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- + FEEL-GOOD BRUNCH
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SATAY CHICKEN NOODLE SALAD

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**HUGH FEARNLEY-
WHITTINGSTALL**
Eat Better Forever



MARK LABROOY
*Wholesome cooking
for the family*



NEIL PERRY
*Beef chilli
tortillas*



TOUCH TO OPEN

Miele appliances in Graphite Grey, from left: ArtLine Speed Oven, with M Touch display, microwave and fan grill functions, and food probe, H7840BMXGG, **\$6,399**; Handleless Warming Drawer, featuring Push2open and slow cooking function, ESW7010GG, **\$1,999**; 60cm ArtLine Pyrolytic M Touch Oven (shown twice), with Moisture Plus, FoodView camera and TasteControl, H7860BPXALGG, **\$8,199** each; ArtLine Combi Steam Oven, with Direct Water +, DualSteam, DGC7845XALGG, **\$9,199**; Vacuum Sealing Drawer, with 3 vacuum sealing settings, EVS7010GG, **\$4,599**.

DESIGNED FOR FLUSH OR RAISED INSTALLATION

Miele CombiSet cooktop, from left: Dual Wok Gas Burner in black, with single-handed control and easy-clean, high-powered burner, CS7101FL, **\$2,399**; Downdraught Extractor (shown twice), energy efficient and quiet, 10-layer filter, and extraction or recirculation functions, CSDA7000, **\$2,899** each; Induction Cooktop, with SmartSelect control, 2 zones including PowerFlex and TwinBooster for fast heat up, CS7612FL, **\$2,699**; Gas Cooktop in black, with medium and large burners, and GasStop function, CS7102FL, **\$2,699**.

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A Miele wine cooler is integrated into a white marble countertop. The cooler has two doors, both of which are open, revealing the interior shelves filled with wine bottles. The interior is illuminated with warm LED lights. On the countertop, there is a bottle of wine, two glasses of red wine, a small bowl of olives, and a plate of cheese and bread. The background is dark, and the floor is made of dark stone tiles.

Miele

TEMPERATURE CONTROL

With two temperature zones, a large capacity and pull-out wooden shelves, this appliance offers an excellent way to protect your favourite wines, keeping them in optimal condition. Miele 34 Bottle Built-under Wine Conditioner (left-hand and right-hand hinge door options shown), featuring Multiple Temperature Zones, Active AirClean filters for odourless storage, LED lighting and UV filtration in tinted glass front. KWT6321UG, **\$4,299** each.

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MINIMALISM AT ITS BEST – THIS PREMIUM LINE IS STREAMLINED, HANDLELESS AND PERFECTLY INTEGRATED, MAKING IT AS BEAUTIFUL TO LOOK AT AS IT IS EASY TO USE.

FEBRUARY

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FOLLOW US...



ON THE COVER

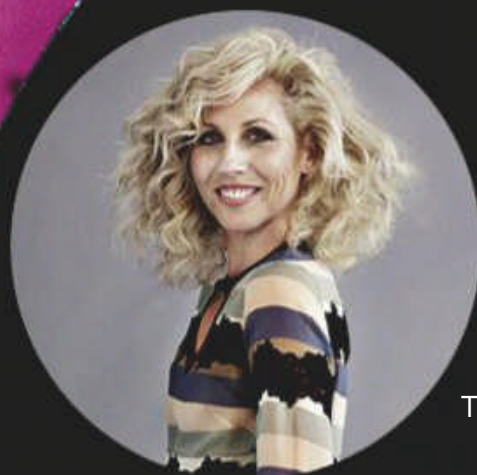
Satay chicken noodle salad
(recipe p 15)
Recipe Phoebe Wood
Photography Chris Court
Styling Kirsten Jenkins

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Our meat is supplied by Vic's Meat
(vicsmeat.com.au).



ED'S LETTER.

WELCOME





IF THERE WAS ever a time for new beginnings, 2021 is it: a new decade, a fresh start, and with that, a determination to make every moment count. Interestingly, it was a conversation with Neil Perry that helped shape our thinking for this issue. In a time of transition from the businesses he built, he exuded energy and positivity mid-pandemic, pouring passion into his new venture, Hope Delivery. A charity backed by the Rockpool Foundation, it has created more than 300,000 meals for those in need. You can read all about this inspirational idea on p 100 and cook the recipes to match. The word 'hope' continued emerging, with colleagues, friends and industry stalwarts adding to these layers, and it felt like a fine word to build upon for this issue.

Our longtime collaborator Colin Fassnidge started a soup kitchen, cooking meals for workers in need throughout the pandemic, often using produce donated from our partners, such as butcher and his fellow columnist Anthony Puharich. He then partnered with our drinks guru Mike Bennie to leave care packages across the city. It inspired both of their regular columns this month, and a collaborative events partnership was born (watch this space!). Mark LaBrooy of the Three Blue Ducks saw his world change around him as the group's restaurants and new ventures went into lockdown. At the same time, he became a new father, and found his attitude to food and cooking changed for the better as a result. He shares some heartfelt recipes on p 52. Talented restaurateurs and entrepreneurs Maurice Terzini, Rinaldo Di Stasio and Chris Lucas helped each other through recent months with friendship, food and wine – and usually virtually, as these mates from different states become vocal advocates of the challenges facing the hospitality world. Their story on how food and friendship helped them carve a new future is on p 60. And I'm sure for many of us, the Covid/Christmas carb loading may need addressing, and Hugh Fearnley-Whittingstall is here to show you how to be healthy deliciously (p 94), likewise Kirsten Jenkins' clever wholesome brunches (p 44). And of course, there is always time for naughtiness and fun – our riff on a cultural icon with our lamington remix, on p 116, offers this in spades.

We continue to dream of travel, be it close to home or further away. Because in any time of challenge, friendship, food and good times forge new beginnings. We hope this issue provides a welcomed entree into a new decade, the balm you need, and the inspiration you are seeking for a hope-filled year ahead!

Kerrie

Kerrie McCallum, Editorial Director

Follow me:  @kerriemccallum  @kerrie_mccallum

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DRINKS
DELIVERED

Raise a toast to the year ahead with our wine club *delicious. Drinks Delivered!* Order a curated selection of award-winning wines to complement recipes you'll find in the mag, delivered to you. This month we have an offer that's too good to miss. See p 28 for more info.

AUSTRALIA, IT'S TIME TO HIT THE TOWN.

There's a good chance you need a holiday, Australia. And you know what?
Whether it's an epic adventure or beach break, chasing faraway thrills
or secret city spots, a holiday here is just what Australia needs right now.

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HOLIDAY  THIS YEAR

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EMBRACE THE MAGNIFICENT UNKNOWN



TALK TO US


HOLIDAY HIGHLIGHT

2725 likes, 40 comments


 We've got nothing against kiwi fruit, but it's hard to beat this summery coconut and cherry pavlova. Topped with a lightly whipped coconut cream and lashed with cherry jam, it's the ultimate festive treat. Find the recipe in our December/January issue, and online at delicious.com.au.
Recipe: Dominic Smith
Photography: @brettstevensphotography
Styling: @kirstenjenkins



#MAKEITDELICIOUS

 **SEASON'S GREETINGS:** *delicious.* you've excelled again! Our family is making a special effort this Christmas because of such a difficult year. While we still can't be together, we are all making recipes from the December/January issue. My daughter and her friends in Dubai are involved too. At 81, I didn't ever think I'd see such enthusiasm, joy and love – all brought about by one magazine. Bev McNamara

 **BUN IN A MILLION:** My name is Bailey and I am eight years old. I have recently started cooking. I've cooked bao buns, pomegranate cake and more. My mum and dad said I am on 'Christmas dessert patrol' which means I am responsible for making dessert on Christmas Day! I found your amazing magazine at the supermarket and it inspired me. I am going to cook the Turkish delight pavlova with raspberry sherbet. It looks amazingly delicious! I love Turkish delight. Bailey Piper

 **WITH THANKS:** I have just read the latest issue of *delicious.* and began thinking that the majority of reader letters relate to their successes and delight with your recipes. Now I feel I must add my thoughts on your mag as it's proven to be a constant source of inspiration, hope and information during these trying and bleak times. Not once have I felt a drop in excellence and standard, and that's due, I'd say, to great leadership and teamwork. Your regular contributors are as delightful and informative as always and, of course, the recipes are excellent. So, a humble 'thank you' to you all. Now, onto the recipes! Barbara Handasyde



MAKE THE COVER RECIPE!

Nothing says 'summer' like noodle salad! Whether you're looking for an easy weeknight dinner or a fun and fresh dish to share at a summer soiree, this satay is the way! Show us your summer creation by tagging @deliciousaus and #makeitdelicious.

THE WINNER IS...

As my friend and I organised a picnic, I decided to make Phoebe Wood's salted white chocolate and pecan shortbread (December 2020/January 2021). I did a trial run before going, and was really pleased with myself – the shortbread is so sophisticated but a breeze to make. In the end, I ended up giving my friend the rest of the biscuits. A few days later at school, she came back and said that her whole family had loved the cookies, and that her parents took them to work and shared them around! They certainly turned out to be a hit, and there's no doubt that I'll give them another go. Emma Lemke

ED'S NOTE: Congratulations, Emma! You've won a Magimix 4200XL Food Processor, valued at \$899. The multifunctional food processor is a six-in-one food-prep solution that can slice, grate, chop, whisk, blend, knead and press. There's also a 30-year warranty on the motor, so you can use it with confidence!





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FEBRUARY MENUS

FRESH FIX



Mixed fruit smoothie with mixed seeds

Mixed fruit smoothie with mixed seeds, **p 50**

Basil green goddess with charred broccolini, **p 91**

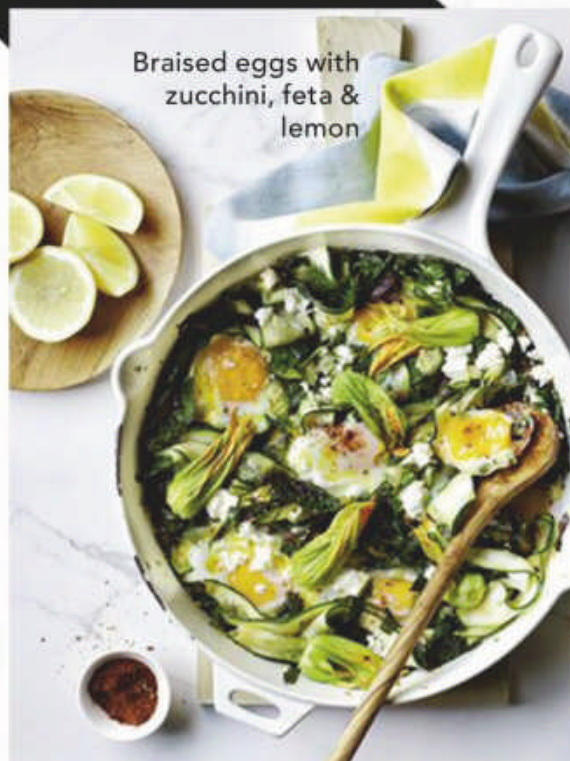
Kingfish poke with kimchi, **p 56**



"Ringing in the new year never looked so good! We all want to start fresh and do things a little differently in 2021, and I'm kickstarting mine by adding this mixed fruit smoothie to my morning regimen. The kingfish poke with kimchi will also make a regular appearance in my weekly lunch schedule. Cheers to new beginnings!"

Lauren de Sousa,
Art Director

EASY DOES IT



Braised eggs with zucchini, feta & lemon

Pasta alla norma, **p 102**
NON#1 Salted Raspberry + Chamomile

Pork mince nasi goreng and egg, **p 85**
Nort Refreshing Ale

Braised eggs with zucchini, feta & lemon, **p 32**
Wedded To The Weather Monte Piquette 2020



"One of the things I am most excited about in Australia's drinks landscape is the increasing prevalence and quality in the 'low-alcohol or no-alcohol drinks' category. No longer the domain of watery 'wine' and lacklustre 'beer', there's a wealth of creative drinks that work a treat when you don't want so much booze inside you. Go long on fresh, vibrant expressions here."

Mike Bennie,
Drinks Writer

SUMMER ENTERTAINER



Chargrilled prawns with basil chimichurri

Chargrilled prawns with basil chimichurri, **p 91**
Hawke's Bay Rosé 2020

Barbecued lamb leg with salted lemons, **p 73**
Marlborough Sauvignon Blanc 2020

White chocolate lamington and pineapple jam cake, **p 123**
Hawke's Bay Pinot Gris 2020



"State of Light wines are lower in alcohol and calories, making them a beautiful light option to accompany summer dishes. The watermelon, berry and floral aromas of the rosé will pair well with the basil chimichurri. Barbecued lamb will be heightened by the tropical fruit flavours of the sauvignon blanc, and the pinot gris is a perfect partner for the dessert with its lemon-and-lime finish."

Brett Fullerton,
Winemaker, State of Light



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DELIVERED

Want more drinks offerings? *delicious*. Drinks Delivered has you covered! Turn to page 28 for more info.

JOIN OUR NEW WINE CLUB

delicious. *DRINKS*

DELIVERED

Good food and wine go hand in hand which is why we're inviting you to join our wine club, with recommended wines delivered straight to your door every 12 weeks (and at Christmas)! Each case is curated to perfectly pair with the recipes in our magazine, making it easier than ever to entertain.

To welcome you to the club, take advantage of our special introductory offer – a mixed case of 12 premium wines for just \$119.88, saving you more than \$132. You will also receive FREE GIFTS worth \$120, including **2 bottles of Allegiance Wines The Artisan Coonawarra Cabernet Sauvignon 2019** and **2 Dartington Crystal Stemless Wine Glasses**.

ENTERTAINER'S SELECTION MIX



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TO JOIN, VISIT [DELICIOUS.COM.AU/DRINKSDELIVERED](https://delicious.com.au/drinksdelivered)

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Award-winning cook Anna Jones blazes the trail again for how we all want to cook now.

Quick.
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In this exciting new collection of over 200 simple recipes, Anna Jones limits the pans and simplifies the ingredients for all-in-one dinners that keep things fast and easy. These super varied every night recipes celebrate vegetables and deliver knock-out flavour but without taking time and energy.

There are one-tray dinners, like a baked dahl with tamarind-glazed sweet potato, quick dishes like tahini broccoli on toast, one-pot soups and stews like Persian noodle as well as one-pan fritters and pancakes such as golden rosti with ancho chilli chutney. One brings together a way of eating that is mindful of the planet.

Anna gives you practical advice and shows how every small change in planning, shopping and reducing waste will make a difference. There are also 100 recipes for using up any amount of your most-eaten veg and ideas to help you use the foods that most often end up being thrown away. This book is good for you, your pocket and the planet.

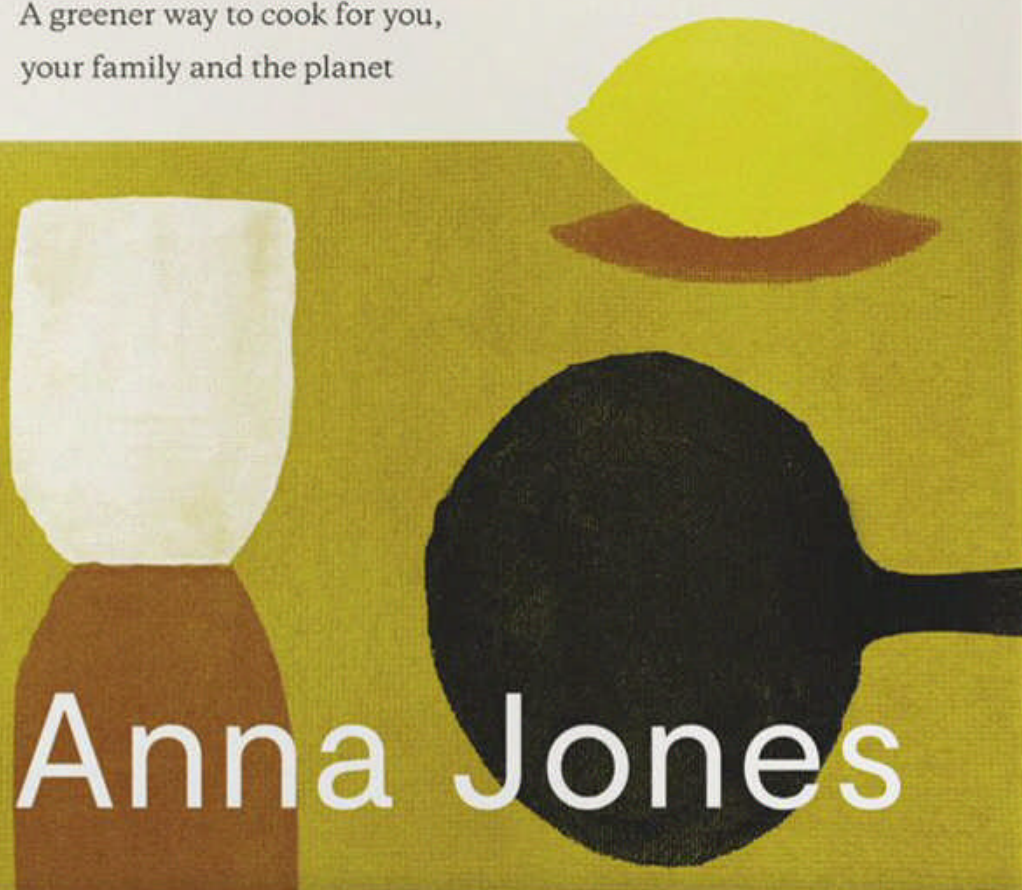
Anna Jones is a cook, food writer and stylist. Following her graduation from Jamie Oliver's Fifteen apprentice program, she went on to be part of Jamie's food team, styling, writing and working behind the scenes on books, TV shows and food campaigns. Now freelance, she has also worked with other well-known chefs, including Henry and Tom Herbert (The Fabulous Baker Brothers), Stevie Parle and Antonio Carluccio, and cooked for royalty, politicians and LA school children alike. She is also the author of *A Modern Way to Eat*, *A Modern Way to Cook* and *The Modern Cook's Year*. She lives, writes and cooks in East London.

One Pot, Pan, Planet

A greener way to cook for you,
your family and the planet

'This is a book where
thought meets practical
action meets deliciousness.
It's a huge achievement'

YOTAM
OTTOLENGHI



SUPER BOWL

There's chicken satay and then there's this sweet, spicy satay noodle sensation by **Phoebe Wood**. Herbs and pickled cucumber add a fresh kick to the moreish chicken, and crushed peanuts round out the flavour-charged dish that scores a dinnertime touchdown.

PHOTOGRAPHY CHRIS COURT
STYLING KIRSTEN JENKINS

SATAY CHICKEN NOODLE SALAD

SERVES 4-6

600g chicken thigh fillets
2 lemongrass stalks (white part only), finely grated
2cm piece (10g) ginger, finely grated
1/4 cup (35g) cornflour
1/3 cup (80ml) peanut oil
1 red onion, finely chopped
2 garlic cloves, finely chopped
2 long red chillies, seeds removed, finely chopped
1/3 cup (95g) crunchy peanut butter
1 1/2 tbs brown sugar
Juice of 1 lime, or to taste, plus lime halves, to serve
270ml can coconut cream
1/3 cup (80ml) kecap manis
1 tbs soy sauce
270g packet soba noodles, cooked to packet instructions, drained and refreshed
Coriander, Thai basil leaves, pickled cucumber (recipe below), crushed peanuts, to serve

PICKLED CUCUMBER

1/2 cup (125ml) rice vinegar
2 1/2 tbs caster sugar

2 tsp fish sauce, or to taste
1 medium Lebanese cucumber, sliced thinly widthwise

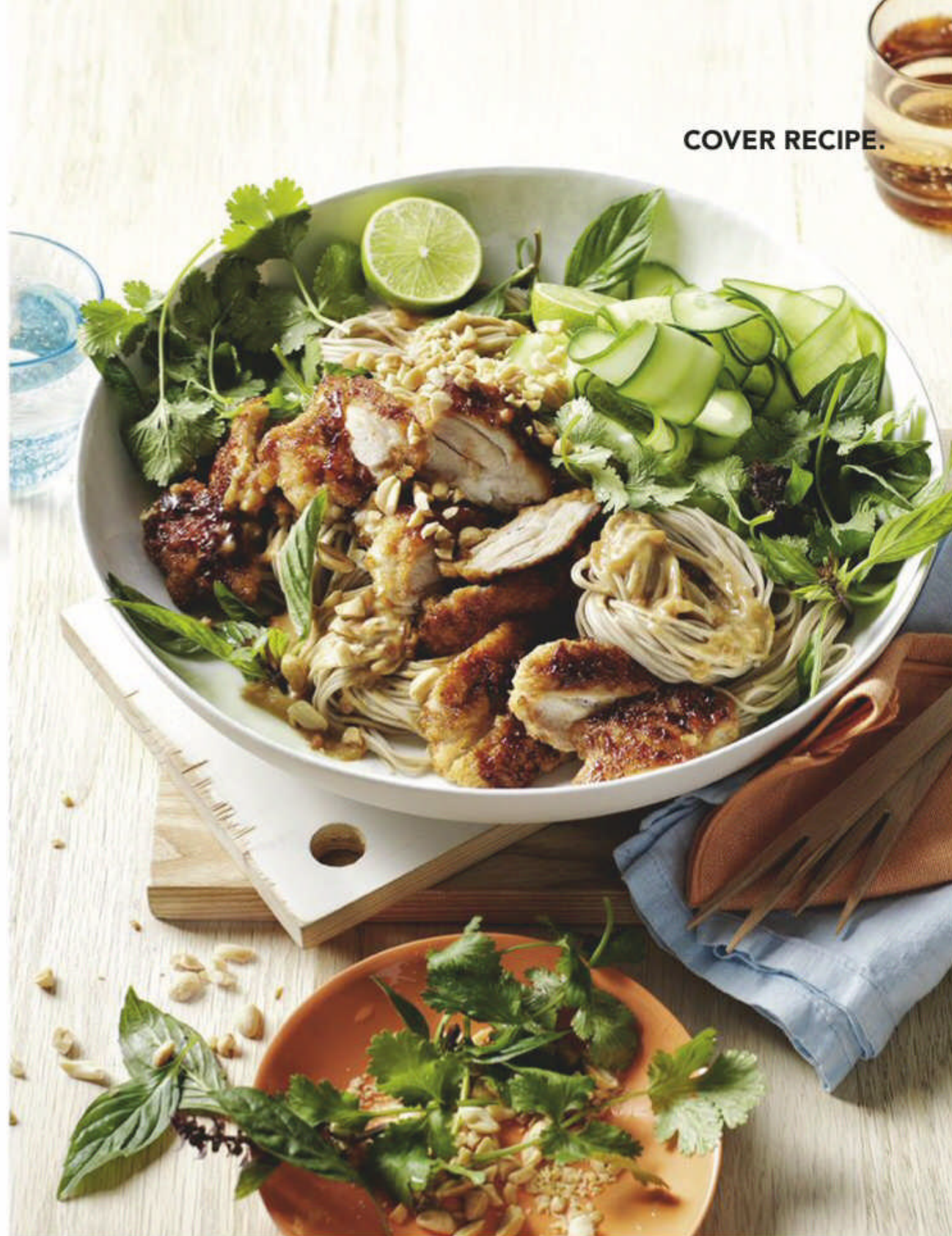
For the pickled cucumber, place vinegar, caster sugar and fish sauce in a non-reactive bowl and stir to dissolve sugar. Add cucumber and set aside for 15 minutes to pickle.

Combine chicken thigh fillets, half the grated lemongrass, ginger and cornflour in a bowl. Set aside for 15 minutes to marinate.

To make the satay sauce, heat 2 tbs oil in a frypan over medium heat. Add onion and garlic and cook, stirring, for 4-5 minutes until softened. Stir in chilli, remaining grated lemongrass, and cook for 2-3 minutes until fragrant. Add peanut

butter to the pan with sugar, lime juice, coconut cream and 1/2 cup (125ml) water. Simmer for 8-10 minutes until thickened and reduced. Stir in 2 1/2 tbs kecap manis, then season and set aside.

Heat a large non-stick frypan with remaining 2 tbs oil over high heat. Add chicken and cook for 8 minutes on each side or until crisp and golden. Add remaining 1 1/2 tbs kecap manis and soy sauce and cook for 2-3 minutes until lightly caramelised. Add satay sauce. Bring sauce to the boil and season to taste. Toss the noodles through to coat in the sauce. Scatter with coriander, Thai basil, pickled cucumber and crushed peanuts. Serve with lime halves. ✕



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IN SEASON.

IN SEASON

One of Sydney's favourite ristoranti has had a lift. Chef **Nigel Ward** takes the colour and flavour of the Amalfi Coast and serves it up at Uccello – with classic Italian flair. Here he shares his favourite ways to celebrate the bounty of the season.

WORDS ERINA STARKEY PHOTOGRAPHY CHRIS COURT STYLING KIRSTEN JENKINS



STRACCIATELLA WITH MERINGUE, NECTARINE & VANILLA GELATO

SERVES 6-8

Begin this recipe 1 day ahead

6 egg whites (reserve the yolks for a later use, like making pasta!)
125g caster sugar
1 tsp white vinegar
125g pure icing sugar, sifted
1 tsp cornflour
50g unsalted butter, chopped
4 white nectarines, halved, seed removed
1/4 cup (60ml) amaretto
500g tub stracciatella (substitute 2 balls of burrata)
Good-quality vanilla gelato, to serve

To make the meringue, place the egg whites and a pinch of salt in the bowl of a stand mixer with the whisk attachment and whisk to soft peaks. Gradually add the caster sugar until sugar dissolves (this should take about a minute). Add the vinegar and whisk for another minute or two until thick and glossy. Remove the bowl from the mixer, and add half the icing sugar and half the cornflour. Using a rubber spatula, fold gently a few times then add remaining 60g icing sugar and 1/2 tsp cornflour until just combined.

Preheat oven to 100°C. Grease a large oven tray and line with baking paper. Spread meringue into a rough 3cm-thick rectangle. Bake for 3 hours-3 hours 30

minutes or until dry to touch. Leave in the oven to cool completely or overnight.

Heat a large heavy-based frypan over medium-high heat. Add butter and when it foams add nectarine, cut-side down, and sear for 2-3 minutes or until nectarine starts to caramelize. Turn fruit over and add the amaretto, scraping the pan with a wooden spoon until sauce is reduced by half. Add a little bit of water or more amaretto if you'd like more sauce. Remove from the heat and stand until cooled.

Divide stracciatella among serving plates and break some meringue over on one side. Add nectarine and gelato, and drizzle with amaretto butterscotch sauce from the nectarine pan, to serve.

IN SEASON.

“IT TAKES AROUND AN HOUR TO ROLL ENOUGH WIGGLY WORMS TO SERVE FOUR, AND ABOUT A MINUTE TO DEVOUR THEM. WELL WORTH IT THOUGH!”

Pici with basil, lemon & pecorino canestrato (recipe p 20).



IN SEASON.

PICI WITH BASIL, LEMON & PECORINO CANESTRATO

SERVES 4

4 cups (600g) strong bread flour
1 tbs extra virgin olive oil

SAUCE

100ml extra virgin olive oil
Zest and juice of 1 lemon
1 cup loosely packed basil leaves, plus extra leaves to serve
100g finely grated sheep's milk pecorino

To make the picci, place the flour and oil with 300ml water in the bowl of a stand mixer with a dough hook. Add a good pinch of salt and knead on medium speed until combined. Rest for 30 minutes. Working with 1 thumb-sized piece of dough at a time, roll out on a lightly floured work bench until it resembles a fat, uneven piece of spaghetti. Transfer to a large lightly floured tray and repeat with remaining dough.

Bring a large saucepan of boiling salted water to the boil over high heat. Add the picci and simmer for 4-5 minutes until just cooked. Drain and reserve $\frac{3}{4}$ cup (180ml) pasta water.

Place a large deep frypan over medium-high heat. Add the oil, zest and juice with the reserved pasta water and a good grind of black pepper. Bring to the boil, then add the picci and basil, and toss to combine. Season and adjust the lemon to taste. Add the pecorino and toss to combine. The sauce should cling to the pasta but not be gluggy. Add a little more pasta water if needed, or reduce on the stove then toss again. Scatter over extra basil to serve.

MELANZANE ALLA PARMIGIANA (EGGPLANT PARMIGIANA)

SERVES 6-8

Sunflower oil, to shallow fry
4 x 400g each medium eggplants, trimmed, sliced lengthwise
Plain flour, to dust
 $2\frac{1}{2}$ cups (200g) finely grated parmesan
250g buffalo mozzarella, drained, chopped
 $\frac{1}{2}$ cup loosely packed basil leaves, torn

TOMATO SAUCE

$\frac{1}{4}$ cup (60ml) extra virgin olive oil
1 small onion, finely chopped
5 garlic cloves, finely grated
 $\frac{1}{4}$ cup loosely packed oregano leaves, finely chopped
 $\frac{1}{2}$ tsp dried chilli (optional)
1kg vine-ripened or ox heart tomatoes (substitute canned), cut into rough 3cm pieces

For the tomato sauce, heat the oil in a large saucepan over high heat. Add the onion, garlic, oregano, and dried chilli, if using. Cook, stirring, for 4-5 minutes until onion begins to soften. Add the tomato and cook, stirring frequently, for 4-5 minutes until tomato begins to soften. Reduce heat to low and cook, stirring frequently, for 30-35 minutes until tomato has broken down and has a saucy consistency. Transfer to a blender and pulse to a coarse puree. Season to taste.

Meanwhile, heat a large frypan with 1cm oil over high heat. Dust eggplant in the flour and, in batches, shallow fry for 3-4 minutes, turning halfway, until golden. Drain on paper towel and repeat with remaining eggplant, making sure you have 1cm of oil in pan.

Preheat oven to 200°C.

Divide the sauce and both cheeses into 4 portions. Spread a little bit of the tomato sauce over the base of a 28cm round (2.5L capacity) baking dish then layer with eggplant. Spread 1 portion of tomato sauce over, followed by a portion of parmesan, mozzarella and basil. Repeat with two more layers and finish

with the sauce and cheese. Bake for 35-40 minutes until golden on top. Leave to rest for at least 15 minutes before serving.

SARDINES 'AGRODOLCE', PANCETTA, PARSLEY SALAD

SERVES 4 AS AN ENTREE

$\frac{1}{4}$ cup (60ml) extra virgin olive oil
125g fine sourdough breadcrumbs
 $\frac{1}{3}$ cup (50g) roasted pine nuts
 $\frac{1}{3}$ cup (50g) currants
 $\frac{3}{4}$ bunch flat-leaf parsley, leaves picked, half roughly chopped
Zest and juice of 1 lemon, plus extra lemon cheeks to serve
8 thin slices round pancetta
8 fresh whole sardines, cleaned (substitute butterflied sardines, tail on)

To make the stuffing, heat the oil in a large frypan over medium-high heat. Add breadcrumbs and toast, tossing frequently, for 2-3 minutes until golden. Remove pan from the heat and add pine nuts, currants, chopped parsley, lemon zest and juice. Transfer to a bowl and mix well to combine. Season to taste.

Lay 1 piece of pancetta on a clean work surface and place 1 sardine, belly side up, on top. Fill the cavity with 1 tbs of stuffing (add more or less depending on the size of the sardines) then roll sardine in pancetta to enclose. Repeat with remaining pancetta, sardines and stuffing, reserving some stuffing to serve. Transfer to a large baking tray lined with baking paper.

Preheat oven to 220°C.

Bake pancetta-wrapped sardines for 15-20 minutes until pancetta has crisped and sardines are cooked. Scatter remaining stuffing over a large serving platter with extra parsley leaves. Top with sardines and serve with lemon cheeks.



Sardines 'agrodolce', pancetta,
parsley salad

IN SEASON.

Melanzane alla parmigiana
(eggplant parmigiana,
recipe p 20).



