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— April / May



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# Cibaria

## — dine & wine



Crab fritters with spicy mayo, p 84:  
*Château Barbeville 'Fleuri' Rosé 2022*

"Here we match a classic grenache-prominent Provence rosé. The elegant wild berry and citrus notes, along with the smooth mouth feel, complement the delicate crab, while having enough to match the fried textures of the crust and the chilli element of the salsa."

~

Gamberi alla Catalana, p 84  
*NV Bellavista Grande Cuvée*  
*'Alma' Franciacorta Brut*

"The delicate flavours of this prawn salad scream for some refined bubbles. We are proud to champion the king of Italian sparkling – Franciacorta, a perfect aperitivo wine with enough complexity to carry a meal. We highlight this expression from one of Italy's most famous estates."

~

Pasta puttanesca, p 86  
*Unico Zelo 'Terracotta' Greco 2023*

"The umami flavours that dominate this dish can be beautifully matched with an amber wine. Greco is from Southern Italy, where puttanesca comes from, and the saline savoury characters along with the chalky tannins in this SA Riverland wine lend to a perfect match."

*Ennio Di Marco, Cibaria Beverage Director*

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"It's a real struggle not to put *instant coffee powder* in every bake, but it is the one ingredient that **POWERS UP** chocolate flavour."

— NATALIE PAULL

### IF YOU HAD TO COOK JUST ONE THING...

"Olympus' *garides saganaki* is calling my name. Give me a steaming platter of juicy prawns and I'm happy. Add the salty pops of crumbled feta and the earthy, resonant and unexpected tones of rosemary and tomato, and you'll be fighting for the last bite."  
*Elizabeth McDonald, News Editor*

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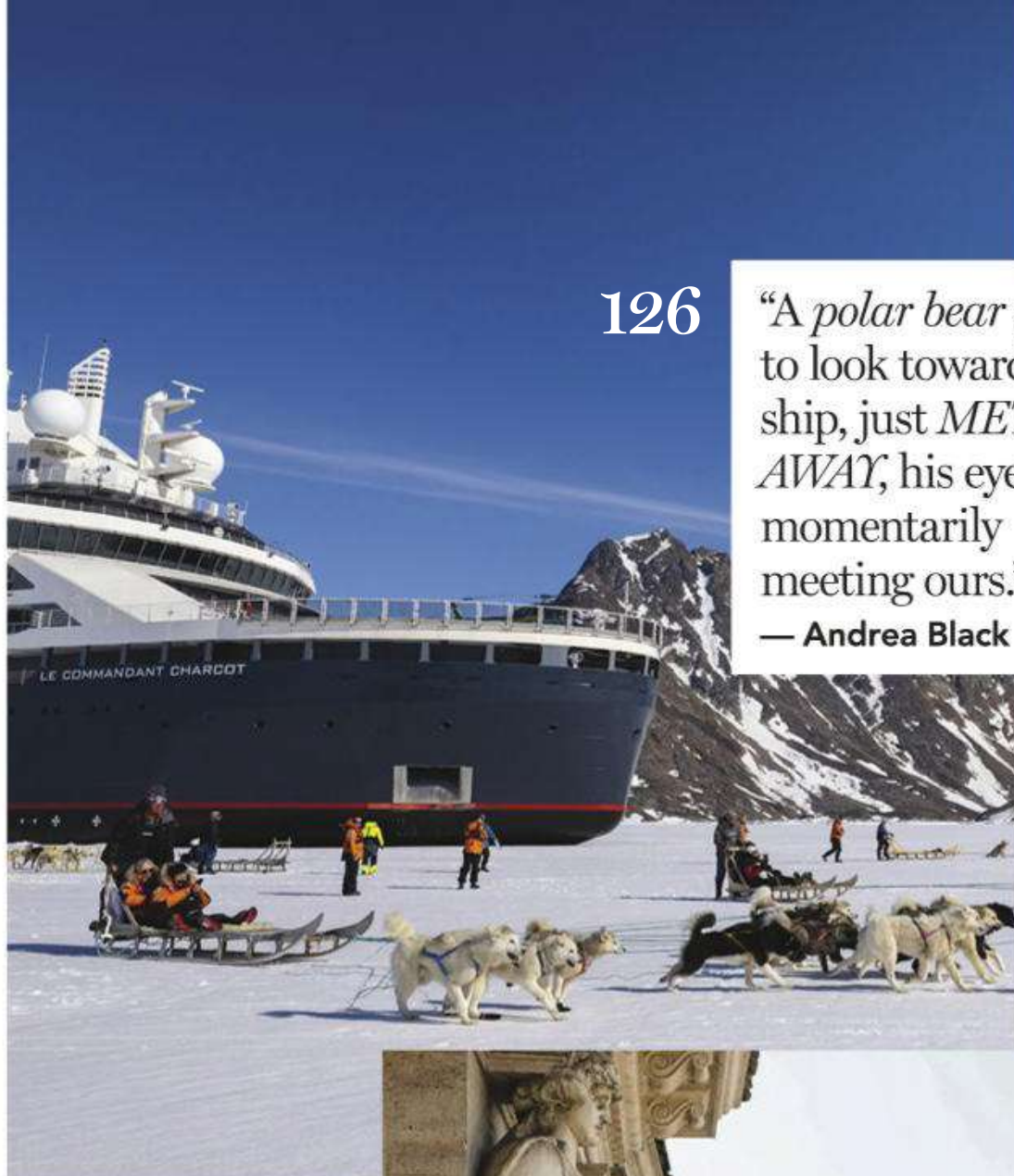
Discover splendour as only the Romans can do at this grand Italian city stay.

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"A polar bear stops to look towards the ship, just *METRES AWAY*, his eyes momentarily meeting ours."  
— Andrea Black



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MUST TRY!

#### MAKE THIS RECIPE

If anyone can make cheesecake even more delicious, it's Natalie Paull. Here, she's added rich dark chocolate and the fruity notes of Pedro Ximénez sherry to a classic burnt Basque. And the results are, quite frankly, beyond exquisite. You can find the recipe on p 108. Show us your version by tagging @deliciousaus & #makeitdelicious



**ON THE COVER**  
*CHOCOLATE & SHERRY*  
*BASQUE CHEESECAKE*  
(recipe p 108)

RECIPE Natalie Paull  
PHOTOGRAPHY Ben Dearnley  
STYLING David Morgan

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## WHAT YOU'RE LOVING...

2,064 LIKES, 83,668 VIEWS

What's better than a lamington?  
A giant lamington, of course. Our  
cherry jam lamington loaf video racked  
up stacks of views, proving that you  
can always improve on perfection.  
Find the recipe at [delicious.com.au](https://delicious.com.au)  
RECIPE: @phoeberosewood  
PHOTO: @bendearnley  
STYLING: @kirstenljenkins

## LETTER OF THE MONTH...

I am a long-term subscriber (more than 16 years!) to your magazine and look forward to every edition. Our family absolutely loved your Dec/Jan magazine – all the salad ideas for summer were mouthwatering! My sons, ages 16 and 14, made Federica Andrisani's Neapolitan lasagne all on their own (they even added some fresh basil). You have inspired my boys to get in the kitchen and try something that will surely be added to their list of go-tos when they are older. They are going to cook the cheesy hasselback potato gratin next! **Cathy Findlay**

### CONGRATULATIONS!

You've won a KitchenAid Tilt-Head Stand Mixer in 2025's Colour of the Year, the cheery Butter, valued at \$949 (available at [harveynorman.com.au](https://harveynorman.com.au) in March). The classic KitchenAid mixer isn't just the one appliance you'll want to leave out on the benchtop for all to admire – it's a powerful, hands-free essential for beginner and serious home bakers alike.

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## EDITOR'S LETTER.



# Welcome

**I**t's been happening earlier every year. Wandering around the supermarket, mere days after Christmas, you'll spy a pack of hot cross bun in the bakery aisle; or foil-clad chocolate eggs materialising between more everyday confectionery. These increasingly premature harbingers of Easter might seem ridiculous, but they reveal something about the central role food plays at this time of year. From a table piled with seafood on Good Friday to a leg of lamb, tended to juicy readiness and carefully carved on Easter Sunday, the holiday revolves around symbolic dishes in even the most areligious of households.

In Australia, Easter lands at a fortuitous time for feasting. Across much of the country, the first proper chills of autumn bring crisp nights and frost-tipped dawns, making longer sessions in the kitchen and languorous meals around the dining room table more appealing than they've been in months. Add in a string of long weekends, and you have the perfect excuse to get baking, making and hosting. On p 40, in a nod to the enduring appeal of culinary rituals, Matt Preston shares a classic British fish pie that perfectly combines tradition with comfort. From p 42, our food team also gets nostalgic with a trilogy of sweet dishes inspired by the flavours of the Anzac biscuit, while Nornie Bero gives us an Easter-ready rendition of an Australian celebratory favourite with her chocolate, macadamia and coconut pav (p 46).

As many of us get ready to open our doors to friends and family, we step into the kitchen with a series of consummate hosts. At new Sydney restaurant Olympus, Greek hospitality has put down roots under the boughs of the 50-year-old bougainvillea tree that dominates the dining room. From p 60, head chef Ozge Kalvo shares some of the generous recipes that are filling Olympus's tables with contented groups. From p 54, chef friends of the Heide Museum of Modern Art celebrate the Melbourne institution's sprawling kitchen gardens, founded to sustain the artistic community that once lived on site. And from p 80, Anna and Alessandro Pavoni manifest the spirit of communal Italian dining at their new beachfront trattoria, Cibaria Manly, sharing a menu that will carry you through from aperitivo hour to *dolci*.

Of course, we can't forget the keen bakers in our midst, who are happiest spending long weekends up to their elbows in dough, with a light dusting of flour tracking their every move. They will find their kin in new release *The Baker's Book*, in which top Australian creators of pastry and bread share favourite recipes. Our exclusive extract on p 96 offers a sweet taste, from Belinda Jeffery's lemon curd shortbread to Gareth Whitton's white choc and rhubarb pudding. And doing what she does best, Natalie Paull gives in to the sweet call of chocolate with a stunning collection of indulgent tortes, cakes and tarts (p 104).

On a final note, many of you will know by now that this beautiful April/May double issue will be the penultimate one for our print magazine. Like you, we are always evolving and changing, and with this move we'll be better placed to bring you more *delicious.*, more often, in all the places you go for foodie inspiration. Get your daily dose at [delicious.com.au](http://delicious.com.au), sign up to our newsletters to have us served direct to your inbox, and look out for us in your local metro or regional paper. We'll still be creating all the content you know and love, plus more, and we look forward to taking this next step forward with you all.

Krysia

Krysia Bonkowski, Content Director

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Chocolate tart with hazelnut crust  
and toffee butterscotch (p 110)

PHOTOGRAPHY BEN DEARNLEY STYLING DAVID MORGAN



A photograph of a courtyard with a long pool, a classical building facade, and a table with food. The building has a central arched doorway and a decorative pediment. A long, narrow pool runs horizontally across the middle of the courtyard. In the foreground, a table covered with a striped tablecloth is set with various dishes, including a bowl of fruit, a bowl of bread, and a small cake. Two green folding chairs are visible on the left and right sides of the table. The sky is blue with some clouds.

# ALEX AND TRAHANAS

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IN SEASON.

## PUMPKIN

"We grow heaps of different pumpkins. A lot of our market customers are small households, and the delicata squash is perfect for two people. It's got a cult following down here."

## AUTUMN GREENS

"In autumn, lots of plants start to turn all the carbs in their leaves to sugar so the frost doesn't damage them. When the cool nights set in, leafy greens become really sweet."

## AVOCADO

"We think that the avocados grown down here are so much nicer, because they ripen slowly and develop a really rich flavour."

## TOMATILLO

"This beautiful Central and South American fruit grows similarly to a tomato, but is so much easier to grow! They don't need staking and all that malarkey."

## PLUM

"We go foraging every autumn, and there are a few late varieties of plum, which partner beautifully with blackberries in a crumble."

# IN SEASON

Autumn brings a gorgeously vibrant burst of colour and flavour to our plates. Let **Paulette Whitney** of Tasmania's Provenance Growers inspire you to taste the rainbow.

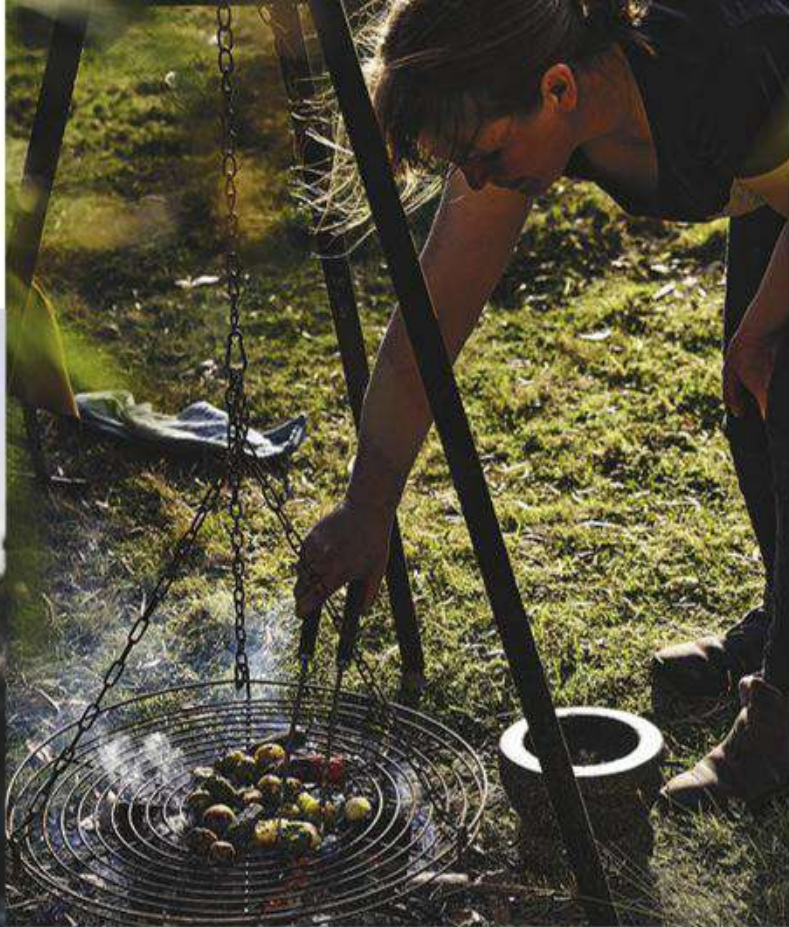
PHOTOGRAPHY *Chris Court* STYLING *David Morgan*  
STORY *Alison Turner*



IN SEASON.



Paulette Whitney  
in her garden  
(above); and (right)  
grilling tomatillos



Of course, for many of us these days, our inner green thumbs are well hidden beneath the mounting pressures of everyday modern life. It just takes a little extra encouragement to coax them out of hiding. Even Whitney kept hers hidden under a bushel for a while when she grew into adulthood.

"I was actually doing hairdressing," she says. "But I got really frustrated being inside all the time. So I studied horticulture, and

started trying to sell native plants at the local farmers' market. No one wanted the plants, but they bought all of our excess produce."

Whitney then began collaborating with chef Luke Burgess, who had opened Garagistes restaurant in Hobart.

