



Cuisine from Down Under Makes Its Way to UAlbany

Authentic Australian cuisine made its way to UAlbany this fall compliments of Sodexo's Global Chef program. Chef Rachael Swain was met with great enthusiasm as she worked her culinary magic at all four of the University's uptown all-you-care-to-eat dining rooms in October. "The food is so interesting," said junior Nicole Flacks. "I probably would never have had the opportunity to try Australian cuisine if not for the Global Chef's visit today."

Chef Swain prepared extensive menus for both lunch and dinner. The lunch menu featured

mini snag rolls with caramelized onion (which she described as being similar to American hot dogs), Tasmanian salmon cakes with burst cherry tomato and broccolini salad, apricot chicken, and colcannon mash. She also challenged the students' taste buds with vegemite and cheese pinwheels. Roasted pork belly with tassie apple relish, honey lemon and thyme roasted carrots



and parsnips, and fried tofu with kombu dashi were some of the dishes enjoyed during dinner. All events featured the classic Australian dessert, Pavlova.

To create that Down Under feel, the dining rooms were transformed to feature images of the Sydney Opera House, Uluru National Park, kangaroos, koalas, and boomerangs. The ambiance was further enhanced by playing contemporary Australian music including the iconic Men at Work's song "Down Under." "We wanted this dining experience to be truly special and to capture the uniqueness of the Australian culture," said UAlbany Dining's General Manager Jim Meagher. "Australia is not an everyday destination. It was great to see our students taking it all in and testing new flavors. It was definitely a culinary and educational adventure for all."

Featured in the November 2016 NACUFS Northeast Region Newsletter