

Lobster Village Main Stage Events Saturday 27th August

Time

<p>11 – 12pm</p>	<p>Junior Chefs in Action - Part One A host of young chefs will take to the Main Stage to showcase their culinary skills. Drop by to show them your support and appreciation. This event is supported by Roberts of Dalkey.</p>	
<p>12 – 1pm</p>	<p>The Chowder Challenge! Its back! Broadcaster and host of FM104's "The Juice", Sean Munsange taste tests the chowder offerings from both Raouf Djeffal of Ouzos and of Paul Regan of The Grapevine. Pincers at the ready folks. It could get juicy in there!</p>	
<p>1pm – 2pm</p>	<p>The Arty Baker Introducing Dalkey newcomer, Romain Tessier. Demonstrating why he was a fan favourite on Channel 4's Bake-off: The Professionals 2018, Romain, who moved to Ireland at the end of 2020, is the proprietor of "Artybaker" a fabulous new bakery in the town. He will showcase his artistic talent by playing with colours, flavours, and texture to create the Lobster Croissant - a savoury twist to the classic French bake!</p>	
<p>2pm – 3pm</p>	<p>Spice Up Your Lobster Spice expert and founder of Green Saffron, Arun Kapil is back for this Festival favourite. Kapil, whose skills, and spices are in hot demand with top chefs all over the world, is a regular guest on Virgin Media and we are thrilled to have him back to us here in Dalkey.</p>	
<p>3pm – 4pm</p>	<p>Best of the West Chef, restaurateur and weekly Irish Times contributor, JP McMahon of Michelin starred Aniar Restaurant in Galway, heads east to visit us in Dalkey for a Lobster themed culinary demo. A regular on RTE Radio 1 and Newstalk and twice the winning mentor for the RTE Series Taste of Success, McMahon will draw a big crowd - so be sure to get to The Tramyard early to secure your seat!</p>	
<p>4pm – 5pm</p>	<p>We All Love Oystersdon't we? Newstalk's Ciara Kelly and renowned fishmonger, Hal Dawson get "all shuck up" as they ponder on this existential question and put forward a few of their own pearls of wisdom as they prepare a smorgasbord of culinary surprises. It will be fun!</p>	
<p>5pm – 6pm</p>	<p>Seashore Chats A group of eminent food critics will reflect on the past couple of years and discuss some of the challenges and opportunities facing the industry, in this intimate seashore chat setting. Traders of Dalkey and everyone welcome to this event.</p>	

Lobster Village Main Stage Events Sunday 28th August

Time

<p>12 – 1pm</p>	<p>Junior Chefs in Action - Part Two</p> <p>This second incarnation will see leading chef and former San Pellegrino World Young Chef of the Year, Mark Moriarty showcase to a group of young chefs on all things cooking with seafood. He will coach and educate them as well as sharing a few culinary tips to the audience.</p> <p>Along with Dalkey local and founder of Busy Bee Cookery School, Bee Walsh, Mark will judge the Junior Chef Competition. Who will be crowned Dalkey Lobster Festival – Junior Chef '22? Stop by and show your support?</p>	 
<p>1pm – 2pm</p>	<p>Fishes Out of Water</p> <p>Ireland Rugby Internationals, Fergus McFadden and Shane Byrne join local fishmonger Peter Roberts to learn how to skin a mullet or a black sole and create a hearty, protein-rich seafood dish fit for a hooker, a winger, or a centre! All rugby fins welcome!</p>	 
<p>2pm – 3pm</p>	<p>Seafood Legends</p> <p>Dalkey Lobster Festival is delighted to bring two legendary fishmongers, Peter Caviston, and Hal Dawson together on the main stage to educate and inform on all things Lobster. There will be no place like it. No coddology. We promise!</p>	 
<p>3pm – 4pm</p>	<p>Kerr to Cook. Keane to Dine</p> <p>Firm favourites at the Festival, broadcasters Bobby Kerr and Lorraine Keane team up this year to prepare their favourite weekday seafood dishes and have a natter, a nibble, and a tippale along the way!</p>	 
<p>4pm – 5pm</p>	<p>The Learning Curve</p> <p>Renowned chef, broadcaster and author Derry Clarke takes to the main stage to create a delicious Lobster favourite. Joining him will be consultant oncologist Professor John Crown. Not one to be missed, this demo will have it all and is sure to be a hot ticket. Arrive early to avoid disappointment!</p>	