"I would grow all the exciting food plants that he wanted," she says. "That opened up a whole new market of growing these left-of-centre vegetables."

Whitney now grows and sells an astonishing range of fruits and vegies, many of which you've likely never seen before – from exotic tomato varieties and walking onions to Chinese artichokes and Spanish skyscraper peas. Her customers range from local hospitality businesses to customers at the Provenance Growers roadside stall and the regulars who frequent her stall at the weekly Salamanca Market in Hobart. Whitney's passion for produce has also led her to write a book, *Broccoli and Other Love Stories*, which shares her extensive knowledge about growing and cooking with food plants. She hopes it will inspire others to try building their own unique kitchen garden. But where to start?

"Go to your local farmers' market or a small local nursery," she advises. "Find local garden groups and crop swaps. Talk to others in your community, people from diverse communities. They can offer excellent insight into vegetables you might not have met before, and how to prepare them. Ultimately, you'll be more likely to enjoy a convivial meal where you talk about what you're eating, rather than just seeing food as fuel."

## "EVERYONE HAS A GREEN THUMB – IT'S THE MOST NATURAL THING IN THE WORLD."

— Paulette Whitney

Are green thumbs born or made? If you ask Paulette Whitney of Tasmania's edible plant nursery Provenance Growers, it's a bit of both.

"Everyone has a green thumb," she says. "It's the most natural thing in the world – humans have been gathering and selecting the best plants and replanting them for millennia."

Whitney herself was raised by a family of green thumbs, which helped to nurture this natural instinct from a young age.

"I grew up in a growing, preserving hunting, fishing family," she says. "I was surrounded by it down here in Lutruwita [Tasmania]. I was always climbing up someone's peach tree to steal their fruit."



## AVOCADO

All the herbs &  
avocado goddess  
dip (p 21)







## AUTUMN GREENS

Braised silverbeet and  
wild greens (p 21)

## TOMATILLO

Tomatillo salsa (p 18)

"As the weather cools in autumn, the fire bans lift and I find there's no better place for my family to gather than around a little fire. Tomatillos grow beautifully, and our peak harvest is in April, so what better way to enjoy the fire than to make a grilled salsa?"



IN SEASON.

"Our autumn days are long; planting winter crops and harvesting and preserving the last of the summer ones. I find it comforting to slip a joint of meat into the oven at lunchtime, knowing that when we come in from work, there will be dinner waiting for us. We buy our pork from local farmers who prioritise animal welfare and nutrition, which makes for the tastiest meat."

Pulled pork  
shoulder wraps  
with grilled cos  
(p 18)





## IN SEASON.

### ROASTED PUMPKIN WITH CUMIN BUTTER AND SEEDS

SERVES 6-8

- 120g butter, softened
- 1 tbs rapadura sugar or dark brown sugar
- 2 tsp cumin seeds, toasted, coarsely ground
- 2 tsp Espelette pepper (see note)
- 3 (550g each) small butternut pumpkins, skin on, washed, halved, seeds removed and reserved

Preheat oven to 200°C/180°C fan-forced. Grease 2 large baking trays and line with baking paper.

To make the cumin butter, combine butter, sugar, cumin, pepper and 2 tsp salt flakes in a small bowl.

Spread half the butter mixture over the cut sides of pumpkin (this is best done with your hands; it will be a little rough, but the warmth of the oven will distribute the rest for you) and arrange pumpkin, cut-side down, on prepared trays. Roast for 10 minutes.

Meanwhile, combine half the remaining butter mixture with the reserved pumpkin seeds and any attached flesh.

Spread seeds evenly in a single layer around pumpkin and continue to roast for a further 30 minutes, using a spatula to stir the seeds around every 10 minutes so they cook evenly (you want them to be crisp and the flesh around them sticky and jammy).

Turn pumpkin cut-sides up, add remaining butter mixture to their cavities and roast for another 10 minutes. If your seeds are already cooked and at risk of burning, remove them from tray and keep warm until the pumpkin is done.

To serve, arrange pumpkin on a large serving platter, cut-sides up, and drizzle over excess butter from the trays. Scatter with roasted seeds and season with salt flakes and freshly ground black pepper.

**NOTE:** Espelette pepper is a French pepper with a mild, sweet, smoky taste. It's available from spice merchants, specialty grocers and delis. Substitute sweet or smoked paprika.

### TOMATILLO SALSA

MAKES 750 ML

*"Light a little fire under a grill in the garden if it's safe to do so. It seems we have a fire ban on the days I most want to cook outdoors, so I resort to a cast-iron grill pan on the indoor stove."*

- 1 tsp each cumin and coriander seeds
- 1/2 tsp each whole black peppercorns and chilli flakes
- 1/2 cup chopped coriander leaves (reserve stems and roots for pulled pork shoulder, see recipe at right)
- Juice of 1 large lime
- 500g tomatillos (see note), husked, washed
- 1 medium red onion, root end left intact, halved
- 5 garlic cloves
- 1-2 jalapenos, to taste
- 1 tbs extra virgin olive oil

Light a charcoal grill and let it burn down to glowing coals, or heat a barbecue or cast-iron grill pan to high.

Toast cumin, peppercorns, coriander seeds and chilli in a frypan over medium heat for 2-3 minutes, until fragrant. Transfer to a mortar and use a pestle to pound to a powder. Transfer to a large, heatproof bowl with coriander leaves and lime juice.

Place the fresh tomatillo, onion, garlic and jalapenos in a medium bowl, drizzle with oil and season with salt flakes. (If using canned tomatillos, do not grill them – just add to the bowl with the spice mix now.)

When you have a lovely bed of glowing coals, or your barbecue or grill pan is at high heat, grill vegetables, turning often, removing each one once slightly softened and charred and adding to bowl with spice mix. The tomatillos will soften and turn a shade of khaki. A little juice will hiss from any cuts you've made in the sides.

To make the salsa, transfer the grilled onion, jalapenos and garlic to a board and finely chop, discarding any stems. Crush grilled tomatillo with the back of a wooden spoon to make a coarse, chunky, succulent texture. Return salsa ingredients to the spice mix and season with salt flakes to taste.

**NOTE:** Tomatillos are a fruit encased in a papery husk. They have a tangy, citrusy flavour, and are commonly used in Mexican and Central American cuisine. They're available from specialty greengrocers. Substitute green tomatoes or 790g canned tomatillos, drained.

### PULLED PORK SHOULDER WRAPS WITH GRILLED COS

SERVES 6-8

*"I like to tear the meat from the bones and fold it through sticky pan juices at the table. Grilled cos is a refreshing accompaniment for your pork, while still being warming and delicious as autumn evenings cool." Begin this recipe a day ahead.*

- 2 dried ancho chillies (see notes)
- 2 tsp each cumin and coriander seeds
- 1 tsp whole black peppercorns
- Chilli flakes, to taste
- Finely chopped stems and roots from 1 coriander bunch (reserve leaves for tomatillo salsa, recipe at left, and filling your wraps)
- Finely grated zest and juice of 2 limes
- 1 medium onion, chopped
- 8 garlic cloves
- 2-3 sprigs fresh oregano (or 1 tsp dried oregano)
- 3 bay leaves
- 2 tbs extra virgin olive oil
- 2.5kg free-range pork shoulder, bone in (see notes)
- 2-3 cups (500-750ml) chicken stock (see notes)
- Flatbread and tomatillo salsa (see recipe at left), to serve

### GRILLED COS WITH CHILLI, LIME & CORIANDER DRESSING

- Juice of 2 limes
- 1 long red chilli, finely chopped, or to taste
- 1 tbs finely chopped coriander leaves
- 1 tsp rapadura or dark brown sugar
- 2 tbs extra virgin olive oil
- 3 baby cos lettuce, halved lengthways

Place ancho chillies and 3/4 cup (180ml) boiling water in a small bowl and soak for 30 minutes, or until softened.



A top-down photograph of three roasted pumpkin halves arranged on a white ceramic plate with a black speckle pattern. The pumpkin halves are cut lengthwise, revealing a soft, orange-yellow interior. They are heavily topped with a dark, glossy cumin butter and a generous amount of toasted pumpkin seeds. The seeds are light brown and appear slightly charred. The plate is set on a piece of rough, brown burlap fabric, which is placed on a dark, textured wooden surface. The lighting is warm and directional, creating strong highlights and shadows that emphasize the textures of the pumpkin, seeds, and fabrics.

## PUMPKIN

Roasted pumpkin with  
cumin butter and seeds

*"The diversity of pumpkin and winter squash available is astounding, and we really enjoy the beauty and efficiency of smaller, single-serve varieties. I like to use delicata, but if you can't find it, you can substitute any kind of pumpkin. Wash it and leave the skin on for an extra bit of nutty flavour."*



IN SEASON.

## PLUM

Plum & blackberry  
crumble





Toast cumin, peppercorns, coriander seeds and chilli flakes in a small frypan over medium heat for 2-3 minutes, until fragrant. Transfer to a mortar and use a pestle to pound to a powder. Transfer to a small food processor with the ancho chillies and soaking liquid, coriander stems and roots, lime zest and juice, onion, garlic, oregano, bay leaves, oil and 2 tsp salt flakes and whiz until smooth.

Place pork in a large bowl and spoon over marinade. Turn to coat, then cover and refrigerate overnight to marinate.

The next day, preheat oven to 160°C/140°C fan-forced.

Place pork, skin-side up, in a lidded casserole dish that fits it snugly. Pour enough stock into dish so there's 2.5cm liquid in the base.

Roast the pork, covered, for 4 hours, basting every hour. Remove lid, increase oven to 200°C/180°C fan-forced and roast for a further 30 minutes.

Meanwhile, for grilled cos, place lime juice, red chilli, coriander leaves, sugar and 1 tbs oil in a small bowl. Season with salt flakes and freshly ground black pepper and stir to combine. Set aside dressing. Preheat a barbecue grill to high. Brush lettuce all over with remaining 1 tbs oil. Grill lettuce, cut-side up, for 1 minute. Turn cut-side down and cook for another minute. Turn again, brush with a generous amount of dressing and cook for a few seconds, or until lettuce yields just a little. You want it to remain crisp, with just a little tenderness and char from the grill.

Remove pork from oven and skim the fat from the sauce (reserve fat to make roast potatoes another day). Discard excess pork skin and fat. Using 2 forks, shred meat and toss through the sauce.

Serve pork with grilled cos drizzled with remaining dressing, flatbread and salsa.

**NOTES:** Ancho chillies are dried poblano peppers with mild heat and sweet, lightly smoky flavour. They're available from spice merchants and Mexican and specialty grocers. Substitute dried long red chillies. You can also use a 2.5kg boneless pork shoulder. It will cook in 3 hours 30 minutes (removing the lid for the last 30 minutes). The amount of stock needed will depend on the size of your casserole.

## BRAISED SILVERBEET AND WILD GREENS

SERVES 6 (AS A SIDE)

*"Most recipes for wild green dishes involve boiling, then draining, the greens. This may have advantages if your harvest is a little gritty, but I can't help but cringe at all the beautiful, nutrient-rich water that goes down the drain. I prefer to cook my greens in their own juices with a splash of water, broth or wine to help them along."*

200g silverbeet leaves

200g wild weeds and seasonal greens  
(we used dandelion and sorrel greens)

2 tbs extra virgin olive oil

1 onion, finely chopped

4 garlic cloves, thinly sliced

Roll the greens into a bundle and cut crossways 2-3 times. Wash well, then drain.

Heat the oil in a large frypan over medium heat and cook onion, stirring occasionally, for 5 minutes, or until softened. Add garlic and cook, stirring occasionally, until fragrant, then turn heat up to high and cook, stirring occasionally, until just before things start to brown. Add greens and cover quickly with a lid to trap the hiss of steam, giving pan a shake to move things about.

As steam settles, remove lid and stir. Season and cook, stirring occasionally, for 1-2 minutes, until wilted (see note).

**NOTE:** Depending on the tenderness of the greens, cooking time may vary. Add a little water, stock or wine if greens start to catch on the base of the pan.

## ALL THE HERBS & AVOCADO GODDESS DIP

MAKES 300ML

1 avocado

Generous handful of soft herbs (such as parsley, chervil, basil or, more sparingly, lovage), finely chopped, plus extra leaves, to serve

Tender tips from a few sprigs of hard herbs (such as rosemary, thyme, oregano or lemon thyme), finely chopped

Finely grated zest and juice of 1 medium lemon, plus lemon wedges, to serve

1 tbs extra virgin olive oil

Crumbled creamy feta and sliced sourdough baguette, to serve

Using a fork or potato masher, roughly mash the avocado, herbs, lemon zest and juice and oil in a large bowl. Season, then transfer to a serving dish.

Top with a little feta and extra soft herbs. Serve with sourdough and lemon wedges.

## PLUM & BLACKBERRY CRUMBLE

SERVES 6

You'll need a 30cm x 21cm, 6cm-deep oval baking dish.

700g plums, halved, stones removed

200g blackberries

4 lemon thyme sprigs, leaves picked

55g rapadura or dark brown sugar  
(see notes)

Thickened cream, to serve

### CRUMBLE TOPPING

75g rapadura or dark brown sugar

1/2 cup (75g) plain flour

3/4 cup (60g) rolled oats

1/4 cup (30g) hemp seeds (see notes)

60g cold butter, chopped

Preheat oven to 200°C/180°C fan-forced.

Quarter the plums, scatter over a 30cm x 21cm, 6cm-deep oval baking dish and dot with the blackberries and thyme leaves. Sprinkle over the sugar and leave to sit while you prepare the crumble. The sugar will help the fruit release its juice.

For the crumble topping, place all dry ingredients in a large bowl with a pinch of fine salt and whisk to combine. Add the butter and rub in with your fingertips until it resembles coarse breadcrumbs. A few pea-sized lumps of butter are fine.

Stir the fruit to distribute the sweet juice it has released, sprinkle over the crumble topping and bake for 30 minutes, or until the top is crisp and golden and the fruit is bubbling up the sides.

Serve with plenty of cream.

