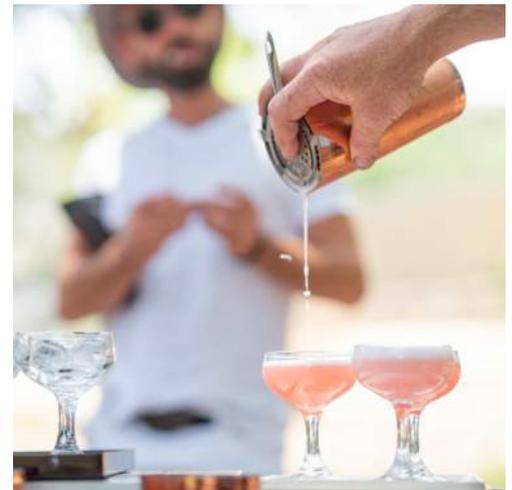




Micro-dosing cocktails for a flavour burst – all part of Olsson's Salt Sessions in The Southern Highlands Food & Wine Festival village this February 26 & 27.

When the Trolley'd plan comes in for landing at this year's Southern Highlands Food and Wine Festival, you'll learn to lace cocktails with salt in a way that takes the flavours to new heights. Bar legend Byron Woolfrey of Trolley'd is fired-up to walk you through micro-dosing at this year's Southern Highlands Food & Wine Festival on the weekend of February 26 and 27.

It's a highlight of Olsson's Salt Sessions featuring 12 food industry identities, scheduled across the weekend festival celebrations.



“Expect to pick up some tricks of the trade for enhancing flavours, aromas and textures with salt to add an element of surprise to classic cocktails,” Byron says.

Byron will share some intriguing insights to the science of super charging the piquancy of drinks, for greater enjoyment at home and wow guests at your next gathering.

Trolley'd are all about infusing the classics with all organic, native and foraged local ingredients. In the Southern Highlands, that includes a whole range of roadside apples and plums that have actually grown from seed, *“Which we'll hopefully get to before the cockatoos,”* Byron laughs.



Hand plucked indigenous berries, wild medicinal plants, *“often referred to as weeds by the uninitiated,”* and some tasty ingredients from Olsson's own orchard will excite palates. You're likely to taste Highland barberries and blackberries, delectable rarities given how tricky they are to pick without injury!

“Autumn weather will mean wild fennel seeds are ripe for the picking, and dandelion root as well, with inulin levels are higher as the plant goes dormant. This gives some extra health benefits, which we’ll talk about.”

Book now and put to the test for yourself, how much a dash of salt applied artfully can reduce bitterness while enhancing flavour, particularly when you’ve gone to the trouble of foraging for ingredients that will add interest and get conversations going.

“As a general rule of thumb we add a couple of drops of saline to all of our drinks to amp up those unfamiliar qualities,” Byron says. *“When you know what you’re doing, it’s not about tasting salty but dialling up the flavours and layers to completely change the whole experience of a classic cocktail.”*

All festival-goers will have the opportunity to check in at the Trolley’d plane and taste of some of the extraordinary mixes, made with locally foraged fresh ingredients, that will be showcased from scratch in the Olsson’s Salt Sessions.

Book now for The 2022 Southern Highlands Food & Wine Festival
General admission or VIP access tickets available.

<https://southernhighlandsfestival.com.au/buy-tickets/>

Select a salt session. Priced from \$20 to \$50, in addition to festival entry.

<https://southernhighlandsfestival.com.au/olssons-salt-sessions/>

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