced in perfect harmony! Join the Tasty Trio as they take you through a delectable journey of wine, cheese and chocolate pairings. Learn by doing-- taste and experience how wine and food interact on your palate during this mouth-watering and educational class.

## THURSDAY, SEPTEMBER 5, 2019

12:00 PM **Scott Paul**, BelGioioso® Cheese, Green Bay, WI

**Artisan Cheese Making & Entertaining** – Did you know that cheese is as much fun to make as it is to eat? In this hands-on class Scott Paul, Corporate Chef of BelGioioso® Cheese, will demonstrate the “wheys” to create homemade mozzarella, burrata and ricotta. Enjoy pairing these cheeses with seasonal accompaniments to make your own tasty treats perfect for entertaining. Mild or tangy, creamy or silky - any way you stretch it, we love fresh cheese!

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### MONDAY, SEPTEMBER 9, 2019

12:00 PM **Brett Goering**, Ketel One/Nolets

**Nolet Spirits: The Taste of Family Tradition** – For over 325 years, the Nolet family have been passing on their expertise from father to son, lovingly producing the world's finest spirits. Living by their family motto "Quality before everything," each bottle of Ketel One Vodka, Ketel One Botanical and NOLET's Finest Gin are carefully crafted for exceptional smoothness. We invite you to join us for this interactive experience where you can discover more about the Nolet Family Distillery while crafting your own creative cocktail.

### THURSDAY, SEPTEMBER 12, 2019

12:00 PM **Ricky Lyn**, Winebow

**The Art of the Crafted Cocktail** – A great mixologist knows that you can adapt recipes to the setting, the season and the individual. Join Winebow's Ricky Lyn as he adds unique twists to a beloved, classic cocktail. You'll leave this interactive seminar with an in-depth understanding of how the flavor profiles of two different spirits can be used to make the same cocktail concept.

### MONDAY, SEPTEMBER 16, 2019

12:00 PM **Bronwen Weber**, Bronwen Weber Cakes, Dallas, TX

**Cupcake Decorating** – Renowned cake master Bronwen Weber will teach you how to create cupcakes decorated like adorable animals! Enjoy sculpting fondant "pupcake" toppers shaped like different dog faces. You'll leave ready to make your own desserts at home with Bronwen's very own cake and icing recipes!

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### **THURSDAY, SEPTEMBER 19, 2019**

12:00 PM **Bronwen Weber**, Bronwen Weber Cakes, Dallas, TX

**Cupcake Decorating** – Renowned cake master Bronwen Weber will teach you how to create cupcakes decorated like adorable animals! Enjoy sculpting fondant "kitty-cake" toppers shaped like different cat faces. You'll leave ready to make your own desserts at home with Bronwen's very own cake and icing recipes!

### **MONDAY, SEPTEMBER 23, 2019**

12:00 PM **Erika Cline**, Bleu Chocolat Cafe, Jacksonville, FL

**Painting with Chocolate** – This workshop will introduce you to a simple decorating technique that yields amazing results; painting with chocolate! Chocolate painting is similar to painting on a canvas, but you get to eat your results! Chocolatier Erika Cline will teach you how to paint your own decorative cookie topper inspired by a Disney character.

### **THURSDAY, SEPTEMBER 26, 2019**

12:00 PM **Allen Susser**, Chef Allen's Consulting, Hollywood, FL

**Spices of the Mediterranean** – Join James Beard Award Winning Chef Allen Susser for his hands-on spice experience. While a correct blend of seasonings enhances a dish, combining the wrong seasonings can destroy a meal. This workshop will teach you how to blend authentic Mediterranean Spices. Discover the 'perfect' spice box as we explore basic herbs and spices to give you a good foundation to build on. Additionally, you will take home a treasure of spices that you personally create.

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### MONDAY, SEPTEMBER 30, 2019

12:00 PM **Philip Raimondo**, Stoli Group USA

**Cocktail Essentials: The Sour** – The “Sour”, an essential family of classic cocktails distinguished by their simple and fresh ingredients. Learn the foundation of this important cocktail family with Mixologist Philip Raimondo from Stoli Group USA. Philip will share tricks of the trade and help take your inner bartending skills to the next level as you create your own signature sour.

### THURSDAY, OCTOBER 3, 2019

12:00 PM **Philip Raimondo**, Stoli Group USA

**Cocktail Essentials: Agave Spirits** – Agave Spirits are not just for shots and margaritas anymore. Mezcal and Tequila are growing in popularity and so are the ways they are being served. Mixologist Philip Raimondo from Stoli Group USA will share tricks of the trade and help take your inner bartending skills to the next level. Learn the foundation of this important spirit category with Cenote Tequila and Se Busca Mezcal, creating new cocktails along the way.

### MONDAY, OCTOBER 7, 2019

12:00 PM **Dana Herbert**, Desserts by Dana, Newark, DE

**Frosting Designs with Chef Dana** – Explore the beloved world of cupcake frosting styles in this hands-on workshop. Celebrity Chef Dana will teach you a variety of classic decorating techniques, as well as some of his favorite tips and tricks to ice your cupcakes like a pro. You'll also receive Chef Dana's exclusive sweet & savory cupcake recipes, ensuring you can recreate these tasty treats at home!