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MARKET BASKET

BY NIGEL WARD

SARDINES

"Sardines are getting a bit more popular in Australia, which is lovely. Fifteen years ago they would go to the seagulls. When I was in Sicily, I would buy a few kilos of them, chuck them into some flour and then fry them. It was amazing, but you've got to pick the bones. My favourite way to eat them is as part of a dish called *sarde e beccaficco*, where you stuff them with a sweet-and-sour mix of crumbs, pine nuts, currants and juice – it marries really well with the oiliness of the fish."

NECTARINE

"I like using nectarines in savoury dishes, and I think Australian stone fruit rivals anything you can find globally. In a country like Australia, where you can get broccoli, potatoes and garlic all year round, stone fruit is one of those few things that you can only get for a certain period of time, so you've really got to enjoy it while it lasts."

EGGPLANT

"I've always said eggplant parmigiana is my death-row dish. I only cook it between February and April because that's when you can get this particular type of eggplant from Sicily, called a 'rosa bianca'. These ones have a lower seed count, they're much firmer and they don't have any of the bitterness that you can sometimes get with eggplants. I drive across Sydney to buy them from a green grocer in Haberfield."

BASIL

"If you grow your own basil, you'll know it's much more intense than the store-bought kind. One of my favourite pasta dishes is pici – an eggless pasta – with lemon juice and zest, fresh basil and pecorino."

d

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For more dishes that celebrate fresh seasonal produce.



MADE IN ITALY

Uccello's Nigel Ward makes all your dreams of an Italian getaway come true. Take a seat for fresh coastal flavours and a true taste of la dolce vita.

A TRIP TO the Amalfi Coast might be closer than you think. Merivale's poolside restaurant Uccello has splashed back onto the Sydney dining scene with new chef Nigel Ward at the helm. The inner city ristorante takes its inspiration from the food and mood of the Amalfi Coast, with the azure waters of the Ivy Pool standing in for the sparkling Tyrrhenian Sea.

"Restaurants are the new form of travel," says Ward. "A great restaurant can take you away from your woes, and you can forget about life for a while and just have a good time."

It's not hard to pretend you're in Positano with dishes like kingfish crudo with fennel and ruby grapefruit, and wood-roasted Fremantle octopus with chickpeas and salsa rosa. "If you have amazing ingredients, then it's not hard to make beautiful food," he says.

Right now, Nigel is particularly obsessed with pici, a hand-rolled pasta



@nigel_ward

from Tuscany, made from just flour and water. "It is my favourite pasta in the whole world. I love the irregularity of it. There are thick bits and thin bits and it's just got this lovely noodle-y texture to it. It takes forever to make, but it's just so worth it."

During spring, Ward was serving up pici with broad beans, pancetta and a Tuscan pecorino. Now that summer is in full swing, he's tossing it through late-season ox heart tomatoes, 'nduja and salted ricotta. "While you might not be able to sit on the Amalfi Coast, you come to Uccello and sit by the pool and eat pici."

And since you're on holidays, you may as well order dessert. Ward recommends the rum babà, a spongy Neapolitan cake that's soaked in rum and flambéed tableside. "We're making a bit of a show of it, which I think people need these days." ✂

WHO SAID

RUSHHHH

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INSIDER NEWS

Hot tables, lust-have products, the latest news, trends & more.

Edited by Erina Starkey



@erinastarkey

INSIDER.



COASTAL RETREAT

Pack the car, The Pines in Cronulla is set to become your new favourite holiday spot. The new Hamptons-inspired diner reveals cool white interiors with views across the coastline and the namesake Norfolk Island pines that line the waterfront. After a quick swim, cool off with an aperitif in the Après Beach Bar before moving into the restaurant for a leisurely long lunch. To finish, head out to The Pines Lounge for a smoked cocktail and chocolate cigar.

TABLETALK



1 Adelaide has just snagged a new upscale seafood restaurant. Beyond the usual fish and chips, Fishbank (above) serves the state's largest selection of seafood with particular attention paid to under-appreciated species. At least, that's the school of thought. Trade the usual fried fillets for roast robarra, crispy fish wings, or whipped tarama with Yarra Valley caviar. There's also a raw bar, where chefs slice and dice sashimi and shuck shellfish to order.



2 The verdict is in. Scott Pickett (above, left) impresses yet again with his new bistro Chancery Lane, which has just opened in Melbourne's historic Normanby Chambers building. Inspired by the opulence of La Belle Epoque, the interior reveals a rich palette of dark green with antique brass and textured gold detailing. Expect classic European fare, from dry-aged duck and caviar bumps, to jellied egg with smoked eel.

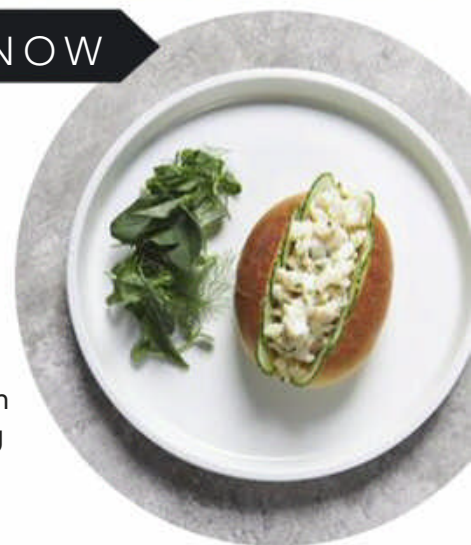
3 Calling all gastronomes. Follow the sights, sounds and smells to Perth's newest restaurant Cooee (above, right), which has just opened in the Old Swan Brewery by the banks of the Swan River. Heading up the venue is Michelin-starred chef Alan Wise who has made the trek over from Beaux Rumble in Brisbane. The all-day diner celebrates the best in local produce, from Albany rock oysters with rhubarb jelly to Rose Mallee wagyu with mountain pepper jus.



TRENDING NOW

FANCY SANDWICHES

Move over ham and cheese, some of the swishest restaurants in town are trading in on the lunchbox favourite. Monopole in Sydney is now slingin' sangas, including a Moreton Bay bug roll with yuzu mayonnaise.



FISHBANK PHOTOGRAPHY
MEAGHAN COLES



GREEN LIVING

Turn over a new leaf with Frank Green's new range of Sustainable Sips, specially designed for tea drinkers. Bin the bags for good with its new Tea Infuser, which fits snugly within all Frank Green ceramic reusable cups and bottles. For the ultimate tea set, bundle it up with a reusable tea canister and its new certified organic and Fair Trade teas.

SPINNING AROUND

The Princess of Pop has released another smash hit. After its sell-out success in the UK, Kylie Minogue Wines has landed in Australia. The first of the range is a pale-pink vin de France made from a blend of Carignan and cabernet sauvignon grapes from the sun-drenched Languedoc region in the south of France. As one might expect from a global style icon, the blush tippie comes packaged in a striking bottle with curves, engraved label, and bespoke pearlescent capsule.



High spirited

Overflowing with more than 600 cocktails from 64 countries, *Spirited: Cocktails from Around the World* (Phaidon, \$69.95) is the ultimate bartender's bible. Shake up your G&T routine with rare and obscure sips, or take a deep dive into your favourite styles, from sours to punches and tiki drinks. Mixed drinks aside, *Spirited* also offers practical information, from a guide to glassware and bar equipment to home bartending hacks.



WORTH A SHOT

Is your feed filled with photos of food? Why not enter your edible landscapes in this year's Pink Lady Food Photographer of the Year competition. Beyond the perfectly framed plate, the competition is broken down into 25 categories that explore society's relationship with food, from portraiture to production and politics. The competition is open to both professionals and enthusiasts. Entries closing this February 7. Feast your eyes on past winners or enter your prize-winning shots at pinkladyfoodphotographeroftheyear.com.

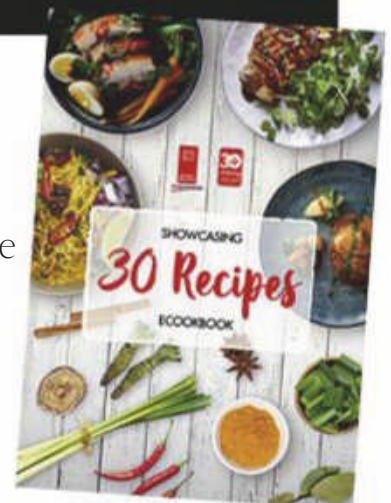


STRAWBERRY FIELDS

Marimekko is celebrating summer with a return of its 1969 archive print, *Strawberry Mountains*. The Maija Isola pattern features bright strawberries against a pink sorbet sky, and is said to reflect the joy of growing your own food. The print can be found across a range of tableware and home textiles, from tablecloths to bedding and ceramics.

What's cooking?

Oriental Merchant has grown from a small Asian grocer in Melbourne to one of the country's largest distributors of specialty foods. To celebrate its 30th anniversary, it has released an e-cookbook inspired by its cult condiments. au.orientalmerchant.com.



INSIDER.



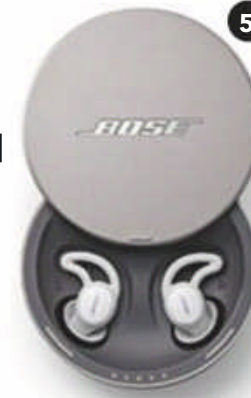
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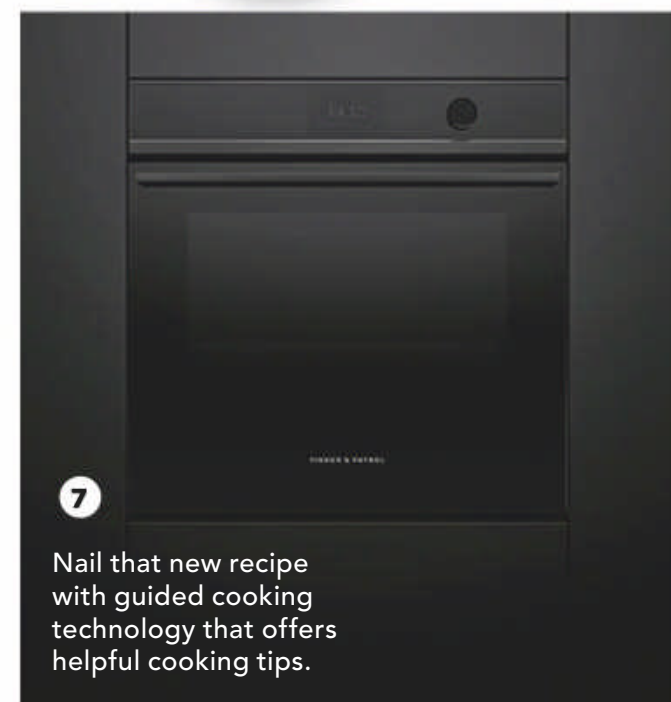
If you're going for a fresh start, enlist the smartest, most efficient – and stylish – gadgets to help you kick goal after goal in 2021.



Helps to reduce household food waste by more than 80 per cent!

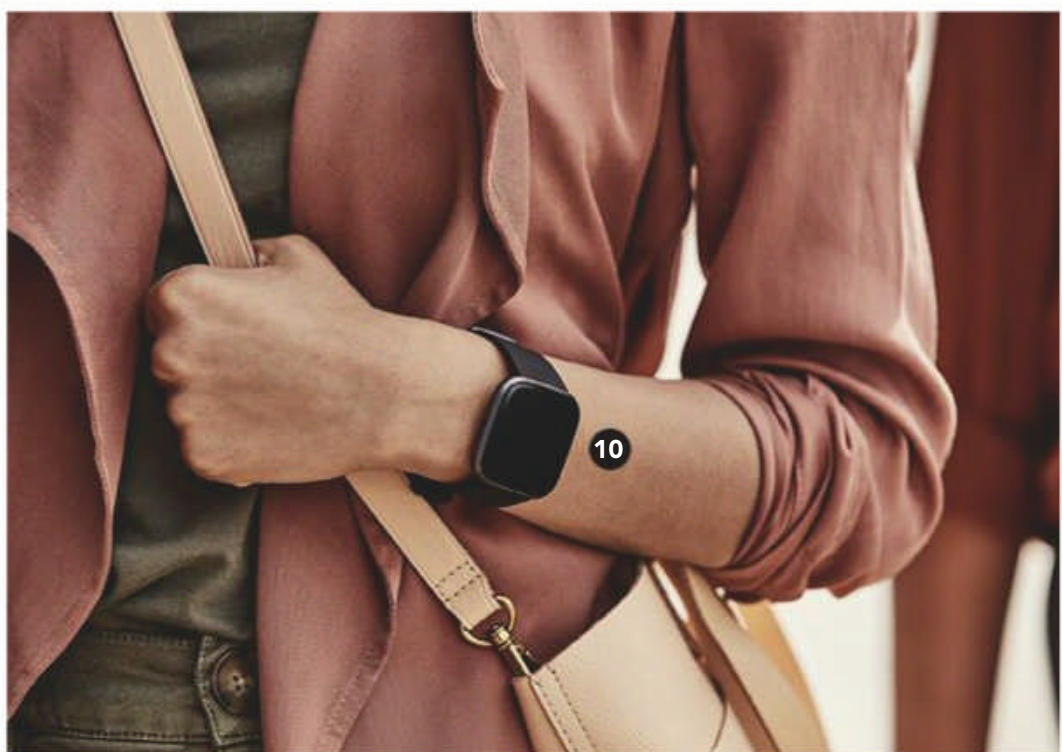


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DELIVERED

We have the food covered, and now we have the drinks to match! Get recommended wines delivered straight to your door – summer's best sips are sorted with our wine club.

RAISE YOUR GLASS – there's every reason to get excited about our wine club!

Have expertly curated cases of beautiful wines delivered to your door every quarter so you have a bottle (or two) on hand to complement the delicious recipe you plan to whip up from the issue.

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for in between seasons. We've got you covered!

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Order a mixed case (12 bottles), or reds only, or whites only, to sample our top drops for \$119.88, saving you up to \$138.12. You'll also receive two FREE bottles of the award-winning Allegiance Wines The Artisan Coonawarra Cabernet Sauvignon, worth \$40 each, and two Dartington Crystal Stemless Wine glasses, together worth \$40.

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HOW TO ORDER

Head to delicious.com.au/drinksdelivered now to order, then simply kick back until your case of superb wines arrives. Cheers to that!



**TRIMBOLI SALVATORE
TREBBIANO 2020**

Here's a wonderfully crisp, lemon-flavoured Aussie white with a distinct Italian accent. There's a lemony lift with creamy, stony hints on the nose and a creamy lemon on your first sip.



**PIKES THE DOGWALK
CLARE VALLEY
CABERNET SAUVIGNON
2017**

Pikes wines are the talk of the town and this exceptional cabernet shows why. A marriage of cabernet sauvignon and cabernet Franc, it's lavish, layered and mouth filling.



**SCARPANTONI
CHARDONNAY 2019**

This McLaren Vale Chardonnay is fresh, lively and 100 per cent food-friendly. Easygoing, Scarpantoni Chardonnay is full of ripe, fresh tropical fruit and classic chardonnay peachy aromas and flavours.



**ADAPTAUR RESERVE
BAROSSA VALLEY
SHIRAZ 2017**

The stars of this bottle are the small parcels of the best quality fruit from the Barossa chosen for this Reserve Shiraz. It's big and rich – a 'black red' with some serious heft.



**RAVENSTHORPE
LIMESTONE COAST
SAUVIGNON BLANC 2020**

Hailing from South Australia's Limestone Coast, this juicy, refreshing sauvignon has intense aromas of citrus and passionfruit on a mouth-watering, crisp and zesty palate. Superb!



CARAVAN MERLOT 2017

This merlot is a velvety little red with plenty of stunning fruit flavours and a smooth long finish. The beautiful, rich aromas leap from the glass, inviting you in. RSVP yes.

ENTERTAINER'S WINE SELECTION MIXED CASE



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GIFTS
WORTH
\$120**

The Entertainer's Wine Selection Mixed Dozen includes two bottles each of premium wines, plus two free bottles of Allegiance Wines The Artisan Coonawarra Cabernet Sauvignon, worth \$40 each, and two Dartington Crystal Stemless Wine Glasses, together worth \$40.

CRITIC & THE COMIC

NEW YEAR, NEW GEAR

Summer, salads (like this smoked trout caesar with asparagus and horseradish) and the promise of a good year ahead are all **Mike Bennie** and **Merrick Watts** need to inspire fresh, fun drink choices – from old favourites to new and exciting wines.



@mikebennie101



@merrickwatts

Merrick: I've got a drink for you. People find security in what they already know, in nostalgia. But people also want something that's bright and fresh and new. So I am going with tequila sunrises with Espolón Pure Agave – cheap(ish) and cheerful.

Mike: I'm going to go a bit sentimental here and say 'hope', for me, is the new generation of producers who have come out the other side of everything 2020 threw at us. So I think about distilleries like Joadja in the Southern Highlands that had everything burned out and tourism opportunities not available. And I think about other delicious things you drink in summer, like gin and tonics, and I think drinking a local gin from one of these places is important. Or going down to Beechworth to one of the smoke-affected wineries and having a piercingly cool riesling from someone like Schmolzer &

Brown, a young family with a couple of kids that really need to get the backing of people in our industry to move them through this time and place. Reinvigorate the industry by using a deeper consciousness to how you purchase; where does it come from? How is it made and who are the people making it? And paying attention to that. That's my hope. Bit too serious though.

Merrick: Mate, you've got real hopes though. My hopes were just honestly beach parties on the Gold Coast where I end up with a regrettable neck tattoo saying, 'You oddly live twice!' But look, you're no good to anyone else unless you're positive in mind yourself.

Mike: You know what I call summer 2021? The summer of overproof rum. Like 60 per cent alcohol.

Merrick: Let's bring Bundy back! ✂

THE CRITIC'S PICKS



VIGNERONS SCHMOLZER & BROWN PRET-A-BLANC 2019, \$28

The duo behind this project lost all their vineyard's fruit to smoke taint in 2020, but this white blend from 2019 is perfectly delicious. Think summer stone fruits with a squeeze of citrus.



JOADJA DRY GIN, \$74

Joadja Distillery was presented with huge challenges following the rampaging bushfires of 2020 but is bouncing back thanks to positive tourism. This gin is complex, refreshing and floral. Mix with soda and garnish with finger limes.



HEAPS NORMAL (NON-ALCOHOLIC) BEER, \$5

The rise of high-quality non-alcoholic beer will be one of the biggest things in 2021. This is a thirst-quenching style that tastes like proper beer and works a treat with the flavours of this salad.

THE COMIC'S WILDCARD



LATTA EX NIHILO PINOT GRIS, \$32

This is one of those wines you think is 'great for food' so you have a glass whilst preparing, but before you've eaten a single thing the entire bottle has disappeared. It's liquid Houdini!

Smoked trout
caesar salad with
asparagus and
horseradish
(find the recipe at
delicious.com.au)



"This salad calls for lovely crisp whites, and ones that are locally produced score more points with me. I'm looking for refreshing drops that offset the peppery rocket and radish, and cut through the creamy dressing and smoked trout."

– Phoebe Wood, *delicious. food director*



For more on the latest in the
world of drinks, head to
delicious.com.au/drinks



THIS DISH IS a celebration of zucchini, and it can be served any time of the day, really, either on its own or with some good bread to dip into the runny yolks. Although the blossoms make this look particularly bright and festive, the recipe would work just fine without them. If your blossoms come with stems or small zucchini attached, simply slice them up and slow-cook them with the rest of the sliced zucchini.

*Yotam Ottolenghi is chef-patron of the London-based Ottolenghi delis and the NOPI and ROVI restaurants. He has published eight bestselling cookbooks – his latest, *Flavour*, is out now.*



@ottolenghi



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d.

delicious.com.au/recipes

For more of Yotam's simple recipes with knockout flavours.

A REAL CRACKER

In true **Yotam Ottolenghi** style, the star chef teams good-for-you greens with rich, yolky eggs for a dish that's a riot of colour and flavour, and one you'll have on speed dial all summer.

BRAISED EGGS WITH ZUCCHINI, FETA & LEMON

SERVES 3

- 2 lemons
- 70ml extra virgin olive oil
- 3 garlic cloves, crushed
- 1 red chilli (such as serrano), roughly chopped (seeds removed if you don't like heat)
- 600g (approx 2 large) zucchini, thinly sliced on a mandoline
- 2 leaves rainbow chard (about 80g), thinly sliced
- 2 tbs roughly chopped chives
- 2 tbs dill
- 40g roughly crumbled feta
- 6 eggs
- 6 zucchini blossoms (stems removed), halved lengthwise
- 15g unsalted butter
- 1/4 tsp Aleppo pepper (or 1/8 tsp chilli flakes)

Take one lemon and use a vegetable peeler to remove 4 strips of zest. Squeeze the lemon to get 1 tbs juice, then set aside.

Add the oil, garlic, chopped chilli, lemon zest strips and 3/4 tsp salt flakes to a large, non-stick pan with a lid set over medium heat. Gently fry for 3-5 minutes, stirring

often, until the oil begins to bubble. (Turn the heat down to medium-low if the oil bubbles too quickly.) Decrease the heat to low, add the zucchini slices and continue to cook for 15-20 minutes, stirring often, until the zucchini slices are very tender and beginning to brown. Stir in the chard and cook for another few minutes, until wilted.

Drain the zucchini and chard over a saucepan to collect the oil, then return the vegetables to the sauté pan. Stir in the herbs, reserved lemon juice and feta. Create 6 hollows with the back of a spoon and carefully break an egg into each hollow (take care not to break the yolks). Lay the zucchini blossoms around the eggs and drizzle them with a teaspoon of the reserved frying oil. Cover the pan with the lid and cook for 4-5 minutes over medium-high heat, until the whites are almost set and the yolks are still runny (the eggs will continue cooking once uncovered and remove from the heat).

While the eggs cook, add the butter to the reserved oil and gently heat until beginning to brown and bubble, then drizzle over the eggs when they're done. Sprinkle with the Aleppo pepper and a good pinch of salt. Squeeze juice from the remaining lemon on top to serve. ✂

**"THIS DISH IS A
CELEBRATION OF
ZUCCHINI, AND CAN BE
SERVED ANY TIME OF
THE DAY."**



MEAT MARKET.

Colin Fassnidge and Anthony Puharich are happy as clams with their latest recipe – a one-pan wonder that's light, bright and peak summer.

THE CHEF AND THE BUTCHER

C: We're going light and bright for this issue! Our clams will be full of flavour, and we'll just serve them with a simple side of lettuce leaves.

A: It's the taste of the beach, it's summer.

C: It's Australia in February on a plate.

A: We can't travel, but we're bringing the Mediterranean to us in Australia.

C: We can't get to France, but you open your copy of *delicious*. and there you are!

A: Okay so where do I come in?

C: Pancetta! Pancetta and clams are so good together. When you fry the pancetta it flavours the oil, then you're going to add butter, parsley stalks, leek and garlic for even more flavour. We'll add wine and stock, even a bit of saffron I think, then tip in the clams to cook them in all that flavour.

A: Salty, smoky, no carbs! Pancetta is from the belly, so you get all of that flavour from the fat.

C: It's modern delicious!

A: The chef and the butcher are going classy! Maybe we could do a funny mock up of our photo in this one?

C: We'll draw a moustache on you.

A: And you can have a string of garlic around your neck!

C: If people are nervous of cooking clams, they don't need to be. You just treat clams like they're a mussel. You need a pan with a lid.

A: I think there's definitely a bit of a fear around using clams.

C: Yes, but it's very simple. By putting the clams in stock in a pan with a lid, they will only need to cook for five minutes to open up the shells.

A: So five minutes?

C: Four to five minutes. Then we'll add in some peas for a bit of green. That's it!

A: That's great. I think people are a bit over cooking in February. They want quick fixes that taste good.

C: Well this is the ultimate one-pot wonder!

A: Fast flavour! The butcher is okay with clams. As long as there's pancetta. For the texture and the saltiness. The fast and the Puharich!

PANCETTA & CLAMS

SERVES 4-6 AS A STARTER

2 tbs extra virgin olive oil
400g flat pancetta (skin removed), cut into lardons
100g unsalted butter
2 tbs flat-leaf parsley, stalks finely chopped, plus leaves to serve
1 large leek, white and light green part only, thinly sliced
2 garlic cloves, finely chopped
1/2 cup (125ml) white wine
1 1/2 cups (375ml) good-quality fish stock or vegetable stock
1 pinch saffron threads
1.5kg baby clams (vongole), purged
150g frozen baby peas, thawed
1 baby cos lettuce, trimmed, leaves separated
Sourdough and garlic aioli, to serve

Heat oil in a large wide heavy-based saucepan over medium heat. Add the pancetta lardons and cook, stirring frequently, for 4-5 minutes until fat has rendered out. Using a slotted spoon, transfer to paper towel and set aside.



Add butter to the pan with the parsley stalks, leek and garlic. Cook, stirring occasionally, for 6-8 minutes until leek is tender but not coloured. Add wine, increase the heat to high and bring to the boil. Reduce wine by half and stir in the stock with the saffron. Bring the stock to the boil and stir in the clams. Cover with a lid and simmer rapidly for 4-5 minutes until clams have opened and are just cooked. Remove the lid and discard any clams that remain unopened. Stir through the peas, and cook for 1-2 minutes until warmed through. Remove from the heat and stir through pancetta.

Arrange the lettuce in a shallow wide large bowl and pour over the clam mixture. Scatter over parsley leaves and serve with sourdough and garlic aioli on the side.

BUTCHER'S CUT PANCETTA

Cut from pork belly, pancetta is salt-cured and dried. This provides a savouriness that makes it perfect for adding depth of flavour to soups, stews and sauces. Pancetta can also be used to take taste levels up a notch in salads, pizzas, savoury slices and grilled vegetables. ✂



@askthebutcher_



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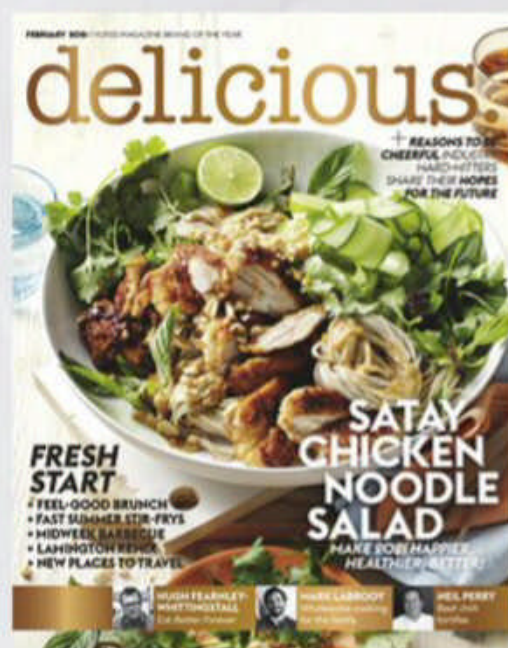
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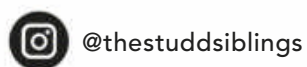
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CHEESE COUNTER.



BACK TO NATURE

The future is bright for Aussie cheese, say **Ellie and Sam Studd**, who meet with one of the country's top producers, and a Produce Awards winner, for a taste of a special offering.



WE LIVE IN a fast-paced world, where the industrialisation of dairy production threatens to wipe out small artisan production. But at Pecora Dairy, they are creating new pathways towards a better future for Australian cheese.

We were lucky enough to visit Pecora, where we spoke to owner and cheesemaker Cressida Cains. Elbow-deep in the curds she was gently stirring, she encouraged us to pop some in our mouths, to enjoy the sweet spring milk.

"We are the first cheesery in Australia licensed to make raw milk cheese," says Cressida. "There is no heat treatment to the milk. So, none of the indigenous bacteria in the milk are altered at all."

Asked about the importance of raw-milk usage, Cressida says, "To now be able to make cheese reflective of its unique terroir is a game changer. Our soil is so ancient in Australia, and our ecosystem so special, to produce a 'taste of the landscape' in this way is exciting."

SMASHED CUCUMBER WITH SHEEP'S MILK CHEESE

SERVES 4 AS A SNACK

This recipe is best served and enjoyed immediately.

1 large telegraph cucumber, peeled
1/4 cup (60ml) extra virgin olive oil
2 tbs lemon juice
100g sheep's milk cheese (we used Pecora Dairy 'Bloomy'), room temperature, sliced
1 cup loosely packed mint, dill, and flat-leaf parsley leaves, chopped
1/2 red chilli, finely chopped
Finely grated zest of 1/2 lemon
1/2 tsp nigella seeds

Place the cucumber on a clean work surface and gently press down using a rolling pin or pan. Continue down the entire length of the cucumber, until it splits and smashes. Slice into rough 2.5cm pieces. Try to maintain the shape of the cucumber if you can, and transfer to a serving platter.

To make the dressing, whisk olive oil, 1/4 tsp salt and lemon juice in a small bowl and set aside. Just before serving, scatter cheese over the cucumber, drizzle with dressing. Scatter over herbs, chilli, lemon zest and nigella seeds. Serve immediately. ✂





WHAT IS?

SHEEP'S MILK CHEESE

TYPE: Cheese made from sheep's milk.

ORIGIN: While there is no single place of origin, most highly regarded varieties include Greek feta, French Roquefort, Spanish manchego and Italian pecorino.

SPECIAL BECAUSE: Sheep's milk contains more fat, therefore produces a creamier cheese. ✕

d.

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For recipes starring Australian and international cheeses.

I'M LOVING.



I LOVE... A BRIGHT OUTLOOK

Matt Preston looks back at a challenging year and sets his sights on a sunnier 2021.

MY NUMBER ONE hope for the year is that we'll be able to freely and safely travel from state to state, to see friends and enjoy all the dizzying diversity that this country has to offer. Paris can wait. I'll happily go to Kata Tjuta, Katherine and Fraser Island. Or even just Subiaco and Woolloongabba.

Absence hasn't just made the heart grow fonder, it has given all my memories a rosier glow. Or at least those memories that I can remember, given how long the break from normal life has been.

So, here are the rest of my hopes for 2021.

CAFES The morning coffee ritual was one of the few threads of normality that survived lockdown but now I want more. A return to a packed brunch service. The excitement of eyeing off interesting salads or some new cake sensation across the tables. The sense of being bathed in the warm glow of ridiculous stories, deliciously tasty gossip from the night before, or just a little patch of calm with the 'paper as 37 other breakfasts swirl around me; a cyclone of flat whites, smashed avo, sunny-side ups, and "morning darl"s.

RESTAURANTS I just hope when you read this that your favourites have survived. The end of government support and the lingering of profit-killing restrictions will mean many will close. I hope we can find a way back to the vibrant restaurant culture that was praised by international visitors and locals alike. Some international visitors would be nice, too. I also hope that we can still afford to eat out.

PRODUCERS Seriously, could last year have been any worse for so many of Australia's small producers? Even if you forget the virus, and the disastrous impact that it had on everyone who was buying their products, they had to deal with a cocktail of bushfires, droughts, floods and zero regional tourism. Throw in a plague of crickets and tap water running blood-red and you'd have a year that only a particularly mean Old Testament God could think up.

LIVE SPORT AND MUSIC There is a thrill watching a blockbuster like the latest Avengers or Bond movie with a packed cinema of fellow fans yet it still can't match the communal joy of live sport or music. The moment when the packed club or a full stadium lifts at that tell-tale bass rift of the big hit, or a really big hit.

FRIENDS While I love the excitement of visiting some gastro temple, and the precious occasions when you eat something so delicious it makes everything in the world seem right, the best things about cafes and restaurants aren't the chefs, the floor staff or the food – precious though they are – but the people you go there with. It really doesn't matter if it's at home or out, breaking bread with friends, laughing, and leaving with a buzz from the

conversation. Serve this super-easy peanut butter and hoisin banh mi next time your crew comes around and let the good times roll.

Above all, I hope this year, with your resilience, finely honed at an all-time high, we will all find some unbridled joy and a few more of those moments when you taste something so beautiful that it makes the rest of your problems and worries fade away – and it won't be your latest loaf of banana bread.