**NOTES:** Add a little more sugar if the fruit is tart. Use desiccated coconut if hemp seeds are unavailable.



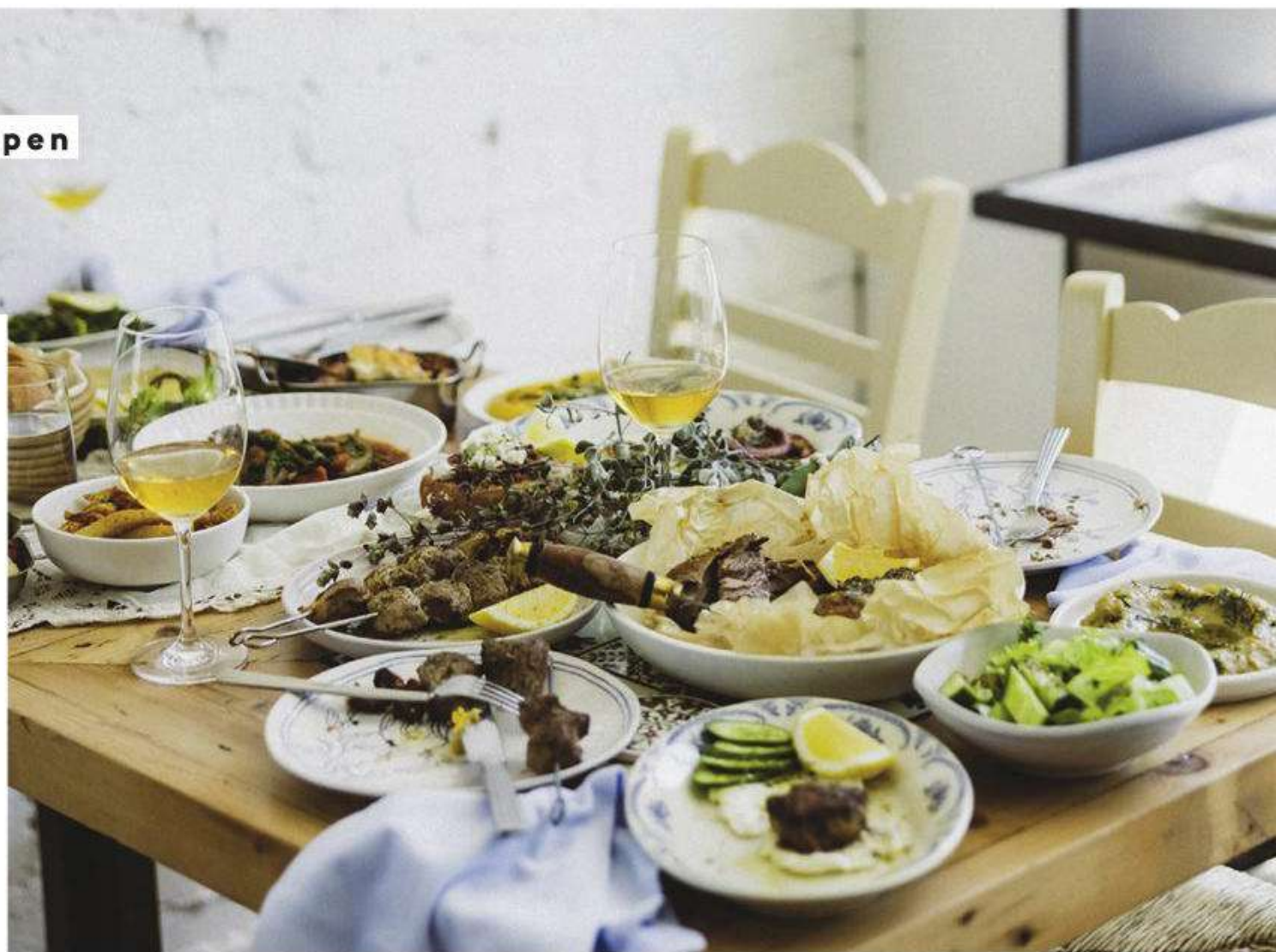


# Talking TABLES

— Hot restaurants, the latest news, trends & more.

## Taverna, Melbourne

After its successful pop-up in Carlton popped down in December last year, Athenian-inspired bistro Taverna is now safely installed under the striped blue-and-white awning of its permanent home in East Brunswick. In a full-circle moment, Angie Giannakodakis and Guy Holder are dishing up their generous take on Greek *philoxenia* (hospitality) in the very same dining room where Giannakodakis helped establish iconic Greek restaurant Hellenic Republic years before.



## Suupaa, Melbourne •

Anyone who has fallen for Japan's next-level convenience stores, or *konbini*, will go head over heels with this new Cremorne deli-meets-cafe. From the crew behind popular Japanese restaurant Future Future, Suupaa offers grab-and-go lunch options, such as onigiri and egg sandos, with \$16 cocktails and larger Aussie-Japanese plates on offer for two weekly dinner seatings.



## Oirthir, Bream Creek •

When destination diner Van Bone closed late last year, it left one of Tasmania's most stunning dining rooms vacant. Luckily, it wasn't for long, as husband and wife Bob Piechniczek and Jillian McInnes have brought life back to the Bream Creek site with Oirthir, combining their Scottish heritage with French technique and immaculate local produce.



## Eleven Barrack, Sydney •

The Bentley Group's new grill matches the grandeur of its setting in a heritage-listed former bank. The decadent menu features the likes of an 800g O'Connor chateaubriand roast and raw plates of Balmain bug, pippies and oysters, along with a wine list showcasing the skills of sommelier co-owner Nick Hildebrandt.







## DISH it up

With every new opening, another plate joins our must-try list. This month, the delicious. office melted for one very decadent pastry. Krysia Bonkowski dishes. "The week pint-sized bakery Petit Loulou made its Sydney CBD debut, a precious box of viennoiserie was procured for delicious. HQ. While the entire batch was all hits and no misses, it was the chocolate macadamia bar – with a shatteringly delicate cross-laminated croissant dough encasing a rich, yet not too sweet, chocolate custard – that went in record time. Think a classic French chocolate mousse, wrapped in a wafer-thin buttery crust. *Mais oui.*"



## Plates with heart

Not only does eating at Simone Watts' new Barragunda Dining earn you green points – with the kitchen almost fully stocked by the 1,000-acre Barragunda Estate – all profits go to the Morris Family Foundation.

delicious. **EATOUT**

**HOT NOW · HOT NOW · HOT NOW · HOT NOW · HOT NOW · HOT NOW**

## Fresh TAKE

In tandem with the wider bakery boom, we've seen pastry purveyors get ever more experimental with their creations. Among the cakes, pastries and puffs, a clear yen has emerged for Japanese-inspired patisserie, with locally owned bakeries matcha-ing our cravings.

**WHAT'S HOT:** While big-name imports, like Uncle Tetsu cheesecakes and Hokkaido Baked Cheese Tart, have long sated sweet teeth in Australia, it's only been in recent times that independently owned Australian bakeries have started embracing Japanese flavours in more traditionally European bakes.

**WHY DO WE LOVE IT:** If it's true that you eat first with your eyes, there's an obvious reason for this development. From matcha-hued cakes to fruit-filled sandos, Japanese baked goods have a way of dialling up the *kawaii*. But when it also introduces us to unexpected new flavours and combinations, that's a trend that we reckon is good to the last bite.

**WHERE TO TRY IT:** Malaysian-born Raymond Tan first introduced Melbourne to his cuisine-straddling sweets at



popular CBD bakery Raya. At his new 'Scandinavian' cafe, Dua Bakehouse, in the cultural hub of Collingwood Yards, Tan delves further into specialty Japanese breads, such as the more commonly known puffy milk bread *shokupan*, and the lesser-known *shio pan* (a type of buttery, lightly salted roll) and *melon pan*, with its cookie-like crust.

THREE more to try >



### SHMOCHI BY SHIBUI

The team behind Adelaide's popular Shibui Dessert Bar is on the cusp of revealing their new St Peters spin-off, Shmochi, which will specialise in the fan-favourite hot mochi doughnuts, made with a closely guarded recipe.



### DEAR FLORENCE

At the helm of patisserie Dear Florence, inside Sydney's sleek multi-venue Japanese hub Prefecture 48, pastry chef Aoife Noonan marries her European training with Japanese flavours to create pieces of edible art.



### BAKE HOUSE GOZEN

This Gold Coast bakery isn't afraid of mixing things up – from *yakiniku* croissants to *shokupan* French toast. Owner Maki Jinno first found fans at the Palm Beach Markets, and her permanent store has won her even more.



delicious.**STYLE**



9.



10.



# Good TASTE

Autumn calls for lush earth tones, heirloom-worthy prints, tactile fabrics, natural finishes... and chocolate, of course. Lots and lots of chocolate.



12.



14.



15.



16.



2.

1.





# WEDNESDAY JUST GOT delicious.

Mouthwatering recipes,  
dining trends and foodie finds.



READ MORE EVERY WEDNESDAY IN THE PAPER.

The Daily Telegraph The Advertiser Herald Sun Courier Mail



# Drinks

— the latest bars, releases and drinks trends on tap.

## RAISING THE BAR

Sydney's Island Radio has welcomed its highly anticipated sister bar, Baptist Street Rec Club. Find it above the vibrant Southeast Asian venue in the new Wunderlich Lane precinct. The playful late-night bar drips in Australiana kitsch, with the retro vibes extending to the drinks, like the Japanese Slipper – here with finger lime and yuzu limoncello – and the Penicillin, with its hunk of crystallised ginger.

**BAPTIST STREET REC CLUB** Cnr Baptist and Cleveland streets, Redfern  
@baptiststreetrecclub

BAR OPEN!



## ▼ + THREE MORE VENUES TO VISIT THIS MONTH



### The Homestead • Yarra Valley

Chandon Australia has unveiled a sparkling private experience in the recently transformed tasting room, the Homestead, at its Victorian cellar door. For \$99 a head, you and up to 10 friends will be guided through a tasting of Chandon's signature *méthode traditionnelle* sparkling Étoile, paired with local cheeses and canapes.

### Le Tuffeau • Melbourne

Bringing even more Parisian vibes to their atmospheric offering in the 1920s heritage-listed Nicholas Building, Cathedral Café has added hidden cave à vin Le Tuffeau on level 2, above their arcade cafe. Peruse the curated selection of 1,000-odd wines, and bring your find downstairs to sip at a cafe table.



### Lenswood Cider Co. • Adelaide Hills

Drink cider surrounded by orchards at this new Hills cidery. The one-time farming village of Lenswood produces some of the finest apples in the state, which go straight into the handcrafted seasonal ciders now pouring at this family-owned and -run cellar door.





## Mike's pour

**Mike Bennie** on why we should drink a dram of Australian whisky this autumn.

There's something about Australian whisky that feels inimitable and exciting, no longer a curio alongside established global producers. That Australia has accessible, easy-drinking styles alongside ultra-boutique releases makes it one of the most exciting places to explore whisky anywhere on the planet.

Tasmania is often a focal point. Extraordinary drams from here push boundaries, with resulting whiskies outstanding for complexity and nuance, somewhat classical but with creative twists.

As a counterbalance, broader experimentation is filtering into production, with distilleries looking to native ingredients, much like their cousins of the gin world, and using wine barrels for maturation.

Distillers are also homing in Australian-grown grain, including heritage grains. There's an increased interest in organics and sustainability as a starting point, upping the ante for production.

This new wave of whisky makers is creating something new, something distinctly Australian.

**ARCHIE ROSE SINGLE PADDOCK HARVEST WHISKY, \$249**

This comes from a single plot of rye in Barellan, NSW. A unique proposition. It's intense, yet smooth, layered with caramel and cinnamon toast, while bright with young honey and citrusy lift. Complexity is writ large.



**HELLYERS ROAD 7 YEAR OLD PEATED SINGLE MALT WHISKY, \$150**

For those seeking some smoke and umami in their whisky, this is a very well-balanced example. Rich honey meets dried seaweed, smoky paprika with moss and old campfire detail. Very layered and intriguing.



**BUCKLEY'S STRAIGHT RYE WHISKY, \$80**

This is an invitation into accessible, ultra-smooth and soft whisky. Lots of toffee and vanilla, spiked with sweet, woody spices and a creamy, almost dark chocolate finish. Easy drinking, or for top-notch highball cocktails.



| FOLLOW ME: @mikebennie101

delicious. **DRINKS**



## Going troppo

Inspired by the dreamlike setting of the Capricorn Coast, Reef Distillers crafts small-batch spirits and cocktails inspired by the farmland, forests and waters of tropical Queensland. The new Fingerlime Vodka (\$99) features native citrus grown by local farm The Salty Lime Co, distilled with the skins, infused with the fruit, then finally bottled with pops of finger lime pearls. reefdistillers.com

ON THE BAR CART

## A rare bird

The latest release from fabled Tasmanian distiller Lark is for serious whisky connoisseurs only. Retailing for \$1,000 a bottle, Lark Distillery Mizunara Rare Cask is crafted with Tassie barley and matured in rare Japanese oak. larkdistillery.com



## Making lemonade

A lockdown project inspired by a gifted bag of lemons fruited into Tommy's Booze. Tom Giurioli and Dan Leuzzi started the tiny Melbourne distillery from their Windsor pizza shop, Freddy's, and now produce three seasonal fruit liqueurs and pre-batched tinnies. tommybooze.com.au

SCAN FOR MORE FROM MIKE, OR GO TO: [delicious.com.au/drinks](https://delicious.com.au/drinks)







## GOLDEN TOOCH

After charming us with his lockdown negronis and Italian travelogues, actor Stanley Tucci's latest side hustle is TUCCI by GreenPan – ceramic non-stick cookware in colours inspired by his enviable home kitchen. [greenpan.com.au](https://greenpan.com.au)

## Easter feasting



Fruit and veg expert **Julian Parisi** shares three easy recipe ideas using the season's best fresh produce.

*Whether you're hosting an Easter brunch for friends or dinner for your family, delight your guests with these recipes featuring in-season figs, cime di rapa and Castelfranco radicchio.*

**Figs: Nature's sweetest gift** Figs are at their absolute best at the end of summer and start of autumn. These beauties thrive on warm days and nights, developing a juicy centre and soft, luscious flesh that makes them a dream to eat. My favourite way to enjoy figs? Freshly sliced over toasted sourdough, sitting above a thin layer of ricotta. Finish it with a drizzle of honey to your heart's content. It's easy, yet elegant, making it perfect for an Easter brunch.

**Cime di rapa: A must for your pasta** This brassica reaches peak tenderness in the middle of autumn when it's still young and full of delicate mustard flavour. Lightly steam to keep its freshness intact, then toss it through a classic orecchiette pasta. The slight bitterness of cime di rapa pairs beautifully with garlic, chilli and a generous shaving of pecorino.

**Castelfranco radicchio: Star of the Easter table** If you're looking for a vegetable that doubles as a showpiece, look no further than Castelfranco radicchio. With its pale yellow leaves and beautiful burgundy speckles, this leafy green will make any Easter table look stunning. It's not commonly available in major supermarkets, so source it from specialist grocers or order online. Serve it simply: dress it with olive oil, toss it with seasonal herbs and fresh tomatoes, and serve as a side for Easter prawns. Its mild bitterness balances rich dishes beautifully.

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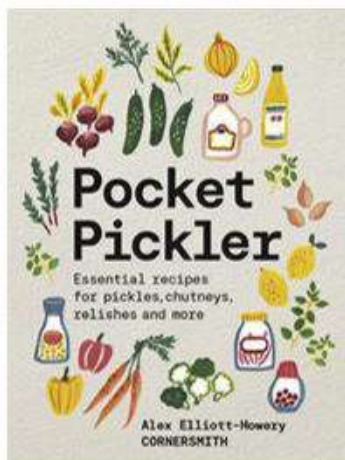
FOR MORE EASTER ENTERTAINING IDEAS: [delicious.com.au/recipes](https://delicious.com.au/recipes) 

# Bits & BITES

— Foodie finds for your kitchen, home & life.

## REACH FOR THE JARS

Crisper overload? Fear not – Cornersmith's Alex Elliott-Howery returns with a handy treasury of both classic and fresh preservation techniques to use up every bean, berry and brassica. \$29.99, Murdoch Books, available April 1.



