



KATE NUGARA
30, Melbourne
Cuisine Sri Lankan food
This independent traveller learnt to cook watching her mum and a health threat last year was the push she needed to follow her dream. She is setting up her Spoonful of Catering business.



MARION GRASBY
27, Adelaide
Cuisine Thai food
The knockout of the favourite came as a shock to fans. After quitting journalism she enrolled in a Masters of Gastronomy course. She has just been to Thailand, putting together her own product line.



MATTHEW CALDICOTT
21, Sydney
Cuisine Modern Australian with a French influence
A third-generation accountant who can't get enough of cookbooks, Matthew left the competition after mistaking apricot for dried apricots.



PETER KRITIKIDES
29, Melbourne
Cuisine Greek food
Food and family are intrinsically linked for Peter: "My hands are full juggling a successful legal career, catering private events and developing the business plan and website with my wife for our provider, Urban Larder."



PHILIP VAKOS
27, Hobart
Cuisine Greek food
Inspired by his Greek grandmother, Philip has cooking running through his veins. After learning at an early age that food fixes everything, he hopes to become a TV chef and leave his life as an accountant behind.



SARAH CARMICHAEL
30, Melbourne
Cuisine Varied, but loves Italian food
After deciding early in the competition that her family came first, Sarah is now expecting her third child.



SHARNEE RAWSON
21, Brisbane
Cuisine Desserts
After losing interest in studying law, Sharnee gave *MasterChef* a shot. She is writing for *The Courier-Mail*, doing work experience in food writing, working at a cooking school and doing catering work.



SKYE CRAIG
35, Brisbane
Cuisine Sustainable, organic raw cooking
Yippee - part hippie, part yuppie - Skye is working on her Wild Sugar dessert company. Dedicated to the raw, organic food movement, she was hailed for her unorthodox methods.

newest ingredient: kids

No losers in these finals

The final eight

1. ADAM LIAM 31, Adelaide

Cuisine

A media lawyer living in Tokyo, he was convinced to come back to Australia and audition by friends. At the start of the top 50 he bought a ukulele and learnt to play it on the show.

2. JONATHAN DADDIA 33, Sydney

Cuisine

A keen yoga practitioner, Jonathan grew up on a diet of simple meals. He dreams of working as a chef, combining his Moroccan heritage with his love of all things French.

3. AARON HARVIE 37, Sydney

Cuisine

He is a manager of Sydney bands including Chicks Who Love Guns but is ready for a career change. He was also a classically trained ballet dancer.

4. ALVIN QUAH 35, Sydney

Cuisine

Alvin left his pharmaceutical career to chase the *MasterChef* dream. He is a keen bootscooter and once had "hair as long as Adam's".

5. CLAIRE WINTON-BURN

Cuisine

Classic dishes with a modern twist
An exhausted lawyer, Claire dreams of opening a small cafe. She has recently taken up marathon running.

6. COURTNEY ROULSTON

Cuisine

Fresh healthy food
Courtney is the youngest of six children who realised cooking dinner got her out of doing homework. She plays for a soccer team alongside a few ex-Matildas.

7. CALLUM HAHN

Cuisine

Modern Australian
This year's youngest competitor, Callum put aside his engineering degree to enter *MasterChef*. Weird, but true, he is actually allergic to donkeys.

8. JIMMY SERVAI

Cuisine

Indian
Indian-born Jimmy entered *MasterChef* with the hope of influencing chilli-shy judge George Colombaris. Before entering the competition he would cook for the homeless every Friday.

Scott Ellis

WHEN *MasterChef* favourite Marion Grasby left the competition last Thursday, fans, her fellow contestants and even the judges were stunned.

But what wasn't surprising was the subsequent announcement that she had already secured her future in the food industry.

The 27-year-old chef will release her own food range shortly, Channel Ten said, confirming a pattern that has emerged for almost all the eliminated cooks.

Just making it into the final 24, it seems, is enough to guarantee a career for those who want it, as has been shown by Skye Craig who was eliminated four weeks ago.

"*MasterChef* has been the ultimate door-opener for me and I'm just so grateful for that," Craig said.

"In the month since I left the show, my website www.wildsugar.com.au has had more than 1 million hits, I've had people 10 deep at my stall in the Northey Street Organic Markets [Brisbane] and I've had hundreds



Success ... Skye Craig with produce in Brisbane yesterday. Photo: Michelle Smith

of offers of work ... It's just been incredible."

The 35-year-old graphic designer, whose ambition at the beginning of the show was to open a small dessert bar, is now in the enviable position of having to decide which of the many opportunities she wants to follow.

"I've received more than 100 emails requesting things like special occasion cakes, a personal dessert chef experience, to give cooking classes, wholesaling requests. I was even asked to make 2000 desserts per function for a catering company ... I just don't even have the facilities to do something like that!

"I've even been getting a lot of inquiries from people wanting to know where they can buy my dessert cookbook, and I don't even have one."

She's not alone in her success.

Other eliminated contestants finding success include Newcastle cement renderer Jake Bujayer, who is running his own seafood business, Adele Fragnito has established a cooking school for children with intellectual disabilities and Carrie Johnston has formed her own catering company.

"It's been surreal," Craig said. "One moment I was a dodgy home cook and now I have these opportunities. I'm just so grateful."

Macarons a towering success

IT WAS a *MasterChef* challenge labelled the "tower of terror" but the macarons of Adriano Zumbo, a Sydney chef, have also created a daunting challenge for the chef himself - keeping up with demand.

Zumbo sold more than 5000 macarons in three days, quadruple the normal rate, at his Balmain patisserie following last Monday's broadcast of his 120-piece creation of raspberry-beetroot and black olive macarons.

"It's pretty crazy; it's just a constant queue," he said.

"Anything we send to the shop, macaron-wise, it's gone. We take three of four loads up every day."

Staff have been putting in 18-hour days, with queues of 40-plus

customers spotted lining up outside the Darling Street shop.

Even though it is the fifth challenge Zumbo has set on the show, "this is the most crazy it has been".

"The croquemouche was crazy. And then the mousse cake was crazy, massively crazy, but we just couldn't keep up with that number of mousse cakes. About 4000 people wanted a mousse cake and I was like, well, 'Where am I going to make those mousse cakes?' This time we tried to get ready but we just can't keep up with the macarons. We're piping all day, and I worked until midnight last night just piping macarons with one of the guys."

With the finals drawing closer, Zumbo has his pick for who will win.

"My money is on Adam or Jimmy."

Mia Burns