PEANUT BUTTER & HOISIN BANH MI

SERVES 6

8 chicken thigh fillets, cut into 4 pieces each, room temperature
6 white long crusty (but fluffy) bread rolls
1/2 cup (150g) Kewpie mayonnaise
2 small Lebanese cucumbers, thinly sliced
2 cups loosely packed mixed Vietnamese mint, regular mint,
Thai basil and coriander leaves
12 small baby gem lettuce leaves
Sriracha, and quickles (recipe below), to serve

MARINADE

160g salted peanuts
1 cup (250ml) hoisin sauce
1/4 cup (60ml) rice wine vinegar

QUICKLES

200g carrot, cut into 8cm batons
200g daikon radish, cut into 8cm batons
1/4 cup (55g) caster sugar
1 tbs sea salt flakes
1/2 cup (125ml) rice wine vinegar

Preheat oven to 220°C. Line a large tray with baking paper.

For the marinade, place peanuts, hoisin and rice wine vinegar with 2 tbs water and 2 tsp salt in a food processor and whiz until combined. The marinade needs to be thick and saucy. Add more water if needed. Transfer to a bowl, add chicken, season to taste and toss to combine. Marinate for 30 minutes.

Transfer the chicken to prepared tray and roast for 20-25 minutes until cooked and caramelised. Set aside.

For the quickles, toss the carrot and radish in a bowl with the sugar and salt. Stand for a minimum 10-12 minutes, then pour over rice wine vinegar and set aside until needed. (Quickles can be stored in an airtight container in the fridge for up to 2 weeks.)

Slice the bread rolls in half lengthwise, making sure to not slice all the way through. Pick out the soft middle of the top half of each bun and spread the inside with mayonnaise. Think of this like butter so be generous. Press three or four lettuce leaves into the mayo. Follow with pieces of the hoisin chicken, a squeeze of Sriracha or other chilli sauce, then some cucumber slices, herbs and finally a layer of the well-drained quickles to add texture and some sweet-sour hit. Press together and enjoy. ✂



@mattscravat



Visit delicious.com.au for more recipes from Matt.



O N S A L E N O W

WHOLESOME BRUNCHES **44** >> ALL-NEW DISHES BY MARK LABROOY **52** >> WHAT'S NEXT FOR AUSTRALIAN
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BETTER FOREVER **94** >> NEIL PERRY'S NEW VENTURE **100** >> MEXICAN DONE RIGHT **108** >> MEET THE NEW LAMINGTON **116**

SAVOUR

Go to p 86 for the
best of basil.

*Rise &*SHINE



There's no such thing as a basic brunch in **Kirsten Jenkins'** world. Instead, there are haloumi and zucchini waffles, smoky baked beans, cornbread with guacamole, and salted caramel oat bars – part nourishing, part feast-worthy and every bit the superstar spread you'll want to wake up to.

PHOTOGRAPHY BEN DEARNLEY STYLING KIRSTEN JENKINS

Vegie omelette muffin with
romesco and crispy bacon
OPPOSITE: haloumi & zucchini
waffles with smoked salmon &
eggs (recipes p 46).



HALOUMI & ZUCCHINI WAFFLES WITH SMOKED SALMON & EGGS

MAKES 4-6

You will need a waffle iron for this recipe.

4 (480g total) medium zucchinis, grated
1/2 cup (125ml) buttermilk
1 cup (160g) wholemeal self-raising flour
4-6 eggs, plus 2 eggs, lightly beaten
1/2 bunch chives, thinly sliced
1/2 small bunch dill, chopped, plus extra to serve
100g haloumi, coarsely grated
Olive oil spray
1 cup (280g) Greek yoghurt
1 tbs za'atar
200g smoked salmon (or gravlax)
Red vein sorrel, to serve

Using your hands, squeeze out as much water as possible from the zucchini. Transfer to a bowl with the buttermilk, flour, beaten egg, chives, dill and haloumi, season with salt and pepper and mix until well combined. Preheat a waffle iron to high and spray with a light covering of oil.

Spoon enough mixture to cover the base of the waffle iron, making sure to spread to the edges. Close the iron and cook for 3-5 minutes until golden brown. Set aside and keep warm. Repeat with remaining mixture. Cooked waffles freeze really well. Simply reheat in a toaster.

Cook the eggs in a saucepan of boiling water for 6-6 1/2 minutes for soft boiled. Drain and run under cold running water until cool enough to peel.

Meanwhile, combine the yoghurt and za'atar in a bowl. Divide the waffles among plates and top with the eggs, smoked salmon and sorrel. Scatter over extra dill and drizzle with za'atar yoghurt to serve.

VEGIE OMELETTE MUFFIN WITH ROMESCO AND CRISPY BACON

SERVES 6

You will need 6 egg rings for this recipe.

1 tbs extra virgin olive oil, plus extra to grease
4 silverbeet stalks, sliced
1 (160g) zucchini, grated

1 bunch asparagus, trimmed, cut into 3cm pieces
2 garlic cloves, chopped
6 eggs
12 rashers streaky bacon
6 English muffins, halved, toasted
1 avocado, sliced

ROMESCO SAUCE

5 garlic cloves
1 (350g) red capsicum, quartered, seeds removed
5 cherry tomatoes
1/4 cup (40g) almonds
Zest and juice of 1/2 lemon
1 tbs extra virgin olive oil
1/4 cup flat-leaf parsley leaves

For the romesco sauce, preheat the oven to 220°C. Line a tray with baking paper. Wrap the garlic cloves in foil and place on the tray with the capsicum. Roast for 30-35 minutes until capsicum is blistered and garlic is soft. Add cherry tomatoes to the tray in the final 15 minutes of cooking. Transfer the mixture to a food processor with the almonds, zest and juice, oil and parsley. Squeeze the garlic out of the casing and into the food processor. Season with salt and pepper, and whiz until smooth. Set aside.

Heat the oil in a medium non-stick frypan over medium heat, add the silverbeet, zucchini, asparagus and garlic, season with salt and pepper and cook for 10 minutes or until caramelised. Transfer mixture to a bowl and return the pan to the heat. Lightly whisk the eggs and season well with salt and pepper.

Lightly grease 6 egg rings and place into the pan, divide the vegetable mixture among the rings and top with the whisked eggs. Cook for 3-4 minutes until golden at the bottom. Carefully flip and cook for a further 3-4 minutes until the egg is just set. Remove from pan and keep warm.

Add the bacon to the pan and cook for 2-3 minutes each side until crispy. Spread the toasted muffins with romesco, carefully remove the omelette from the ring and place on top with the bacon and avocado. Top with the other half of the muffin and serve.

SMOKY BAKED BEANS WITH CHEAT'S INJERA FLATBREAD

SERVES 4-6

4 rashers streaky bacon, thinly sliced
2 tsp extra virgin olive oil, plus extra to grease
1 large red onion, finely chopped
3 garlic cloves, crushed
1 tsp smoked paprika
1/2 tsp dried chilli flakes
400g can cannellini beans, drained, rinsed
400g can butter beans, drained, rinsed
400g can cherry tomatoes
2 tbs maple syrup
1 tbs Worcestershire sauce
100g Greek feta, crumbled
2 cups mixed herbs (we used mint, parsley and oregano)

INJERA FLATBREAD

1 cup (150g) plain flour
1 tsp bicarb soda
1 cup (250ml) chilled soda water
1/2 cup (125ml) white vinegar
1/2 tsp salt flakes

Place the bacon in a cold heavy-based saucepan over medium heat, and cook for 4-5 minutes until it just starts to colour. Add the oil, onion and garlic, and cook for a further 4 minutes or until the onion has softened. Add the paprika, chilli flakes, beans, tomatoes, maple syrup, Worcestershire sauce and 1 cup (250ml) water and bring to the boil. Reduce heat to medium-low and simmer for 20 minutes or until the sauce is thick and has reduced. Season with salt and pepper.

Meanwhile, for the injera flatbread place flour, bicarb and soda water in a large bowl and whisk until smooth. Add vinegar and salt and whisk to combine. Transfer mixture to a large jug. Lightly grease a 20cm non-stick crepe pan or frypan and place over medium heat. Pour 1/4 cup mixture into the pan to just cover the base, cover with a lid and cook for 1 minute or until bubbles form and the top is cooked. Set aside and keep warm. Repeat with the remaining batter.

Place 1 piece of flatbread in a shallow serving bowl and top with some of the

ON TREND.




Smoky baked beans with
cheat's injera flatbread

ON TREND.



"THIS OVERNIGHT SENSATION
WILL PEP UP ANYONE'S
MORNING. LEVEL UP YOUR
BIRCHER BOWL WITH
STRAWBERRY PUREE."

 @kirstenljenkins



Bircher muesli with strawberry,
almond & apple **OPPOSITE:**
skillet-pan cornbread with
breakfast guacamole.

beans. Repeat with remaining flatbread and beans. Sprinkle over feta and mixed herbs to serve.

SKILLET-PAN CORNBREAD WITH BREAKFAST GUACAMOLE

SERVES 6-8

4 corn cobs, kernels removed
2 long green shallots, trimmed, sliced
1/4 cup chopped flat-leaf parsley leaves
1/4 cup chopped coriander leaves, plus extra to serve
1 1/2 cups (250g) polenta
1 cup (150g) self-raising flour
1 1/2 cups (375ml) buttermilk
2 eggs
1/4 cup (60ml) extra virgin olive oil

GUACAMOLE

2 ripe avocados
Juice of 2 limes, plus extra lime wedges to serve
1 small eschalot, finely chopped
1 small tomato, finely chopped
1 bunch coriander, leaves chopped
1/2 tsp dried chilli flakes, plus extra to serve

Preheat oven to 200°C. Lightly grease a 25cm top and 20cm bottom skillet pan. Place half the corn in a food processor and pulse until roughly blended. Transfer to a bowl with the remaining corn, long green shallot, parsley, coriander, polenta and flour. Season with salt and pepper and mix to combine.

Whisk the buttermilk, eggs and oil in a large jug. Carefully add to the dry ingredients and stir until well combined. Pour into the skillet pan and bake for 40-45 minutes until golden and a skewer inserted in the centre comes out clean.

Meanwhile, for the guacamole, scoop avocado into a bowl and roughly mash. Add the lime juice, eschalot, tomato, coriander and chilli flakes, season with salt and pepper and fold to combine.

Scatter the warmed cornbread with extra coriander and chilli flakes, and serve with the guacamole and lime wedges alongside.



BIRCHER MUESLI WITH STRAWBERRY, ALMOND & APPLE

SERVES 4

Begin this recipe 1 day ahead.

200g rolled oats
2 red apples, skin on, grated, plus extra to serve
1 tsp ground cinnamon
1 cup (250ml) cloudy apple juice
1 cup (280g) Greek yoghurt, plus extra to serve
1/2 cup-1 cup (125ml-250ml) milk of choice
95g roasted almonds, chopped

STRAWBERRY PUREE

250g strawberries, hulled, plus extra sliced to serve
1 tbs maple syrup, plus extra to serve

Place the rolled oats, apple, cinnamon, apple juice and yoghurt in a bowl and mix well to combine. Cover with plastic wrap and refrigerate overnight.

For the strawberry puree, place the ingredients in a food processor and whiz until smooth.

Stir the milk through oat mixture until a desired consistency. Divide among bowls and top with the extra yoghurt, almond, strawberry puree and drizzle with extra maple syrup if needed. Top with extra strawberries and grated apple to serve.

'SALTED CARAMEL' OAT BARS

MAKES 14

1 cup (160g) roasted almonds
8 medjool dates, pitted
65g coconut oil



Mixed fruit smoothie with mixed seeds. **OPPOSITE:** 'salted caramel' oat bars (recipe p 49).

2 tbs chia seeds
2 tbs rice malt syrup
1 cup (280g) hulled tahini
1 cup (90g) rolled oats (we used Woolworths Macro organic rolled oats)
1/2 tsp salt flakes
1/2 tsp black sesame seeds, plus extra to scatter
18g puffed rice (we used Rice Bubbles)

Lightly grease a 20cm x 20cm slice pan and line with baking paper. Place all the ingredients, except puffed rice, in a food processor and pulse until mixture resembles a crumb consistency. Transfer to a bowl and gently fold through puffed rice. Spoon mixture into prepared pan and smooth over the top, pressing into corners. Scatter extra black sesame seeds on top and push them into the mixture. Place in the freezer for 1 hour or until set. Remove and cut into 14 bars. Place the bars in a container and return to the freezer. Serve from, and store in the freezer for up to 4 weeks.

MIXED FRUIT SMOOTHIE WITH MIXED SEEDS

SERVES 2

1 large banana
1/2 cup (75g) blueberries (fresh or frozen)
1 avocado, seed removed, flesh scooped
1 mango, cut into chunks, plus extra wedges to serve
50g baby spinach leaves
1 cup (250ml) milk of your choice
2 tbs coconut cream
Pepita seeds, chia seeds or sunflowers seeds, to serve

Place all ingredients, except for coconut cream and seeds, in a blender and whiz until smooth, adding more milk to achieve desired consistency. Add 1 tbs of coconut cream to each serving glass and swirl it around. Divide mixture between 2 serving glasses and top with extra mango and sprinkle with seeds to serve. ✕

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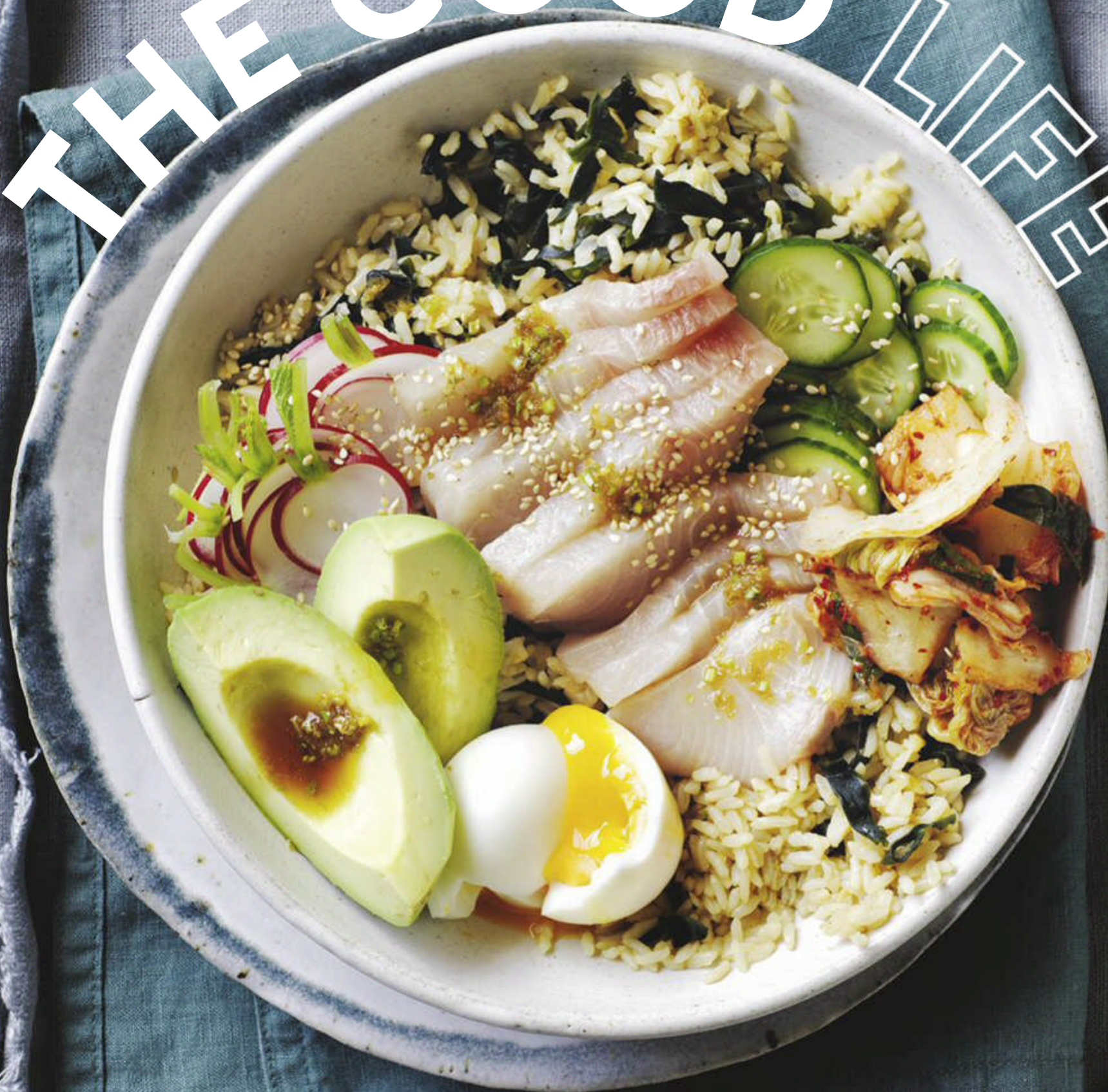
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ON TREND.



THE GOOD LIFE



It's been a year of big changes for **Mark LaBrooy** but throughout it all there's been one constant – honest, wholesome food. Here, the chef shares bright family-friendly dishes that breathe new life into breakfast, lunch and dinner.

WORDS CORINNE PARKES PHOTOGRAPHY CHRIS COURT STYLING KIRSTEN JENKINS

MARK LABROOY.



Chorizo and vongole
pasta with shellfish
oil (recipe p 57).
OPPOSITE: kingfish
poke with kimchi
(recipes p 59).

MARK LABROOY.



"WE'RE IN DUNEDOO," says Mark LaBrooy. He's on the road, shooting a new Three Blue Ducks television show that premieres in February on Channel 10. "It's Andy [Allen], Daz [Robertson] and myself, cooking and travelling and enjoying each other's company."

It's a project that might have never come about, had it not been for the pandemic that brought the hospitality industry – and the plethora of Ducks' projects – to a stand-still. "We had to shut it all down," LaBrooy says. "Our Bronte restaurant – our first-ever project and a bit of an institution now – was closed for about five weeks. It made us think: bloody hell, this is serious."

And then, just as restaurants started opening, the idea for a TV show struck. "We were approached about doing a Three Blue Ducks show and we thought 'oh yeah, sweet'. We were having a laugh about it, and then all of a sudden, Andy, Daz and I are on the road for a month filming. When times are tough you have to start thinking 'okay, how are we going to do things differently?' But it's good fun; television is a new world for me."

It's not the only new project on the cards for the team. First – a new Ducks outpost at the state-of-the-art urban surf park, URBNSURF, in Melbourne. After countless setbacks courtesy of Covid, the on-site restaurant finally opened with massive success in the first week of December.

"It's a phenomenal site," says LaBrooy. "You'd never think you were in Tullamarine.

Dad's eggs with pancetta, kale & cheesy bread (recipe p 57).



You hear the waves crashing, and people are just so excited to be there."

When it comes to the food, the Ducks' winning philosophy holds true. "It's the same ethos as always – let the produce do the talking," he says. "We're using local suppliers, which is quite cool."

And then there's the new Three Blue Ducks restaurant in the Snowy Mountains, set where the Tumut River meets Nimbo Fork Creek. "That one's an ode to the provenance of the area," says LaBrooy. "We've got sheep on the property, the trout comes from Tumut, we're using Provenir again and we buy our meat from the Riverina, only an hour away. We want to sow a couple of potato crops and get a bit of a market garden going, too."

Outside of the whirl of these projects, LaBrooy has been living his own changes – becoming a new dad, and settling into a

new neighbourhood, after relocating to the south coast of New South Wales. And, in the quiet moments of the past few months, "I did a lot of fishing. We had a great squid season so I got stuck into those. We had a great lobster season as well, so there's been a lot of good diving to be had. We've been cooking a lot at home, and that's what these recipes here are about. But that has been the one massive upside of Covid, having so much time with family."

For more on *The Three Blue Ducks'* new show, go to threeblueducks.com and delicious.com.au.



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d.

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For more wholesome dishes perfect for weeknight cooking.



Barbecued calamari
with blackened
capsicum salsa
(recipe p 59).



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MARK LABROOY.

**“WE’VE BEEN COOKING
A LOT AT HOME, EATING
PROPER HOME-COOKED
MEALS. THAT’S WHAT
THESE RECIPES HERE
ARE ALL ABOUT.”**

Beef rib-eye cutlets
with chimichurri



CHORIZO AND VONGOLE PASTA WITH SHELLFISH OIL

SERVES 4

1 small red onion, thinly sliced
3 garlic cloves, thinly sliced
1 dried chorizo, thinly sliced
250g punnet cherry tomatoes
1kg clams (vongole), purged
1/2 cup (125ml) white wine
1/2 bunch basil, leaves picked, roughly chopped, plus extra leaves to serve
400g spaghetti, cooked according to packet instructions

SHELLFISH OIL

200ml extra virgin olive oil
1 red onion, finely sliced
4 garlic cloves, roughly chopped
2 long red chillies, thinly sliced
1 tbs paprika
10 extra large green king prawns, peeled, deveined, chopped (heads and shells reserved)

For the shellfish oil, place a large heavy-based saucepan over high heat. Add the olive oil, red onion, garlic and chilli, and cook, stirring frequently, for 3-4 minutes until the onion begins to soften. Scatter over the paprika and reserved prawn heads and shells. Cook, stirring occasionally, for 3-4 minutes until the shells begin to roast. Reduce heat to low and cook, stirring occasionally, for 10-12 minutes to infuse the oil. Strain through a fine sieve, keep the oil for the pasta and discard solids.

Place reserved shellfish oil in a large heavy-based saucepan with a lid over high heat. Add onion, garlic and chorizo, and cook, stirring occasionally, for 5-6 minutes until the onion has softened and the chorizo is lightly browned. Add the cherry tomatoes and cook, stirring occasionally, for 4-5 minutes until soft. Add the clams and white wine then place the lid on the pan. Bring to the boil and cook, shaking the pan occasionally, for 4-5 minutes. Add

prawn and basil and cook for a further 2-3 minutes until all the clams are open (discard any clams that remain closed). Season to taste. Toss through the cooked spaghetti and transfer to a serving bowl. Scatter with extra basil to serve.

DAD'S EGGS WITH PANCETTA, KALE & CHEESY BREAD

SERVES 4

6 x 50g thick slices sourdough
300g brie, thickly sliced
1/4 cup (60ml) extra virgin olive oil
1 garlic clove, roughly chopped
1 onion, finely chopped
1 long red chilli, seeds removed, thinly sliced
150g pancetta, cut into lardons
1 bunch kale (stalks removed and discarded), leaves roughly chopped
10 eggs, whisked in a bowl with a pinch of finely ground black pepper

Preheat oven grill to high. Place bread on a baking tray and top evenly with slices of brie. Season and set aside.

Place 2 tbs oil in a large frypan over high heat. Add the garlic, onion and chilli. Cook, stirring occasionally, for 4-5 minutes until the onion has softened. Add the pancetta and cook, stirring occasionally, for 2-3 minutes until starting to brown. Be careful with your seasoning – the pancetta naturally carries a lot of salt. Add the kale and stir until wilted. Season, transfer to a bowl and set aside.

Grill bread on the top shelf of the oven for 3-4 minutes until the cheese and edges of the bread are lightly golden. Set aside and keep warm.

Wipe pan clean and return over high heat with the remaining 1 tbs oil. Pour in whisked eggs – they will bubble immediately. Stir eggs gently and frequently and cook for 1-2 minutes until soft and pillowy and nearly cooked through (be careful not to over stir or they will look dry and lumpy) Just before the eggs are fully cooked, add the kale and

pancetta mix and stir gently to combine. Cook, occasionally folding the mixture, for 1-2 minutes until eggs are cooked through. Serve immediately with cheesy bread.

BEEF RIB-EYE CUTLETS WITH CHIMICHURRI

SERVES 4

You will need a meat thermometer for this recipe.

4 x 600g thick-cut beef rib-eye cutlets, French trimmed, at room temperature
Extra virgin olive oil, to drizzle

CHIMICHURRI

Zest and juice of 2 lemons, plus extra wedges to serve
1 tbs Dijon mustard
1 bunch each coriander and flat-leaf parsley, finely chopped
1/2 small red onion, finely chopped
2 garlic cloves, finely grated
1 long red chilli, seeds removed, finely chopped
200ml extra virgin olive oil

For the chimichurri, combine all ingredients in a medium-sized bowl. Season and stand for 1 hour before serving.

Preheat a barbecue or chargrill pan to high. Place steaks on a large oven tray, drizzle with olive oil and season liberally on all sides. Reduce barbecue temperature to medium and barbecue steaks for 5-6 minutes each side until charred and blackened. Sear the sides of the steak until deep golden brown. Remove steaks from the barbecue once the internal temperature reaches 40°C-45°C on a meat thermometer, cover with foil and rest on a wire rack in a warm place for 15-20 minutes. The steaks will continue cooking under the foil, and the internal temperature should be between 52°C-55°C for medium. Serve steaks with chimichurri and extra lemon.

MARK LABROOY.

Strawberry and
white chocolate
almond cake



BARBECUED CALAMARI WITH BLACKENED CAPSICUM SALSA

SERVES 4-6 AS A STARTER

4 x 200g calamari hoods, cleaned
1 zucchini, thinly sliced lengthwise
1 bunch long green shallots, trimmed
2½ tbs extra virgin olive oil

BLACKENED CAPSICUM SALSA

2 large red capsicums, pierced all over with a fork
1 small red onion, finely chopped
1 garlic clove, finely grated
1 cup firmly packed flat-leaf parsley, roughly chopped
1 long red chilli, finely chopped
Zest and juice of 1 lemon, plus extra lemon halves to serve
100ml extra virgin olive oil

Preheat a lightly greased barbecue or chargrill pan to high. For the blackened capsicum salsa, barbecue capsicum, turning frequently for 14-15 minutes until blackened and charred. Place capsicum in a bowl, cover with plastic wrap and stand for 20-30 minutes, then peel, discarding skin and seeds, and finely chop. Place chopped capsicum flesh in a large mixing bowl with the red onion, garlic, parsley, chilli, lemon zest and juice and olive oil. Season and mix to combine. Set aside.

Place the calamari, zucchini and shallot on a large tray, drizzle with olive oil and season. In batches, barbecue for 5-7 minutes, making sure you get nice deep char lines. Set aside to rest for 5 minutes, then slice calamari into rings. Keep warm. Place zucchini, calamari and shallot on a platter and spoon over blackened capsicum salsa. Serve with extra lemon halves.

KINGFISH POKE WITH KIMCHI

SERVES 4

1 Lebanese cucumber, sliced into rounds
1 cup (145g) cooked brown rice

4 baby red radishes, thinly sliced
15g dried wakame, soaked, drained, chopped
300g sashimi-grade kingfish, thinly sliced
4 soft-boiled eggs, halved
1 avocado, quartered
1 tbs white sesame seeds, toasted
250g good-quality store-bought kimchi

SOY & MIRIN DRESSING

½ Granny Smith apple, peeled, finely grated (we used a microplane)
1 garlic clove, finely grated (we used a microplane)
2cm piece (10g) ginger, finely grated (we used a microplane)
Zest and juice of 2 lemons and 1 lime
½ bunch coriander, stalks finely chopped, leaves picked
75ml soy sauce
½ cup (125ml) mirin
40g palm sugar, finely grated
1 tbs sesame oil

For the dressing, combine all ingredients in a bowl and stir. Set aside. (The dressing will last for a good week refrigerated in an air-tight container.)

To make the salad, place cucumber, rice, radish and wakame in a large bowl. Add 50ml dressing, season and toss to combine. Divide salad among bowls with the kingfish, eggs and avocado. Scatter with sesame seeds and as much kimchi as desired, and serve with extra dressing on the side.

STRAWBERRY AND WHITE CHOCOLATE ALMOND CAKE

SERVES 4-6

100g almond meal
160g pure icing sugar, sifted
50g rice flour
30g white chocolate, very finely chopped or whizzed in a food processor
1 vanilla bean, seeds scraped

4 egg whites
140g unsalted butter, melted, cooled
150g strawberries, hulled, halved (if large, quartered)
Natural yoghurt, to serve

MACERATED BERRIES

125g punnet blueberries
125g punnet raspberries
1 tbs caster sugar
Juice of 1 lemon
1 vanilla bean, seeds scraped
Zest of ½ an orange
¼ bunch mint, leaves picked

Preheat oven to 160°C. Grease the base and side of a 20cm springform cake pan and line with baking paper.

Combine almond meal, icing sugar, rice flour, white chocolate and vanilla seeds in a large bowl and whisk to combine. In a separate bowl, lightly whisk the egg whites and add the melted butter. Add the wet ingredients to the dry, mixing well. Pour the mixture into prepared pan. Lay strawberries evenly over the top of the cake (they will sink slightly into the mix). Bake for 1 hour 20 minutes or until golden brown.

For the macerated berries, combine the blueberries, raspberries, caster sugar, lemon juice and vanilla seeds in a bowl. Stand for 30 minutes at room temperature. Just before serving, add the orange zest and mint and lightly mix. Serve cake with a generous spoonful of macerated berries, with yoghurt alongside. ✕



FOOD FOR THOUGHT.



FROM LEFT: Maurice Terzini, Chris Lucas and Rinaldo Di Stasio.

THE *next* CHAPTER

Between them they run some of Australia's most iconic restaurants. **Chris Lucas, Rinaldo Di Stasio** and **Maurice Terzini** sat down with *delicious.* to talk about their already solid relationships strengthening through a tumultuous year, their outlook for the future and the dishes that have given them hope.

WORDS MAX BREARLEY PHOTOGRAPHY CHRIS COURT & MARK ROPER STYLING KIRSTEN JENKINS

IN A YEAR that has seen the hospitality industry face its toughest challenge yet, three of the most prominent restaurateurs in the country chat to *delicious.* about lessons learned in lockdown and supporting each other throughout trying times. Friends for 30 years, Chin Chin's Chris Lucas, along with Icebergs' Maurice Terzini, and Rinaldo Di Stasio from Cafe Di Stasio and Citta Di Stasio discuss stronger-than-ever relationships, share their favourite recipes and what the future holds for Australia's restaurants.

CHALLENGES ASIDE, HAVE YOU DRAWN ANY INSPIRATION, LIFE LESSONS, OR FOUND NEW HOPE IN THE PAST YEAR?

RINALDO: I realised how important two things are. Firstly, freedom. I don't want to get political about it, but just to live in this beautiful country with freedom. And then connection – we need to connect with one another. Nobody needs another coffee for the rest of our lives. But the coffee – and food – is the bridge, it brings us together. It's an excuse. The Italians have got a fantastic way of living. In the city they may live in small apartments, but they connect in the piazza and they'll say, okay, let's meet for coffee. It's not because they need a coffee, but it brings them together. It's not just about food, it's life. It's connecting with people.

MAURICE: It allowed me to make some decisions about where I want to be in my career and in my personal life. It's like resetting the clock, and almost like reopening the Icebergs but with 20 years more experience. That was a really big plus. Personally it gave me time to map out where I want to go, and not the end of my career, but the second half of it. I made some pretty big changes. I sold out of The Dolphin Hotel and a few other assets and it made me realise that I'm more in control of my own destiny. I had a great run with different partners along the way but I think leading towards this later stage of my career I want more independence. From a personal point of view that was massive for me. It was already at the back of my mind but Covid just made that decision come out.

CHRIS: I think there's an opportunity for new talent once the dust settles. A lot of sites that were previously unavailable are now going to be available to people who want to open up a new cafe or new restaurant. Edgy, groundbreaking creativity had sort of been marginalised and we were being swamped with a plethora of cheap, middle market, throw-it-together type concepts. That's just the way the market went. But now the market is going to be that much tougher in every respect, and you're going to have to have more integrity about what you stand for as a restaurant operator. And I think that's a good thing.

WHAT ROLE DID FRIENDSHIP PLAY IN THE PAST YEAR?

CHRIS: Maurice and Ronnie and I have known each other for 30 years. We've always been mates but this crisis has brought us together. It's given us an opportunity to come together and unite as one. Even with Maurice being stuck in Sydney, he's been so amazing reaching out to us. Perhaps because he's from Melbourne. Sending messages of support, reposting social media posts for us. He'd call us and ask, "How are you guys going?" Those little things meant a lot.