## Smooth like BUTTER

A classic stand mixer in KitchenAid's 2025 Colour of the Year, Butter, will bring sunshine to your kitchen on even the greyest of days. KitchenAid Artisan Tilt-Head Stand Mixer, \$949, in stores from March. [harveynorman.com.au](https://harveynorman.com.au)



## BABA'S ON FIRE

Baba's Place – the beloved Sydney eatery steeped in immigrant culture and family feasts – has teamed up with fellow inner west locals Hunter Candles. The result is a scent as unique as the bustling warehouse diner, with frankincense, oak and warm, smoky spices. [huntercandles.com.au](https://huntercandles.com.au)



**Harvey Norman®**

PRESENTS

# Crowd pleasers

Entertain in style with impressive fare that can be whipped up more easily than ever thanks to the latest must-have kitchen appliances.



## **ASKO COMBI STEAM OVENS**

Unlock the full potential of every ingredient

ASKO 60cm Combi Steam Oven – Black Steel (OCS8687B)  
**\$4899.**

### **COLOUR**

*options*

From left: Graphite Black, Black Steel, Stainless Steel.



**ASKO**



# Room to move

GET CREATIVE IN THE KITCHEN WITH AN INDUCTION COOKTOP THAT OFFERS MAXIMUM SPACE, CONTROL AND INTUITIVE ASSISTANCE. COOKING AT HOME JUST GOT A LOT MORE FUN.



## ON display

Operation is simple and user-friendly, with a high-resolution VivoScreen Max 7 display that indicates the position, size and shape of up to six pots and pans.

The full-colour touchscreen display also makes it easy to set the timer and choose from up to 17 power levels. Functions such as auto boil, bridge, rapid heating, keep warm, and pause provide the precise control you need to achieve the best results for any dish. Whether it's a high heat to get that satisfying crunch for fried foods, a gentle simmer for the perfectly poached egg, both at once, or anything in between, this cooktop can do it all.

Smeg Linea  
930mm Area  
Induction Cooktop  
– Neptune Grey  
(SIA1963DG)  
**\$9990.**

## COLOUR options

From left: Pure Black,  
Neptune Grey.



AUTO POT  
DETECTION  
SENSES  
THE SHAPE  
AND SIZE  
OF YOUR  
COOKWARE



## SIZE matters

As well as having ample space for multiple pots and pans, this cooktop is designed with flexibility and freedom in mind. The Auto Pot detection system automatically selects the zones on which a suitable pot or pan has been placed, and the Follow Pot function means you can move them to other areas of the cooktop while maintaining the initial settings for easy use.

**Harvey Norman**

HARVEYNORMAN.COM.AU

PRECISE TEMPERATURE CONTROL • GET A SATISFYING CRUNCH











# Big picture

FEED A HUNGRY CROWD MORE EASILY THAN EVER WITH AN OVEN THAT OFFERS PLENTY OF CAPACITY PLUS TRADITIONAL, MICROWAVE AND STEAM COOKING FUNCTIONS ALL IN ONE.



## COOK'S *c h o i c e*

Combining traditional, microwave and steam cooking in one appliance, this oven streamlines home kitchens while also making it easier to achieve professional-level results. Microwave, steam and traditional cooking functions can be used individually, in sequence or simultaneously, and the oven also offers barbecue, air fry and stone cooking options.

GET SUPERB  
RESULTS EVERY  
TIME WITH 150  
BUILT-IN SMART  
AUTO PROGRAMS

Smeg Linea  
600mm  
Omnichief  
Oven –  
Neptune Grey  
(SO6104APG)  
**\$9490.**

## PERFECT *t i m i n g*

It's easier than ever to get outstanding results every time with 150 built-in smart auto programs and preset parameters.

Just choose your dish from the menu, select the weight, and the oven will calculate the optimum cooking settings.

It also comes with a multi-point probe that measures the temperature of foods at three different points, from the centre to the surface, and Delta T function that allows the oven to self-adjust based on this information – great for cooking succulent roasts with crispy skin.

• ROAST MEATS TO PERFECTION WITH DELTA T FUNCTIONALITY

## COLOUR

*o p t i o n*  
Neptune Grey



**Harvey Norman**

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# Smooth moves

SERVE KITCHEN STYLE AS WELL AS MEMORABLE MEALS WITH A SLEEK MATTE BLACK INDUCTION COOKTOP THAT GIVES YOU FLEXIBILITY AND CONTROL IN PERFECT BALANCE.

## AEG

### CLEAN finish

Add a touch of contemporary sophistication to your kitchen with this induction cooktop featuring an anti-fingerprint matte black design. Blending elegance with innovation, the scratch-resistant SaphirMatt glass finish makes it durable and easy to clean – simply wipe the cooktop with a damp cloth – while Hob2Hood functionality (when paired with a compatible rangehood) regulates the fan and automatically controls lighting for added convenience. Intuitive, spacious and stylish, this cooktop will be right at home in kitchens designed for easy modern entertaining.

AEG 800mm 5 Zone Induction Cooktop with Double Bridge (NIK85M00AZ) **\$3899**; AEG Mastery Collection Plancha Grill (A9HL33) **\$529**.

### COLOUR

option  
Matte Black



EASILY  
JOIN  
COOKING  
ZONES TO  
FIT LARGE  
POTS AND  
PANS



PREP MULTIPLE ELEMENTS OF YOUR DISH AT THE SAME TIME

### IN THE zone

Perfect for preparing large meals, this cooktop with touch slide controls has two bridge zones, so you can combine cooking areas to accommodate large pots and pans. PowerBoost means you can boil water in as little as 90 seconds, and the Pause function keeps food warm without overcooking it – handy for preparing dishes with multiple elements and dealing with interruptions.

**Harvey Norman**

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# Simple pleasures

STEAM, BAKE, ROAST AND MORE WITH A COMPACT COMBINATION OVEN THAT PROVIDES PLENTY OF OPTIONS FOR TAKING THE FUSS OUT OF ACHIEVING RESTAURANT-QUALITY RESULTS.

**Miele**

USE THE IDEAL BALANCE OF DRY AND MOIST HEAT FOR TASTY TREATS



## STEAM *p o w e r*

Packing numerous functions in one sleek appliance, this space-saving oven takes the guesswork out of using the ideal combination of dry and moist heat to deliver restaurant-quality baking and roasting results. It also comes with advanced DualSteam technology, which is designed to help seal more nutrients and vitamins – and flavour – into your ingredients by ensuring fast and even steam distribution.

Miele DGC 7860 HC Pro  
VitroLine Combi Steam  
Oven – Graphite Grey  
(DGC7860HCPVLGG)  
**\$12599.**

ADVANCED  
DUALSTEAM  
TECHNOLOGY  
ENSURES  
FAST AND  
EVEN STEAM  
DISTRIBUTION

## TAKE IT *e a s y*

Ideal for those who like to prioritise fun and creativity in the kitchen, this oven is designed for ease and convenience, with thoughtful features such as the large touch display, wireless probe and connection to the Miele app, which allows you to control your oven and keep an eye on things remotely. The dreaded manual oven deep clean is also a thing of the past with HydroClean, which leaves the stainless-steel interior spotless, removing even stubborn soiling automatically and saving you the effort of scrubbing.

## COLOUR *o p t i o n s*

From left: Obsidian Black, Graphite Grey.



**Harvey Norman**

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# Bring the *funk*

**Ellie and Sam Studd** welcome you to the dreamy, creamy world of authentic camembert, a cheese lover's paradise ripe for exploration.

The best camembert available in Australia hails from the cool, misty pastures of Normandy, France. For us, it's a benchmark cheese – the signature fungal and barnyard funk are a mirror of the terroir in which it originates and is crafted. But choosing the right one here in Australia, amid a sea of domestic and international industrial copycats, can feel like navigating a minefield of milky mediocrity. Fear not – we're here to guide you.

First, check the label. Look for the proud declaration of origin: 'Normandie'. This is your badge of authenticity. Next, take note of the packaging. A true Normandy camembert is nestled in a wooden box and wrapped in wax paper; this is not just a charming accessory, but a microclimate protector that nurtures the cheese's earthy, mushroomy aromas as they develop.

Finally, give it the touch test. A gentle press should yield slightly, like the pad of your thumb. Too firm? It's still ripening. Too soft? You've entered oozy territory – perfect for baking, but perhaps not for a cheese board.

Even when baked, as in this recipe here, spending a few extra bucks on a non-industrial camembert will elevate your dish. Trust us – you'll taste the difference, and you won't regret it. Bliss.



## EASTER CHEESE NEST

SERVES 8 (AS A SHARED PLATE)

- 200g wheel camembert
- 375g sheet frozen puff pastry, just thawed (we used Carême)
- 2 tbs maple syrup
- 1 tbs thyme leaves, plus extra, to sprinkle
- ½ cup (70g) pecans, finely chopped
- 1 egg, lightly beaten

Preheat oven to 200°C/180°C fan-forced. Line a baking tray with baking paper and place a round, ovenproof ramekin that will fit the cheese in the centre of the prepared tray.

Place the cheese in the ramekin. (If your cheese came in a circular wooden box, you can use this instead).

On a lightly floured workbench, roll out pastry until 2-3mm thick. Spread half the pastry sheet with 1 tbs maple syrup, then sprinkle the thyme and half the pecans over the maple syrup. Season with salt flakes and fold over the remaining pastry half to cover the filling. Press down lightly so the pastry adheres.

Cut folded pastry into 2cm strips. Loosely twist the pastry strips, then wrap each strip around the ramekin in a nest formation. Be sure not to twist the pastry too tightly, so it can still puff up.

Using a small knife, mark the top of the cheese in a crosshatch pattern. Drizzle with a little remaining maple syrup. Lightly brush the pastry with egg and season. Bake for 25-28 minutes, until the pastry is golden brown and the cheese is bubbling.

Using the baking paper, slide pastry and cheese onto a serving board. Sprinkle with remaining pecans and extra thyme.

Just before serving, drizzle with remaining maple syrup, then serve in the centre of the table, and let guests dip pastry twists into the gooey baked cheese.

FOR MORE RECIPE IDEAS USING AUSTRALIAN & INTERNATIONAL CHEESE: [delicious.com.au/recipes](https://delicious.com.au/recipes) 

PHOTOGRAPHY CHRIS COURT STYLING DAVID MORGAN



CHEESE COUNTER.

---

## What is? — *Camembert*

**TYPE:** A cow's milk cheese with a soft, bloomy rind.

**ORIGIN:** Normandy, France

**YOU'LL LOVE...** its irresistible creamy texture, mushroomy aroma and rich, buttery flavour that comes with earthy notes.







# According to Matt

## — Why some food traditions stick

Even when their origins have been lost, traditions like eating seafood at Easter still have the power to bring us together. **Matt Preston** explores why.

PHOTOGRAPHY *Chris Court* STYLING *David Morgan*

Why is the number of Catholics in Australia falling but the consumption of fish at Easter rising? Examining this conundrum helps us understand why certain traditional foods remain valued at certain times of the year.

Some dishes survive as potent symbols of a shared past. This could be Easter eggs, which link back to pre-Christian Germanic goddess Eostre, whose association with fertility and rebirth was symbolised by the egg. Or the Easter connection in Greek communities to roast lamb, or for some Italians, to the old Roman dish of *abbacchio* (suckling lamb). Lamb's link with this time of year dates back to earlier Jewish Passover traditions, but was rebranded by the early Christian church, with Christ as the symbolic sacrificial Easter lamb. The 'why' may be forgotten, but the tradition of the dish is not.

Lamb made sense in the Northern Hemisphere, given that spring was peak season for lamb births. Here in Australia, however, the tradition of roasting lamb for Easter remains as a potent cultural connection for displaced communities when traditional language, dance or dress may have long gone.

Some foods have a totemic power to connect and unite. Otherwise, why would a hot roast and heavy pudding for Christmas lunch persist here when the mercury is pushing towards 40°C? Linking these dishes to annual holidays helps anchor their continued success.

There are a whole suite of baking traditions connected to Easter, from German *osterbrot* to the Italian *colomba pasquale* (Easter dove). These show no signs of abating; whether that's hot cross buns, or the Greek Easter bread *tsoureki*. Surely the continued success of all these spiced fruit buns or breads is more down to their deliciousness? While traditionally first baked in the 14th century to mark the end of the privations of Lent, the fact that hot cross buns are now available in supermarkets almost immediately after Christmas in Australia says more about how good they taste than any religious connotations. Pleasure is a powerful protector of a dish.

### TRADITIONAL FISH PIE

SERVES 6

You'll need a 25cm round (2L) ovenproof frypan (or see note).

2 tbs extra virgin olive oil, plus extra, to drizzle  
200g smoked streaky bacon, cut into matchsticks  
2 leeks, halved lengthways, thinly sliced

2 garlic cloves, finely chopped  
1 small fennel bulb, finely chopped  
1 tbs each finely chopped dill and flat-leaf parsley  
1 cup (250ml) white wine  
50g salted butter  
1/2 cup (75g) plain flour  
Finely grated zest of 1 lemon  
2 cups (500ml) milk, warmed  
3/4 cup (180ml) fish or vegetable stock, warmed  
1 cup (120g) frozen peas, thawed  
1kg skinless blue-eye trevalla fillets, bones removed,  
cut into rough 5cm pieces  
Lemon wedges, to serve

### MASH

1kg large desiree potatoes, peeled, cut into rough 5cm pieces  
1/2 cup (125ml) pouring cream  
100g salted butter, chopped

For the mash, place potatoes in a large saucepan of salted water and bring to the boil over high heat. Reduce heat to medium-low and simmer for 20-25 minutes, until tender when pierced with a fork. Drain, return to pan with cream and butter and mash until well combined and almost smooth. Season to taste, cover and keep warm until ready to use.

Meanwhile, heat the oil in a 25cm round (2L) ovenproof frypan over low heat. Cook bacon, stirring frequently, for 8-10 minutes, until golden and fat is released. Remove bacon and drain on paper towel. Add leek, garlic, fennel and herbs to pan and cook over medium heat, stirring often, for 10-12 minutes, until caramelised. Season. Add wine, increase heat to high and cook, stirring occasionally, for 3-5 minutes, until wine is reduced and syrupy.

Add the butter and cook, stirring continuously, for 30 seconds, or until butter is melted. Scatter over flour and lemon zest and cook, stirring continuously, for 1-2 minutes, until flour is toasted and you can smell the zest. Gradually stir in the milk and stock and bring to the boil. Reduce heat to low and cook, stirring frequently, for 8-10 minutes, until thickened. Season to taste.

Preheat oven grill to high. Add peas, fish and bacon to milk mixture and stir until well distributed. Spoon over mash and swirl into your desired pattern. Drizzle with extra oil, season to taste and grill on middle shelf for 6-8 minutes, until top is golden and fish is cooked through. Stand for 10 minutes.

Serve with lemon wedges on the side.



MATT PRESTON.

**RECIPE NOTE:**

*You can also use a 25cm round (2L) ovenproof dish to bake your pie. Cook recipe in a regular large frypan up until step 4, then transfer mixture to your dish.*

**“I love saltiness with a robust white fish, hence the addition of bacon to elevate a classic fish pie.”**



# Australia's favourite biscuit, 3 WAYS

Everyone loves Anzac biscuits. Master the classic, then take it for a spin with these quick and easy recipes by **Lucy Nunes**.