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### THURSDAY, OCTOBER 10, 2019

12:00 PM **Marc Triberia**, Infinium Spirits

**Bootlegging with Templeton Rye** – Templeton Rye Whiskey, nicknamed *The Good Stuff*, has a fascinating history. A spirit commonly found in local bars, homes and restaurants got its start bootlegging on farms in Iowa! Join us for this interactive class where we will mix, make and shake a classic Ward 8 cocktail featuring Templeton Rye. Enjoy indulging in a classic drink that came into prominence during the prohibition era, but is just as prevalent in the present-day cocktail scene.

### MONDAY, OCTOBER 14, 2019

12:00 PM **Jennifer Hill Booker**, Your Resident Gourmet, Lilburn, GA

**Amazingly Easy & Elegant Appetizers** – Everyone loves a party! Join Chef Jennifer as she teaches you how to create party worthy appetizers out of everyday ingredients. Learn chef's trick of the trade and easy kitchen hacks to create quick, elegant and delicious appetizers, tapas and *amuse bouches*.

### THURSDAY, OCTOBER 17, 2019

12:00 PM **Ricky Lyn**, Winebow

**Home Bar Overhaul** – During this hands on workshop, Mixologist Ricky Lyn will share simple methods and techniques to elevate cocktails at your home bar. This program will showcase how to make unique syrups that will sustain over time, utilizing fresh ingredients you can find in your own home. Put your own mixology skills to the test utilizing new creative flavors to build your own exciting cocktail.

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### MONDAY, OCTOBER 21, 2019

12:00 PM **Dan Pashman**, Host of "The Sporkful" and "You're Eating It Wrong"

**Building the Perfect Bite 2019** – A fan favorite event from last year's festival returns with all new experiences! Why is a cheeseburger better when you eat it with the cheese on the bottom? What makes waffle fries crispier than steak fries? How can changing the background music make your chocolate taste sweeter? In this fascinating workshop, Cooking Channel host Dan Pashman will use science and humor as you test his theories to make everything you eat more delicious. Join the fun and taste food in a different way!

### THURSDAY, OCTOBER 24, 2019

12:00 PM **Dan Pashman**, Host of "The Sporkful" and "You're Eating It Wrong"

**Building the Perfect Bite 2019** – A fan favorite event from last year's festival returns with all new experiences! Why is a cheeseburger better when you eat it with the cheese on the bottom? What makes waffle fries crispier than steak fries? How can changing the background music make your chocolate taste sweeter? In this fascinating workshop, Cooking Channel host Dan Pashman will use science and humor as you test his philosophies to make everything you eat more delicious. Join the fun and taste food in a different way!

### MONDAY, OCTOBER 28, 2019

12:00 PM **Nene Gonzalez**, Camay Imports, Los Angeles, CA

**Lemba Rum Cocktails** – Come learn about the rich history and development of rum and its many varieties! Sample unique libations and learn to create your very own "Lemba Pineapple Rose" cocktail.

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### THURSDAY, OCTOBER 31, 2019

12:00 PM **Nene Gonzalez**, Camay Imports, Los Angeles, CA

**All About Alma De Agave Tequila** – Be introduced to Mexico's most popular spirit, tequila, and soak up information about its rich history and development from plant to glass! Learn the proper way to savor tequila and have the chance to create your own classic Paloma.

### MONDAY, NOVEMBER 4, 2019

12:00 PM **Emily Ellyn**, Emily Ellyn Productions, LLC, Orlando, FL

**Sweet Dessert “Frushi”** – Curb your sushi cravings and eat desserts first! Chef Emily Ellyn's fruit-filled sushi remix is a fun and healthy way to remake your favorite indulgence into a dessert!

### THURSDAY, NOVEMBER 7, 2019

12:00 PM **Matt Lewis & Renato Poliafito**, Baked, Brooklyn, NY

**Holiday Hot Cocoa Blending** – Learn how to make your very own hot chocolate in this interactive class. This is not your run-of-the-mill powder; Chef Matt will teach you how to mix a variety of rich chocolates, cocoa powders, and flavors to create a hot chocolate that best suits your style! Enjoy a glass of your custom hot beverage alongside Chef Matt's Hot Chocolate Brownies, and bring home a personalized hot chocolate blend to share for the upcoming holidays and winter months.

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## **MONDAY, NOVEMBER 11, 2019**

12:00 PM **Rock Harper**, RockSolid Creative Food Group, Woodbridge, VA

**Rock & Roll: Sushi Rolling with Rock Harper** – During this hands-on experience, you will learn all the steps to making a great sushi roll. But this isn't your standard sushi rolling course - after mastering the methods and techniques required to create a traditional roll, Chef Rock Harper will challenge you to "roll" with your creative side and make a non-traditional, "Rock style" sushi roll.

## **THURSDAY, NOVEMBER 14, 2019**

12:00 PM **Tonda Corrente, Lisa Wilk, Jill Ramsier**, Tasty Trio, Orlando, FL

**Wine, Cheese & Chocolate: Perfectly Paired** – Enjoy a tantalizing flavor trifecta: Wine, Cheese & Chocolate, experienced in perfect harmony! Join the Tasty Trio as they take you through a delectable journey of wine, cheese and chocolate pairings. Learn by doing-- taste and experience how wine and food interact on your palate during this mouth-watering and educational class.

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