



## SBS to dish up two mouth-watering new shows on Thursday nights

# Guillaume's Paris and Dishing It Up

**\*Interviews available\***

Watch *Guillaume's Paris* promo [HERE](#)

Watch *Dishing It Up* promo [HERE](#)

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Culinary delight *Guillaume's Paris* and bold new format *Dishing It Up* will premiere on **SBS main channel** and **SBS Food**, offering viewers a fresh line-up of delicious entertainment to devour on Thursday nights from **22 September** and **29 September** respectively. Both shows explore our continuous desire as human beings to discover, create and indulge in cuisines from all corners of the world, highlighting SBS's diverse catalogue of food content.

**SBS Head of Food and Entertainment, Emily Griggs said:** "*Guillaume's Paris* and *Dishing It Up* are glorious celebrations of food and culture. Both concepts were born out of a passion and desire to entertain, excite and educate Australians on our everchanging, relationship with food. From the beauty and charm of Parisian pizzazz to the hilarious kitchen mishaps of *Dishing It Up*, each show has something for everyone."

Our favourite French Chef **Guillaume Brahimi** returns home to the vibrant streets of Paris to bring viewers an inside peek into the city's magnificent food culture in *Guillaume's Paris*, premiering with a double episode on **Thursday, 22 September at 7.30pm** on **SBS, SBS Food and SBS On Demand**.

**Host, Guillaume Brahimi said:** "I was born in Paris, never in all my days growing up in this city would I have imagined that I would make a series where I would take people on a journey through each arrondissement (suburb). No matter what the arrondissement or the craft, I am in awe of so many different artisans. From the artists, the cheese maker, charcuterie, the baker, the brewers,



the fruit and vegetable growers and the people who service everything in between, all of them are committed to their craft and to doing it great every day. All these people make Paris what it is, and I hope viewers enjoy watching it as much as I did making it, and more, I hope it will add to their adventures one day.”

**Director of Blink TV, and Executive Producer, Paul Clarke Said:** “We set out on this series to capture the cinematic thrill of Paris; a city literally driven by its love of food. We had the concept of revealing the stories and differences between each of the arrondissements (suburbs) of the city, from the 1st arrondissement, the original home of the very first restaurant between the palaces, to the 20th which was a home to exiles, mavericks and artists like Edith Piaf. We hoped we could transport our audience there, remembering some great times they had themselves in the French capital, but also connecting with culture, Guillaume’s innate knowledge of the cuisine, and a bit of the history to help understand how it came to be that way.”

In SBS’s hilarious new home cooking show ***Dishing It Up***, everyday Aussies put celebrity chef recipes to the test to see if they’re as impressive in reality as they seem on our screens. This completely new format premieres on **Thursday, 29 September at 7.30pm on SBS, SBS Food and SBS On Demand.**

In this eight-part series, six daring duo’s invite cameras into their home kitchens and attempt to cook delicious dishes created by popular chefs such as **Donna Hay, Adam Liaw, Poh Ling Yeow, Miguel Maestre, Matty Matheson** and many more to see if they have the expertise, patience and precision to master their skilful recipes.

**Creator and Series Producer, Michelle Galluzzo of The Precinct said:** “*Dishing It Up* is a cooking show like no other. There’s no competition (other than some healthy couple rivalry), no manufactured drama (apart from the occasional smoke alarm) and no prize (besides bragging rights from the better home cook). The beauty of *Dishing It Up* is that it’s real, raw and relatable – a stark contrast to the perfect, stylised celebrity chef cooking shows we’re used to.”

## **Guillaume’s Paris**

**Screeners available [HERE](#)**

**Images available [HERE](#)**

This ten-part series travels through all 20 districts of Paris, locally known as arrondissements, showcasing the best of Parisian gastronomy. From boulangeries to brasseries, heaving food markets to secret underground farms, and quaint cafés to Michelin starred restaurants, Guillaume will leave no cobblestone unturned in this unique tour of food, culture, and a taste of history in the city of love.