PHOTOGRAPHY CHRIS COURT STYLING DAVID MORGAN

“The unmistakable sweet, oaty goodness of a classic Anzac biscuit is always a treat in itself, and I just love dunking them in a cup of tea (pro tip: if you like to do this too, bake your biscuits for an extra 5 minutes so they’re extra crunchy). While I would never mess with perfection, I couldn’t resist integrating these delicious and uniquely Australian biscuits into some other popular sweets and desserts. Here, I’ve used the Country Women’s Association of Victoria’s original recipe. So bake up a batch, see if you can resist eating them all, and create these easy recipes that your whole family will love.” – **Lucy Nunes**

## ANZAC BISCUITS

MAKES 24

125g salted butter, chopped  
2 tbs golden syrup  
1 cup (220g) caster sugar  
1 cup (150g) plain flour  
1 cup (90g) rolled oats  
¾ cup (60g) desiccated coconut  
½ tsp bicarb soda  
2 tbs boiling water

Preheat oven to 180°C/160°C fan-forced.

Line 2 baking trays with baking paper.

Place butter and golden syrup in a medium saucepan over medium heat. Cook, stirring occasionally, until butter melts.

Meanwhile, place sugar, flour, oats and coconut in a large bowl and mix to combine. Mix bicarb and boiling water in a small bowl, then stir through butter mixture. Add dry ingredients and stir until well combined.

Roll level 1 tbs measures into balls and place on prepared trays, leaving a 4cm gap between each. Slightly flatten each ball. Bake for 15 minutes. Rotate trays and bake for another 3 minutes, or until golden. Cool on trays.

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## ANZAC FRUIT CRUMBLE

SERVES 6-8

You'll need a 1.5L roasting dish.

### RECIPE NOTES:

*Make a batch of Anzac biscuit dough, use half for the crumble and bake the remaining half as biscuits. Apples always need to be cooked to soften, but if your pears are very ripe and soft, only bake the apples to begin with and toss through the pears just before adding the biscuit dough.*

700g each apples and pears, peeled, cored, cut into 2-3cm chunks

1/4 cup (60ml) golden syrup, plus extra, to drizzle

Juice of 1/2 lemon

1/2 quantity Anzac biscuit dough (see recipe, opposite page and notes, at left)

1/2 cup (45g) rolled oats

1/4 cup (20g) desiccated coconut

Double cream, to serve

Preheat oven to 200°C/180°C fan-forced.

Place fruit (see notes at left), golden syrup and lemon juice in a 1.5L roasting dish and toss to combine. Roast for 30 minutes, or until fruit starts to soften.

Meanwhile, place biscuit dough, oats and coconut in a medium bowl and mix using your fingers.

Crumble biscuit mixture over fruit mixture. Bake for 35 minutes, or until golden and crisp. Stand for 5-10 minutes.

Serve crumble with a dollop of cream and a drizzle of extra golden syrup.



## MASTERCLASS.

“I love a quick cheat’s dessert. The trick here is to not eat all the beautiful fresh biscuits when they come out of the oven.”

### ANZAC ICE CREAM

MAKES 1L

1 quantity Anzac biscuit dough (see p 42)

1L vanilla ice cream

1/3 cup (80ml) caramel spread (we used Bonne Maman)

Waffle cones, to serve

Preheat oven to 180°C/160°C fan-forced.

Line a baking tray with baking paper.

Roll level 1 tbs measures of biscuit dough into balls and place on prepared tray, leaving a 4cm gap between each. Slightly flatten each ball. Bake for 15 minutes. Rotate trays and bake for another 3 minutes, or until golden. Cool completely on trays.

Place ice cream in a large bowl and stand for 10 minutes to soften slightly, reserving tub. Crumble or finely chop 6 biscuits (see note, below), then add to ice cream and give a quick stir, then return to reserved tub, or pack into a metal loaf pan, adding small dollops of caramel spread as you go. Cover with plastic wrap, making sure it touches ice cream surface, and freeze for at least 2 hours to firm up.

When ready to serve, scoop Anzac ice cream into waffle cones and sprinkle with a little extra crumbled biscuit.

**RECIPE NOTE:** *The Anzac dough makes 24 biscuits. Store remaining biscuits in an airtight container in a cool place for up to 1 week.*







## ANZAC CARAMEL SLICE

**MAKES 24**

*Begin this recipe at least 6 hours ahead.*

*You'll need a 30cm x 20cm slice pan.*

1 quantity Anzac biscuit dough (see p 42)  
180g dark (70%) chocolate, chopped  
90g copha, chopped

### FILLING

395g can sweetened condensed milk  
60g salted butter, chopped  
2 tbs golden syrup

Preheat oven to 180°C/160°C fan-forced. Grease a 30cm x 20cm slice pan and line with baking paper, extending paper 2cm over long edges.

Press biscuit dough into prepared pan. Bake for 15 minutes, or until light golden. Remove from oven. Cool base in pan while you make the filling, and leave oven on.

For the filling, combine all ingredients in a medium saucepan over medium heat. Cook, whisking often, for 10 minutes, or until light golden. Pour over cooled base. Return to oven and bake for 15 minutes, or until golden brown and set. Cool completely in pan, then refrigerate for 3-4 hours, until set.

To make the topping, place chocolate and copha in a heatproof bowl over a saucepan of simmering water (don't let the bowl touch the water). Stir until melted and combined. Pour over the filling. Refrigerate to set. Cut into squares to serve.



FOR MORE SWEET TAKES ON  
AUSSIE CLASSICS: [delicious.com.au](http://delicious.com.au) **d.**





# Whip it real good

Who said pavs are only for Christmas? Not **Nornie Bero**, who brings us the perfect dessert for an Australian Easter celebration.

## MACADAMIA, CHOCOLATE & COCONUT PAVLOVA

SERVES 8-10

*Begin this recipe a day ahead.*

40g dark (70%) chocolate, chopped  
1/4 cup (35g) macadamias, roasted  
1/2 cup (25g) coconut flakes, toasted  
Dutch cocoa powder, to sprinkle

### MACADAMIA MERINGUE

1 cup (150g) macadamias, roasted  
2 tbs cornflour  
1 cup (90g) desiccated coconut  
2 tsp each ground wattleseed and  
baking cocoa powder  
7 large egg whites, at room temperature  
1/2 tsp cream of tartar  
350g caster sugar

### MASCARPONE CREAM

3 cups (750g) mascarpone  
400ml thickened cream  
150g pure icing sugar, sifted  
2 tbs baking cocoa powder  
3 tsp vanilla bean paste  
1 tsp ground anise myrtle

Preheat oven to 180°C/160°C fan-forced. Grease 2 large baking trays. Draw two 20cm circles on two separate sheets of baking paper (four circles in total) and line each tray, with the unmarked side facing up.

For the macadamia meringue, place the macadamias and cornflour in a food processor and pulse until finely ground. Add the desiccated coconut, wattleseed, cocoa and a pinch of fine salt and pulse until finely ground and combined. Do not over-process the macadamia mixture, as it will turn to paste due to the oil in the nuts.

In a stand mixer fitted with the whisk attachment, whisk egg whites and cream of tartar on high speed until soft peaks. Gradually add caster sugar until combined and sugar has completely dissolved. Fold in macadamia mixture in two batches.

Divide the meringue mixture into four and spread each portion evenly over a drawn circle on the prepared trays.

Reduce the oven temperature to 140°C/120°C fan-forced. Bake meringues for 1 hour, turn off oven and cool in oven for 2 hours, then cool in oven with door ajar overnight until dry.

Meanwhile, melt the chocolate in a small microwave-safe bowl in the microwave in 10-second bursts, stirring between each. Add the macadamias and toss to coat. Transfer to a plate lined with baking paper and chill until set.

For the mascarpone cream, place all ingredients in a stand mixer fitted with the whisk attachment and whisk until stiff peaks. Chill until ready to use (see note).

To assemble, reserve 2 1/2 cups of the mascarpone cream. Divide the remaining cream into three portions. Place the first meringue circle on a serving platter and spread one portion of cream evenly on top. Repeat with remaining meringue and cream, finishing with meringue.

Roughly chop the chocolate-coated macadamias. Spread the reserved cream over pavlova top. Scatter with chocolate-coated macadamias and toasted coconut.

Sprinkle with cocoa to serve.

**NOTE:** Refrigerating the mascarpone cream will help stiffen it up so you can layer your meringue. If it loosens slightly before using, just whisk again to stiff peaks. Storing it in the fridge and keeping it chilled will help it whisk very quickly and still be stable.

When you think of chocolate, you may not go straight to a pavlova, but for me it's my go-to – whether it's a little hint of chocolate or a lot. Easter brings out the chocolate lover in all of us, and I say, why not serve an Australian favourite – the wonderful pavlova – at this time of year? My obsession with pavlova means I usually go for not one, but two slices... or maybe three, if there's still enough to share.

In this recipe, I've added coconut and the creaminess of macadamia. I'm always keen to share my knowledge about the beauty of the macadamia nut – its unique taste and versatility. Just a handful of macadamias can add a creamy texture, and the natural oils in them can really make a dish. We need to revive and take back ownership of this wonderful Australian nut – it's ours, so let's use it to its full potential! The hints of coconut are just the icing on the cake for this hopping dessert, giving you my take on a Bounty bar in every bite.

When making your meringue, always remember patience is key. The secret to a successful pavlova base is simple: use fresh eggs, make sure your sugar is completely dissolved, then pop it in the oven on a low temperature and go have fun. And don't forget to let your meringue cool completely in the oven.

### SPECIALTY INGREDIENTS

*There are native Australian ingredients required in this recipe – for dried herbs and spices, try [mabumabu.com.au](http://mabumabu.com.au) and [herbies.com.au](http://herbies.com.au); for fresh herbs and greens, try specialty greengrocers.*



NORNIE BERO.

**“Easter brings out the chocolate-lover in all of us,  
and I say, why not serve an Australian favourite –  
the wonderful pavlova – at this time of year?”**





# New tides

The **Oatley family** and their trusted winemaker **Larry Cherubino** have entered a new era with the debut of Nicole Oatley's new wine label. Join a moonlit dinner to toast with them.

RECIPES *Danielle Alvarez* PHOTOGRAPHY *Lean Timms*

On a Whitsundays beach last August, a long-table dinner unfolded to mark a new milestone for one of Australia's first families of wine. The Oatley clan had come for the annual Audi Hamilton Island Race Week, and lingered to celebrate the debut of Nicole Oatley Wines (NOW), a collaboration between Nicole Oatley and Robert Oatley Wines director of winemaking Larry Cherubino, over a menu by skilled chef Danielle Alvarez.

Although there's no doubting the precision that has gone into the new-release NOW chenin blanc and cabernet franc, Cherubino insists the dinner itself was anything but formal.

"It wasn't necessarily about matching the food and wine. It was so relaxed, it didn't really matter. The food was beautiful. The atmosphere was great. It wasn't this pressured sort of environment... It was the place, it was the wines, the people."

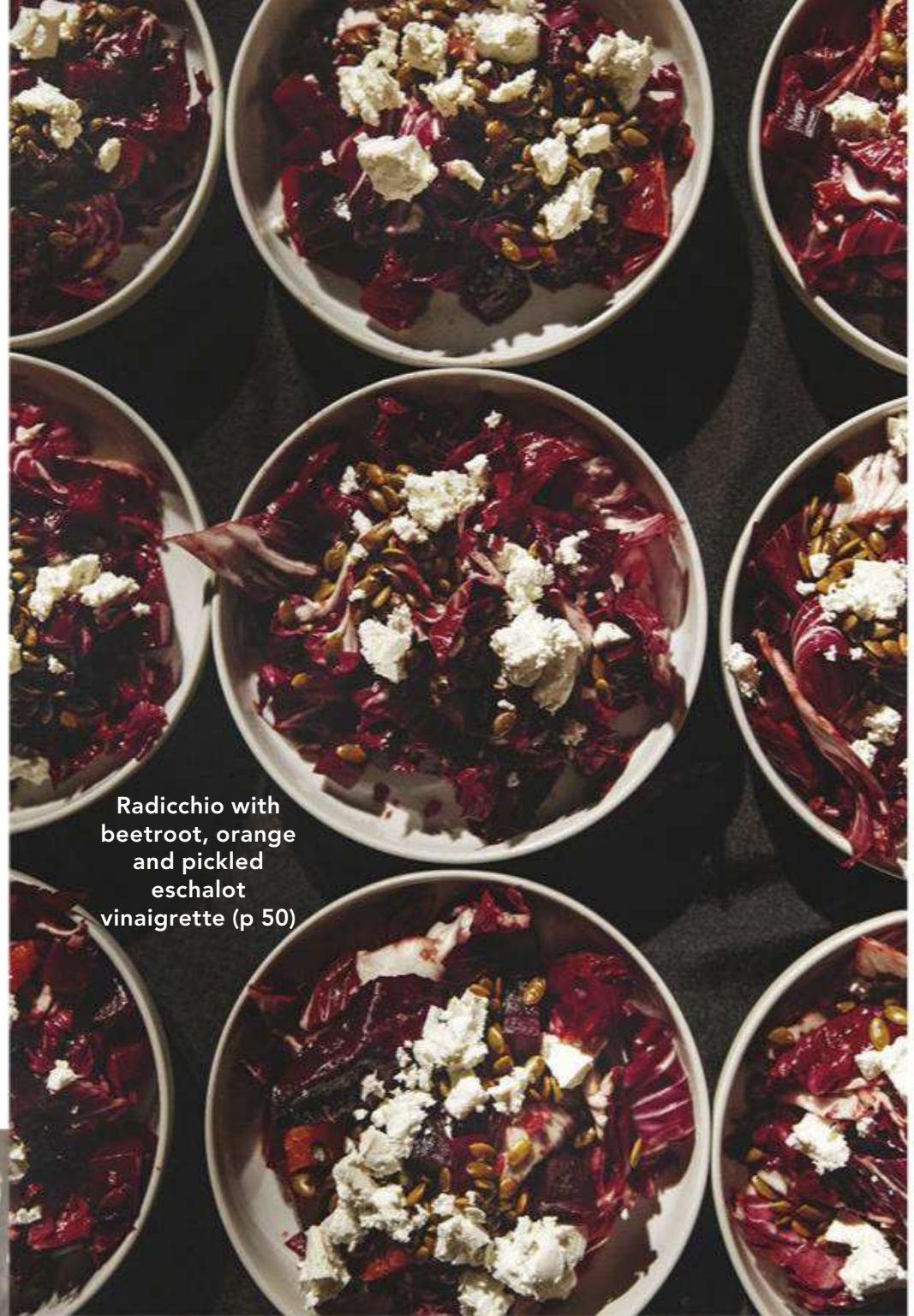
It was a fitting night for a family that has helped define quiet Australian luxury. From the acclaimed Oatley Wines portfolio, to the beloved holiday escape Hamilton Island, the Oatleys excel in the finer things. Respected WA winemaker Cherubino understands the need to balance legacy with innovation in his capacity as the Oatley's vigneron and through his own Cherubino Wines, sourcing for the former from Oatley vineyards in fabled regions such as Margaret River and McLaren Vale.

"There is a huge amount of heritage with the Oatley family," he says. "I worked in a lot of the old world wine regions, and I guess, it's like anything. You go and do your studies and then, importantly, you learn the rules so you can break them... Then there's the fundamentals that you need to really apply... It's all about how you grow your grapes and how you look after your land, and that translates into the bottle."