WHAT ARE YOUR HOPES FOR THE INDUSTRY IN 2021?

MAURICE: I've been a big ambassador for the social role of restaurants. I talk about it quite often. Icebergs is not just about the food or the wine, or the beverage, it's about the art and music, you know, the night out. I want people to laugh and talk. The night out will become a bit more special. People are genuinely excited to be out and socially active.

RINALDO: We must look to the future and rebuild Melbourne. I can only talk about Melbourne. I love Australia. But I can only talk about Melbourne because that's where I live and that's where I work. Hospitality will never go away. Hospitality is about service, good food and wine and getting people together. So you can't reinvent this. You just have to remember it; there's nothing to reinvent. A white tablecloth is a white tablecloth. You know, I always say to my waiting staff, you're giving service, it doesn't mean you have to be subservient. So dig deep, take a deep breath. The public is still

**"THE PUBLIC IS
STILL OUT THERE
WAITING TO COME
AND EAT AND
DRINK AND BE
WITH US."**

— RINADLO DI STASIO

We nearly lost this project three or four times during the lockdown. People left the project because they just needed work. There were massive delays because the construction industry was shut down, and supply lines shut on us. I've sat down with Martin for days and weeks because we've had so much time on our hands. And, you know it's really given us a sense of clarity about what we want to do with this amazing restaurant, because it's no longer just a restaurant. It's going to be a statement in many ways. A statement that we survived.

out there waiting to come and eat and drink and be with us. And that's what I've noticed more than ever when we got back out of this lockdown.

THE BIGGEST EXPRESSION OF CONFIDENCE IS OPENING RESTAURANTS. CHRIS, YOUR LONG-AWAITED 80 COLLINS STREET PROJECT IN MELBOURNE, WITH MARTIN BENN AND VICKI WILD, WILL OPEN IN 2021. HAS IT BEEN A LONG ROAD?

CHRIS: It's going to employ two or three hundred young Australians.

CHIN CHIN'S POACHED CHICKEN SALAD SERVES 4

400g coconut poached chicken
(recipe follows)
250g cherry tomatoes, halved
4 long green shallots, thinly sliced
5 kaffir lime leaves, thinly sliced,
stems reserved

2 lemongrass stalks, thinly sliced
1/2 bunch each coriander, Thai basil and
mint, leaves picked, stems reserved
1 long red chilli, chopped
1/3 cup (50g) roasted cashews
1 tbs crispy shallots, to serve

COCONUT POACHED CHICKEN

2 x 400ml cans coconut milk
200ml fish sauce
100g caster sugar
13cm piece ginger, finely chopped
1 lemongrass stalk, white part only,
finely chopped
1 long red chilli, halved lengthwise
Reserved stems from kaffir lime leaves
and herbs
600g skinless chicken breast fillets

GREEN CHILLI NAM JIM

2 long green chillies, chopped
2 garlic cloves, chopped
1/4 bunch coriander roots, chopped
3 tsp caster sugar
1/4 cup (60ml) lemon juice
2 tbs fish sauce

For the poached chicken, place all the ingredients, except chicken, in a large saucepan and bring to the boil. Add chicken, return to the boil, reduce heat to medium and simmer for 12-15 minutes until chicken is three-quarters cooked. Remove chicken and cool completely in poaching liquid. It will finish cooking while cooling in the liquid. Remove chicken and cut or shred as desired. Reserve 1/4 cup (60ml) poaching liquid.

Meanwhile, for the nam jim, place the chilli, garlic and coriander root in a small food processor and whiz to a paste. Add the remaining ingredients and pulse until combined and finely chopped. Season to taste. Transfer the nam jim in a small bowl with the reserved poaching liquid and set aside.

Combine all the vegetables, herbs, chilli in a large bowl. Add the nam jim dressing, poached chicken and cashews. Season to taste and toss to combine. Transfer to a large platter and scatter with crispy shallots to serve.



“MAURICE, RONNIE AND I HAVE KNOWN EACH OTHER FOR 30 YEARS, BUT THIS CRISIS HAS GIVEN US AN OPPORTUNITY TO UNITE AS ONE.”

– CHRIS LUCAS



Chin Chin’s poached chicken salad.
BELOW, FROM LEFT: Chris Lucas;
Chin Chin’s dining room.



PHOTOGRAPHY AARON FRANCIS
FOOD PHOTOGRAPHY CHRIS COURT



PHOTOGRAPHY LUIS ASCUI; JOSH RUBENSTONE

FOOD FOR THOUGHT.



LEFT: Rinaldo Di Stasio and Mallory Wall.

BELOW: Citta Di Stasio.

OPPOSITE: Cafe Di Stasio's pesce e patate al forno (baked fish & potatoes).

"IT'S NOT JUST ABOUT FOOD, IT'S LIFE. IT'S ABOUT CONNECTING WITH PEOPLE."

— RINALDO DI STASIO



CAFE DI STASIO'S PESCE E PATATE AL FORNO (BAKED FISH & POTATOES)

SERVES 4

6 ripe roma tomatoes,
roughly chopped
2 tbs extra virgin olive oil, plus extra
to drizzle
1 medium onion, thinly sliced
2 garlic cloves, crushed
1/4 cup loosely packed basil leaves,
finely chopped, plus extra to scatter
1 pinch saffron
800ml good-quality fish or chicken stock
4 medium Dutch cream potatoes
or any waxy potatoes, peeled, cut into
2cm pieces
1.2kg fillet firm white fish, (rockling or
blue-eye trevalla work best), skin on,
pin-boned
Lemon slices, to serve

Preheat oven to 200°C.

Place the tomato in a large deep roasting pan and drizzle with extra olive oil. Season to taste and stir to combine. Roast for 12-15 minutes until softened.

Meanwhile, heat a medium saucepan over medium-high heat. Add the oil, onion, garlic, basil and saffron, and cook, stirring, for 4-5 minutes until onion has softened. Add the stock and bring to the boil. Reduce heat to medium and simmer for 5 minutes. Remove from the heat and add to the roasted tomatoes with the sliced potato. Season and stir gently to combine.

Return to the oven and cook for 30-35 minutes until potato is three-quarters cooked. Remove from the oven and top with fish, skin-side down. Season the fish liberally then roast for a further 20-25 minutes until fish is cooked. Remove from oven and stand for 5 minutes before serving. Serve with sliced lemons.



Icebergs' coral trout
tartare, lemon and plum

**ICEBERGS' CORAL TROUT
TARTARE, LEMON AND PLUM**
SERVES 4-6 AS A STARTER

"This dish by Icebergs head chef Alex Pritchard is more of a guide than a recipe you have to follow to the letter. The amazing thing about this dish is it can be a simple and easy crowd pleaser for a summer afternoon at home, but it can be transformed into an elegant tableside experience in the dining room at Icebergs.

"We use a lot of native ingredients, such as green ants, lemon myrtle, Geraldton wax leaf and Davidson plum, in our tartare at Icebergs. These, unfortunately, can be rather hard to come by but if you can source them, they make phenomenal additions to this dish.

"Coral trout is available from any good fishmonger, but you can substitute with tuna or any other sashimi-quality fish you like."

1½ tbs yuzu kosho (Japanese chilli and yuzu condiment – available from Asian food shops)

150g good-quality aioli

500g skinless boneless coral trout fillets, cut into 5mm pieces

2cm piece (10g) ginger, finely grated

¼ cup (60ml) verjuice

¼ cup (60ml) extra virgin olive oil

1 Davidson plum, seed removed, finely chopped (substitute other good-quality plums)

1 bunch chives, finely chopped

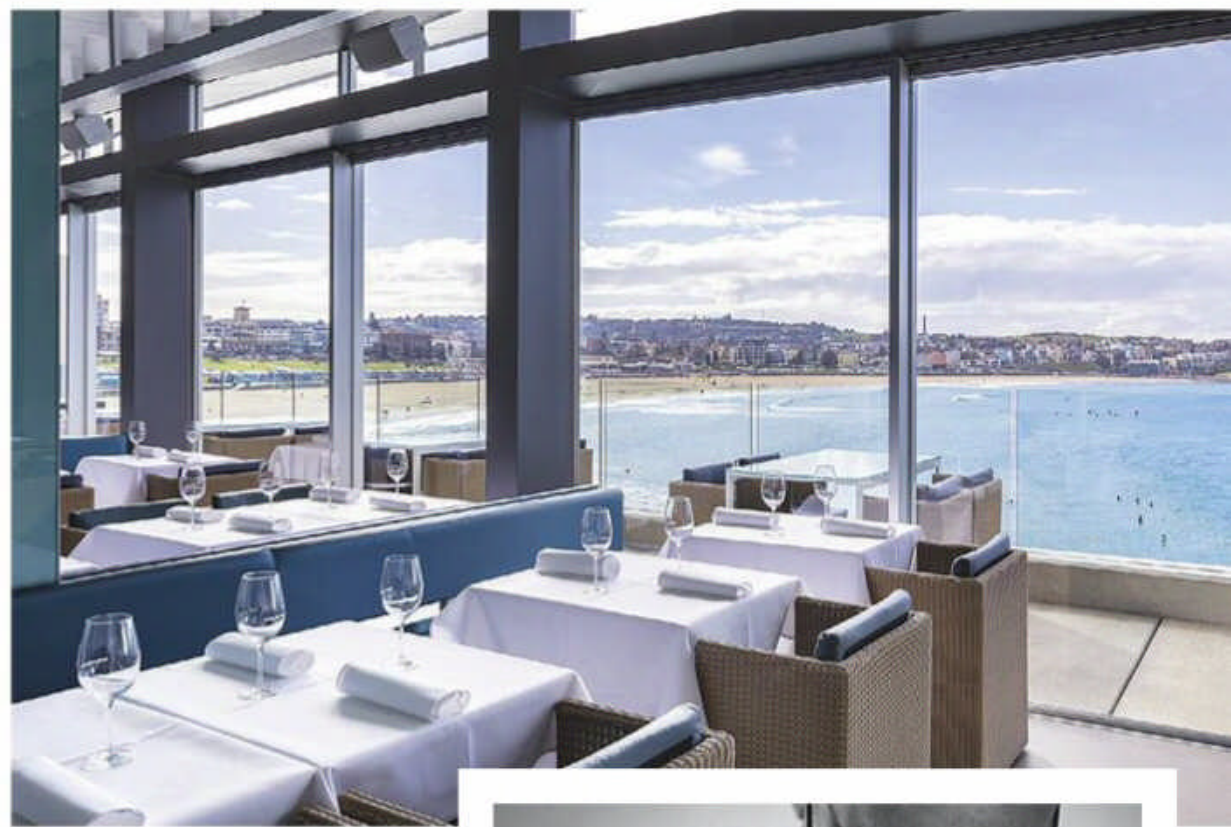
1 long green chilli, finely chopped

½ tsp finely chopped lemon thyme

Charred flatbreads, to serve

To make the dressing, place the yuzu kosho and aioli in a bowl, season and stir to combine. Set aside.

Meanwhile place the trout in a large bowl with the ginger, verjuice, oil, plum, chives, chilli and thyme. Season to taste and stir to combine. Serve with charred flatbread and yuzu kosho aioli on the side. ✕



**"THE NIGHT
OUT WILL
BECOME A BIT
MORE SPECIAL.
PEOPLE ARE
GENUINELY
EXCITED TO
BE OUT AND
SOCIALY
ACTIVE."**

– MAURICE TERZINI



FROM TOP:
Icebergs'
beachside dining
room; Maurice
Terzini at work.

ENTERTAINING.

CATCH THE SUN


Ask **Lucy Tweed** what summer means to her and she'll tell you in three words: Fun. Breezy. Barbecues. Follow her lead for vibrant, easy-prep eats – grills, cheery tacos and peaches-and-cream doughnuts – that soak up every ray of sunshine.

WORDS MICHELLE OALIN PHOTOGRAPHY CHRIS COURT STYLING LUCY TWEED





Scallops with
tom yum nori
butter and limes.
Kmart tray, [kmart.
com.au](http://kmart.com.au). **OPPOSITE:**
the Full Monty
burger (recipes
p 71).

A close-up photograph of a hand holding a soft-shell taco. The taco is filled with cooked steak, yellow corn kernels, sliced jalapeños, and fresh green cilantro leaves. The hand holding the taco has red-painted fingernails. In the background, a blurred glass of beer and a wooden picnic table are visible.

THE ULTIMATE MULTI-TASKER needs a game plan for hosting a barbecue. Lucy Tweed, mum of three, food stylist and creator of Every Night of the Week, a series of fun, no-fuss recipes, has it all worked out – using up what you already have is key.

“Keep stress levels low, and satisfaction high, by using every condiment you have – mash leftover curry paste into butter to melt onto seafood or steaks. Blend old herbs in oil to drizzle on things; rest meat directly on herbs, mustard or preserved lemons; chop woody herbs and aromatics to make a quick sambal; and top simple leaves with oil and vinegar, and grate over whatever cheese you can find,” she says.

Serving her recipes in relaxed Instagram posts, Tweed’s casual yet clever style has won her tens of thousands of likes. Her so-tasty dishes come with genius hacks, making Every Night of the Week a go-to for tips on throwing the best cook-up. Here she shares her top entertaining tips and lets us in on why she loves summer parties.

“Is it the zero planning? The fact that another barbecue is imminent? Or am I just full, happy and content with loved ones? I’d say all these things contribute to my appreciation for summer barbecues.”



@lucytweedstylist

@everynightoftheweek

Steak & corn tacos, Philly style.
OPPOSITE: Lucy wears Country Road skirt, countryroad.com.au



SET THE SCENE

STYLE

"I can't go past Bunnings for outdoor entertaining. Terracotta planter bases make great trays and you can use pails as wine buckets. Playful colours work so well against a blue sky. I like to create lots of lovely 'spots' as well. You don't have to have a lot of space, anywhere could be the perfect little respite."

MENU

"Get a big cut of meat to grill for many. A bunch of snags is a great idea, so something is always going. Instead of one salad with lots of stuff, just make a few salads with one hero ingredient: lettuce, tomato, potato. And make sure there's bread, because it won't matter what you make, someone will want to put it in a bun."

PLAYLIST

"I'm a fan of a playlist called Sahara. *So Frenchy So Chic* never disappoints and, of course, Hôtel Costes. Inevitably there'll be other suggestions from partygoers before 'Horses' is played."

DRINKS

"I love prosecco cocktails, and Usher Tinkler Wines makes my favourite prosecco. French 75s, spiked lemonade, are fun and sherbety. And these days the market is filled with lovely rosé varieties!"

SCALLOPS WITH TOM YUM NORI BUTTER AND LIME

MAKES 20

200g unsalted butter, room temperature
2 tbs tom yum paste
2 tsp furikake (Japanese rice seasoning), plus extra to scatter
20 scallops in the shell, cleaned
Lime cheeks, to serve

Place the butter, tom yum paste and furikake in a small bowl, season to taste and stir to combine. Set aside at room temperature until ready to use. You can refrigerate leftover butter mixture in an airtight container for up to 3 months.

Heat a lightly greased barbecue to high heat. Place a 1 tsp of butter mixture on each scallop. Barbecue scallop in the shell for 3-4 minutes (in batches if necessary) until scallops are cooked and butter has melted. Serve on a platter with lime cheeks and scatter over extra furikake to serve.

THE FULL MONTY BURGER

MAKES 6

500g beef mince
500g beef sausages, casings removed
6 bacon rashers
1 large onion, thinly sliced
225g can beetroot, drained, chopped
6 pineapple rings, drained
6 eggs
6 tasty cheese slices
6 soft bread rolls, halved horizontally
2 cups shredded iceberg lettuce
3 large gherkins, sliced lengthwise
Barbecue and tomato sauce, to serve

Combine the beef and sausage mince in a large bowl and mix well to combine. Divide mixture into 6 patties and flatten each into a rough 12cm patty. Set aside.

Heat a lightly greased barbecue flat plate and chargrill to high heat. Grill bacon for 3-4 minutes, turning, until charred and crisp. Cook onion and beetroot on flat plate, tossing frequently, for 4-5 minutes until onion has caramelised. Set both aside and keep warm.

ENTERTAINING.

Place pineapple rings on flat plate and crack eggs into the centre of each ring. Cook for 4-6 minutes until eggs are cooked to your liking. Set aside with the other ingredients.

Barbecue patties for 2-3 minutes on one side then flip. Top with cheese and cook for a further 3-4 minutes until patties are cooked and cheese has melted. Place 1 patty on the base of a bread roll then top with onion and beetroot followed by bacon and pineapple with egg. Scatter over iceberg and top with gherkins. Serve with your favourite sauce.

STEAK & CORN TACOS, PHILLY STYLE

MAKES 12

2½ tbs extra virgin olive oil
1 large onion, finely chopped
2 fresh jalapenos, finely chopped
4 garlic cloves, thinly sliced
1½ tsp ground cumin
1 tsp each ground paprika and smoked paprika
1½ tsp dried oregano
1 x 700g rib eye or sirloin, trimmed, very thinly sliced into strips
2 sweet corn, kernels removed
12 thin slices firm mozzarella
12 store-bought mini soft tacos
Sliced pickled jalapenos and coriander leaves, to serve

Heat a lightly greased barbecue flat plate or large frypan to high heat. Drizzle oil over flat plate and add the onion, jalapeno, garlic, spices and oregano, and cook, stirring frequently, for 3-4 minutes until onion begins to soften. Add the beef and corn, and cook, stirring, for 5-6 minutes until beef begins to brown and is cooked. Season to taste. Move beef mixture to the side of the flat plate.

Using a metal spatula divide beef mixture into 12 small portions and, working with 4 portions at a time, top each with a slice of mozzarella. Once the cheese begins to melt, cover each serve with a taco and allow the heat to come through.

Scoop each taco up with a metal spatula, gathering all the melting cheese



Lemongrass chicken. Basil Bangs tablecloth, basilbangs.com; Studio Enti salad bowl, studioenti.com.au; Akeramic oval platter, akeramic.com.



and filling as you go. Alternatively, preheat tacos with cheese on a tray in a moderate oven and once cheese has melted and tacos are hot, top with taco mixture. Top with pickled jalapeno and coriander leaves to serve.

CHORIZO & PRAWN PAELLA ON THE BARBECUE

SERVES 4-6

1 tbs tomato paste
8 cups (2L) good-quality chicken stock
1/4 cup (60ml) extra virgin olive oil
1 red onion, finely chopped
3 garlic cloves, crushed
1 red capsicum, seeds removed, finely chopped
1 tsp paprika
2 dried chorizo, thinly sliced
1 cup loosely packed curly parsley, finely chopped, plus extra to serve
2 cups (400g) carnaroli rice
130g frozen peas, defrosted
600g baby clams (vongole) or pipis, purged
20 medium green king prawns, peeled, deveined, tails left on (heads reserved for stock)
Lemon wedges and aioli, to serve

Place the tomato paste, stock and prawn heads in a large saucepan over medium heat. Simmer for 10 minutes.

Strain stock into a bowl, discarding prawn heads. Keep the stock warm.

Heat a barbecue chargrill to high heat and place a large paella pan (we used a 30cm round pan) or large deep frypan on the grill. Alternatively, heat the pan over high heat.

Add the oil, onion, garlic, capsicum, paprika, chorizo and parsley, and cook, stirring, for 4-5 minutes until onion begins to soften and chorizo starts to brown. Add the rice and stir until coated then spread evenly over the base of the pan. Pour in 1.2L stock.

Reduce heat to medium-low and cook, without stirring, for 20-25 minutes until the rice is three-quarters cooked. Increase heat to medium, scatter over peas and place the clams and prawns

evenly over the rice (make sure you push them down into the rice so that they cook) and cook for 7-8 minutes until clams have opened and prawns are cooked. Discard any unopened clams.

If paella gets a little dry top up with remaining stock. You want to form a caramelised crust on the bottom of the rice. Scatter over extra parsley and serve with lemon and aioli.

LEMONGRASS CHICKEN

SERVES 8

Begin this recipe at least 4 hours ahead.

2 lemongrass stalks, finely chopped
10cm piece (50g) ginger, finely grated
1/2 bunch coriander, leaves picked, reserved, stems chopped finely
4 long green shallots, chopped
3 tsp ground turmeric
1/3 cup (80ml) extra virgin olive oil
8 chicken marylands, skin on

HERB SALAD

3 long green shallots, cut into 3cm lengths
1/4 bunch each mint and Thai basil, leaves picked

SAMBAL

2 lemongrass stalks, white part only, very finely chopped
60g moist coconut flakes
2 red (Asian) eschalots, shaved
Zest and juice of 2 limes, plus extra to serve
2 tbs sesame oil
1 bird's-eye chilli, finely chopped (optional)

To marinate the chicken, place the lemongrass, ginger, half of the coriander leaves, long green shallot, turmeric and oil in a large bowl. Season and stir to combine. Add the chicken and toss to coat. Marinate for 4-5 hours or overnight.

For the sambal, place all ingredients in a bowl, season and toss to combine. Set aside until ready to use.

For the herb salad, place long green shallot, remaining coriander leaves, mint and basil in a serving bowl and set aside.

Heat a lightly greased barbecue with a lid to high heat. Remove chicken from the marinade and place on barbecue, skin-side up. Reduce heat to low, close lid and cook for 30-35 minutes or until chicken is cooked through. Open lid, increase heat to high then barbecue, turning frequently, for 5-6 minutes until charred. Alternatively you can roast in a 200°C oven for 40-45 minutes until cooked. Serve with sambal, herb salad and extra lime wedges alongside.

BARBECUED LAMB LEG WITH SALTED LEMONS

SERVES 6-8

Begin this recipe at least 3 hours ahead.

Zest and juice of 2 lemons, plus 1 lemon sliced thinly
1 bunch oregano, roughly chopped
6 garlic cloves, chopped
2 tbs tomato paste
1/2 cup (125ml) extra virgin olive oil, plus extra to drizzle
2kg boneless lamb leg, butterflied (ask your butcher to do this for you)
1 small red onion, shaved on a mandoline
1 tbs sea salt flakes
1 tbs caster sugar

SALAD

2 small baby cos, leaves separated
1/4 bunch dill, leaves picked, finely chopped
1/4 bunch chives, finely chopped
150g haloumi, drained, grated
Zest and juice of 1 lemon

To marinate the lamb, place zest, juice, half of the oregano, garlic, tomato paste and olive oil in the bowl of a small food processor and whiz until finely chopped. Transfer to a large bowl, then add the lamb and coat well. Season and marinate for 3-4 hours or overnight. Bring lamb to room temperature before cooking.

Heat a lightly greased barbecue with a lid on high heat. Place lamb on barbecue and sear, turning frequently, for 5-6 minutes until browned all over. Reduce heat to medium, close lid and roast, turning occasionally, for 1 hour 15 minutes-1 hour 30 minutes until lamb is cooked.

Meanwhile, scatter sliced lemon and onion in a single layer on a serving platter and sprinkle with salt, sugar and remaining oregano. Allow this to macerate while lamb is cooking. When lamb is cooked, leave to rest on salted lemon mixture for 15 minutes before serving.

For the salad arrange cos lettuce leaves on a serving dish, scatter with herbs, haloumi and drizzle with lemon zest and juice and oil. Serve alongside lamb.

PEACHES & CREAM DOUGHNUTS

SERVES 6

3 large peaches (seeds removed),
cut into four slices each
Caster sugar, to scatter
6 good-quality cinnamon doughnuts,
halved horizontally
Vanilla ice cream, to serve

Heat a lightly greased barbecue to high heat. Place the peaches on a large tray and scatter liberally with the sugar. Barbecue for 2-3 minutes, turning halfway, until caramelised. Set aside.

Barbecue doughnuts for 30 seconds each side until charred and warmed

through. Place the base of the doughnut on a platter, top with 2 slices of peaches, then a generous scoop of ice cream. Sandwich with doughnut tops and serve immediately.

SPIKED SUMMER LEMONADE WITH BURNT LEMONGRASS

MAKES 6-8

3 lemongrass stalks, cut into 20cm lengths, halved vertically
400g caster sugar
Zest and juice of 3 lemons
4 kaffir lime leaves, bruised

1/2 cup (125ml) vodka
Ice and prosecco, to serve

Heat a barbecue to high heat. To make the syrup, barbecue lemongrass, turning frequently, for 5-6 minutes until charred. Set aside. In a medium saucepan combine the sugar, 2 cups (500ml) water, zest and kaffir lime leaves. Bring to the boil and stir until sugar has dissolved. Remove from the heat, add lemongrass and chill until cooled completely. Stir in lemon juice and vodka. Pour 60ml-100ml of spiked syrup over ice in a tall glass and top with prosecco to serve. ✂

Spiked summer lemonade with burnt lemongrass. Country Road glasses and board, countryroad.com.au.

ENTERTAINING.

Barbecued lamb leg with salted lemons (recipe p 73). Country Road large platter and salad servers, countryroad.com.au; Studio Enti small plate, studioenti.com.au; Akeramic salt dish and salad bowl, akeramic.com; Cultiver napkins and tablecloth, cultiver.com.au



Chorizo & prawn paella on the barbecue (recipe p 73). Studio Enti side plates and blue bowls, studioenti.com.au; IKEA green bowl, ikea.com.au; Cultiver napkins, cultiver.com.au; Country Road board, countryroad.com.au



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ENTERTAINING.

“THESE DOUGHNUTS ARE THE
EPITOME OF LATE-SUMMER
BARBECUES. THEY’RE EASY,
MESSY AND OH SO GOOD.”

Peaches & cream
doughnuts (recipe
p 74). Kaleido tray
from Hay (hayshop.
com.au).



d.

delicious.com.au/recipes
For more easy dishes to fire up
your next barbecue.



Pork nasi goreng
(recipe p 85).
OPPOSITE: udon
noodles with fried
garlic prawns and
chorizo (recipe p 82).

FASTER.

STIR CRAZY

There are few dishes we love more than stir frys. Quick and tasty, these numbers don't shy away from spice and in-your-face flavour. **Dominic Smith** works the wok, looking to a handful of Asian countries to create classics like drunken chicken and beef bulgogi, and updating favourites for insanely good plates.

PHOTOGRAPHY BEN DEARNLEY STYLING KIRSTEN JENKINS



Drunken chicken, baby corn, greens & chilli (recipe p 82).



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FASTER.



Beef bulgogi
(recipe p 85).



DRUNKEN CHICKEN, BABY CORN, GREENS & CHILLI

SERVES 4-6

- 4 garlic cloves, crushed
- 5cm piece (25g) ginger, finely grated
- 2 tbs finely chopped coriander and Vietnamese mint
- 140g tom yum paste
- 2 tbs sesame oil
- 800g skinless chicken thigh fillets, cut into 3cm pieces
- 2½ tbs peanut oil
- 1 onion, thinly sliced
- ½ cup (125ml) Chinese rice wine (shaohsing)
- 2 x 125g punnets baby corn
- 1 bunch gai lan, trimmed, stems cut into batons, leaves torn
- 1 long red chilli, thinly sliced, to serve (optional)

To marinate the chicken, place the garlic, ginger, herbs, tom yum paste, sesame oil and chicken in a large bowl. Season and toss well to combine. Marinate for 1 hour at room temperature or, if time permits, overnight in the fridge.

Heat a large wok or large high-sided frypan with the oil over high heat. Add the onion and fry for 1-2 minutes until onion begins to soften. Add the chicken and stir-fry for a further 5-6 minutes until chicken is starting to brown. Add the shaohsing and toss chicken to coat. Add the baby corn and gai lan and stir-fry for 5-6 minutes until chicken is cooked, vegetables are tender but still crisp. Transfer to a large platter and serve with chilli, if using, alongside.

LIME & CHILLI CALAMARI

SERVES 4-6

- 3 garlic cloves, crushed
- 3cm piece (15g) galangal or ginger, finely grated
- 2 lemongrass stalks, finely chopped
- Zest and juice of 1 lime
- 2 tsp fish sauce
- 2 kaffir lime leaves, stalks removed, leave shredded
- 1 tbs caster sugar

- 100g chilli in soy bean oil
- 1 tbs sesame oil
- ¾ cup (180ml) peanut oil
- 800g calamari or squid hoods, cleaned, cut into pieces, finely scored
- 1 bunch Thai basil, leaves picked
- Finely chopped chilli (optional) and roasted cashews (we used Woolworths Macro Cashews), to serve

To marinate the calamari, place the garlic, galangal, lemongrass, lime zest and juice, fish sauce, kaffir lime leaves, sugar, chilli in soy bean oil and sesame oil and half of the peanut oil in a small food processor or blender. Whiz until finely chopped and combined. Transfer to a large bowl with the calamari, season and toss to combine. Marinate for 1 hour at room temperature or, if time permits, overnight in the fridge.

Heat a large wok or large high-sided frypan with the remaining oil over high heat. Add the calamari (in batches if necessary) and stir-fry for 5-6 minutes until the calamari is starting to brown. Add three-quarters of the basil, season and toss until basil is wilted. Transfer to a large platter and scatter with remaining basil, chilli, if using, and cashews to serve.

UDON NOODLES WITH FRIED GARLIC PRAWNS AND CHORIZO

SERVES 4-6


- ½ cup (125ml) peanut oil
- 6 garlic cloves, crushed
- 24 large green king prawns, peeled, cleaned, deveined, tails left on
- 2 good-quality dried chorizo, sliced
- 3 red (Asian) eschalots, thinly sliced
- 1 bunch basil, leaves picked
- 2½ tbs massaman paste
- 200g cooked udon noodles
- Thinly sliced long green shallots and chillies (soaked in iced water), to serve

Place half of the oil with the garlic and prawns in a large bowl. Season and toss to combine. Heat remaining oil in a large wok over high heat. Add the chorizo, eschalot, and half of the basil leaves and stir-fry for



FASTER.

**“STIR FRYS ARE ALL
ABOUT SPEED
COOKING, BUT
BENEFIT FROM
PROPER PREP TIME.
CHOP, BLEND AND
MARINATE WELL
FOR A FLASH FRY
IN THE WOK.”**

 @the_butterspantry_



Lime & chilli calamari

Shiitake, spinach and
tofu in oyster sauce



1-2 minutes until the chorizo starts to brown. Add the prawns and massaman paste and stir-fry for a further 5-6 minutes until prawns are just cooked. Toss through the udon, season to taste and stir-fry for a further 1-2 minutes until noodles have warmed through. Transfer to a large platter and scatter with remaining basil leaves. Remove long green shallots and chillies from iced water and drain on paper towel. Scatter over noodles to serve

SHIITAKE, SPINACH AND TOFU IN OYSTER SAUCE

SERVES 4

1/3 cup (80ml) peanut oil
4 garlic cloves, thinly sliced
5cm piece (25g) ginger, cut into matchsticks
3 x 100g shiitake mushrooms, stalks trimmed, whole (halve if large)
3 tsp shrimp paste
3/4 cups (80ml) oyster sauce
2/3 cups (160ml) chicken stock
2 tsp caster sugar
1 1/2 tsp finely ground black pepper
1 large bunch English spinach, leaves separated, stems cut into batons
2 long red chillies, thinly sliced on the diagonal
300g silken tofu, drained, cut into 1cm pieces

Heat a large wok or high-sided frypan with oil over high heat. Add the garlic and ginger and stir-fry for 30 seconds or until golden and crisp. Using a slotted spoon transfer to paper towel to drain and season with fine salt. Add the mushrooms and stir-fry for 1-2 minutes, add the stalks and stir fry for a further 1-2 minutes or until mushrooms are starting to colour. Add the shrimp paste, oyster sauce, stock, sugar and pepper. Bring to the boil then add the spinach leaves (in batches if necessary) and stems and chilli, and stir fry for 1-2 minutes until leaves are wilted. Transfer to a shallow

serving bowl, scatter with tofu and crispy ginger and garlic to serve.

