



## **MEDIA RELEASE**

### **Junior MasterChef unveils his latest treats**

One of Australia's Junior MasterChef top 50 finalists, 12 year old Max Sinclair, has returned to the kitchen to create delicious citrus inspired winter recipes to celebrate the upcoming launch of the 2011 Australian mandarin season.

Aussie grown mandarins are the main ingredient in the Junior MasterChef finalists recipes, which include warm winter dishes and exquisite desserts such as mandimisu, mandarin infused lamb and a mandarin semifreddo.

Max said his recipes weren't just aimed at children, with many adults already asking for copies of his mouth watering mandarin recipes.

"When cooking with Australian mandarins you don't have to add sugar, the fruit has a natural sweetness that tastes great in desserts and adds a tasty citrus zest when mixed with pan juices, making really yummy gravy for roasts," Max said.

"Cooking with Aussie mandarins is really cool, the flavours are so different and you can use the rind, juice and pulp to make delicious main meals and yummy desserts."

With 5500 young cooks auditioning from around the country for Junior MasterChef 2010, Max became one of the 50 amazing young chefs to make it through to the finals.

"Junior MasterChef was lot of fun, I learnt how to cook new recipes and how to add different foods together making great new flavours for my family to try," Max said.

Chief Executive Office of Citrus Australia, Judith Damiani, said having such a successful young cook utilising the skills and talent learnt from Junior MasterChef with Australian mandarins was a real treat.

“Max has provided Citrus Australia with a wonderful selection of new, healthy, easy to cook, recipes that will inspire young and old cooks across Australia to use Australian mandarins in their cooking,” Ms Damiani said.

“We thank Max for his wonderful contribution and hope that Australian’s try his unique new mandarin recipes as I’m sure they won’t be disappointed.”

The Australian mandarin season runs from April to October, with many varieties available including.

**ENDS**

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