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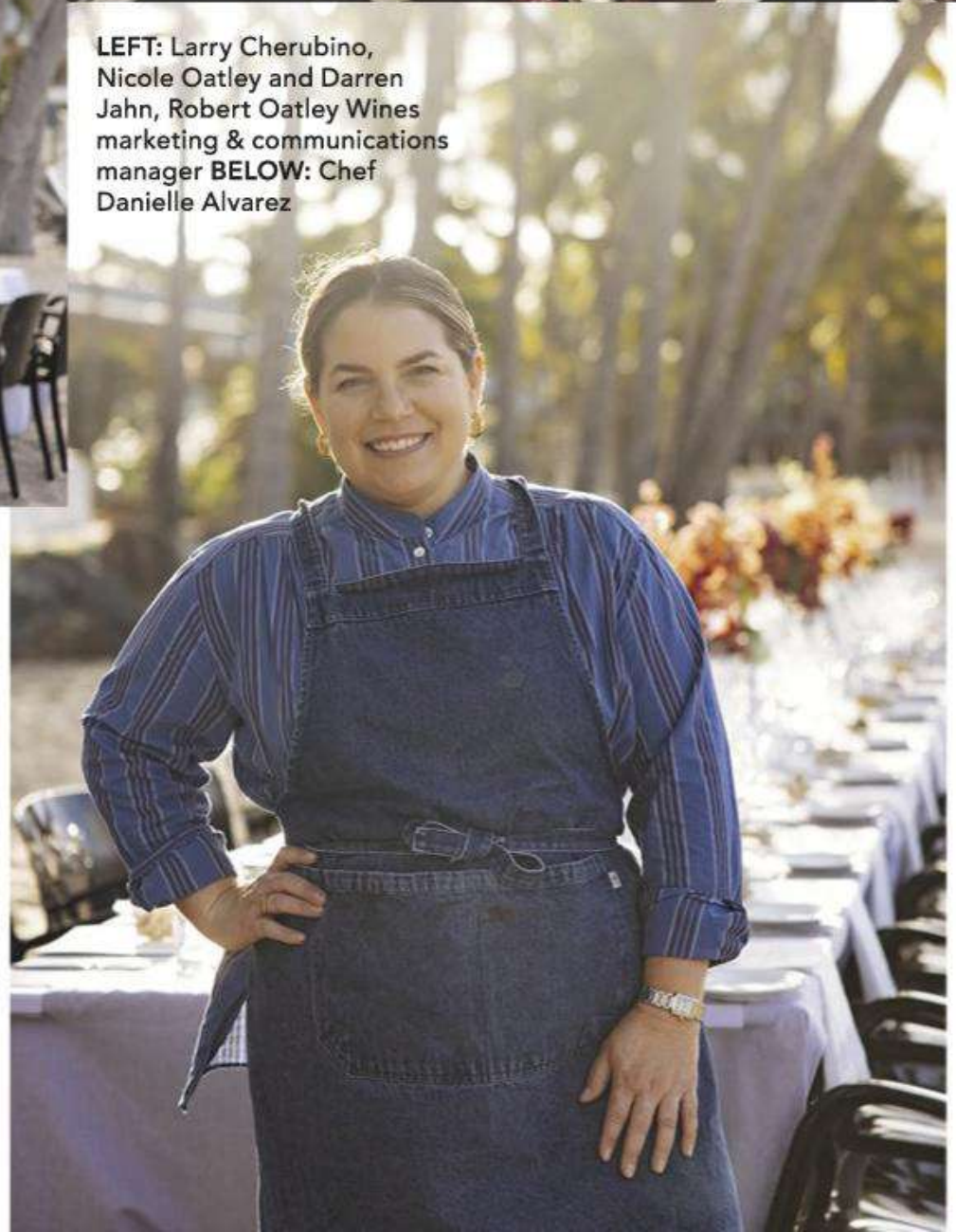




Radicchio with  
beetroot, orange  
and pickled  
eschalot  
vinaigrette (p 50)

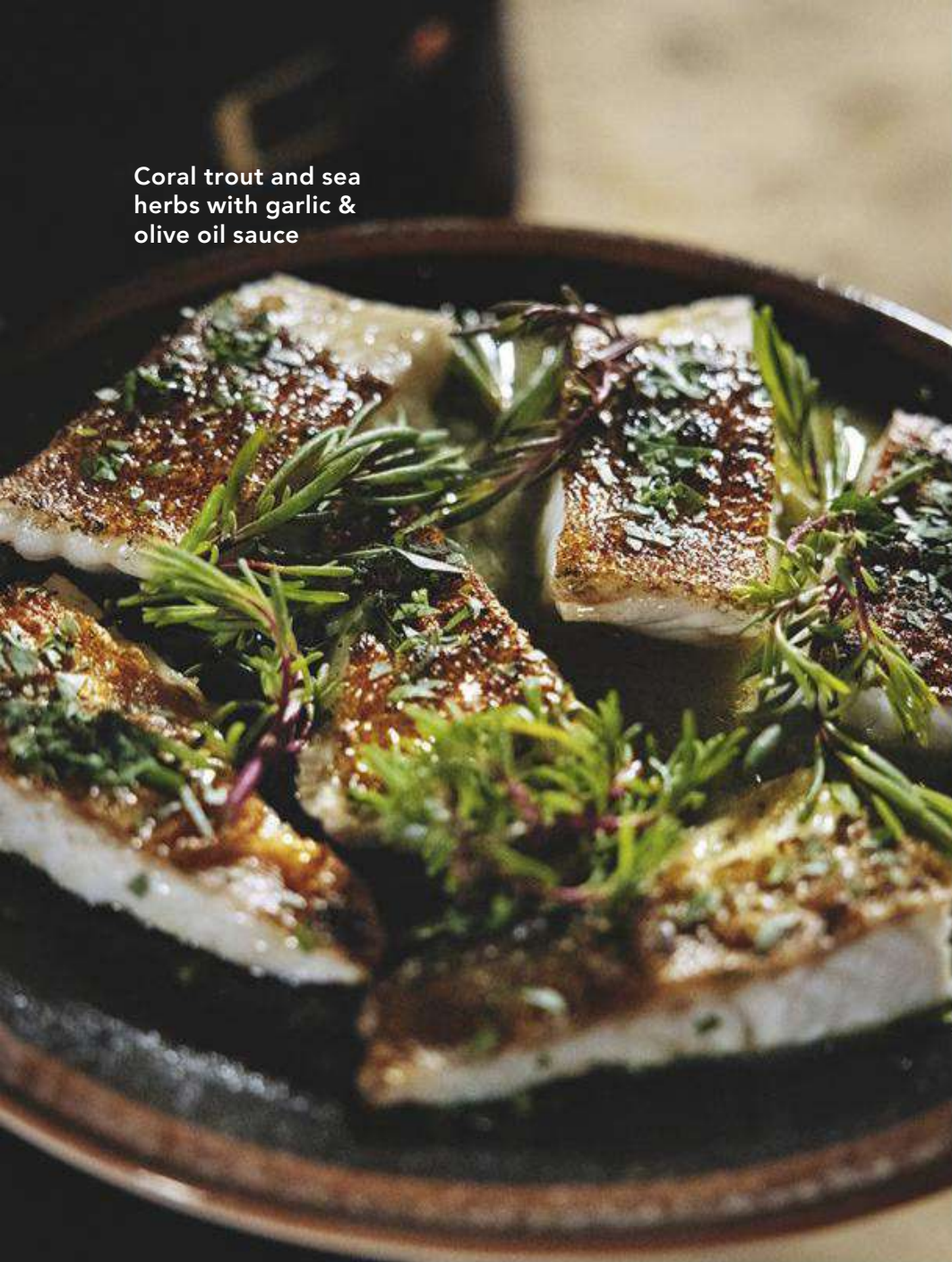


LEFT: Larry Cherubino,  
Nicole Oatley and Darren  
Jahn, Robert Oatley Wines  
marketing & communications  
manager BELOW: Chef  
Danielle Alvarez

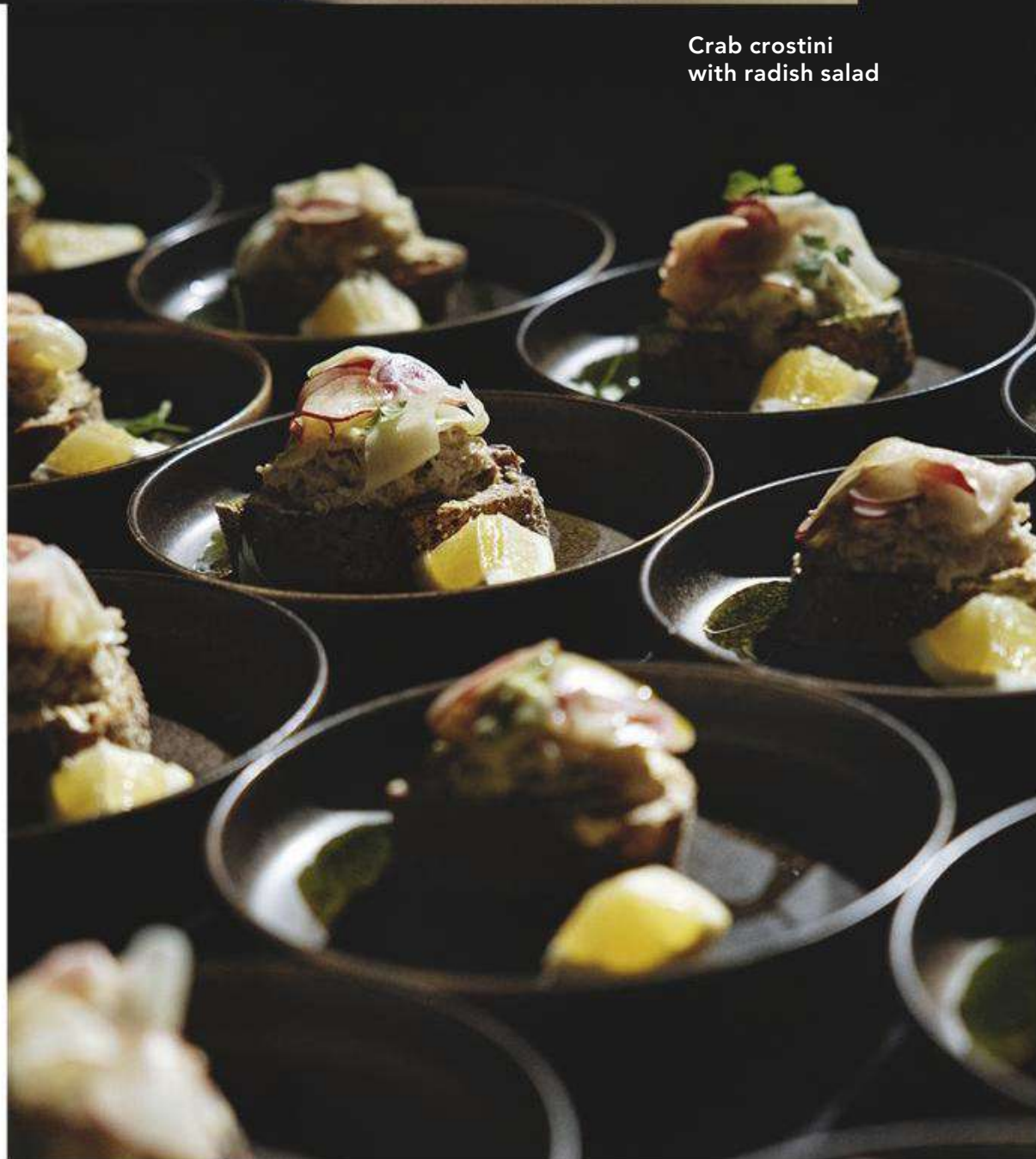




Coral trout and sea herbs with garlic & olive oil sauce



Crab crostini with radish salad



## **RADICCHIO WITH BEETROOT, ORANGE AND PICKLED ESCHALOT VINAIGRETTE**

**SERVES 4-6 (AS A SIDE), PAIR WITH  
ROBERT OATLEY FINISTERRE GRENACHE 2023,  
MCLAREN VALE**

4 (200g each) beetroot, trimmed  
Extra virgin olive oil, to drizzle  
1 head radicchio, trimmed, leaves  
roughly torn  
1 orange, peeled, segmented, chopped  
250g soft feta, drained, crumbled  
Toasted pumpkin seeds (pepitas), to serve

### **PICKLED ESCHALOT VINAIGRETTE**

1 eschalot, thinly sliced  
2½ tbs chardonnay vinegar  
1 tbs sherry vinegar  
⅓ cup (80ml) extra virgin olive oil  
2½ tsp runny honey

Preheat oven to 220°C/200°C fan-forced.

Place each beetroot on a square of aluminium foil large enough to wrap beetroot tightly. Drizzle each with a little oil and season to taste. Wrap each to enclose. Place on a baking tray and roast for 1 hour 15 minutes, or until cooked but still with bite.

Meanwhile, for the vinaigrette, place eschalot in a small bowl with vinegars and stir to combine. Stand for 15-20 minutes to slightly pickle. Add remaining ingredients, season to taste and whisk to combine. Set aside until ready to use.



Remove beetroot from oven, unwrap and stand until cool enough to handle. Wearing gloves and using a small knife, remove and discard skin. Cut beetroot into rough 3cm chunks and place in a large bowl.

Add radicchio and orange to beetroot, drizzle with half the vinaigrette, season and toss. Divide among bowls, scatter with feta and pepitas. Drizzle with remaining dressing.

## CRAB CROSTINI WITH RADISH SALAD

**SERVES 10 (AS FINGER FOOD), PAIR WITH NOW CHENIN BLANC 2023, SWAN VALLEY**

**2 (800g) live mud crabs, put to sleep (see note)**

**1 tbs each finely chopped chives, dill and flat-leaf parsley leaves, plus extra, to serve**

**1/4 cup (60ml) lemon juice**

**1 tbs extra virgin olive oil, plus 2 tbs extra, to drizzle**

**1 sourdough baguette, sliced 1cm thick  
Small lemon wedges, to serve**

**GARLIC MAYONNAISE (MAKES 275ML)**

**1 egg**

**1 tbs white wine vinegar**

**3 tsp Dijon mustard**

**2 garlic cloves, thinly sliced**

**1 cup (250ml) neutral oil (we used grapeseed oil)**

**RADISH SALAD**

**2 bulbs each baby watermelon and red radishes, trimmed, thinly sliced on a mandoline**

**1 tbs each lemon juice and extra virgin olive oil**

For the mayonnaise, place egg, vinegar, mustard and garlic in a blender or food processor. Whiz until smooth. With the motor running, slowly add neutral oil until combined and emulsified. Season and refrigerate until ready to use.

To cook crabs, bring a large stockpot of salted water to the boil. In two batches,

cook crab for 15 minutes, then refresh in iced water. Drain, pick meat and discard shells. Place meat in a medium bowl with herbs, juice and olive oil, season to taste and toss gently to combine. Set aside.

For the salad, combine all ingredients in a large bowl. Set aside.

Preheat a lightly greased barbecue or chargrill pan to high. Place baguette in a large bowl, drizzle with extra olive oil while tossing continuously, until baguette is partially coated, then season. Cook baguette, turning frequently, for 1-2 minutes, until lightly charred.