PORK NASI GORENG

SERVES 4-6

250g nasi goreng paste (we used Ayam brand)
800g pork and veal mince
1/4 cup (60ml) peanut oil
4 long green shallots, cut into 3cm pieces
200g cooked day-old white rice
1 large carrot, cut into matchsticks
2 tbs palm sugar or brown sugar
2 tbs finely chopped mint and coriander mint leaves, plus extra to serve
4-6 wok-fried eggs, to serve
2 Lebanese cucumbers, sliced on the diagonal
2 vine-ripened tomatoes, cut into wedges
Lime wedges, to serve

Place the nasi goreng paste and mince in a large bowl and mix to combine. Marinate for 1 hour at room temperature or, if time permits, overnight in the fridge.

Heat oil in a large wok over high heat with the oil. Add the mince mixture and stir fry for 5-6 minutes until mince begins to brown. Add the shallot, rice, carrot, sugar and herbs. Stir-fry for a further 2-3 minutes until mince is cooked. Transfer to a large platter and top with extra herbs and fried eggs. Serve with cucumber, tomato and lime.

BEEF BULGOGI

SERVES 4-6

5 garlic cloves, crushed
6cm piece ginger, grated
1 1/2 tbs brown sugar
2 1/2 tbs soy sauce
200g chilli in soy bean oil
800g beef sirloin, trimmed, very thinly sliced
1/4 cup (60ml) peanut oil
400g snake beans, trimmed, cut into 8cm lengths
200g store-bought kimchi, drained
Steamed white rice, to serve

To marinate the beef, place the garlic, ginger, sugar, soy and chilli with the beef in a large bowl. Season and toss well to combine. Marinate for 1 hour at room temperature or, if time permits, overnight in the fridge.

Heat a large wok or large high-sided frypan with the oil over high heat. Add the beef (in batches if necessary) and stir-fry for 4-5 minutes or until beef is starting to brown. Add the snake beans and one-quarter of the kimchi and toss to combine. Stir-fry for a further 3-5 minutes until beef and beans are cooked. Transfer to a large platter and scatter with remaining kimchi. Serve with steamed rice. ✕

d.

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PICK OF THE BUNCH



BASIL.

Basil lemonade (recipe p 91). **OPPOSITE:** end-of-summer tomato & basil spaghetti (recipe p 92).

The MVP of herbs – the super fragrant, super versatile basil – boosts high rotation dishes and drinks – from pasta, grilled prawns and lamb, to the freshest lemonade on the block. Take a leaf out of **Phoebe Wood's** book and celebrate basil the great.

PHOTOGRAPHY CHRIS COURT STYLING KIRSTEN JENKINS

BASIL.



**“NOT YOUR AVERAGE
TOASTIE, THIS ONE HITS
THE BIG TIME WITH BASIL
PESTO. SERVE ANY TIME
OF THE DAY FOR
SERIOUS SNACKING.”**



@phoeberosewood



Basil pesto, ham, sauerkraut
& two-cheese toastie
(recipe p 92). **OPPOSITE:**
spiced chicken with basil &
fennel tabouli (recipe p 91).



Chargrilled prawns
with basil chimichurri



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Basil green goddess
with charred
broccoli

BASIL GREEN GODDESS WITH CHARRED BROCCOLI

SERVES 6 AS A SIDE

- 1 garlic clove, crushed
- 1 anchovy fillet in oil, drained
- 200g thick Greek yoghurt
- 150g whole egg mayonnaise
- 1 cup firmly packed parsley leaves
- 1 tbs red wine vinegar
- 1 cup basil leaves, plus extra leaves to serve
- 2 broccoli heads, cut into large florets
- 1/3 cup (80ml) extra virgin olive oil

To make the green goddess, place garlic, anchovy, yoghurt, mayonnaise, parsley, vinegar and basil in a blender and whiz until smooth. Season to taste.

Heat a chargrill or frypan over medium-high heat. Place broccoli in a bowl and coat in oil. Place on the chargrill and cook for 8 minutes, turning once, until charred and tender (cover in the final 4 minutes of cooking if stalks are not tender yet).

Spread green goddess onto a serving platter and top with broccoli. Scatter over extra basil and serve immediately.

BASIL LEMONADE

MAKES ABOUT 800ML

- 2 cups (500ml) lemon juice (from about 8 lemons)
- 2 cups (440g) caster sugar
- 100g fresh ginger, finely chopped
- 1 bunch basil, leaves torn
- Chilled soda water, to serve

BASIL.

Place lemon juice, sugar and ginger in a jug and stir to dissolve sugar. Divide basil among glasses and add 1/4 cup lemon mixture. Gently muddle to release flavour from basil. Top with ice and chilled soda. Store extra lemon syrup in the fridge.

CHARGRILLED PRAWNS WITH BASIL CHIMICHURRI

SERVES 4

- 1/2 bunch basil, finely chopped, plus extra leaves to serve
- 1/2 bunch coriander, leaves roughly chopped
- 1 long green chilli, finely chopped
- 2 tsp cumin seeds, toasted
- 1 eschalot, finely chopped
- 2 garlic cloves, crushed
- Finely grated zest and juice of 1 lemon, plus extra halves to serve
- 2 tbs red wine vinegar
- 150ml extra virgin olive oil
- 16 large green prawns, shell on, split, deveined
- 50g unsalted butter, melted

To make the chimichurri, combine all ingredients, except the prawns and butter, in a bowl and season with salt and pepper. Set aside at room temperature to allow the flavour to develop.

Place prawns, shell-side down, on a tray and brush with melted butter. Spoon over half of the chimichurri.

Heat a chargrill or barbecue to high and add the prawns, shell-side down. Cook for 2-3 minutes until prawns are just cooked through. Serve with the remaining chimichurri, extra lemon and extra basil.

SPICED CHICKEN WITH BASIL & FENNEL TABOULI

SERVES 4-6

- 1.4kg whole chicken, butterflied
- 1 tsp each dried garlic, onion powder and smoked paprika
- 1/3 cup (80ml) extra virgin olive oil
- 250g haloumi, cut into 8mm thick slices
- 1 large fennel bulb, finely chopped
- Juice of 1 lemon



3 ripe truss tomatoes, finely chopped
 1 cup bulghur wheat, cooked to packet instructions, cooled completely
 1/2 tsp each sumac and ground cumin
 1 bunch basil, leaves picked, finely chopped, plus extra to serve
 1/2 bunch mint leaves, finely chopped

Preheat oven to 200°C. Place chicken on a tray, skin-side up, and coat in the garlic, onion and paprika. Drizzle with oil and set aside for 20 minutes to marinate.

Heat a large non-stick ovenproof frypan over high heat. Season the skin of the chicken and add chicken to the pan, skin-side down, and cook for 4 minutes or until skin is lightly coloured. Turn over and transfer to oven and cook for 40 minutes or until cooked through. Add the haloumi in the final 20 minutes of cooking time. When ready to serve, remove chicken from oven and rest for 10 minutes.

Toss fennel with lemon juice and season with salt flakes. Add tomato, bulghur, spices and chopped herbs then transfer to a serving bowl. Chop warm haloumi and add to the salad with extra basil leaves and some of the chicken resting juices. Carve chicken into pieces and serve with tabouli.

END-OF-SUMMER TOMATO & BASIL SPAGHETTI

SERVES 4-6

1/2 cup (125ml) extra virgin olive oil
 1 cup day-old breadcrumbs
 4 garlic cloves, thinly sliced, plus 1 crushed clove
 4 anchovies in oil, drained
 1/3 cup (95g) tomato paste
 500g very ripe cherry tomatoes
 1 tsp dried oregano
 1 cup (250ml) white wine
 30g unsalted butter, chopped
 1/2 bunch basil, leaves picked, plus extra leaves to serve
 400g spaghetti
 1/2 cup (100g) feta, crumbled

Heat 2 tbs oil in a small frypan over medium heat and add breadcrumbs and 1 crushed garlic clove. Cook, stirring, for 6-7 minutes until golden and crisp. Heat remaining

85ml oil in a saucepan over low heat. Add garlic and anchovies, cook, stirring occasionally, for 10-12 minutes until garlic has softened and anchovies have melted. Add tomato paste and increase heat to medium. Cook, stirring, for 5-7 minutes until tomato paste has caramelised. Add cherry tomatoes, dried oregano and white wine. Season with salt and bring to a simmer. Cook for 12 minutes or until just broken down. Season with salt and pepper and stir through butter and basil.

Meanwhile cook pasta in boiling salted water to packet instructions. Drain pasta and fold through sauce, then scatter with feta, breadcrumbs and extra basil to serve.

LAMB SOUVLAKI WITH BASIL TZATZIKI

SERVES 8

Begin this recipe 1 day ahead.

1.2kg lamb neck
 1 tbs each ground cumin, smoked paprika
 1 lemon, cut into thin slices, plus juice of 1/2 a lemon
 1/3 cup (80ml) extra virgin olive oil
 250g thick Greek yoghurt, drained overnight
 1/2 bunch basil leaves, finely chopped
 1 garlic clove
 1 cucumber, coarsely grated, excess liquid drained
 1/2 bunch oregano, leaves picked and finely chopped
 100g pitted kalamata olives, finely chopped
 1 small red onion, finely chopped
 2 ripe tomatoes, seeds removed, finely chopped
 8 pita pockets, warmed, to serve

Preheat oven to 160°C. Line a tray with foil and top with baking paper, leaving plenty overhanging to cover the lamb. Place lamb in a bowl and scatter with spices. Add lemon slices, 2 tbs oil and season. Set aside to marinate at room temperature for 30 minutes. Place lamb on baking paper in tray, enclosing completely in overhanging paper and foil. Bake for 5 hours or until very tender. Set aside to rest while preparing remaining ingredients.

Combine yoghurt, basil, garlic, half the lemon juice and cucumber in a bowl and season. In a separate bowl, combine oregano, olives, onion, tomato and remaining lemon juice, and toss with remaining 2 tbs oil and season.

Roughly chop or shred lamb. Spread tzatziki in pita pockets and fill with lamb and tomato mixture. Serve immediately.

BASIL PESTO

MAKES APPROX 1 CUP (250ML)

2 cups basil leaves
 3/4 cup (60g) finely grated parmesan
 2 tbs pine nuts, toasted
 1 garlic clove, crushed
 2 tbs red wine vinegar
 Juice of 1/2 lemon
 1/2 cup (125ml) extra virgin olive oil, plus extra to top

Place all ingredients and 1 tsp salt flakes in a food processor. Whiz until finely chopped and emulsified. Place in a clean jar, top with a thin layer of oil, and store in the fridge to prevent oxidation.

BASIL PESTO, HAM, SAUERKRAUT & TWO-CHEESE TOASTIE

MAKES 4

8 slices thick cut white bread
 50g unsalted butter, softened
 100g each grated cheddar and Comte
 2 tbs creme fraiche
 1/3 cup basil pesto (recipe above)
 1/2 cup sauerkraut
 100g thinly shaved leg ham
 8 basil leaves

Place bread on a clean board and spread 1 side of each slice with butter. Turn slices over so they are buttered-side down.

Combine cheeses and creme fraiche in a bowl. Divide over 4 of the slices, then spoon over 1 tbs pesto in the centre of each, leaving a 1cm border so pesto doesn't drip out. Top each with sauerkraut, ham and basil leaves and another slice of bread, buttered-side up. Place in a jaffle maker or sandwich press until cheese has melted and bread is golden and crisp. ✕

**“SERVED WITH A KNOCKOUT
BASIL TZATZIKI AND FLAVOUR
HITS FROM OLIVE, ONION AND
TOMATO, THESE ARE LAMB PITA
POCKETS WITH PUNCH.”**



Lamb souvlaki with basil tzatziki

d.

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basil and other top herbs.

EXTRACT.

Welcome change

Making better health choices is a piece of cake – if we focus on the good, says River Cottage's **Hugh Fearnley-Whittingstall**. His new book *Eat Better Forever* gives a heads up on what we eat for a more wholesome approach to food.

PHOTOGRAPHY SIMON WHEELER

Moroccan-spiced
lamb steaks with
herby barley
tabbouleh
OPPOSITE:
seedy almond
cake (recipes
p 97).



OVERNIGHT OATS

SERVES 4

Begin this recipe at least 6 hours ahead.

120g jumbo oats (or porridge oats)
30g mixed nuts and seeds (almonds and pumpkin, sunflower, poppy, flax and chia seeds)
Juice 1 large or 2 small oranges
150ml kombucha or water

TO SERVE

A handful of raisins, chopped dried apricots or other dried fruit (soaked with the oats if you like), or a handful of berries, or a sliced small banana, or an apple, chopped or coarsely grated
2 tbs natural yoghurt or kefir, optional
Toasted buckwheat groats (optional)

Combine the oats, nuts and seeds in a breakfast bowl, adding some dried fruit if you like. Add the orange juice and the kombucha or water. Mix well.

Cover the bowl and place in the fridge or a cool place for 6-8 hours or overnight. If possible, take the soaked oats out of the fridge half an hour before you want to eat them, so they're not too chilly.

Serve with your chosen fruit. You could also add a spoonful or two of yoghurt or kefir and, to bring some crunch, a few toasted buckwheat groats.





THE FOOD WE EAT is the most important factor influencing our health and wellbeing. Yet despite (or perhaps because of) a decades-

long debate about diet, many of us still feel confused, unhappy, guilty and anxious about what we eat. I want to help change that. And this book is my most focused attempt so far.

More than ever, it's vital that everybody knows how much making good food choices can do to help us stay well. It's not just the healthy functioning of our digestive systems that's at stake. It's the complex web of activities in every cell of our body – what is collectively referred to as our immune system. So, when we eat well, we don't just function well day to day, we also fight back when viruses and bacteria come to call.

I believe that a helpful book about healthy eating must not be a negative thing, with long lists of banned foods and dietary restrictions. It needs to lead with a positive understanding of what the good foods are, and it needs to make it easier for us to choose, eat and enjoy much more of them. That's my plan here.

This is an edited extract from Eat Better Forever by Hugh Fearnley-Whittingstall (Bloomsbury, \$45).



@HughFW



@rivercottagehq

MOROCCAN-SPICED LAMB STEAKS WITH HERBY BARLEY TABBOULEH

SERVES 4

1 large or 2 medium lamb leg steaks
(about 300-350g in total)
A little olive or vegetable oil
Hummus, dukkah and lemon wedges,
to serve

SPICE RUB

1/2 tsp each ground cumin, coriander and
mixed spice
A good pinch of hot paprika or cayenne
A good pinch of salt

HERBY TABBOULEH

150g pearl barley, pre-soaked if time
permits
1 bunch bunch flat-leaf parsley, tougher
stalks removed
1 bunch coriander, leaves picked
1 small bunch mint, leaves picked
1 small bunch chives
Grated zest and juice 1 lemon
Grated zest and juice 1/2 orange
2 tbs extra virgin olive oil

For the tabbouleh, cook the pearl barley in simmering water, according to the pack instructions until just tender (probably 25-30 minutes, quicker if pre-soaked), then drain and leave to cool. Roughly chop the parsley, coriander and mint, and finely snip the chives. Toss the herbs, citrus zest and juice, olive oil and some salt and pepper through the cooled pearl barley. Set aside to allow the flavours to mingle.

Meanwhile, combine the ingredients for the spice rub. Very lightly oil the lamb steak, then rub the spice mix all over it. Leave for about 30 minutes to come up to room temperature and absorb some of the flavour of the spices. Then gently scrape off excess spice mix so it doesn't burn in the pan.

Heat a heavy-based pan or griddle over a high heat. Add the seasoned lamb and 'dry-fry' for about 3 minutes on each side, for nicely pink meat (cook it a little longer if you prefer your lamb medium). Transfer to a wooden board to rest for a few minutes.

Divide the herby tabbouleh among

serving plates. Slice the lamb steaks into roughly 2cm thick slices and arrange on the tabbouleh. Add a generous spoonful of warm hummus and finish with dukkah if you like. Serve with lemon wedges, for squeezing over.

SEEDY ALMOND CAKE

MAKES 8 SLICES

125g unsalted butter, softened
70g soft light brown sugar or light
muscovado
Finely grated zest of 1 orange or lemon
(optional)
100g wholemeal cake flour or fine plain
wholemeal flour
2 tsp baking powder
100g ground almonds
25g sunflower seeds
25g poppy seeds (optional)
3 eggs
1/4 cup (60ml) milk or water
20g flaked almonds or pumpkin seeds
(or a mix)

Preheat oven to 180°C. Line a 20cm round springform cake tin with baking paper.

Place butter and sugar, and the orange or lemon zest if using, into a large bowl or a free-standing electric mixer. Use an electric hand whisk or the mixer to beat for a couple of minutes, until light and fluffy.

In a second bowl, thoroughly combine flour, baking powder, ground almonds, sunflower seeds and poppy seeds, if using.

Add an egg and a spoonful of the dry ingredients to the butter and sugar mix and beat until evenly blended. Repeat to incorporate the remaining eggs. Tip in the remaining dry ingredients and fold together gently but thoroughly, finishing by folding in the milk or water to loosen the batter a little.

Spoon the mixture into the prepared tin and spread it gently and evenly. Scatter with the flaked almonds and/or pumpkin seeds. Bake in the oven for 35 minutes, or until risen and golden, and a skewer inserted into the centre comes out clean. Leave to cool, at least a little, on a wire rack.

EXTRACT.

Remove the cake from the tin and cut into slices to serve. It will keep in an airtight tin for up to 5 days, but you'll most likely finish it well before then.

DOUBLE-DHAL WITH CARROT & RAITA SALAD

SERVES 4

DHAL

- 1 tbsp olive or vegetable oil
- 1-2 garlic cloves, sliced
- 1 tbs curry powder
- 2 tsp cumin seeds
- 200g red lentils, rinsed
- 800ml vegetable stock or water
- 400g tin Puy, beluga or green lentils, drained and rinsed, or 250g cooked lentils
- 1 tsp garam masala (optional)

RAITA SALAD

- 2 medium crisp apples
- 1 Lebanese cucumber (about 200g), thinly sliced
- A handful of mint leaves, shredded
- 1/4 cup (70g) natural yoghurt
- 1/4 tsp finely grated garlic

CARROTS

- 400g carrots, coarsely grated
- 2 long green onions, trimmed, thinly sliced (optional)
- Juice of 1 lemon
- 2 tbs extra virgin olive oil

Place a large saucepan over a medium heat. Add the oil, sliced garlic, curry powder and cumin seeds. Cook gently for a couple of minutes, stirring often.

Before garlic browns, add rinsed red lentils, pour in stock or water and bring to a gentle simmer. Cook, uncovered, for 20–25 minutes or until lentils have broken down into a purée and the dhal is nice and thick. Stir the dhal regularly – ideally with a small whisk to help the lentils break down. If it gets too thick, add a splash of water.

While the dhal is cooking, prepare the raita salad. Quarter, core and thinly slice apples. Place in a bowl with the cucumber, mint, yoghurt and garlic and turn gently together. In a second bowl, combine the

grated carrots with the spring onions, if using, and the lemon juice and olive oil.

Once the dhal is cooked, stir in tinned or pre-cooked lentils and cook for another minute or two, then season to taste with a pinch of salt and a twist of pepper. Stir in garam masala, if you like. Transfer dhal to a warm serving dish. Take it to the table with the grated carrot mix and the raita salad, and get everyone to help themselves.

MUSHROOM & BLACK RICE 'CHACHOUKA'

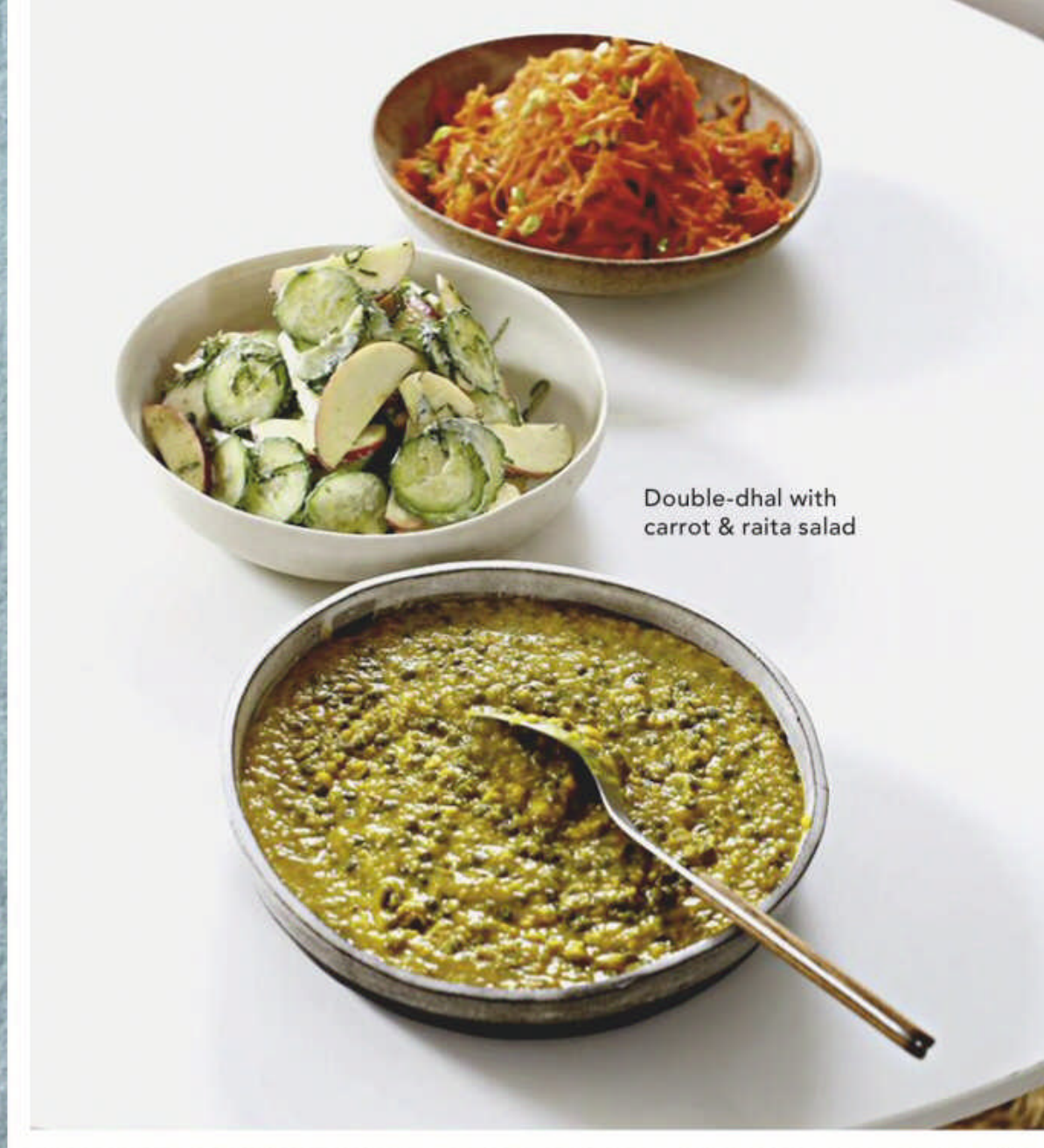
SERVES 4


- 150g black or red rice, or any other kind of wholegrain rice, pre-soaked if time
- 500g chestnut mushrooms (substitute button mushrooms), quartered
- 1 onion, roughly chopped
- 2 tbs olive or vegetable oil
- 2 garlic cloves, chopped
- 2 small preserved lemons, finely diced, or finely grated zest of 1 lemon
- 250g spinach
- 2 tbs crème fraîche
- 4 eggs
- A handful of almonds, roughly chopped

Cook the rice in plenty of gently simmering, lightly salted water for 20–35 minutes (the time will vary depending on the particular type of rice). Drain well. Meanwhile, preheat the oven to 190°C.

Place mushrooms and onion into a large roasting dish, trickle with 1 tbs oil and season with a pinch of salt and a twist of pepper. Roast for about 30 minutes, stirring once or twice, until mushrooms are well coloured and the onion is tender. Stir in the garlic, diced lemons or lemon zest and the spinach. Return to the oven for 5–10 minutes, until the spinach is wilted.

Stir the cooked rice into the roasted veg. Dot over the crème fraîche and swirl it in a little. Make 4 shallow dips in the veg, to accommodate the eggs. Break the eggs into the dips. Pepper everything generously and scatter the chopped almonds over the veg, between the eggs. Return the dish to the oven for 8–10 minutes or until the egg whites are fully set but the yolks are still runny. Serve straight away. ✕





**“BAKE OR ROAST ANY
TASTY COMBINATION OF
VEG THEN BREAK IN THE
EGGS FOR THE LAST 10
MINUTES OF COOKING,
AND YOU HAVE A TASTY,
WELL-BALANCED SUPPER.”**

Mushroom & black rice
'chachouka'



ALL HEART

In a year where good news was in short supply, **Neil Perry's** newest charitable endeavour, Hope Delivery, provided comfort to many. Here, the top chef talks about the initiative, and shares some recipes to spread the love at home.

WORDS **CORINNE PARKES** PHOTOGRAPHY **BRETT STEVENS** STYLING **KIRSTEN JENKINS**

GUEST CHEF.



Pasta alla norma
(recipe p 102).



"WE HAVE DELIVERED more than 300,000 meals," says Neil Perry, over the bustle of a busy kitchen. The top chef is speaking about Hope Delivery, Rockpool Group's charitable food delivery initiative that became a lifeline for those most affected by the pandemic. When *delicious.* spoke to Perry, he was getting ready to slow things down for the first time this year. "We'll go into hibernation for a little bit over Christmas while we're looking for a new site," he says. "We've been able to use the restaurants so far, but they're opening up now. So we're looking for a nice benevolent landlord who can give us a good deal so we can continue to make sure all the dollars we raise go into the meals." There are even more fundraising initiatives planned for the future, too, with the potential for branded products further down the line.

Operating out of Sydney and Melbourne, Hope Delivery kept idle hands busy in the kitchen when the pandemic stopped the hospitality industry in its tracks. "Partnering with OzHarvest, we were able to get meals to refugees, the homeless, women and children refuge centres, youth crisis centres – all the places that needed a hand." And the support didn't end there. "We were able to support producers as well, by buying produce directly from them during the lockdown period," says Perry. "At the moment we're buying beautiful big zucchini, and Stix Farm sent us a whole bunch of stuff yesterday, kale and spinach, things other chefs didn't want because they were too big. They'll make a lovely pasta sauce for us. And we have *delicious.* Produce Awards-winning potatoes from Garry Kadwell – they have been fantastic," Perry continues. "They give us 100 kilos of potatoes every week, and we can make Korean-style potatoes, and a fantastic potato and lentil curry."

For more information about Hope Delivery, visit rockpoolfoundation.com



@chefneilperry



@hopedeliverybyrockpool

PASTA ALLA NORMA

SERVES 4-6

- 1/4 cup (60ml) extra virgin olive oil, plus extra to shallow-fry
- 2 small eggplants, thinly sliced lengthwise
- 6 garlic cloves, finely sliced
- 1kg ripe tomatoes, cores removed, roughly chopped
- 1 cup basil leaves, plus extra to serve
- 400g spaghetti
- Chilli oil (optional)
- 100g ricotta salata, finely grated

Heat 1cm oil in a deep frypan over medium-high heat until hot. Add sliced eggplant in batches and shallow fry, turning once, for 2-3 minutes until tender and golden on both sides. Set aside on paper towel to drain, then season lightly with salt.

Place 1/4 cup (60ml) oil in large, heavy-based saucepan over medium heat. Add garlic and cook until just starting to colour. Add tomato, basil and a pinch of salt, then increase heat slightly and simmer, stirring occasionally, for 25-30 minutes until the tomato completely collapses to form a rustic sauce. Remove from heat and adjust seasoning as needed.

Cook spaghetti in boiling salted water until al dente, then drain immediately and add to the saucepan of warm sauce,

adding a little cooking water if needed. Toss to combine and allow to sit for a few minutes so the pasta absorbs some of the sauce. Divide among serving plates and top with fried eggplant, chilli oil, if using, ricotta salata and extra basil to serve.

PUMPKIN AND CHICKPEA CURRY WITH SPICED CUCUMBER LABNEH

SERVES 4-6

- 625g pumpkin, peeled, roughly cut into 4cm pieces
- 1/3 cup (80ml) vegetable oil
- 1/2 red onion, finely chopped
- 6 garlic cloves, finely chopped
- 6cm (30g) piece ginger, finely chopped
- 1 tbs curry powder
- 1 tsp garam masala
- 1 tsp ground turmeric
- 400g can crushed tomatoes
- 3 tsp white sugar
- 1 tbs rice wine vinegar
- 2 cups (500ml) vegetable stock
- 2 x 400g cans chickpeas, drained
- 250g frozen peas
- Spinach leaves, mango chutney and pappadums, to serve

SPICED CUCUMBER LABNEH

- 1/4 tsp whole cumin seeds
- 2 tsp vegetable oil
- 1/2 tsp whole mustard seeds
- 2 Lebanese cucumbers, seeds removed
- 250g labneh

- 1 garlic clove, crushed
- 1/4 cup loosely packed coriander leaves, finely chopped
- Juice of 1/2 lemon
- 1/4 tsp chilli powder

Preheat oven to 220°C. Toss pumpkin in 2 tbs oil and arrange in a single layer on a baking tray. Roast for 20 minutes or until lightly coloured and tender.

Heat remaining 2 tbs oil in a large heavy-based saucepan. Add onion, garlic and ginger and cook, stirring, until fragrant. Add spices and cook, stirring, until fragrant, then add tomato, sugar, vinegar and stock. Season. Increase heat and bring to the boil, then reduce heat and simmer for 20 minutes. Add roasted pumpkin, chickpeas and peas and simmer for 3 minutes or until warmed through. Season to taste.

For the spiced cucumber labneh, place cumin seeds in small heavy-based frypan over low heat and cook until fragrant, then tip into mortar and pestle and crush coarsely. Add oil and mustard seeds to the pan and place over low heat, stirring, until mustard seeds pop. Remove from heat and set aside to cool. Coarsely grate cucumbers, then squeeze to remove excess liquid. Place cumin, mustard seeds in oil, cucumber, and all remaining ingredients into a bowl and mix to combine. Taste and adjust seasoning as needed.



Perry and a crew of volunteers prepare Hope Delivery meals.



GUEST CHEF.

Pumpkin and chickpea curry with spiced cucumber labneh





Beef chilli tortillas

Divide curry among serving bowls and scatter with spinach leaves. Serve with spiced labneh, mango chutney and pappadums alongside.

BEEF CHILLI TORTILLAS

SERVES 6-8

2 tbs extra virgin olive oil
1 small onion, finely chopped
1 red capsicum (seeds and stalk removed) finely chopped
6 garlic cloves, finely chopped
1/3 cup tomato paste
1kg beef mince
400g can crushed tomatoes
2 x 400g cans red kidney beans, drained, liquid reserved
2 cups (500ml) beef stock
Charred corn tortillas, shredded white cabbage and hot sauce, to serve

CHILLI SPICE MIX

1/2 tsp each smoked and sweet paprika
1 tsp ground cumin
1 tsp ground coriander
1/2 tsp dried oregano
1/2 tsp chilli powder

GUACAMOLE

2 ripe avocados
1/2 cup loosely packed coriander, finely chopped
1/2 long green chilli, finely chopped
1/4 red onion, finely chopped
Juice of 1 lime

For the chilli spice mix, combine all spices in a bowl and set aside.

Heat oil in large heavy-based saucepan with lid over medium-low heat. Add onion, capsicum and garlic and cook, stirring, until onion is soft and translucent. Add chilli spice mix and tomato paste and cook, stirring, until fragrant. Increase heat to high and add mince. Cook, breaking up the mince with a wooden spoon, for 8-10 minutes until browned all over. Add tomato, half the reserved bean liquid and beef stock and stir. Bring to the boil, then reduce heat and simmer gently, with the lid on, for 1 hour or until meat is tender. Remove lid and continue simmering until

the majority of the liquid has evaporated. Add beans and stir to warm through. Adjust seasoning according to taste.