Known for beautifully crafted pastries, delectable wine and exquisite fine dining, Paris also celebrates eating tasty, evocative food at an affordable price; they call this bistronomy. Guillaume discovers Michelin star chefs who have opened fast food venues and increasingly popular eateries specialising in international cuisines in the Jewish and Asian communities. Each district more dazzling than the last, the series also explores the largest garden rooftop in Europe, which at 14,000 square meters, produces hundreds of kilos of fruit and vegetables every day.

Guillaume will also cook 20 French recipes that will ignite your taste buds, inspired by each arrondissement and using local ingredients sourced from across the city. Recipes include king prawn ravioli, a crispy, golden pie filled with duck and foie gras, classic beef rossini, French onion soup, a devilish apple tart with homemade cinnamon ice cream, pink raspberry macarons and many more.

*Guillaume's Paris* is an **SBS original** produced by **Blink TV**. It is written and directed by **Bryan Moses** and executive produced by **Paul Clarke**.

***Guillaume's Paris* will premiere on Thursday, 22 September at 7.30pm on SBS, SBS Food and SBS On Demand and move to 8pm from 29 September.**

Recipes and more from ***Guillaume's Paris*** will be available on the **SBS Food Website**.

Join the conversation on social #GuillaumesParis

### **Dishing It Up**

**Images available HERE**

*Dishing It Up* puts celebrity chef recipes to the test with the toughest critics of all, home cooks. Armed with only utensils from their own kitchens, chaos ensues as everyday Aussies fire up their tablets and attempt to follow celebrity chefs, watching step by step as the recipes unfold. From cooking disasters to misguided measurements and appliance malfunctions, *Dishing It Up* wipes away the showbiz sheen to reveal the hilarious home truths behind your favourite cooking shows.

Participants span generations, cultures and cooking abilities and are united in just one thing: their love of food. They include, mother and daughter **Magda** and **Sara**, sassy friends **Anna** and **Matt**, best mates **Hari** and **Jonathan** and married couples **Fiona** and **Jeremy**, **Yash**, and **Stefan**, and **Waz** and **Jen**. Radio host, actress, writer and comedian **Veronica Milsom** adds her comedic flare as narrator of all eight episodes.



L-R: Stefan & Yash, Sara & Magda, Waz & Jen, Fiona & Jeremy, Jonathan & Hari, Matt & Anna

*Dishing It Up* is developed and produced by **The Precinct Studios** in association with SBS.

***Dishing It Up* will premiere on Thursday, 29 September at 7.30pm on SBS, SBS Food and SBS On Demand.**

*Guillaume's Paris* and *Dishing It Up* will be available to stream on SBS On Demand with subtitling available in both Arabic and Simplified Chinese.

**Screeners and images for media use are available on the [SBS Screening Room](#).**

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### **Guillaume Brahimi Biography**

French-born Guillaume Brahimi is one of Australia's most popular and acclaimed chefs. He trained under Michelin-starred chef Joel Robuchon in Paris before moving to Sydney in the 1990s. In late 2001, Guillaume won the prestigious contract to take over the flagship restaurant at the Sydney Opera House and after a refurbishment, in November 2001, he launched Guillaume at Bennelong. He's since opened Bistro Guillaume in Melbourne and Perth and authored three cookbooks, Guillaume: Food for Friends, French Food Safari, and Guillaume: Food for Family. In 2014, Guillaume was a recipient of the Chevalier de l'Ordre National du Merite (Knight of the National Order), a prestigious honour endowed by the French government for outstanding services rendered to France in Foreign Affairs and International Development. In 2015, Guillaume was named Chef of the Year at the annual GQ Men Of The Year awards. Guillaume is also the host of SBS's food series, Plat du Tour which airs during the coverage of the Tour de France. Guillaume takes viewers on a tour of great French cooking during the 21 recipes that originate from different regions of France and correlate to the different Tour de France stages.