To serve, arrange baguette on plates and top each with 1 tbs crab mixture. Spoon over a little mayonnaise and top with salad and extra herbs. Serve with lemon wedges alongside.

**NOTE:** To put crabs to sleep, wrap the live crabs in a wet tea towel and place in the freezer for 15 minutes, or until they stop moving.

## CORAL TROUT AND SEA HERBS WITH GARLIC & OLIVE OIL SAUCE

**SERVES 6, PAIR WITH CHERUBINO CHARDONNAY 2023, MARGARET RIVER**  
*Begin this recipe a day ahead.*

**6 (200g each) coral trout fillets, skin on, pin-boned (1 fish frame, with head and wings attached, reserved for sauce)**

**Extra virgin olive oil, to drizzle**

**Karkalla (native sea succulent, from specialty grocers), to serve**

**GARLIC & OLIVE OIL SAUCE**

**1 reserved coral trout frame**

**1 garlic bulb, halved horizontally, plus 4 extra cloves, thinly sliced**

**1 onion, cut into thick wedges**

**1 fennel bulb, cut into rough 5cm pieces**

**1 celery stalk, cut into 5cm lengths**

**100ml extra virgin olive oil**

Place portioned coral trout, skin-side up, on a wire rack over a tray. Chill, uncovered, in the fridge overnight for skin to dry out.

To make stock for the sauce, preheat a charcoal or gas barbecue to high. Using a large knife, cut fish head from reserved frame, then joint frame into rough 10-15cm pieces. Cook frame, head and wings over barbecue, turning occasionally for 5-8 minutes, until lightly smoked and charred. At the same time, cook garlic bulb, turning occasionally, for 2-3 minutes, until browned.

Transfer frame, head, wings and garlic to a large stockpot with onion, fennel and celery. Add enough water to submerge everything by 2cm. Place over medium heat and bring to a gentle simmer, skimming any impurities that rise to the surface. Increase heat to medium-high and simmer rapidly for 40-45 minutes (see note), until reduced by one-third.

Strain stock through a fine sieve into a medium saucepan. Discard solids and place pan over high heat. Simmer rapidly for 45 minutes, or until reduced to a thick, dark stock.

Place 100ml oil and extra sliced garlic in a small saucepan over medium-low heat and cook for 6-8 minutes, until garlic starts to turn golden. Remove from heat and stand, keeping warm, until ready to use.

To make garlic & olive oil sauce, using a stick blender, gradually add garlic oil to reduced stock and blend continuously until well combined. Season, cover and keep warm until ready to serve.

To cook trout, preheat barbecue to high. Lightly drizzle skin only with oil and liberally sprinkle fish all over with fine salt. Cook, skin-side down, for 3-5 minutes, until skin is golden and crisp. Turn. Cook for a further 1-2 minutes, until flesh is opaque and just cooked (48°C on a meat thermometer). Transfer to a wire rack over a tray, cover loosely and rest for 5 minutes.

To serve, spoon sauce onto a serving plate. Top with trout and karkalla.

**NOTE:** You're not looking to create a clear stock here; you want the cooking process to break apart the fish frame, so don't worry about being too gentle.





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# Savour

## AUTUMN'S BLOOM...

RECIPES INSPIRED BY HEIDE KITCHEN GARDENS | DINE LIKE  
A GOD AT SYDNEY'S OLYMPUS | TAKE THINGS SLOW THIS  
LONG WEEKEND | THE MED VIA MANLY AT CIBARIA |  
THE COOK'S ATELIER AT HOME IN FRANCE | FAVOURITE RECIPES  
FROM BELOVED AUSSIE BAKERS | WICKEDLY DELICIOUS  
CHOCOLATE EASTER TREATS

A flan for the seasons (p 58)

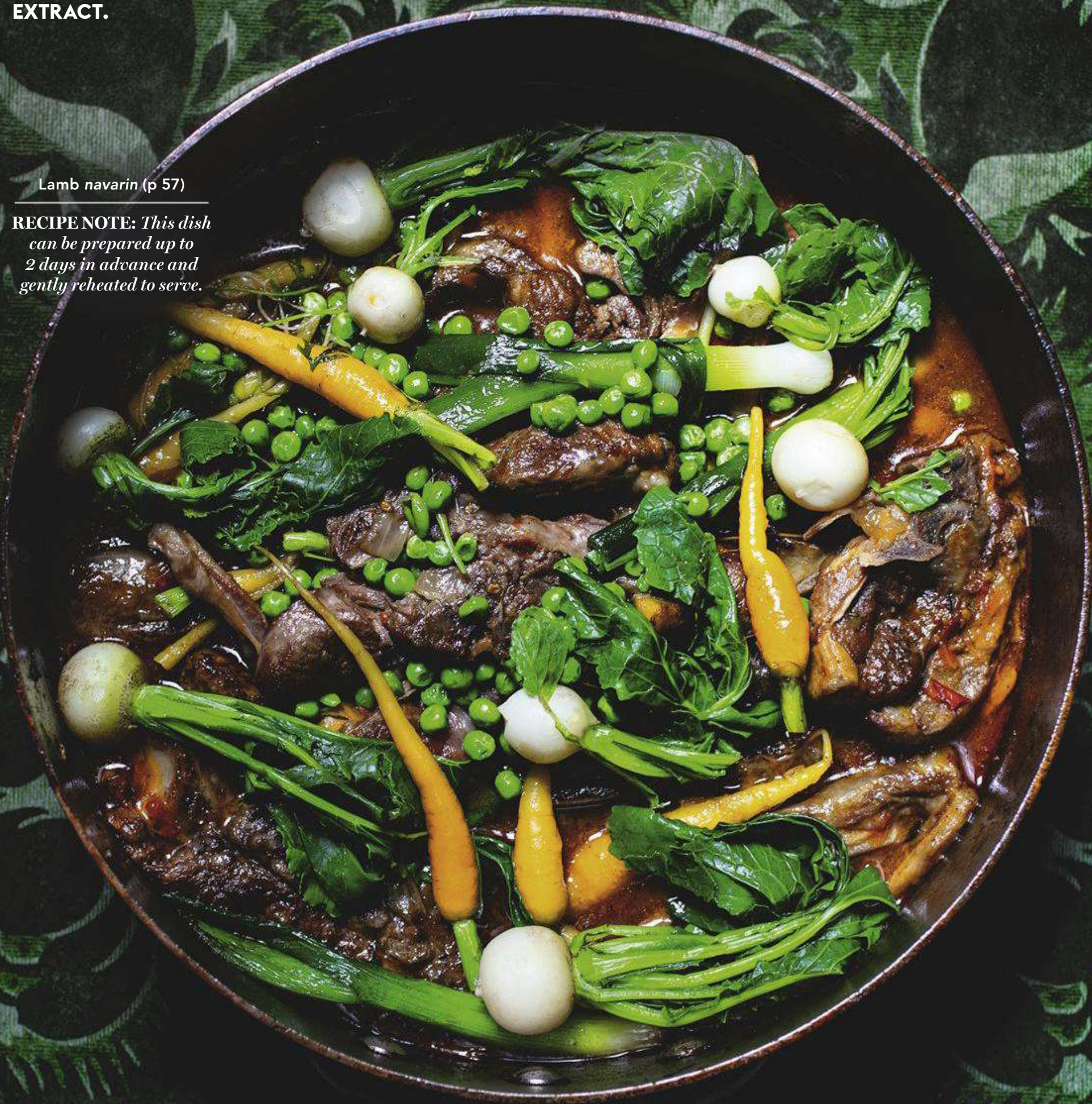
PHOTOGRAPHY ROBYN LEA



EXTRACT.

Lamb navarin (p 57)

**RECIPE NOTE:** *This dish can be prepared up to 2 days in advance and gently reheated to serve.*



# Heide HARVEST

From a bohemian retreat for 1930s artists to a modern-day cultural institution, the Heide Museum of Modern Art in suburban Melbourne – with its lovingly kept kitchen gardens – has a long history of offering up slow abundance.

PHOTOGRAPHY *Robyn Lea*



*"This recipe should be thought of as a base for a strictly seasonal salad ... a bowl of anything from your garden: everything goes! If you don't have any of your own, ask your local baker for day-old bread. We have added lemony roasted onions that soak in the juice, and who could forget figs?" — Rose Richards*



Bread salad with figs  
and lemon onions (p 58)





Polenta with  
duck egg



# EXTRACT.

Food is precious. I suspect Sunday Reed, who – with her husband John – was both a force in the world of modern art and a devoted gardener, understood this even before she set about creating her gardens at Heide. The brilliant chefs we've invited to interpret the produce from Heide's kitchen gardens all share a passion for garden-to-plate dining. Our intention is to present recipes created by these accomplished chefs, inspired by their own connections to the gardens created by the Reeds, in the hope it might encourage you to value and cook with your own freshly grown produce. Even more, we hope to prompt you to think about growing something for yourself, and connecting the joyful abundance offered by this precious earth, in even a small way, to your everyday life. – Alice Crowe, former kitchen gardener, Heide

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## LAMB NAVARIN

SERVES 4-6

Recipe by Annie Smithers, du Fermier. You'll need a large flameproof casserole with a lid.

- 8 baby chat potatoes
- 2 tbs grapeseed oil
- 1.5kg lamb forequarter chops
- 100ml white wine
- 6 black peppercorns
- Bouquet garni (2 bay leaves, 4 sprigs thyme, 5 sprigs parsley, 1 sprig rosemary, tied together)
- 4 roma tomatoes, roughly chopped
- 4 cups (1L) chicken stock
- 8 eschalots
- 1 bunch baby carrots
- 1 bunch baby turnips, leaves intact
- 8 garlic cloves, peeled
- 1/2 cup (80g) fresh shelled or frozen peas

Preheat oven to 170°C/150°C fan-forced.

Add the potatoes to a large saucepan of salted water and bring to the boil. Reduce to a simmer and cook for 10 minutes, or until tender. Set aside.

Heat grapeseed oil in a large flameproof casserole over medium heat. Add lamb and cook for 5-10 minutes, turning occasionally, until lightly browned.

Meanwhile, in a small pan, bring wine to the boil over medium-high heat and let bubble for 30 seconds.

Season lamb with 1 tsp salt flakes, then add wine, peppercorns, bouquet garni and chopped tomato. Cook, stirring, for 1 minute. Add stock and bring just to the

boil over medium-high heat, then skim off any impurities that rise to the surface. Put the lid on, place dish in the oven and cook for 1 hour 30 minutes.

Remove dish from oven, add vegetables (except peas), cooked potatoes and garlic and bring back to the boil on the stovetop. Replace lid and return to oven for 1 hour, or until vegetables are cooked and lamb is very tender.

Add the peas 2-3 minutes before serving. Season to taste. Serve straight from the casserole.

## POLENTA WITH DUCK EGG

SERVES 2

Recipe by Scott Eddington, Heide Kitchen.

- 500g Jerusalem artichokes
- Vegetable oil, to fry
- Small bunch (100g) fresh saltbush, leaves picked
- 400ml milk, plus extra if needed
- 80g unsalted butter
- 70g instant polenta
- 100g smoked cheddar, grated
- 2 duck eggs (from Asian and specialty grocers; substitute chicken eggs)
- 1 tbs extra virgin olive oil
- 2 pine mushrooms, 2 grey oyster mushrooms and 2 pink or yellow oyster mushrooms (substitute any exotic mushrooms), thickly sliced

Preheat oven to 200°C/180°C fan-forced.

Place Jerusalem artichokes whole on a baking tray or dish and roast until soft

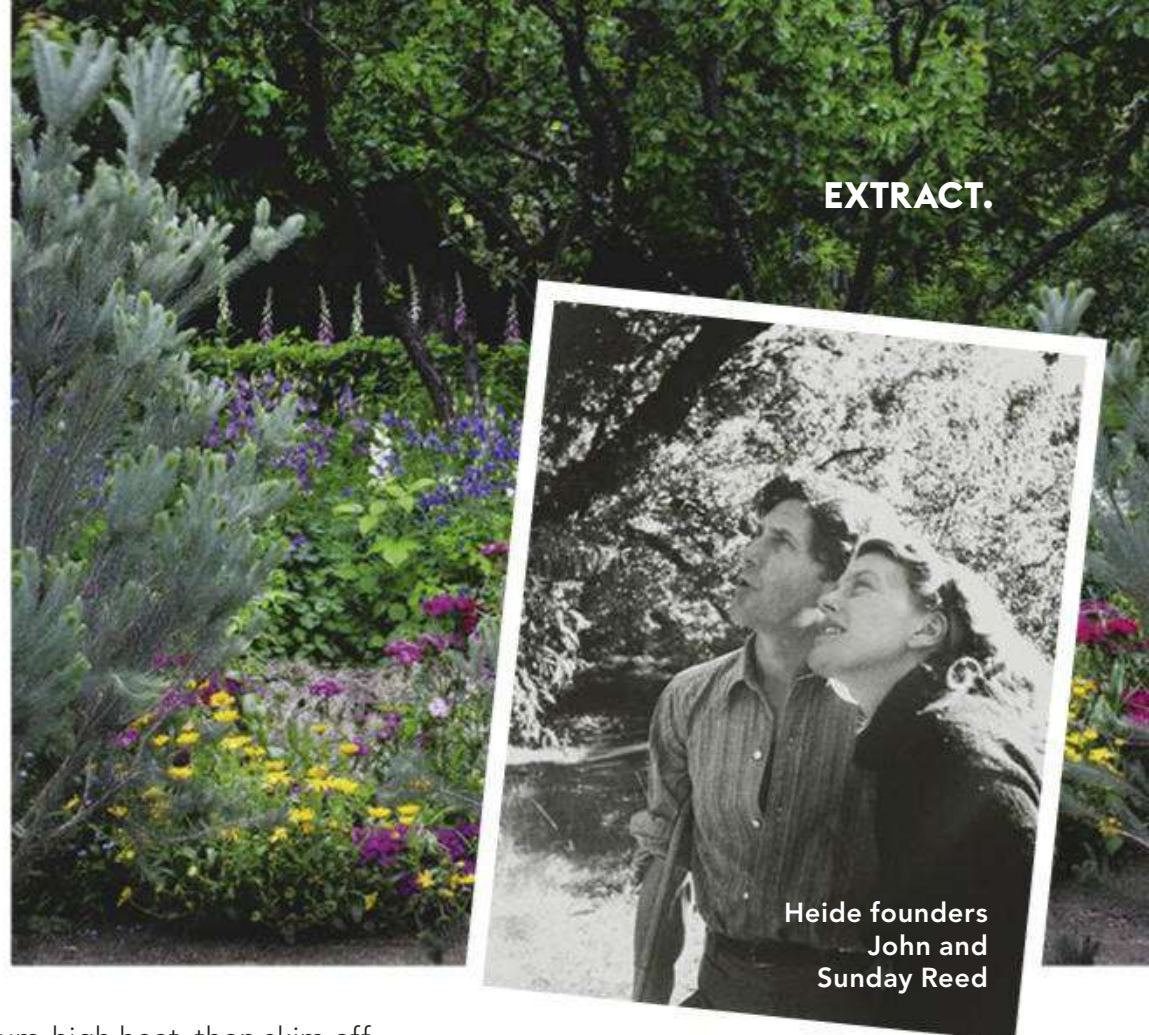
(about 30 minutes for smaller artichokes, and up to 1 hour for large). When cool enough to handle, cut in half and scoop out pulp, reserving skins and pulp.