For the guacamole, scoop avocado flesh into a bowl and mash gently with the back of a spoon. Add coriander, chilli, onion, lime juice and a little salt. Mix gently to combine then taste and adjust seasoning to taste. Serve beef chilli in warmed soft corn tortillas along with cabbage, guacamole and hot sauce.

CHICKEN AND POTATOES IN TOMATO & CARDAMOM SAUCE

SERVES 4-6

2 tbs vegetable oil
1.2kg chicken thighs, skin on
1 small onion, finely chopped
8 garlic cloves, finely chopped
10cm (50g) piece ginger, finely chopped
3 tsp ground cardamom
1/4 tsp ground cloves
1 tsp each chilli powder and ground cumin
2 x 400g cans crushed tomatoes
1 tbs rice wine vinegar
3 tsp caster sugar
500g desirée potatoes, roughly cut into 4cm pieces
Natural yoghurt, steamed broccolini and steamed brown rice, to serve

Heat oil in large heavy-based saucepan over medium-low heat. Season chicken with salt and place in pan, skin side down. Cook for 6-8 minutes until skin is golden and crisp, then turn and cook for 2 minutes. Remove from pan and set aside. Add onion, garlic, ginger and a pinch of salt flakes to the same pan and cook, stirring, until onion is soft and translucent. Add spices and cook, stirring, until fragrant. Add tomato, rice wine vinegar, sugar, and 1 cup (250ml) water and stir to combine. Return chicken to the pan. Increase heat and bring to the boil, then reduce heat and simmer gently for 10 minutes. Add potato and simmer for 45-55 minutes until potato is tender and chicken is cooked. Top with yoghurt and serve with broccolini and brown rice alongside.

SNAPPER WITH BRAISED ZUCCHINI, CHILLI AND MINT

SERVES 6

1/2 cup (125ml) extra virgin olive oil
5 garlic cloves, finely sliced
1kg zucchini, trimmed, sliced to 3mm thick rounds
1 tsp dried chilli flakes, plus extra to serve
Small handful of mint leaves, plus extra to serve
6 x 140g snapper fillets, skin on
Lemon wedges, boiled potatoes and aioli, to serve

To make the braised zucchini, heat 100ml olive oil in large heavy-based saucepan over low heat. Add garlic and cook, stirring, for 3-4 minutes until soft and translucent. Add zucchini, chilli flakes and salt to taste, then cook over low heat, stirring occasionally, for 40 minutes or until zucchini collapses and forms a rustic sauce. Remove from the heat and fold through mint, then taste and adjust seasoning as needed. Keep warm.

Heat remaining 25ml oil in a large non-stick frypan over medium-high heat. Season snapper and cook (in batches if necessary), skin-side down, for 6 minutes until skin is crisp and golden. Turn and cook for a further 1 minute or until just cooked through.

Divide warm zucchini sauce among serving plates and arrange snapper fillets on top. Scatter with extra mint leaves and extra chilli. Serve with lemon, boiled potatoes and aioli alongside. ✕



**“WE’RE EXCITED
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ACHIEVED WHAT
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HOPE DELIVERY IS
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AND FOR US TO BE
ABLE TO RAISE THE
MONEY AND HELP
OUT IS AMAZING.”**

GUEST CHEF.

Snapper with braised
zucchini, chilli and mint
OPPOSITE: chicken and
potatoes in tomato &
cardamom sauce
(recipes p 105).

d.

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For more feel-good recipes
from Australia's top chefs.

A vibrant collage of Mexican cuisine. At the top left, three bright green limes sit in a wooden tray. To the right, a taco is topped with a mixture of white rice, green herbs, and diced vegetables. Below the limes, a white bowl contains a thick, orange-colored soup with a spoon resting in it. In the center, a pair of hands with red-painted nails holds a large, golden-brown fried tortilla. To the right of the hands, a small glass jar holds several wooden skewers with blue beads. Below the jar, a blue bowl is filled with a colorful salsa of diced tomatoes, onions, and herbs. At the bottom right, another taco is visible, topped with green sauce and vegetables. The entire scene is set against a background of light pink square tiles.

VIVA LA
MEXICO!

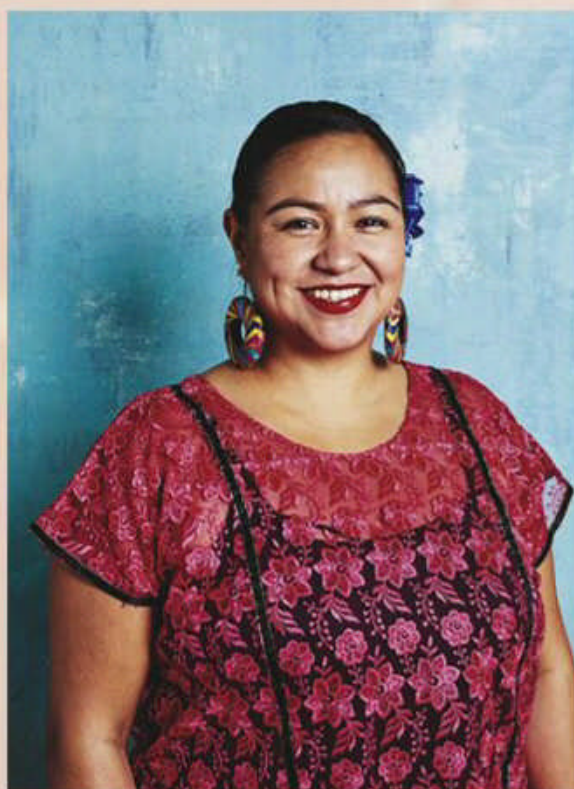
EXTRACT.

Pico de gallo and
mixed tostadas
(recipes p 111 and
114)

In her new book *Comida Mexicana*, cook and founder of the wildly popular La Casa Latina pop-up **Rosa Cienfuegos** delivers fun, fresh Mexican flavours that celebrate the warmth and vibrancy of her home country.

PHOTOGRAPHY ALICIA TAYLOR STYLING DEBORAH KALOPER


EXTRACT.



I HAVE ALWAYS LOVED Mexican food. I remember visiting the markets near our family home with my mum and my grandma. I loved walking through the laneways full of fresh colourful produce, visiting the food stalls with their enticing smells and the Mexican drinks made fresh to order to cool you down on a hot summer's day. Food is very important to Mexicans. It reconnects us to our past, our family and our feelings; it touches emotions that are always in our hearts, from the memory of our grandmas pottering in the kitchen to mothers teaching their children how to cook.

In this book, I give you the recipes that are dear to my heart, those that my dad gave to me, the ones that I have refined over months and years and then shared with new friends, and the most popular dishes from my tamaleria. These recipes are truly Mexican and full of love. I hope you enjoy them.

This is an edited extract from Comida Mexicana by Rosa Cienfuegos (Smith Street Books, \$45). Photography © Alicia Taylor, Food Stylist © Deborah Kaloper.

 @rosacienfuegos



Ceviche
(lime-cured fish)

CEVICHE (LIME-CURED FISH)

SERVES 4

"Making Mexican style ceviche reminds me of busy marisquerias (seafood restaurants) where family and friends come together to enjoy regional dishes and the local 'jarocho' band. Fresh fish cooked in lime with a twist of fresh vegies and chilli is one of the best dishes to eat in summer!"
Begin this recipe 1 day ahead

1kg skinless barramundi (or any firm white fish) fillets cut into 5cm pieces
500ml freshly squeezed lime juice
500g tomatoes chopped
150g white onion chopped
150g coriander leaves chopped
50g fresh jalapeno green cayenne or serrano chillies seeds removed and finely chopped
1 tsp extra virgin olive oil
1 avocado halved and sliced
Coriander sprigs salad crackers and lime wedge to serve

Place the fish and lime juice in a non reactive bowl and set aside in the fridge overnight

The next day drain the fish and chop it into smaller bite sized pieces. Return the fish to the bowl and add the tomato onion, coriander chilli and olive oil. Divide the ceviche among four serving glasses and top with the avocado. Garnish with coriander sprigs and serve with salad crackers and lime wedges on the side.

PICO DE GALLO (FRESH SALSA)

MAKES APPROX 320G

"Pico de gallo reminds me of my dad's restaurant El Cuervo Cantina. I used to help him make this salsa among others and it's where I started my Mexican food journey. It is the perfect salsa to serve with tortilla chips. It also makes a great side salad."

1/2 white onion, chopped
4 green jalapeno or serrano chillies, finely chopped
200g coriander leaves, finely chopped

Juice of 2 limes
1 tbs salt
3 firm tomatoes cut into 3cm pieces

Place the onion chilli and coriander in a bowl. Add the lime juice and salt and gently stir for 3 minutes. Add the tomato stir to combine and serve.

TORTILLAS

MAKES ABOUT 20 CORN TORTILLAS

"There is no doubt handmade tortillas are far superior to store bought versions plus they are fun to make. You will need a tortilla press to make tortillas. You can easily pick one up at your local Latin American supermarket or online."

500g masa flour (from specialty stores)
600ml warm water
Pinch of salt
50ml vegetable oil
Vegetable oil spray to cook

Combine the masa warm water salt and oil in a bowl until you have a soft and non sticky dough.

Lightly spray a comal or heavy based frypan with oil spray and place over medium high heat.

Place a square of plastic wrap over the bottom half of a tortilla press. To make 16cm tortillas roll 50g of the dough into a ball and place it in the middle of the tortilla press. Cover with another square of plastic wrap (this stops the dough sticking to the press) then close the tortilla press and gently press to flatten the dough into a 3mm thick tortilla. If you are making 11cm tortillas reduce the quantity of dough to 35g for each tortilla. Open the tortilla press remove the top layer of plastic wrap and flip the tortilla onto your hand. Remove the bottom layer of plastic wrap and place the tortilla in the pan. Cook for about 2 minutes then flip over and cook for another 2 minutes. Transfer the tortilla to a tortilla warmer or folded tea towel and repeat with the remaining dough, using more oil spray as needed.

TIP: Don't pre-roll the masa dough into balls, as they will dry up, causing the

tortillas to crack. If you are not eating the tortillas straight away make sure you place them in a tortilla warmer. Keep in mind that handmade tortillas are meant to be eaten as you make them.

TOSTADAS DE TINGA DE POLLO (CHICKEN TINGA TOSTADAS)

MAKES 10

"Tostadas are deep fried tortillas topped with a range of cold ingredients. They are crunchy delicate and can be messy to eat! But they are also delicious." Chicken tinga is a shredded chicken tostada. You will need a kitchen thermometer for this recipe.

80ml vegetable oil
1 1/2 white onions thinly sliced
100ml salsa de chipotle (from specialty stores)
500g cooked shredded chicken breast
2 tsp salt

TOSTADAS

Vegetable oil to shallow fry
10 freshly made corn tortillas (recipe above)

TOPPINGS

250g frijoles refritos (refried beans)
1 large iceberg lettuce shredded
250g thickened or sour cream (I like to use half and half)
250g fresco cheese cotija or feta crumbled or grated
200ml salsa verde

For the tostadas heat 100ml of vegetable oil in a large frypan over medium heat to 170°C on a kitchen thermometer. Working in batches fry the tortillas flipping frequently and adding 50ml of extra oil to the pan after every three tostadas for 2 minutes on each side or until they are crisp and lightly golden. If bubbles start to rise in the tortillas when they are cooking use tongs to pinch the holes together. Transfer the tostadas to a plate lined with paper towel to drain. (If you prefer, you can dry-fry the tortillas in a comal or heavy-based frying pan over low heat, flipping frequently until crisp and ensuring that they don't burn.)



EXTRACT.

Elotes (grilled corn on the cob, recipe p 106).



EXTRACT.

To make the chicken tinga, heat the oil in a large saucepan over medium-high heat add the onion and cook stirring frequently for 5 minutes. Add the salsa de chipotle and stir for 3 minutes or until the salsa turns a dark orange colour. Add the shredded chicken and salt and cook for 5 minutes or until heated through. Transfer the mixture to a bowl cover and set aside in the fridge until cool.

Working very gently as the tostadas are fragile and can easily break spread a thick layer of frijoles refritos on top of each. Top with chicken tinga shredded lettuce cream and cheese. Finish with a spoon of salsa verde and serve.

TOSTADAS DE CAMARÓN (PRAWN TOSTADAS)

MAKES 10

"A good seafood stall will always have tostadas de camarón. My dad used to take us all to Coyoacán a municipality in Mexico City to eat a huge range of tostadas at the local market where one stall in particular was celebrated for its prawn tostadas. Here is the recipe. I hope you love them as much as I do."

1kg cooked peeled medium prawns
700g pico de gallo (recipe p 103)
2 avocados diced
1 tbs olive oil
150g whole egg mayonnaise
10 freshly made tostadas

Set aside 20 prawns then cut the remaining prawns into bite sized pieces. Combine the chopped prawn pico de gallo avocado and olive oil in a bowl. Spread 1 tbs of mayonnaise onto each tostada then top with the prawn mixture and finish with two whole prawns. Serve immediately.

TOSTADAS DE JAIBA (CRAB TOSTADAS)

MAKES 10

"I first tried tostadas de jaiba with my parents at the same market in Coyoacán in Mexico City. The flavour and combination of crisp freshly fried tostadas rich decadent crab and Thousand Island

dressing was unforgettable, so I had to re-create the recipe for this book. Eat them in summer with ice cold beer."

1kg freshly picked or tinned crab meat
700g pico de gallo (recipe p 103)
2 avocados diced
2 Lebanese (short) cucumbers diced
150ml Thousand Island dressing
10 freshly made tostadas
Coriander leaves to serve

Combine the crab meat pico de gallo avocado and cucumber in a bowl. Spread 1 tbs of Thousand Island dressing onto each tostada then top with the crab mixture. Decorate with coriander leaves and serve.

ELOTES (GRILLED CORN ON THE COB)

MAKES 10

10 white or yellow sweetcorn cobs
30g salt
1 lime halved plus lime wedges to serve
300g whole egg mayonnaise
150g cotija or fresco cheese crumbled (substitute feta)
Chilli powder cayenne pepper sweet paprika or tajin for sprinkling

Carefully remove the husks and silks from the corn keeping the husks as complete as possible. Reserve five of the husks and discard the silks. Skewer the corn with metal skewers or corn forks.

Bring a large saucepan of water to the boil over high heat. Add the corn and salt and gently place the reserved husks on top to cover the corn. Reduce the heat to a simmer and cook the corn for 10 minutes or until soft and cooked through. Drain the corn for 5 minutes or until they are completely dry. You can also dry them using a clean tea towel to speed up the process. Squeeze lime halves over corn.

Spread the mayonnaise on a plate and roll the corn in the mayonnaise. Scatter the cheese all over the corn and generously sprinkle with the chilli cayenne paprika or tajin.

FLAN MEXICANO (MEXICAN FLAN)

MAKES 10

"Like other countries, the origin of Mexican flan comes from the classic French crème caramel. I have eaten flans from South America and even Asia and it's incredible to see just how similar they all are in flavour and texture even though the ingredients might be quite different. Thankfully, Mexican flan uses easy-to-find ingredients and is quicker to make than other styles. Just let it cool and it's ready to serve."

115g caster sugar
395ml condensed milk
375ml evaporated milk
5 free range eggs
1 tbs vanilla essence
Cajeta (Mexican caramel sauce, from specialty stores, optional) to drizzle

Preheat the oven to 50°C.

Place a 23cm round cake pan in the oven to heat up.

Combine the sugar and 1 tbs water in a small saucepan over medium heat and cook stirring for 6-7 minutes, until you have a dark golden caramel. Remove the cake tin from the oven and carefully pour the caramel over the base of the tin. Set aside to cool for 20 minutes. Increase the oven temperature to 180°C.

Combine the milks, eggs and vanilla in a blender and whiz until smooth, then pour the mixture into the cake tin. Cover with foil then transfer to the oven and bake for 45 minutes or until just set. Remove the flan from the oven, discard the foil and allow the flan to cool for 20 minutes before transferring to the fridge for 1-2 hours or preferably overnight.

Run a knife around the edge of the flan, then very carefully invert it onto a large serving plate. Cut into slices, drizzle with cajeta (if using) and serve. ✂

d.

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For more tasty, colourful dishes from around the world.



Flan Mexicano
(Mexican flan)





TRUE BLUE

WICKED.

It's a national treasure, and one **Phoebe Wood** cleverly revamps. The lamington's new guises – as a white choc cake, a fab flourless number, a cookie and roulade – renews our love for the Aussie icon.


PHOTOGRAPHY CHRIS COURT STYLING KIRSTEN JENKINS



White chocolate, lamington and pineapple jam cake (recipe p 123).
OPPOSITE: lamington fingers (recipe p 121).



**“LAMINGTONS ARE
BEST EATEN THE
DAY THEY’RE
MADE, WHICH IS
THE ONLY REASON
I NEED TO GO FOR
SECONDS!”**

 @phoeberosewood

DOUBLE CHOC LAMINGTONS

MAKES 15

90g plain flour, sifted
90g self-raising flour, sifted
45g cornflour, sifted
45g good-quality dark cocoa, sifted
10 eggs, at room temperature
1 cup (220g) caster sugar
65g unsalted butter, melted, cooled
1 tbs vanilla extract

CHOCOLATE CREAM

300g mascarpone
225ml thickened cream
1/2 cup (60g) pure icing sugar, sifted
1 tsp vanilla extract
100g dark (70%) chocolate, melted,
cooled to room temperature
2 tbs good-quality dark cocoa, sifted

CHOCOLATE ICING

3 cups (360g) pure icing sugar, sifted
1 1/2 cups (195g) good-quality dark cocoa,
sifted, plus extra to dust

Preheat oven to 170°C. Grease a 20cm x
30cm x 5cm lamington pan and line base
and sides with baking paper.

Sift flours and cocoa into a bowl and set aside. Place eggs in the large bowl of a stand mixer with the whisk attachment, and whisk for 5 minutes or until thick and tripled in volume. Gradually add sugar, whisking constantly for 6-8 minutes until sugar has dissolved. Using a metal spoon, fold in flour mixture in 2 batches, reaching to the bottom to pick up any pockets of flour, then fold in butter and vanilla. Pour into prepared pan and bake for 30-35 minutes until a skewer inserted into the centre comes out clean. Cool in pan for 5 minutes, then turn out onto wire rack lined with baking paper to cool completely.

For the chocolate cream, place the mascarpone, 100ml cream, icing sugar and vanilla in the clean bowl of a stand mixer with the whisk attachment and whisk to stiff peaks. Whisk in chocolate (it will seize a little to form chocolate chips) and cocoa and, using a spatula, fold through remaining 125ml cream. Set aside.

For the icing, place icing sugar, cocoa and 1 cup (250ml) boiling water in a large bowl and mix until smooth.

Cut sponge into 15 squares. Cut each square in half and spread one half with chocolate cream, then sandwich. Working with 1 lamington at a time, dip in icing, allowing excess to drip off. Dust in extra cocoa, then return to tray and chill for 30 minutes to set.



WICKED.



Flourless chocolate
lamington cake
(recipe p 123).



Chocolate lamington roulade
with jam and cream





Lamington cookies

CHOCOLATE LAMINGTON ROULADE WITH JAM AND CREAM

SERVES 6-8

You will need a Swiss roll pan for this recipe.

20g good-quality dark cocoa, sifted, plus extra to dust
 6 eggs, at room temperature
 2/3 cup (150g) caster sugar
 40g plain flour, sifted
 1/3 cup (30g) desiccated coconut, plus extra to serve
 150g mascarpone
 1/2 cup (125ml) thickened cream
 35g pure icing sugar, sifted
 1/2 cup (160g) raspberry jam

Preheat oven to 160°C. Grease a 26cm x 38cm x 3cm Swiss roll pan and line base and sides with baking paper. Dust a clean tea towel with extra cocoa.

Place eggs and caster sugar in a stand mixer with the whisk attachment and whisk until thick and pale. Fold in flour, coconut and cocoa. Pour into prepared pan and bake for 18-20 minutes until centre springs back when pressed. Invert hot cake onto the tea towel with cocoa. Roll up from short edge to form a roulade (towel will

roll up inside). Cool completely.

Place mascarpone, cream and icing sugar in a bowl and whisk to stiff peaks. Carefully unravel roulade and spread jam in a thin layer all over the sponge. Spread cream mixture over the top and re-roll. Place on a serving platter and dust with extra cocoa. Cut into slices and scatter over extra desiccated coconut to serve.

LAMINGTON COOKIES

MAKES 16

350g dark (70%) chocolate, chopped
 40g unsalted butter, chopped
 1/3 cup (50g) plain flour
 1/3 cup (30g) desiccated coconut
 1/2 tsp baking powder
 200g brown sugar
 2 eggs, at room temperature
 25g dried cherries, roughly chopped

Place chocolate and butter in a heatproof bowl set over a saucepan of simmering water (don't let the bowl touch the water). Stir occasionally until melted and smooth, then cool slightly. Whisk together flour, coconut, baking powder and 1/2 tsp salt flakes in a bowl.

Place sugar and eggs in a stand mixer with the whisk attachment and whisk for 4 minutes on medium speed or until thick and doubled in volume. Add melted chocolate mixture and whisk, scraping down the side of the bowl, until well incorporated. Reduce speed to medium-low and add dry ingredients. Whisk until just combined, then fold in cherries. Chill for 30 minutes.

Preheat oven to 180°C (fan-forced). Line 2 large baking trays with baking paper. Scoop out 16 even amounts of dough, roll into balls and place on prepared trays. Bake, 1 tray at a time, for 10-12 minutes until cookies are shiny and cracked. Cool for 10 minutes on trays, then transfer to a wire rack to cool completely.

LAMINGTON FINGERS

MAKES 16

45g plain flour, sifted
 45g self-raising flour, sifted
 45g cornflour, sifted
 5 eggs, at room temperature
 1/2 cup (110g) caster sugar
 30g unsalted butter, melted, cooled
 1 tsp vanilla extract
 1/2 cup (165g) raspberry jam

ICING

200g pure icing sugar, sifted
 1 cup (100g) good-quality dark cocoa, sifted
 100g milk chocolate, melted and cooled
 4 cups (340g) moist coconut flakes

Preheat oven to 170°C. Grease a 20cm x 30cm lamington pan and line the base and sides with baking paper.

Sift flours into a large bowl. Place eggs in a stand mixer with the whisk attachment and whisk for 5 minutes or until thick and tripled in volume. Gradually add sugar, whisking constantly, for 6-8 minutes until



WICKED.



Lamington cheesecake

d.

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sugar has dissolved. Using a metal spoon, fold in flour mixture in 2 batches, reaching to the bottom of the bowl to pick up any pockets of flour, then fold in butter and vanilla. Pour into prepared pan and bake for 25-30 minutes until a skewer inserted in the centre comes out clean. Cool in pan for 5 minutes, then turn out onto wire rack lined with baking paper to cool completely. Cut into 16 even rectangles, then cut each in half, spread with raspberry jam, and sandwich back together.

For the icing, place icing sugar, cocoa, chocolate and 1 cup (250ml) boiling water in a bowl and mix until smooth. Working with 1 lamington at a time, dip in the icing, allowing excess to drip off, then coat in coconut. Return to tray and chill for 30 minutes to set before serving.

LAMINGTON CHEESECAKE

SERVES 10-12

Begin this recipe 5 hours ahead.

400g digestive biscuits
190g unsalted butter, melted, cooled
1/3 cup (30g) desiccated coconut
750g cream cheese, chopped, softened
400g caster sugar
125g sour cream, at room temperature
1/2 cup (125ml) coconut cream
400g milk chocolate, melted, cooled
3 eggs, plus 1 egg yolk, at room temperature
400ml thickened cream
1/3 cup (40g) pure icing sugar, sifted
1/2 cup (160g) raspberry jam
Toasted coconut flakes, to serve

Preheat oven to 160°C. Grease a 22cm springform cake pan and line the base with baking paper.

Place biscuits in a food processor and whiz to fine crumbs, then pulse in butter and coconut. Press mixture evenly into base and side of prepared pan and chill until needed. Place cream cheese and sugar in a clean processor and whiz until smooth. Add sour cream, coconut cream and whiz to combine. Add chocolate, eggs and yolk, and whiz to combine. Pour on top of biscuit base, and place pan on a tray. Bake for 1 hour 20 minutes until just set with a gentle wobble in the centre. Turn off heat and cool completely in the oven, then

chill for 4 hours or until firm and set.

Whisk cream and icing sugar together to stiff peaks. Release cake from pan and spread cream over cake. Ripple through the raspberry jam and scatter with toasted coconut flakes, to serve.

WHITE CHOCOLATE, LAMINGTON & PINEAPPLE JAM CAKE

SERVES 10-12

200g unsalted butter, chopped, softened
250g caster sugar
4 eggs, at room temperature
250g sour cream, at room temperature
2 cups (300g) self-raising flour, sifted
100g desiccated coconut
100g white chocolate, melted and cooled
2 cups moist coconut flakes, to coat

PINEAPPLE JAM

620g fresh pineapple (peeled, core removed), roughly chopped
1 cup (220g) caster sugar
1 tbs chopped ginger
1 titanium-strength gelatine leaf, soaked in cold water for 5 minutes

FROSTING

300g unsalted butter, chopped, at room temperature
250g pure icing sugar, sifted
2 tsp vanilla extract
1 1/2 tbs coconut milk

Preheat oven to 160°C. Grease two 20cm round cake pans and line the base and sides with baking paper.

Place butter and sugar in a stand mixer with the paddle attachment and beat until thick and pale. Add eggs 1 at a time, beating well. Beat in sour cream, (the mixture may look split, but will come back together with the dry ingredients) then fold in flour, desiccated coconut and chocolate. Divide batter between pans and smooth. Bake for 45 minutes or until golden and a skewer inserted in the centre comes out clean. Cool completely in pans on a wire rack, then turn out and carefully slice each cake in half horizontally. Set aside.

For the jam, place pineapple, sugar and ginger in a saucepan with 1 cup (250ml) water over high heat, stirring constantly to dissolve the sugar. Reduce heat to

medium-low and cook for 1 hour 10 minutes, until thick and jammy. Place mixture in a small food processor and whiz to puree. Return to pan, squeeze excess water from gelatine leaf and stir through until melted and combined. Cool to room temperature, then chill until cold.

For the frosting, beat butter, sugar and vanilla in a stand mixer with the paddle attachment on medium-high speed for 5 minutes or until thick and pale. Add coconut milk, reduce speed to low and beat for a further 1 minute to combine.

Place 1 cake on a serving plate and spread with 1/2 cup frosting. Top with one-third of the pineapple jam, and another layer of cake. Spread with 1/2 cup frosting and repeat layering, finishing with a layer of cake. Spread remaining icing over and around the cake, then coat liberally in coconut flakes, pressing them into the icing. Chill for 30 minutes before serving.

FLOURLESS CHOCOLATE LAMINGTON CAKE

SERVES 10

400g dark (70%) chocolate, chopped
150g unsalted butter, chopped
6 eggs, at room temperature
1 cup (250g) brown sugar
1/2 cup (110g) caster sugar
1/2 cup (45g) desiccated coconut
3/4 cup (75g) almond meal
1/4 cup (25g) good-quality dark cocoa, sifted

Preheat oven to 160°C. Grease a 24cm springform cake pan and line the base and side with baking paper.

Place chocolate and butter in a heatproof bowl set over a saucepan of simmering water (don't let the bowl touch the water). Stir occasionally until melted and smooth, then cool.

Whisk eggs and sugars in a bowl until combined and sugar has partially dissolved. Whisk in coconut, almond meal, cocoa and cooled chocolate mixture. Pour into prepared pan, place on a tray and bake for 50 minutes or until edges are set but centre is a bit wobbly. Cool to room temperature, then chill for at least 2 hours before serving. ✂

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AUSTRALIA



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TRAVEL

Adventure awaits
on the South Coast,
p 144.



GLOBAL.

TEXAS

Peaches, pies and barbecue are just some of the tasty treasures to come out of this US state. **Max Brearley** samples more of the wonders of the South, and finds good reason to make a return trip.

PHOTOGRAPHY SARAH HEWER



GLOBAL.



 @max_brearley  @maxbrearley

I had imagined my lone star baptism would begin with a barbecue on my travels across the South. Instead, I'm on Dallas' Margarita Mile having gone from loathe-to-love for the ubiquitous cocktail. At upscale **The Rustic** stacks of oak, pecan and hickory feed the grill. Thoughts that 'real men' don't drink lurid cocktails rimmed with salt are dispelled. A grey haired, chiseled gent in a Stetson and finely buffed cowboy boots raises a margarita. At low-key **Taqueria La Ventana** we're greeted by Mexican hip-hop, a busy trade in traditional tacos loaded with *lengua* (tongue), and yes, more margaritas.

Dallas is first up on a whistle-stop Texan tour, after driving across neighbouring Arkansas from Memphis, Tennessee. It's an entry point to a state that, by journey's end, will have revealed itself enough for me to know that Texas and Texans are beyond any flimsy stereotype.

Deep Ellum, an edgy, creative neighbourhood, heaves on a Saturday night. A hip crowd congregate at **Dot's Hop House & Cocktail Courtyard**. There's a broader cross section at **Revolver**, drawn by a curious mix of house beats, gourmet tacos brimming with octopus and duck, and a potent Oaxaca Old Fashioned – a break from the margaritas. The name,

incidentally, is drawn from the owner's alternative trade as a bespoke gunsmith. This is Texas.

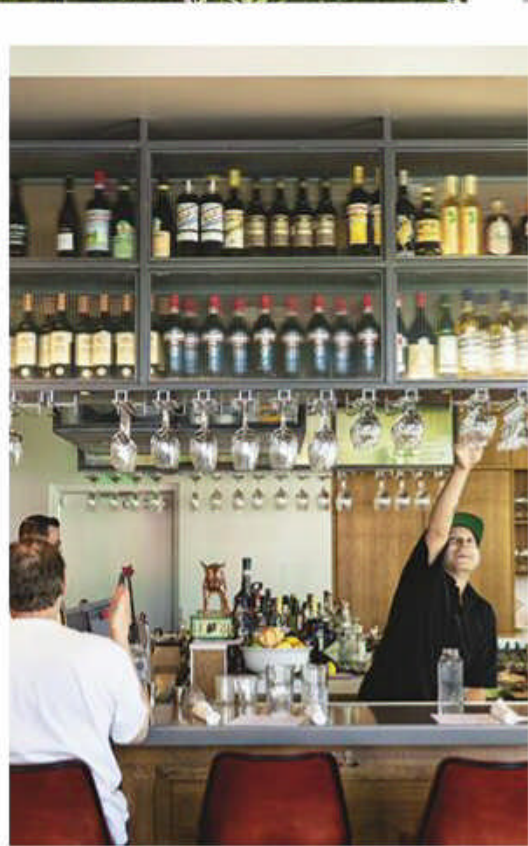
On weekends producers sell fresh fruit and vegies at **Dallas Farmers Market**. Pop-up vendors push artisanal iced tea, honey and myriad foods. In the Bishop Arts District, design stores like **We Are 1976** sell letterpress, print and homewares. Restaurants like **Macellaio**, a modern neighbourhood salumaria that hums with '50s tunes, thrive. At **Emporium Pies**, I have an epiphany of sorts. A queue stretches out of the door and towards the street. Pie, the sweet kind, is almost as revered in the South as religion. I could quite easily worship at the altar of their bourbon pecan.

Mirador, **Midnight Rambler**, and a host of other venues are housed in **The Joule**, a landmark boutique hotel adorned with salvaged mosaic by mid-century Californian artist Millard Sheets. Diverting from food, **Dallas Museum of Art** holds a collection of more than 24,000 works as well as travelling exhibitions. Nearby, busy Klyde Warren Park is an ideal place to consider your next taste of Dallas.



CLOCKWISE:
Klyde Warren Park;
a slice from
Emporium pies.





CURED MACELLAIO MEATS



**"AT DALLAS
FARMER'S
MARKET, POP-UP
VENDORS PUSH
ARTISANAL ICED
TEA, HONEY AND
MYRIAD FOODS."**



**CLOCKWISE FROM
ABOVE: Dallas Farmer's
Market; Emporium pies;
sit by the bar at
Macellaio; the Dallas
Museum of Art.**



GLOBAL.



