

National Food Plan should consider food security debate

NSW Farmers has engaged country and city audiences to think about food security, after hosting a successful panel on the issue at the 2011 Annual Conference in Sydney.

Question Time – Meeting the Food Security Challenge was facilitated by Tony Jones from the ABC's Q&A program, directing questions from more than 350 farmers attending the event and via Twitter.

NSW Farmers' CEO Matt Brand is now calling on the Federal Agriculture Minister Joe Ludwig, to engage all Australians in the development of the National Food Plan.

"We want to know how Canberra is aiming to secure land and water resources into the future when many farmers are being faced with increasing competition for land from miners and foreign interests," he said.

"Australians deserve a guarantee that

these issues will be addressed, with submissions for an issues paper into the National Food Plan due in by 5 August," he said.

The discussion was opened up to anyone who wanted to participate through Twitter using the hashtag #nswfarmers. The National Farmers Federation congratulated NSW Farmers on the event via Twitter saying "Excellent Q&A session @NSWFarmers, panellists and and #qanda's Tony Jones! Great concept and engagement. Two hours next year?! #nswfarmers."

The Question Time panel included CEO Agrifood Awareness Australia CEO Paula Fitzgerald, Mick Keogh from the Australian Farm Institute, Rob Cairns from WWF, Peter Langridge from the Prime Minister's Science Engineering and Innovation Council, Paul Luxton from Syngenta and Michael O'Brien 2009 NSW Farmers Farmer of the Year.



ABC Q&A host Tony Jones facilitated the Question Time event.



Good dish at Urban Paddock.

Urban Paddock - eating the best

For one night an urban Sydney building was transformed into a lush paddock filled with some of the best produce made in NSW.

NSW Farmers annual premiere event proved a huge success with young and old enjoying the delights.

Stephanie Tarlinton was one of the hosts for the evening.

"The urban paddock was a fantastic opportunity to interact with city consumers and promote the story of agriculture in NSW," she said.

"I enjoyed hosting my group for the evening and sharing my experiences of growing up on a dairy farm on the far

south coast with them.

"The night was a fantastic display of the quality products that are produced locally by the diverse range of farmers in our state," Ms Tarlinton finished.

The Caramelised Pork Belly won the people's choice award on the night. You can find the recipe below.

NSW Farmers would like to sincerely thank our suppliers for their contribution to the evening.

If you would like more information about any of the suppliers at the event please call the Member Services Centre on 1300 794 000.

People's Choice Award Winning Dish as voted by the audience on the night Caramelised Berkshire Pork Belly, Watermelon and Cashew Skewer



INGREDIENTS (SERVES 10)

- 500gms Pork Belly
- 400g Salt
- 100g Sugar
- 4ltr Iced Water
- 20 Juniper Berries
- 1 tsp Black Peppercorns
- 1 stick Celery
- 1 Carrot
- ½ Brown Onion
- 3 Bay leaves
- Caramel
- 150gms Palm Sugar
- 1 clove Garlic
- 1 tsp White Peppercorns
- 3 Coriander Roots
- 50ml Fish Sauce
- 1 tsp Sea Salt
- Skewers
- Seedless Watermelon diced
- Mint Leaves
- Crisp eschalots / crushed
- Roasted and Crushed Cashew Nuts
- Bamboo Skewers

METHOD TO PREPARE PORK BELLY

1. Cut vegetables into large pieces.
2. Mix all the ingredients together until the salt and sugar dissolve.
3. Pour over the pork and leave overnight.
4. Remove pork from brine and pat dry.
5. Place in a vacuum sealed bag and cook at 80 degrees Celsius for 8 hours***
6. Plunge in ice bath till cool, press flat overnight.

***Alternatively braise the pork in chicken stock (100 degree oven for 4 hours)

METHOD FOR THE CARMEL

Place palm sugar and 150ml water in a saucepan and stir for 1-2 minutes over low heat to dissolve sugar. Increase heat to medium and cook for 5 – 6 minutes until mixture begins to caramelize.

1. Using a mortar pound coriander roots, peppercorns, garlic and salt to a paste.
2. Add paste and fish sauce and cook for a further minute.
3. Remove from heat and set aside.

TO ASSEMBLE

Cut pork belly into squares 2cm x 2cm, do the same with the watermelon. Warm the caramel and add the pork till warmed through.

1. Place a piece of watermelon on a skewer, followed by a mint leaf.
2. Take the pork out of the caramel and roll it in the crushed cashew nuts and eschallots.
3. Place a cube of pork on the skewer.
4. Enjoy

Recipe courtesy Tim Browne, Executive Chef, Sydney Showground