Misti Norris, chef and owner of **Petra and the Beast** took the route of many young chefs: travelling, collaborating and starting a pop-up. The menu at her permanent spot in a converted 1930s gas station defies pigeonholing. "We don't put a title on anything," she says. "We just cook what we like, and we use a lot of offal." It shows on the plate. There are elements of the Mediterranean, but then sticky pigs' tails seem more angled towards south-east Asia. She smiles, perhaps pleased that I can't quite wrap it up neatly. With ferments, a locavore attitude to sourcing and a fire pit in the backyard, it's a modern restaurant blueprint with a Southern accent.

Just 50 kilometres from Dallas, Fort Worth, with its historic stockyards and Western outfitters offers a touch of the old West. **Heim BBQ** on Magnolia Avenue is my first taste of Texas barbecue. Travis and Emma Heim started out throwing barbecue pop-ups, progressing to a food truck before taking their farm-to-smoker approach to bricks and mortar. There's a taphouse vibe at Heim and brisket that vies as the best I've ever had. But this is Texas, and there's more to come.

Austin is an education in the craft of barbecue, and how long people will queue for it. It's almost embarrassing to admit not eating at **Franklin**, the much-lauded barbecue joint, but talk of four-hour queues is no exaggeration. Locals



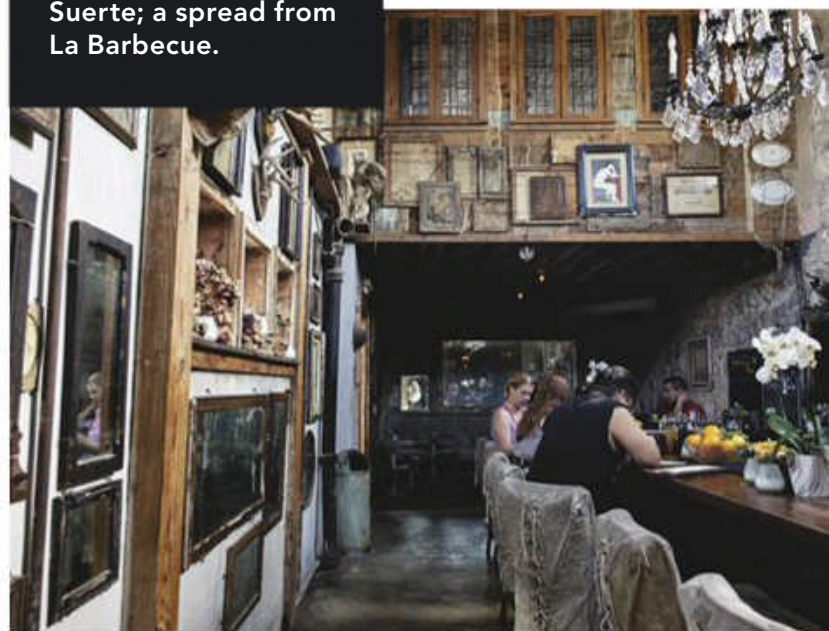
CLOCKWISE FROM LEFT: Misti Norris; Kerlin BBQ's rustic set-up; plates from Petra and the Beast.



DAMN
GOOD
BBQ



CLOCKWISE FROM BELOW: Whisler's; cocktails and tostadas (inset) at Suerte; a spread from La Barbecue.



confirm it with a nod, as if it's the most natural of things to do.

For those with limited time, the likes of **Kerlin**, a simple truck on a dirt lot, is a good start. The wait, just five minutes. On a humid day hitting 30°C there's not much I'd queue for without shade but **la Barbecue** proves the exception. Considering throwing in the towel, we hear a voice from home, who comes bearing hefty ribs. It's a small world; I've

rocked up to a barbecue joint in Austin at the same time as part of the crew from WA's Eagle Bay Brewing Co. Through the door and another hour of waiting, a tray of brisket and sides is quickly devoured. Was it worth the wait? It's a new benchmark for both barbecue and my tolerance for queuing.

An Aaron Franklin fix without the line, **Loro** is his collaboration with fellow James Beard award-winner Tyson Cole of Uchi. It's what

they describe as an "Asian Smokehouse". Burnt bacon ends with kettle corn sit perfectly with a cold beer. An Asian-style brisket sandwich, in a sweet bun with papaya, peanuts and gentle chilli heat puts a different spin on Austin's culinary cornerstone.

Suerte is a progressive voice of Mexican cuisine, proving Austin isn't just about barbecue. The bar fills up early as does the dining room. I'm introduced to "black magic oil", a concoction of

chilli and sesame seeds, pressed black garlic seeds and fish sauce. There's crisp tostadas with smashed avo, pickled carrot, and peanut-walnut "yum yum sauce". There's simplicity in places – good corn, good meat, rich and burnt caramelised ends. But that perhaps underestimates the sourcing and the execution.

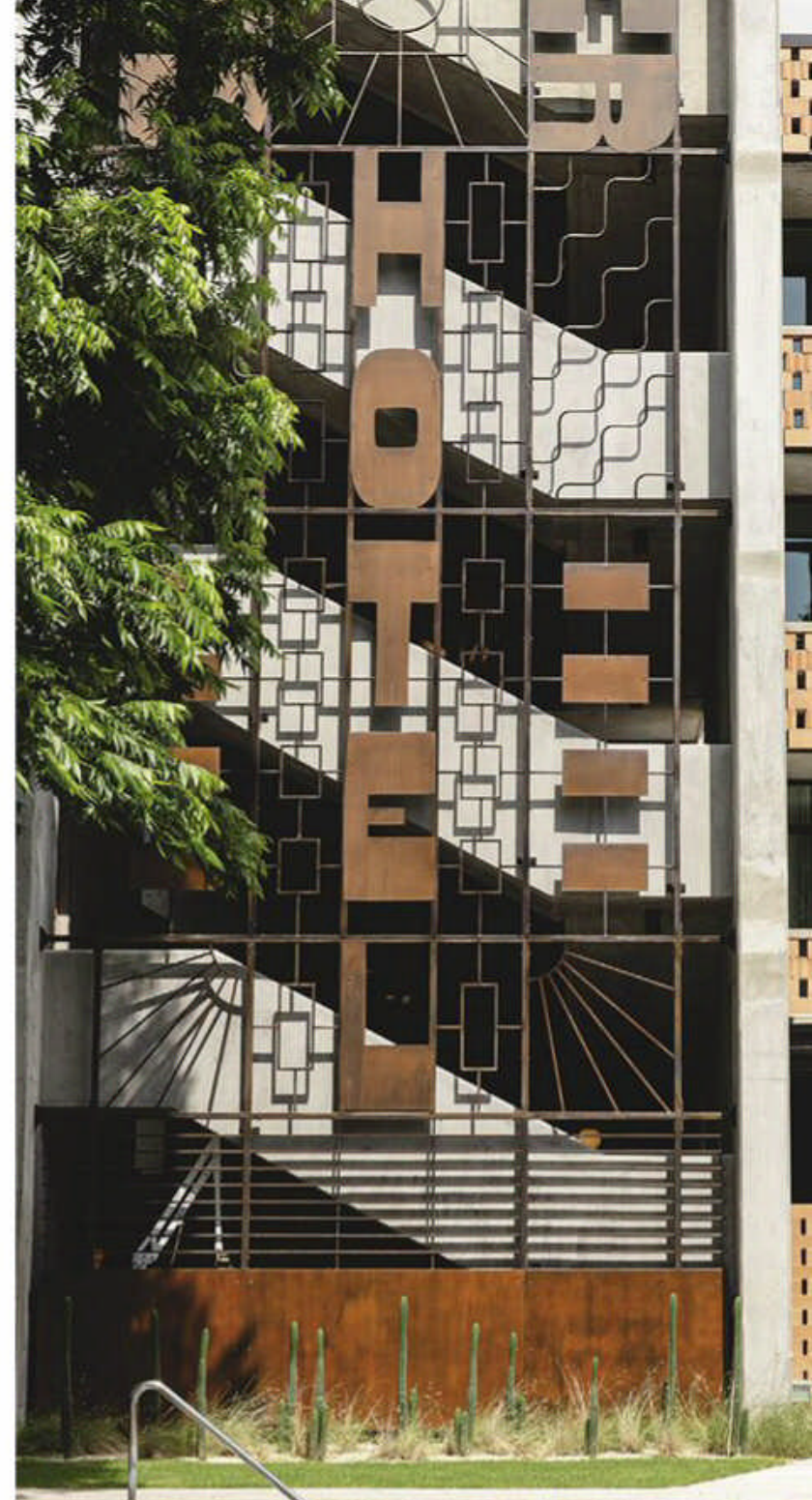
Down the street **Whisler's** serves up happy hour cocktails. A food truck in the back keeps people fed, as this part of East Austin boasts new residents like **Zilker Brewing Co.** Gentrification is in full swing.

The Carpenter Hotel, close to Zilker Park blends a motel ethic with the best of boutique. Previously a trades union hall, it has a functional neighbourhood feel from the laid-back front coffee shop to the restaurant, Carpenters Hall. The menu draws inspiration in parts from Texas' Germanic heritage. Not least, a schnitzel for two, tackled as a single dish. A mistake perhaps, after adventures in barbecue. The standout – Oklahoma Hackleback caviar with a bag of potato chips.

"THERE'S SIMPLICITY IN PLACES – GOOD CORN, GOOD MEAT, RICH AND BURNT CARMELISED ENDS."



CLOCKWISE FROM BELOW: artist Cruz Ortiz; The Carpenter Hotel; chef John Brand; music at Luckenbach.



A detour en route to San Antonio takes in Fredericksburg, the centre of Texas wine country. There are roadside stops for fresh peaches and cobbler, cellar doors and something of a musical pilgrimage for country fans at **Luckenbach**. A country hamlet famed for its links to Willie Nelson, we sit drinking cold beers as a circle of musicians play under the shade of a tree.

Touring the missions of San Antonio you get a feel for the city's history, but it's at the **Hotel Emma**, part of the Pearl Brewery redevelopment that you get a sense of its vibrant future. At its signature restaurant Supper, chef John Brand oversees a menu that has both bistro roots and modernity. Crumbed quail, a playful nod to fried chicken, is a favourite. The Pearl development has created a ripple effect, the neighbourhood surrounding it once down at heel, now home to cocktail bars like **The Modernist**. On what was a residential street, it's akin to sitting in someone's front room, the barman's gaze, or stare, and the lack of a cocktail list, tells you they take their business seriously.

A Friday afternoon tour of the south-side studio of artist Cruz Ortiz ends in beers around the workshop table. Ortiz

trained as a printmaker and employs, he says, "a punk rock tradition, and just the idea of making prints for people like a popular art." He points out work he did for the 2016 Hillary Clinton presidential campaign when he was selected as the Latino coalition artist for the United States. It's both an artistic interlude and also an opportunity to challenge the assumption that the state is politically 'all red'.

Carnitas Lonja looks no more than an old shop front and a dirt yard with picnic tables. It's picked up national attention for chef Alejandro Paredes dedication to *carnitas*, which translate as 'little meats'. There's nothing little about the slow-cooked pulled pork bought by the pound and the mound of fresh tortillas.

On the home straight to Houston, Lockhart is famed for its barbecue joints.

**"THERE ARE
ROADSIDE STOPS FOR
FRESH PEACHES AND
COBBLER, CELLAR
DOORS AND... A
PILGRIMAGE FOR
COUNTRY FANS."**

GLOBAL.

CLOCKWISE: Mari and Xavier Godoy from Mastrantos; Hotel Emma; fare from Carnitas Lonja; and Mastrantos.

At **Black's BBQ** the queue moves quickly. One fellow diner tells us he's flown to Lockhart from Houston. He'll cross off a few more places on his list.

Houston's metro population is pushing seven million, and as with many cities that sprawl, it can be hard to get a handle on. We arrive on a public holiday, many of the recommendations collected on the road are closed. "You must seek out Chris Shepherd," I'd been told more than once. A chef hailed as moulding Houston's food reputation, I fail miserably on this count, but I do reignite my childhood geek at Johnson Space Centre.

There's a crossing of culinary borders throughout our time in Houston. In the EaDo district, a growing hospitality scene is anchored by restaurants like **Indianola**, and **Miss Carousel**, its sister cocktail bar. Dining at the pass, Brit chef Paul Lewis serves a menu that plays upon the Gulf Coast and wider references, from Texas grits to walnut pesto. In The Heights neighbourhood, Mari and Xavier Godoy have taken their experiences of living all over the world and created **Mastrantos**, an all-day restaurant and 'dough lab'. House-made pastas and breads are central, as is seeing them created.

I'd like to say I 'discovered' Viet-Cajun spot **Crawfish and Noodles**, but Anthony Bourdain, David Chang and thousands of others got there first. A cement mixer at the kitchen door suggests that things are now on an industrial scale. The crawfish boil is a Southern staple that's met immigration in the most delicious manner, hands on and fiery.

While I came to Texas expecting that barbecue baptism, I found so much more. I leave knowing there's much more to find. Next time. ✂

d.

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HOTEL
EMMA



THE GREAT ESCAPE

If it's not already on your radar, the Northern Rivers is one to watch, especially if a getaway that includes stunning landscapes growing outstanding produce is in order. **Jane Lawson** travels with chef **Peter Gilmore** to discover the region that's turning it right up.

PHOTOGRAPHY NIKKI TO AND JANE LAWSON



Fifteen years ago, I walked into Sydney's Quay restaurant, wearing my publishing hat, to meet a gentle bloke

who's name I barely recognised. Moments into the first course it was evident that he was top of the pots. Within the early stages of creating two successful culinary tomes Peter Gilmore had become a household name and, by completion, mutual trust and respect had fortified our friendship.

I was therefore compelled to learn why he'd fallen for Byron Bay, despite my initial disappointment... Not long before meeting Gilmore I'd been run out of Byron by a posse of BMX bandits chanting 'go home, tourists!' and swore never to return. On reflection they were reacting to the development of their once sleepy beachside town, reliant on little more than peace, surf and mung beans, but their caution had struck deep within my stubborn bones.

Gilmore was, in fact, referring to the greater Byron Shire and Northern Rivers region with its hauntingly beautiful hinterland, postcard-perfect farms, abundant rainforest and what can only be described as a vibrant, palpable life force.

Or bloody good juju – which the residents, to this day, are understandably protective of. After very little arm-twisting Gilmore was at the wheel of my road-trip to rediscovery.

SOMETHING IN THE WATER

The soothing effect of the landscape is immediate – its combination of incredible scenery and insatiable sunshine, tonic enough for most. However, the sense of community throughout the region, particularly when it comes to the growing, producing and sharing of food, lures both the chef and gardener in Gilmore – who meticulously studies every edible plant he grows, before developing a vehicle suitable for its debut.

He's certainly not alone in his adoration of the region. A recent wave of restaurant royalty, all within six degrees of separation from Gilmore, has swapped overwhelming city lifestyles for the slower pace and opportunity to grow your own in this fertile paradise between the ocean and the trees.

GARDENS OF EDEN

My jaw drops as we pull up to idyllic Boon Luck Farm, owned by Gilmore's mate, food personality Palisa Anderson – our host for a couple of nights. It's here she grows spectacular produce for her family's



CLOCKWISE: Cape Byron Distillery's lush surrounds; Peter Gilmore at Boon Luck Farm; Barrio's laid-back dining room; Gilmore samples Barrio plates. **OPPOSITE:** Boon Luck Farm



CITY GUIDE.

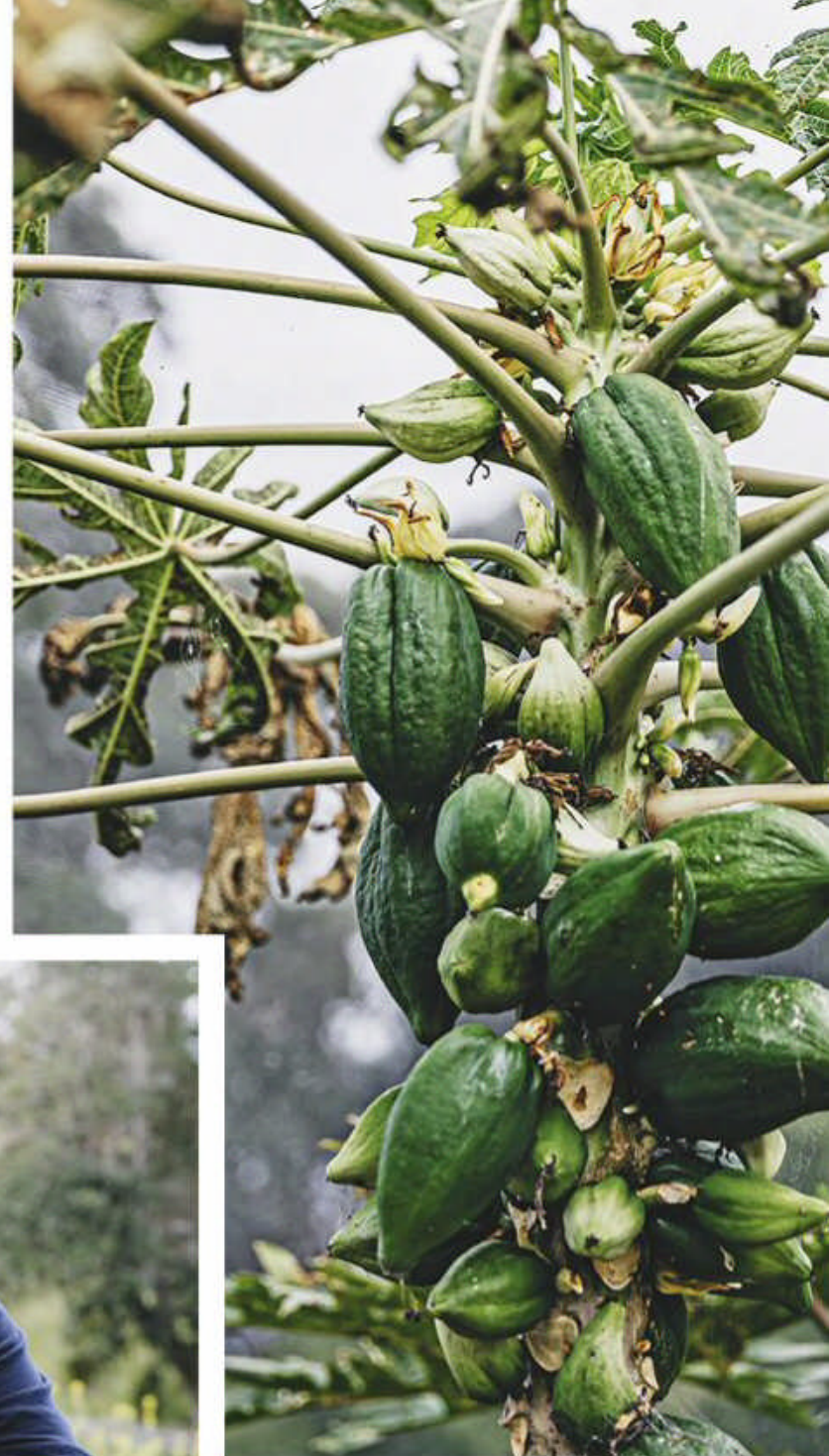


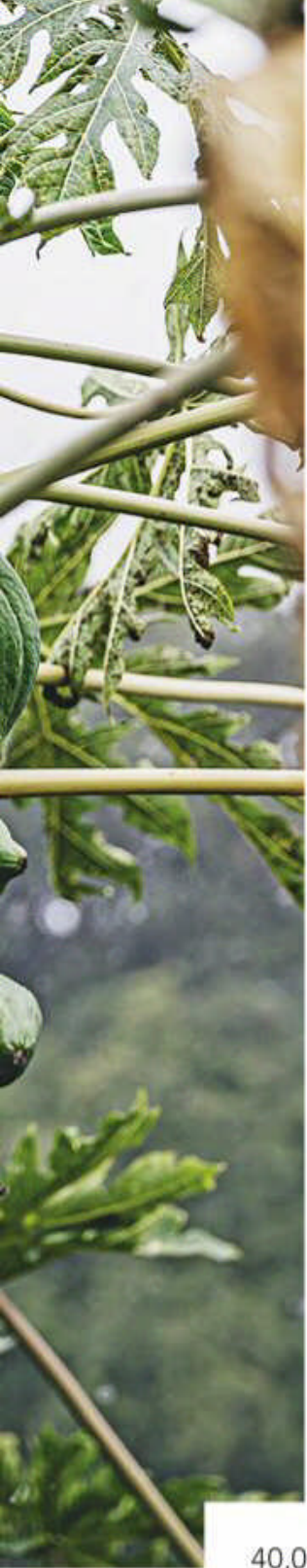
Sydney-based Chat Thai restaurants— plus a few select local joints. I don't notice Gilmore alight from the car but he's already at the bottom of a steep hill, strolling through lanky stems of frothy white flowers. As a card-carrying city-chick I remain close to our vehicle, reticent to startle a snake or wayward bunyip. Sensing fear Anderson's dog bounds towards me but she's keener on a cuddle-and-lick fest than chasing me away – already an improvement on the last salutation.

I bravely follow the two Ps-in-a-pod through a humid enclosure of exotic herbs, bruising the odd leaf to release its heady perfume. Whilst I'm plucking mulberries and dodging curtains of spider web in

the orchard, they discuss a candy-striped peanut she's cultivated for Quay in a dialect spoken only by farming types. I happily switch off, distracted by guavas so ripe they're bursting with invitation.

Ominous clouds roll in and Anderson suggests a tour of her buddy's Cape Byron Distillery. Our arrival is anointed with generous G&Ts garnished with red finger-lime and cinnamon myrtle from its tranquil rainforest surroundings – dashing any preconceptions about factory tours. In the late '80s, Martin (Brookie) and Pam Brook of Brook Farm, planted nearly





CLOCKWISE: David Lovett and Sarah Millet from Ethel; where cafe classics, like focaccia, are served (inset); Cape Byron's barrels **OPPOSITE:** Gilmore's visit to Boon Luck Farm.



40,000 sub-tropical rainforest and macadamia trees, transforming desolate old dairy farming land into an eco system supporting 28 bird species, other wildlife lost to the area and now the distillery, run by their son Eddie. Strolling in the rain through their verdant land, skipping over creeks and gnarly tree roots, the down-to-earth trio feel like old friends. We talk and sniff through a range of native botany employed by the distillery's exquisite gin varieties, including Davidson Plums, the heart of its long-steeped, amber 'Slow' gin; and we're reluctant to leave. Especially when Eddie cracks the seal on its maiden whisky...

RAINBOW CONNECTION

Fittingly, we're picked up for dinner by the lovely Tim Coleman, ex Icebergs and Rockpool, who's just moved north, launching his luxury town car business Latitude. I'm impressed he's found the farm in the dark but of course he's already

acquainted with Anderson – a natural, if unofficial, ambassador to the province. At illustrious Byron retreat, Raes on Wategos, she's represented on the plate by her pristine vegetables, respectfully showcased by chef Jason Saxby who, incidentally, worked under Gilmore at Quay.

Falling under the region's spell, Saxby relocated in 2019 after an affirming chat with ex-Uccello chef David Lovett, who'd moved three years earlier with partner Sarah Millet, former operations manager of Quay. Lovett is a regular on the emerging pop-up scene, collaborating with the crew of Lennox Head's The Diner and super-fun Eltham Hotel, but by day he's whipping up wholesome take-home meals and phenomenal focaccia at Ethel Food Store.





Millet hops between 'Ethel' and funky Mexican La Casita – both situated in Brunswick Heads near grown-up sibling Fleet – an impeccable yet relaxed fine-diner by ex-Victorian chef Josh Lewis and Astrid McCormack. The couple began their Northern Rivers journey with a stint at Harvest in Newrybar, a delectably poised restaurant, deli, bakery and food-garden cluster owned by the Harvest group where networker extraordinaire, Kylie Ball (formerly GM at Quay) has just stepped into a new concierge and project management role. She's working alongside chef David Moyle across both Harvest and Barrio, a laid-back eatery with Med-meets-Middle Eastern flavours. The owners of Harvest are related to local food heroes John and Lyndel Picone of Picone Exotics, and what these folks don't know about fancy fruit species ain't worth a fig. Take a stroll around their property to see for yourself – or ask neighbour and protegee Palisa Anderson. And so, it goes...



CLOCKWISE: coastal chic at Raes on Wategos; Harvest at Newrybar; Gilmore meets with Fleet's Josh Lewis; Fleet's cured snapper with broad beans and peas.





CITY GUIDE.

CLOCKWISE: David Moyle at Barrio; where this grilled octopus is a star dish (inset); mod-Oz fare at Raes; Natural Ice-cream's sunny vibes; take it outside at Barrio.



DREAMTIME

Curious to see how one long-standing resident has changed with the times, we check in to the newly refurbished Byron at Byron resort. Dining under the stars at uber-glam Forest, named for the 70-acre rainforest in which it's secluded, the facelift is obvious, however I'm more impressed to learn from staff about the new owner's dedication to authentically and sustainably reconnecting

with the land, suppliers and local community. Back in my room a welcome gift of Brookies Gin triggers a flood of reoccurring trip themes; return, rediscovery, connection, generosity... and the cyclic way they feed into each other.

I'm so taken with the region that when Gilmore returns to Sydney I stay on, bumping into chef friends I haven't seen for years, delighting in villages like Federal (hello Moonshine Coffee roasters, Doma café and Benilato gelato!) discovering small-batch ice cream company Natural Ice-cream starring native ingredients like bush lemon and raspberries, and swooning over Nashua's pastures, home to Frida's Field long-table lunches plied with

charcuterie and preserves by ex-Icebergs chef Daniel Medcalf.

During a seafood feast at Fins, I'm reminded of chef Steven Snow's link to the region when he reminisces about his great-grandfather, Joseph Snow, former mayor of Bangalow. I ask him what prompted Fins' relocation from Byron to Kingscliff almost a decade ago after 19 successful years in Byron Bay, and for his thoughts on the current influx of bright young food folk? Smiling knowingly, he manages to answer both questions in tandem by explaining that Byron's 'food-bowl' is literally ancient news and that our country's Traditional owners regarded it as place for growing and gathering, but not necessarily for putting down roots. People nurtured the natural resources, took only what they needed and moved on, leaving the sacred space for others to share in. Food for thought on so many levels. I should have known I'd be gifted this pearl of wisdom by 'Snowy'—it was him, after all, who introduced me to Peter Gilmore. And so, it goes. ✂



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— YALUMBA —
BOOK A
TABLE
Embrace Australia

hidden HAWKESBURY

Continuing her call to support restaurants that aren't so close to home, *delicious.* editorial director Kerrie McCallum discovers some little-known corners of the Hawkesbury and its surrounds.



WE BEGAN WITH BEAUTIFUL Bells at Killcare on the NSW Central Coast and Vintners Bar & Grill in South Australia's Barossa Valley. Our next stop:

Berowra Waters Inn, overlooking Berowra Creek, a tributary of the mighty Hawkesbury River, just north of Sydney. It's all part of our 'Book a table, embrace Australia' initiative, a collaboration between *delicious.* and South Australian wine brand Yalumba, designed to support restaurants and communities that've been hit hard by the bushfires and pandemic.

Originally a teahouse in the 1920s, Berowra Waters Inn was transformed into a restaurant in the 1970s and is currently owned by executive chef Brian Geraghty, 2018 winner of the Gault&Millau Australia Chef of the Year award.

Brian is inspired by the bounty of fresh produce he sources from organic farms in the Hawkesbury food bowl, which plays a starring role in his contemporary Australian degustation menu.

One of Brian's preferred growers is Stix Farm, nestled on the bucolic banks of the Hawkesbury at Lower Portland. This is where he finds the highest quality rare-breed pigs, free-range chickens and organic vegetables for his dishes.

The wider Hawkesbury area is full of all kinds of interesting food experiences. Pick your own mandarins at **Anderson Farm**. Wander through the **Richmond Good Food Market** and buy direct from local farmers. Shop for quality meats at the **M&A Butchery** in Wilberforce, part of the Hawkesbury's heritage dating back to 1889. And for a special treat, book a memorable dining experience at **Cooks Co-op**, an event space in a rustic farm shed near picturesque Sackville.

The magnificent Hawkesbury region is a food lover's paradise and it's right on Sydney's doorstep.

d.

Go to delicious.com.au for more about Kerrie's visit to the Hawkesbury region of NSW



CLOCKWISE FROM ABOVE LEFT: Berowra Waters Inn; lunching with executive chef/owner Brian Geraghty; beef rump cap, mushrooms and shiso, paired with Yalumba Barossa Shiraz Cabernet Sauvignon at Berowra Waters Inn; organic produce and a greenhouse at Stix Farm.



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& everything in transit.

ROCK ON

Opera Australia will return to Uluru in September 2021, after the event was cancelled in 2020 due to the pandemic. From September 17 to September 19, Australia's spiritual heartland, Uluru-Kata Tjuta National Park, will become the world's most awe-inspiring opera house, with the Southern Cross providing a gentle spotlight. The partnership with Voyages Indigenous Tourism Australia will allow audiences to once again experience the captivating spectacle of the world's finest music performed in a uniquely Australian setting. ayersrockresort.com.au/operaaustralia

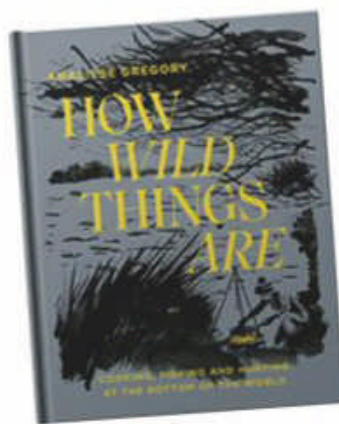


Secret Garden

Nothing says summer like a rooftop G&T. And if anyone deserves a summer sip sesh, it's Melbourne. All summer long, QT Melbourne will play host to the Secret Garden Bar, created in partnership with iconic Victorian distillery Four Pillars. Nestled behind the rooftop at QT, the garden offers sun and ice-cold sips. Guests can choose from a range of bespoke cocktail creations, or create their own using freshly picked garden herbs and their gin of choice. qthotels.com

BY THE RIVER

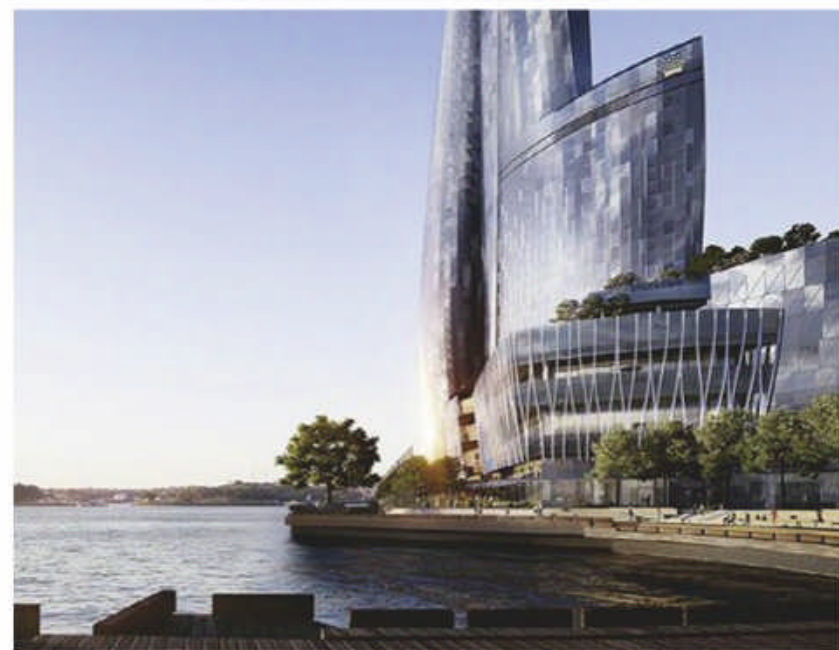
One of New South Wales' best-kept secrets is closer than you think. Berowra Waters Inn is helmed by executive chef and co-owner Brian Geraghty, who showcases a menu inspired by the best the Hawkesbury River has to offer. Local produce and seafood pulled fresh from the river are matched with a thoughtful, elegant wine list featuring icons like Yalumba. berowrawatersinn.com



WILD THING

A celebration of nature, travel, slow living and food, *How Wild Things Are* (Hardie Grant, \$45) combines chef Analiese Gregory's tales of Tasmanian adventure with more than 40 exquisite recipes to provide a unique perspective on everything, from the joys of freedom and cooking, to our perennial search for meaning.

INSIDER.



CHECK IN

1 For those seeking a unique way to experience the Harbour City, Crown Sydney awaits. Each of the 349 guest rooms inside Crown Towers is exceptional, thanks to the building's unique configuration, concentric form and unmistakable twist. Not only that, but every bed is strategically placed to make the most of those spectacular harbour views. For the ultimate in relaxation, Crown Spa comes complete with Australian-first treatments and two expansive infinity pools connecting guests to the harbour. And the world-class dining precinct, with its 14 signature bars and restaurants, is destined to make every foodie fall in love with Sydney all over again. crownsydney.com.au



2 Emirates One&Only Wolgan Valley is doing its part in regenerating bushland after the devastating fires of 2019. With habitat-renewal initiatives and replanting efforts, including its own seed bank of more than one million native species, the project also allows guests of the resort to partake in the efforts, alongside expert field guides. It's part of the At One With Nature experiences designed to immerse travellers in every destination. oneandonlyresorts.com/wolgan-valley

Edited by Rosemary Slade  @somesylshchick

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INSIDER.



THE GETAWAY

Wherever your next escape takes you, pack for pleasure with plush textures, high-tech toys and zen-inducing extras.

1. Feldon Shelter roof top tent, \$1,899, from adventuremerchants.com
2. Robe 'The Bridget' shirt in Blue Streak, \$192, getrobed.com.au
3. Australian Distilling Co. Gin, \$75, australiandistillingco.com.au
4. Grown Alchemist Travel Essentials Kit, \$40, grownalchemist.com/au
5. Vivo X50 Pro, \$799, from jbhifi.com.au
6. AS UGG Cross Fluffy Slides Linty, \$100, uggexpress.com.au
7. Vacay Swimwear 'Maldives' swim short, \$79.99, vacayswimwear.com.au
8. DJI Mini 2 drone, \$749, dji.com/au
9. The Daily Edited reusable straw set, \$49.95, thedailyedited.com
10. Ikaria by Meni Valle, \$45, from hardiegrant.com/au
11. Oliver James Lisos Optik White Lilo, \$1,055, oliverjameslilos.com
12. Rimowa leather luggage tag, \$110, rimowa.com/au
13. Oscar Wylee 'Anela' sunglasses, \$129, oscarwylee.com.au
14. Orotan 'Margot Weekender', \$649, orotan.com




COAST IS CLEAR

Between sand dunes and expansive bushland sits Bangalay Luxury Villas, a coastal getaway connected to its environment in more ways than one, writes **Phoebe Wood**.

LIKE THE REST of the world, Australians are re-thinking the way they travel, and for Sydney-siders looking for epicurean escapes close to home, there's no better time to explore the South Coast. The past year has seen the once-pristine region face unprecedented adversity, from the bushfires that ravaged townships and coastline, to devastating floods that coincided with an ominous standstill in local tourism due to the global pandemic. It's a critical time for local communities, with many of the businesses relying on an unpredictable tourism trade. But they are all banding together as they embark on the road to recovery, says Michelle Bishop, owner of Bangalay Luxury Villas in Shoalhaven Heads, through creative thinking, supportive partnerships and good-old-fashioned resilience.

The idyllic Seven Mile beach is the backdrop for the property that features 16 self-contained villas nestled behind the dunes of the destination beach, an easy two-hour drive from Sydney. Built by husband-and-wife team Tom and Michelle Bishop, the villas offer a serene immersion into the coastal surrounds.

"We wanted the villas to fit subtly into the landscape, and our love for modernist architecture led the overall aesthetic. The materials we selected weather naturally and we've made the buildings and the operations as sustainable as possible," says Michelle. "The site was bare when we started, and we set out to recreate what would have been the natural landscape of the Bangalay sand forest flowing through the property. The concept was built around the villas being linked by the boardwalk and the bush track to the beach."

 @phoeberosewood

"INDULGE IN A FEW HOURS BY THE POOL, SURROUNDED BY COASTAL BANKSIA AND EUCALYPTUS, WITH A SALTBUSH MARGARITA IN HAND."

While the contemporary, light-filled rooms are spacious and pared back, there are bespoke furnishings and sculptural art pieces by local artists that showcase the region's natural materials.

In such a tranquil space, the agenda is to simply unwind. Indulge in some downtime by the pool, surrounded by the native coastal banksia and sweet-smelling eucalyptus, with a saltbush margarita in hand. And you don't have to go far for dinner. Helming the kitchen at the on-site restaurant, Bangalay Dining, are new chef recruits, Simon Evans and Thomas Chiumento, a well-known duo formerly of Caveau in Wollongong, while the floor is expertly run by Ronnie Gorman, most recently from Saint Peter.

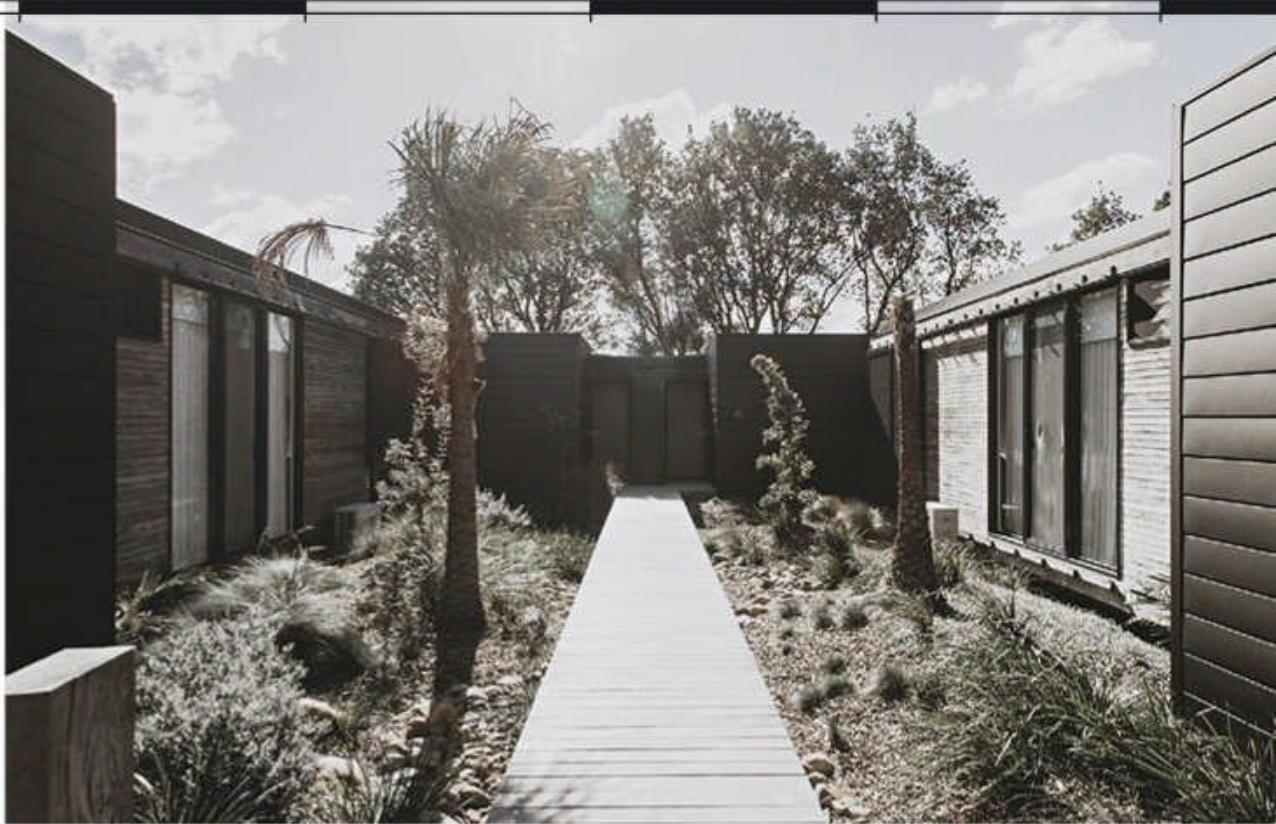
The a la carte menu highlights the conscious connection to the surrounding bushland and coastline, and the food works these elements with much thought minus the tokenism. The menu, listing bunya nut, beach vegetables, muntries and Warrigal greens as ingredients piques the diner's curiosity. Warrigal greens bind a bright pesto to dress grilled asparagus, while pickled muntries, a native berry, offset the rich flavour of grilled kangaroo. The bunya nut is served with barbecued zucchini and peppery red elk lettuce.

These native delights aren't just reserved for the food. A local beer is presented with theatrical flourish at the table under a cloche, revealing a plume of bunya nut smoke that has lightly infused the ale, while the wild-growing succulent known as coastal pig face flavours a classic mojito. It's a menu that celebrates the connection to the surrounding environment, and supporting local producers and farmers.

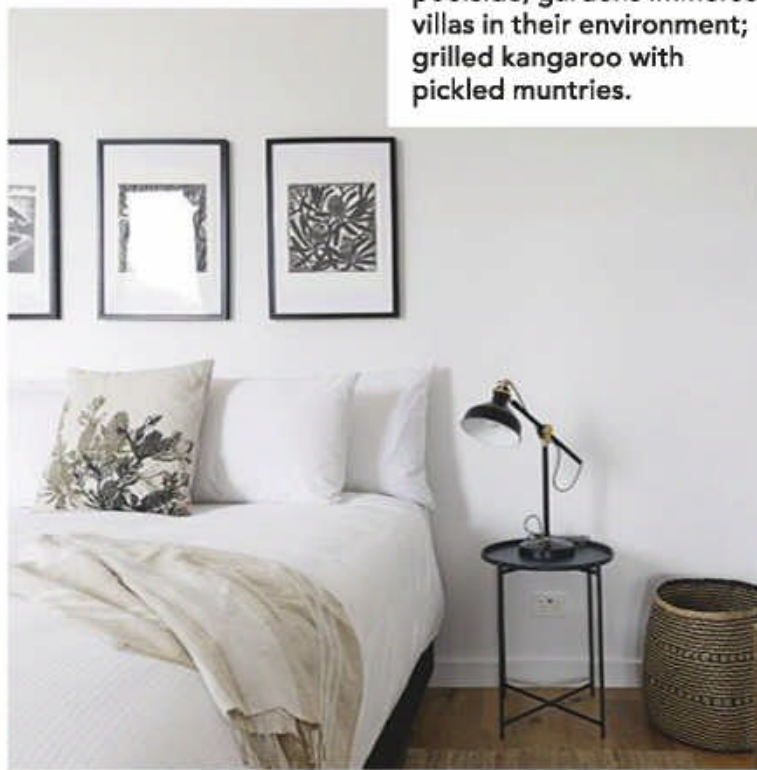
It's impossible not to be beguiled by this beautiful destination, proving the greatest escapes aren't far from home. ✂

d.

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For more coastal getaways to explore around Australia.



CLOCKWISE FROM RIGHT:
Bangalay Luxury Villas
champion natural materials;
a luxe bedroom; the on-site
restaurant draws from the
surrounding landscape;
the Bangalay team;
poolside; gardens immerse
villas in their environment;
grilled kangaroo with
pickled muntries.



SALT OF THE EARTH

Between pristine beaches and ancient landscapes, Margaret River's wineries are some of the country's best. **Max Brearley** visits Voyager Estate for food and wine 'of place' and a true taste of the region.

PHOTOGRAPHY ADRIAN GANT



POSTCARD.

BELOW: wagyu tartare and duck parfait on a brioche scroll, with Voyager's 2020 Nouveau Rouge.



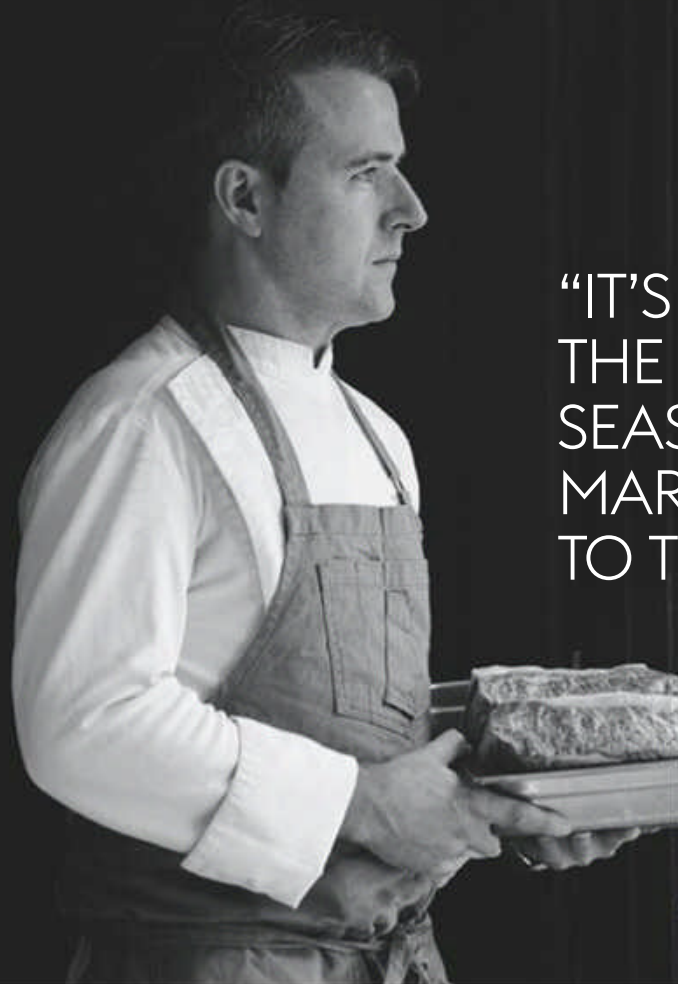
“Let’s just roll the dice, lock it in and do it,” is how Steve James describes the decision to make Voyager Estate organic. One of Margaret River’s most venerable producers, it’s all part of a transformation stretching from the estate to the cellar door and restaurant.

As we tour the 400-hectare property, James, the estate’s manager of viticulture and wine making, explains that some vineyards are fully certified, others in transition, but all are farmed to organic practices. Braking at a block of cabernet sauvignon, a cornerstone varietal for the region, he says it’s been a key part of the estate’s organic story. “This was our trial vineyard where we learnt about organics and whether it was going to work. We ran this for 13 years. So we were a long way down that pathway.”

James is noticing changes, vintage to vintage. “The wines are less overtly varietal, more layers, complexity, texture, more expression of the earth and soil, which is everything that we’re about from a winemaking and viticulture viewpoint. We’re five kilometres to the ocean; on a good day down in that gap you can glimpse it,” he says squinting to the west. “When there’s a big swell you can hear the roar. I mean, it’s pristine. We want the wines to reflect that.”

Chef Santiago Fernandez joined Voyager Estate in 2017. “I think the first menu where I was really happy, where I felt like I’d arrived in the Margaret River, was last December





"IT'S LATE SEPTEMBER AND I SEE THE LIGHT AND WARMTH OF THE SEASON... BRINGING OUT A MARITIME INFLUENCE IMPORTANT TO THE REGION'S WINEMAKERS."

[2019]," he says. A Galician, he grew up on Spain's Atlantic coast, working in his parents' traditional asador. "We cooked with wood only, oak and native wood. It was meat and seafood pretty much; it wasn't glamorous at the time," he laughs. "They always wanted me to run the restaurant but I wanted to travel, to learn about cuisines and cultures."

Fernandez's formative years were in tandem with a wave of Spanish gastronomy, when Ferran and Albert Adrià, Andoni Luis Aduriz, and the Roca brothers rose to prominence. Fernandez says he took inspiration but never sought out those restaurants as a young chef. "A lot of chefs, they go in those kitchens, then replicate the same thinking," he says. If he took one inspiration it was that "modernist cuisine was about breaking the rules, and being allowed to think for yourself."

His early menus at Voyager Estate were well received by some, but candidly he says he used more and more ingredients, even though he prescribes to minimalism. Then the organic certification was announced. It sparked something in him. "I can move more," he thought. It was with the relaunch of Voyager's signature dining experience, following the seasonal journey in the vineyard, menus changing every two months, that Fernandez found his groove. He had

achieved his mission: to create "food of *terroir*."

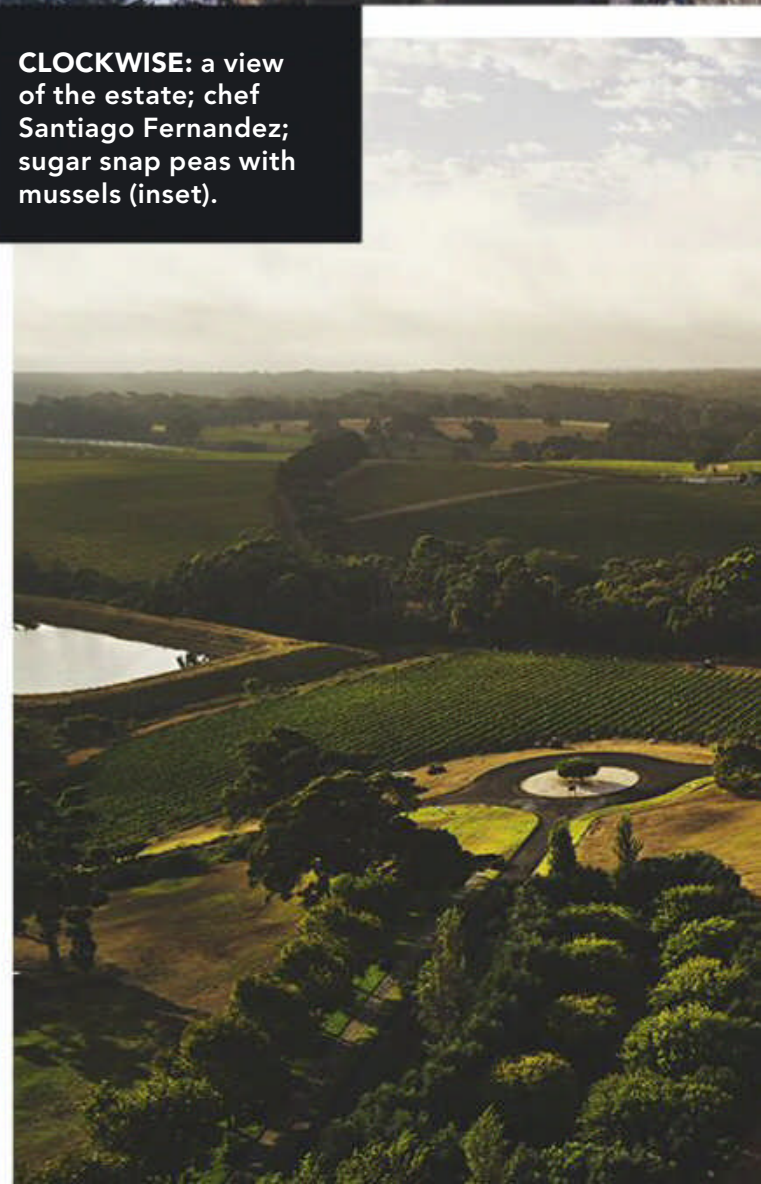
Estate sommelier Claire Tonon ensures that the food reflects the wine and the vineyard story. "She knows everything," says Fernandez. "She can translate, she's the link we need to tell the right story."

Tonon and Fernandez present an 'early spring' expression of the vineyard, a menu called Floris, or flower. Our plan of a few dishes turns into the full menu. I don't complain. There's a clear transition between the mid-winter menu I'd tried months earlier that was about the earth, the soil. Rich with mushrooms and truffle, it was dark and deeply flavoured. It's late September and I see the light and warmth of the season: sugar snap peas served with mussels, and a green tomato consommé, bringing out a maritime influence important to the region's winemakers.

There's a wagyu tartare and duck parfait on a brioche scroll that's pure picnic, and surprisingly light. Tonon is excited by the left-of-centre match, the 2020 Project Nouveau Rouge, a young wine made to be served cool. "A brand-new vineyard on the property, just three years old," she says. "One hundred per cent cabernet sauvignon, from a Bordelaise clone of cabernet we planted with the intention of it eventually going



CLOCKWISE: a view of the estate; chef Santiago Fernandez; sugar snap peas with mussels (inset).





CLOCKWISE FROM ABOVE: Busselton cuttlefish with shallot and cuttlefish ink; Voyager's Broadvale chardonnay (inset); served with lamb.



into top level cabernet. Rather than put it into something like Girt by Sea, losing the character of this grape, we gave the winemakers that chance to experiment."

There's a dish of Busselton cuttlefish ribbons very lightly cooked with a lemongrass and cream sauce; the white tangle served with a shallot finished off with cuttlefish ink. Fernandez's perfectly plated minimalism is an idea that came from a painting in Madrid's Reina Sofia Museum. There are two cuts of spring lamb – belly and backstrap – paired with two expressions of Voyager's renowned chardonnay from its Broadvale blocks five and six. It goes on, one plate after another, each tuned into the season and the vineyard.

And this is merely the beginning of this transformation. An ambitious farming

project just underway will turn 160 hectares over to regenerative farming: livestock grazing and a sizeable market garden. The project's manager Michelle McManus, a practiced hand at regenerative farming, says "organics is just one expression of building a great legacy", hinting at the possibilities for this estate. Fernandez, for his part, is cautiously excited as he works out how it will integrate into his kitchen. He knows it's a long haul, but in time it will feed his kitchen's vision of producing "food of terroir". ✂

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helping hand

We all want to entertain well minus the effort, so Sydney's **CHAPA** private catering is here to offer on-arrival cocktails, florals and chic tableware as well as food for all events. **CHAPA** will impress – whether it's for anniversaries, birthdays and private parties. Visit: chapa.com.au



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taste of Japan

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sweet as

Nestlé Sweetened Condensed Milk is a staple in Aussie households. Made from fresh milk, it's a go-to in caramel slices, cheesecakes, cakes or dulce de leche. Keep a can or two in the cupboard for your next baking project. Visit: recipes.com.au



berry nice

Upgrade your gin and tonic with **Bombay Bramble**. Made with freshly harvested blackberries and raspberries, the spirit adds ripe fruit flavours to your cocktails. Enjoy simply with tonic, poured over ice and with a squeeze of lemon. Visit: bombaysapphire.com



go with the grain

Ancient Grains Corn Thins make for a light crispbread with a moreish grain and nut base. These popped corn cakes pair with sweet and savoury combos. Elevate your desk snack with a versatile base perfect for all your favourite toppings. Visit: cornthins.com

to the tropics

Castello's tropical fruit and almond cream cheese adds subtle sweetness to any cheeseboard. Made with pineapple, papaya and almonds, the soft cheese spreads easily, and its unique ring shape can be filled with your top sides. Visit: castellocheese.com



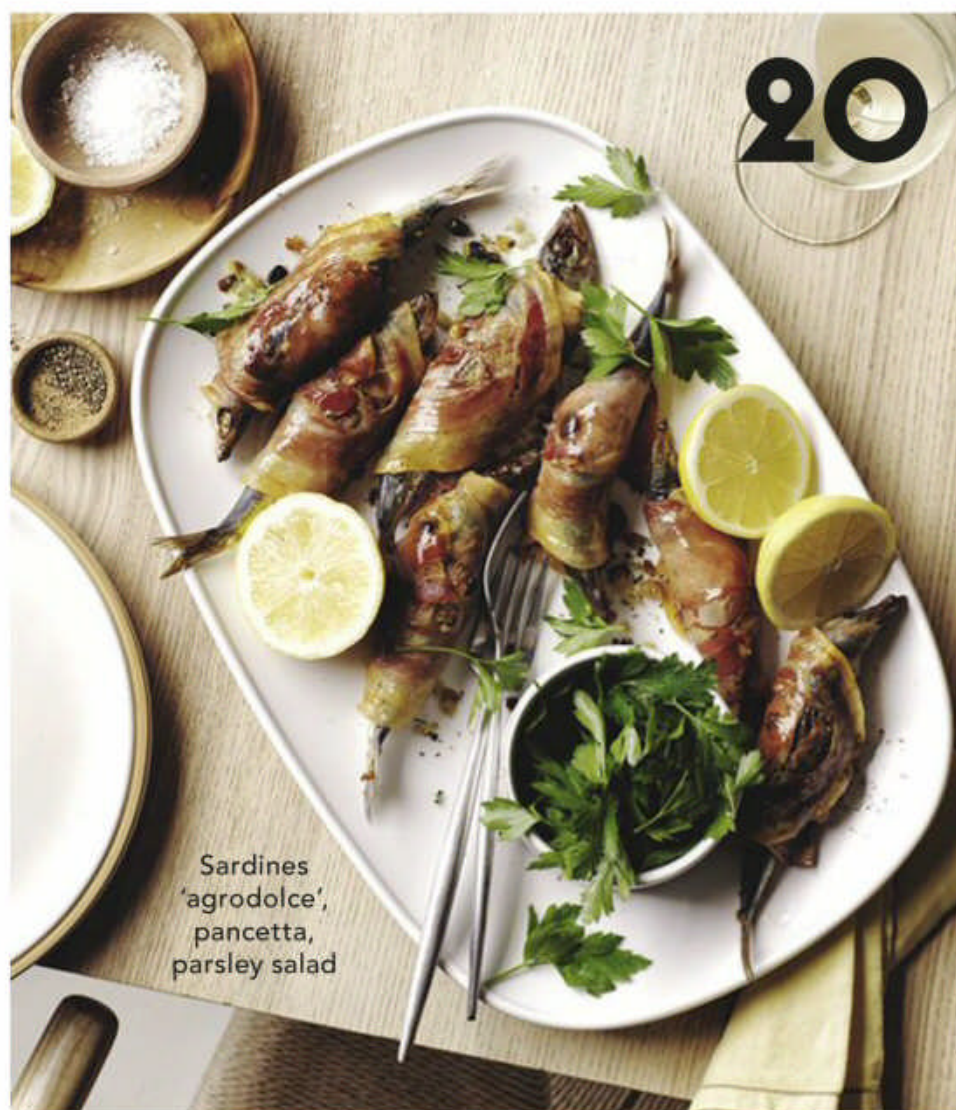
spice it up

Add a burst of flavour with **Oli & Vine's** Smokey Paprika Mayonnaise. Made with roasted garlic, tangy lime and paprika, this spicy jar has no artificial flavours, colours or preservatives. Add to burgers, fries or a burrito bowl. Visit: oliandvine.com.au



FEBRUARY
2021

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— DOMINIC SMITH

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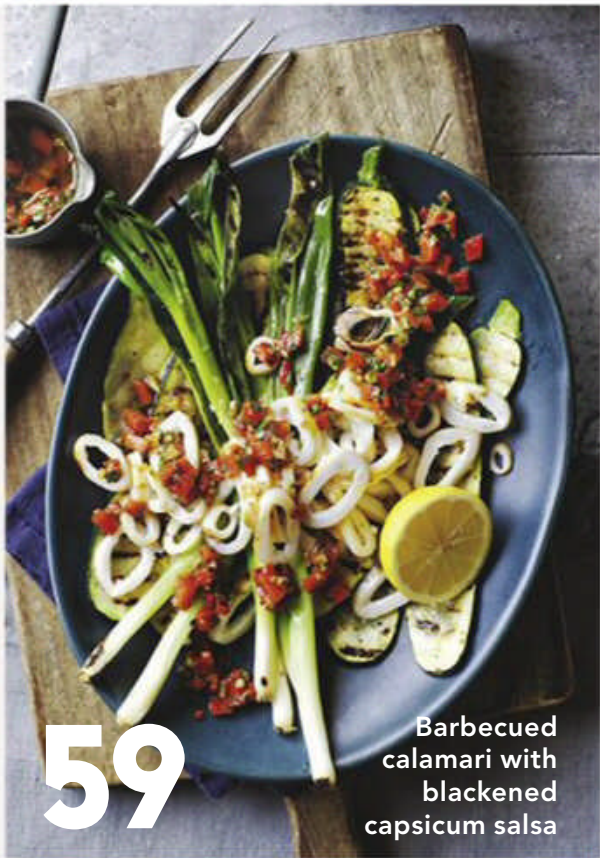
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‘SUMMER DAYS’
LIKE A SPIKED
LEMONADE!”

– PHOEBE WOOD

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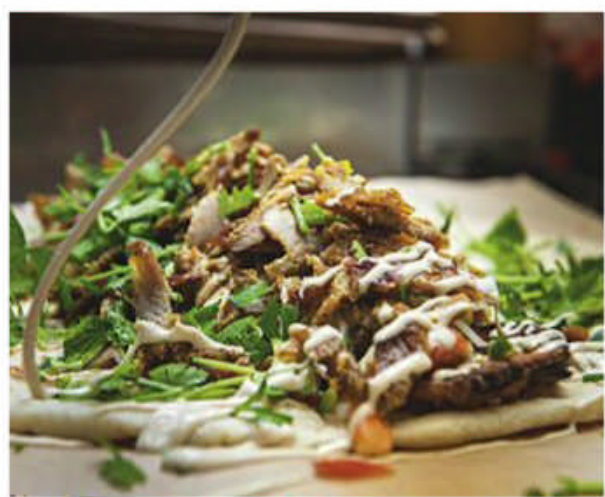
Spiked summer
lemonade with burnt
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(v) denotes vegetarian recipe

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GUIDE TO TEL AVIV

Chef Roy Ner from ZA ZA TA and Nour shares his guide to the city he calls home.



Tel Aviv is a city that doesn't stop. From famed markets to vibrant nightlife, there's so much to take in. It is a city overflowing with sights, scents and spices.

In the Middle East, the Turkish have 'manti', and the Jewish have 'kreplach' – served with that legendary clear chicken broth fondly known as 'Jewish penicillin' and 'schmaltz' (smoked chicken fat). I have a penchant for **shish barak** – dumplings made with a flour-based dough, lamb or beef mince with various spices (depending on the region), a rich yoghurt-based sauce, and topped with burnt butter and pine nuts. Make sure you try them.

HaSalon, meaning 'living room' in Hebrew, is a 40-seat restaurant in one of the best venues in the country and it truly captures the vibe of Tel Aviv: food, and rock 'n' roll. There's loud music, amazing food, amazing wine and after 10pm, dancing on tables.

For something a little less intimidating, there's **HaKosem** – 'magician'

in Hebrew. Be warned: it generally comes with a line 20-people deep, but it serves some of the best falafel and shawarma in town.

Don't miss a visit to the markets. My favourites are **Carmel Market**, **Levinsky Market**, and the **Jaffa Flea Market**. As it gets to about 4 o'clock, the markets slow down but the vibe in the surrounding restaurants begins to pick up, meaning it's a great spot to hang out from day to night.

In the summer, Tel Aviv's beaches beckon. My favourite place for drinks is **Calypso**. It's literally on the water at **Frishman Beach**, and it's an ideal spot to say hello to a cold beer and goodbye to your jetlag.

I highly recommend a visit to the **Great Synagogue of Tel Aviv**: one of the largest synagogues in the country. While you're there, head to the casual drinks spot across the road, **Port Sa'id**. Their trendy clientele spill onto the street, eating amazing yet simple bistro food and adding to the heartbeat of Tel Aviv nightlife. ✂



CLOCKWISE FROM RIGHT: HaSalon; a seamstress makes patchwork rugs from kilim pieces at Jaffa Flea Market; shawarma at HaKosem; HaKosem; the old Jaffa port; Tel Aviv coastline.

 @chefroyner





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