Half-fill a large saucepan with vegetable oil and heat until hot (a cube of bread will turn golden in 60 seconds when the oil is hot enough). Fry artichoke skins until golden and crispy, about 1-2 minutes, then set aside to cool and drain on a plate lined with paper towel. In the same hot oil, fry saltbush leaves for about 30 seconds, or until crispy. Set aside to cool.

For polenta, combine milk, 200ml water, 50g butter and reserved artichoke pulp in a saucepan. Bring to the boil over medium-high heat, season well and gradually pour in polenta. Whisk well, bring back to the boil, then reduce to a simmer, stirring often. Cook for about 5 minutes, or until smooth. If it becomes too thick, add a small splash more milk. When polenta is ready, add grated cheese and mix until combined, check for seasoning, then set aside, covering with a lid so a skin doesn't form.

Heat 2 tsp olive oil in a non-stick pan over medium heat and fry eggs. Divide polenta between 2 bowls, top with eggs and season. Heat remaining 2 tsp oil in the same pan, add mushroom slices and fry for 3-5 minutes, until golden. Add remaining 30g butter and cook until melted. Season and arrange around eggs on top of polenta.

Garnish with crispy saltbush leaves and artichoke skins to serve.



Heide founders  
John and  
Sunday Reed



## BREAD SALAD WITH FIGS AND LEMON ONIONS

SERVES 4 (WITH LEFTOVERS)

Recipe by Dom Gattermayr and  
Rose Richards, Florian.

2 thick slices of stale bread,  
crusts trimmed  
1 medium lemon  
3 red onions, quartered  
1/4 cup (60ml) extra virgin olive oil  
Handful thyme or oregano sprigs  
1 small garlic clove, crushed  
3 anchovy fillets  
4 tomatoes, 1 peeled, 3 roughly chopped  
1 tbs red wine vinegar  
1 sweet bullhorn pepper, cored, seeded  
and roughly sliced  
1 tbs capers  
1 tbs caper leaves, purslane or other  
edible weeds (responsibly foraged  
or from specialty greengrocers)  
1 cucumber, peeled and chopped  
Handful flat-leaf parsley, finely chopped  
4 fresh figs, cut into wedges  
Handful basil leaves

Preheat oven to 200°C/180°C fan-forced.

Tear or chop bread into rough 1-2cm pieces and set aside.

Halve and juice lemon, reserving both juice and squeezed halves. Combine onion, about 1 tbs of the oil and most of the juice (reserving about 1 tbs for the bread marinade) and toss to combine. Add thyme or oregano and season. Place in a deep baking tray and add lemon halves. Cover tray with foil and roast for 30 minutes, or until slightly translucent and soft. Set aside to cool.

Meanwhile, make marinade for bread. Thoroughly mash garlic, anchovies and peeled tomato in a bowl. Add vinegar, remaining oil and reserved lemon juice, and season. Continue mashing to form a pulp. Toss through bread pieces, cover with a damp tea towel and set aside for around 10 minutes, or until bread has soaked up some of the marinade.

When onion mixture has cooled, discard lemon halves. Remove bread from marinade, reserving both. Put onion, chopped tomato, bullhorn pepper, capers, edible weeds, cucumber, parsley and bread in a large bowl and toss to combine.

Top with the figs and basil. Drizzle with some of the marinade. Season to taste and allow to cool slightly before serving with remaining marinade alongside.

## A FLAN FOR THE SEASONS

SERVES 10-12

Recipe by Oliver Edwards and Brianna Smith, Hazel. This recipe is best suited to a 23cm loose-bottomed tart pan. Place all pastry ingredients, except water, in the freezer for 10 minutes before beginning.

Stone fruit, berries or any seasonal fruit  
(enough to cover top of tart)

Icing sugar, to dust

Yoghurt or creme fraiche, to serve

### SHORTCRUST PASTRY

70g spelt flour

130g plain flour, plus extra, to dust

150g unsalted butter

2 1/4 tbs iced water

### FRANGIPANE

150g unsalted butter, chopped, at room temperature

150g caster sugar

3 large eggs

1 vanilla bean, split and seeds scraped  
(or 1 tsp vanilla-bean paste or extract)

Finely grated zest of 1 lemon

Finely grated zest of 1 orange

155g almond meal

For the pastry, combine flours, butter and a pinch of fine salt in a food processor. Process until the mixture resembles breadcrumbs. With the motor running, gradually add iced water until dough forms a ball. Tip dough onto a bench lightly dusted with flour and gently roll into a ball. Press into a disc, wrap in plastic or beeswax wrap. Refrigerate for 20 minutes (see notes).

Roll dough out on a sheet of baking paper to a circle slightly bigger than the pan. Dust with a small amount of extra flour if sticky. Pick up pastry disc with the baking paper, drape over the pan with the paper facing up, then gently peel back paper and press pastry into pan. Use a knife to trim pastry to 1cm above edge of pan, and prick base with a fork every few centimetres. Line pastry case with baking paper and fill with pastry weights or rice.

Chill in fridge or freezer for 20 minutes.

While pastry chills, preheat oven to 220°C/200°C fan-forced.

Blind-bake pastry case straight from fridge or freezer for 15 minutes, rotating halfway, then remove weights and paper and bake for 5 minutes more. Let cool completely before filling.

For frangipane, cream butter and caster sugar in a stand mixer fitted with the paddle attachment until light and fluffy, about 2-3 minutes. Gradually add eggs, one at a time. Add vanilla seeds and zest, then fold in almond meal. Chill until ready to use.

Preheat oven to 200°C/180°C fan-forced.

Spoon frangipane into cooled pastry case, gently spreading evenly to just below the rim. If needed, cut off any ragged pastry edges with a small serrated knife. Cover frangipane with fruit. Bake for 15 minutes. Rotate pan and bake for 15 minutes more, or until golden brown and centre is springy to touch. Cool, then dust with icing sugar.

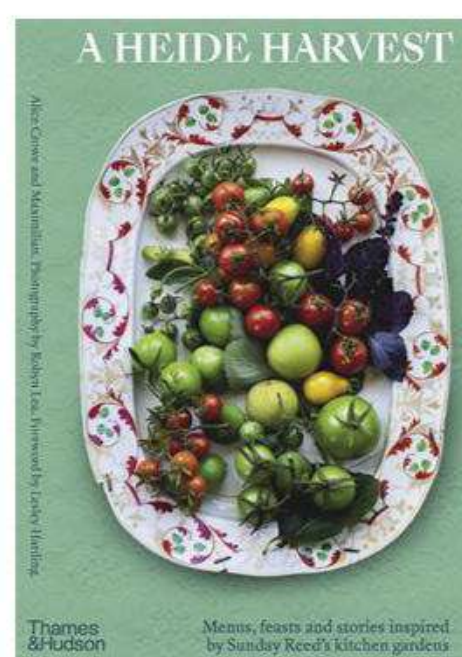
Serve with yoghurt or creme fraiche.

**NOTES:** Dough can be made ahead and refrigerated for up to 3 days, or frozen for up to 1 month. The flan is best enjoyed on the day of baking, but will keep for up to 4 days in the refrigerator.

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FOR MORE SEASONAL RECIPE  
INSPIRATION: [delicious.com.au](https://delicious.com.au) 

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This is an edited extract from *A Heide Harvest* by Alice Crowe and Maximilian, published by Thames & Hudson Australia, AUD \$64.99. Available now. Photography by Robyn Lea.





EXTRACT.

A flan for the seasons

*"A year-round classic that works with practically any stone fruit, berries or even rhubarb. Fruit in season is always preferable. Try sliced apples, pears or poached quinces, wedges of fresh fig or apricot."*



ENTERTAINING.

# Olympus



*Garides saganaki* (King prawns with tomato and feta, p 67)

— Inside new landmark Sydney restaurant Olympus, Greek hospitality has put down roots under the spreading boughs of a bougainvillea tree. In the following pages, head chef **Ozge Kalvo** shares a taste of her generous menu.

PHOTOGRAPHY *Alan Jensen* STORY *Kryisia Bonkowski*





Spanakopita  
(Wild weed pie, p 64)





## Entertaining, the Olympus way

with Ozge Kalvo

*Greek hospitality is...* always putting guests first, always keeping the table full and never letting your friend pay the bill.

*The essence of Greek cooking is...* the holy trinity: olive oil, lemon, oregano.

*The one dish that you'll always see on a Greek table at Easter is...* kokoretsi.

*A good host should always...* keep your glass topped up.

*A good host should never...* let guests leave without dessert.

*My favourite detail of Olympus is...* the bougainvillea tree.

*My favourite drink at Olympus is...* Ouzo of Plomari from Lesbos.

*My favourite dish on the menu is...* spanakopita.

When Ozge Kalvo became head chef at Olympus, she discovered something unexpected about her ancestry. "When I told my dad I'll be working in a Greek restaurant, he said, 'Well, it's in your blood,'" the Turkish-born chef laughs. It turns out her great-grandparents hailed from across the Aegean Sea, in Greece. Perhaps this shared heritage, and the threads that connect so much Med cuisine, have bolstered the skill with which the young-gun chef shaped her breezy menu.

Sitting under the great retractable glass 'oculus' that covers the circular dining room, tearing apart wood-fired pita pies, swiping greedy scoops of barrel-aged feta, and sharing hunks of milk-fed lamb, Olympus feels so much more established than its tender four-month tenure. Maybe it's the 50-year-old bougainvillea at the heart of the space, roots already carpeted in woody herbs, and the ancient hues of stone and rough-hewn cloth all around. But more likely, it's down to the pedigree of the team behind it. Olympus, in the game-changing Wunderlich Lane precinct, comes from restaurateur Jonathan Barthelmess, of Potts Point Greek institution The Apollo and the nearby Cho Cho San, as well as Brisbane's Greca. Kalvo is a graduate of Baba's Place and Ester, now leading her own state-of-the-art kitchen. Zero-waste pioneer Matt Whiley curated the drinks list, which balances technical expertise and crowd-pleasing hits in cocktails like the soon-to-be-cult ouzo colada. With custom Dinosaur Designs tableware and Alex and Trahanas staff outfits adding to the effortless result, Olympus has already entered the pantheon of Sydney's most alluring dining rooms.

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“I wanted to showcase Greek flavour within the classics in a playful way. The ouzo colada is no exception, mixing the aniseed flavours with coconut and pineapple.”

- Matt Whiley, @matt\_whiley



## **ZUCCHINI GEMISTA (RICE-STUFFED ZUCCHINI)**

**SERVES 12 (AS A SHARED PLATE)**

*"Plump Lebanese zucchini are filled with a mixture of rice, herbs, tomatoes and dry spices. Everything is braised gently in the oven till it breaks apart with a spoon. Greek yoghurt is a lovely optional addition to plating this dish, to round out the mouthful and provide some fat and acidity." You'll need a large deep baking dish in which the zucchini fit snugly in a single layer. A piping bag is useful here, but not necessary.*

250g fresh roma tomatoes, chopped  
1<sup>1</sup>/<sub>4</sub> cups (250g) medium-grain white rice, washed, drained  
1/2 bunch dill, finely chopped  
1/4 bunch flat-leaf parsley, finely chopped  
2 eschalots, finely chopped  
6 garlic cloves, crushed  
2 tbs pomegranate molasses  
1/4 cup (60ml) extra virgin olive oil, plus extra, to drizzle  
1 tbs salt flakes  
12 Lebanese (grey) zucchini  
400g bottle passata

### **SPICE MIX (MAKES 1/4 CUP)**

1 tbs each coriander and cumin seeds  
2 tsp allspice  
2 tsp black peppercorns  
1 cinnamon quill

For the spice mix, place all the ingredients in a spice grinder (or use a mortar and pestle) and whiz to a fine powder.

Whiz the tomato in a blender until a puree. Transfer to a large bowl with the rice, herbs, eschalot, garlic, molasses, oil, spice mix and salt and stir until well combined. Transfer to a piping bag, if using. Remove tops from zucchini with a knife, then using an apple corer or teaspoon, hollow out the insides of zucchini. Pipe or spoon rice mixture into the hollowed-out zucchini.

Preheat oven to 190°C/170°C fan-forced.

Choose a large deep baking dish in which the zucchini fit snugly in a single layer. Pour in the passata and arrange the stuffed zucchini on top (the sauce

should come to halfway up the zucchini). Cover tray with baking paper, then two layers of foil. Bake for 1 hour 10 minutes, or until rice is cooked and zucchini are tender (poke one with a fork to test; it should offer no resistance). Discard foil and baking paper and switch oven to grill on high. Grill zucchini for 5-6 minutes, until well charred. Set aside to cool.

Serve hot, warm or at room temperature with a little sauce from the baking dish and a drizzle of extra oil.

## **RICE PILAFI WITH SOFT HERBS AND FRIED ONIONS**

**SERVES 6 (AS A SIDE)**

*"A well-seasoned rice dish that stands up by itself. Rice is seasoned with burnt butter and lemon, then finished with crunchy fried onions, plenty of fresh, fragrant herbs and a good squeeze of lemon juice and salt. Acidic, textural and moreish." You'll need a 22cm x 29cm metal baking dish.*

3 cinnamon quills  
10 cloves  
Peel of 1 lemon (see note)  
25 curry leaves  
3 bay leaves  
2 cups (400g) medium-grain white rice  
60g unsalted butter  
3 tsp lemon juice  
1 tbs each finely chopped dill, coriander and flat-leaf parsley leaves  
2/3 cup (50g) fried onions, to serve

Preheat oven to 200°C/180°C fan-forced.

Place the cinnamon, cloves, lemon peel, curry leaves, bay leaves, 1 tsp freshly ground black pepper, 1 tsp fine salt and 680ml water in a medium saucepan and bring to the boil over high heat.

Spread rice out in a 22cm x 29cm metal baking dish and pour over boiled water with aromatics. Cover dish with baking paper, ensuring paper is touching surface of rice, then cover dish tightly with foil.

Bake for 22 minutes, then remove dish from oven and stand, covered, for a further 8-10 minutes. Remove foil and baking paper and fluff up rice with a fork. Discard the aromatics, if you prefer.

To serve, melt butter in a small saucepan over high heat until brown and foaming, then remove from heat and immediately add lemon juice to stop cooking. Pour over rice and mix with a fork. Sprinkle with herbs, then fried onions to serve.

**NOTE:** Remove any white pith from the peel to avoid a bitter taste.

## **SPANAKOPITA (WILD WEED PIE)**

**MAKES 2**

*"Based on a Cretan style pita or pie, the filo is thin, crispy and light. Designed to allow you the stomach room to indulge in all the other menu offerings."*

1 (130g) small fennel bulb, trimmed, finely chopped  
200g bunch spinach, stalks discarded, leaves finely chopped  
100g soft herbs, leaves picked and finely chopped (we used dill, mint, flat-leaf parsley, tarragon and chives)  
150g Greek feta, drained, crumbled  
Lemon wedges, to serve

### **OLIVE OIL DOUGH**

490g plain flour  
110ml extra virgin olive oil, plus extra, to drizzle

**"Olympus is all the things we've learned from having Greek restaurants for 15 years. It's just all kind of come together."**

*- Jonathan Barthelmess,  
Olympus co-owner  
@jonathanbarthelmess*

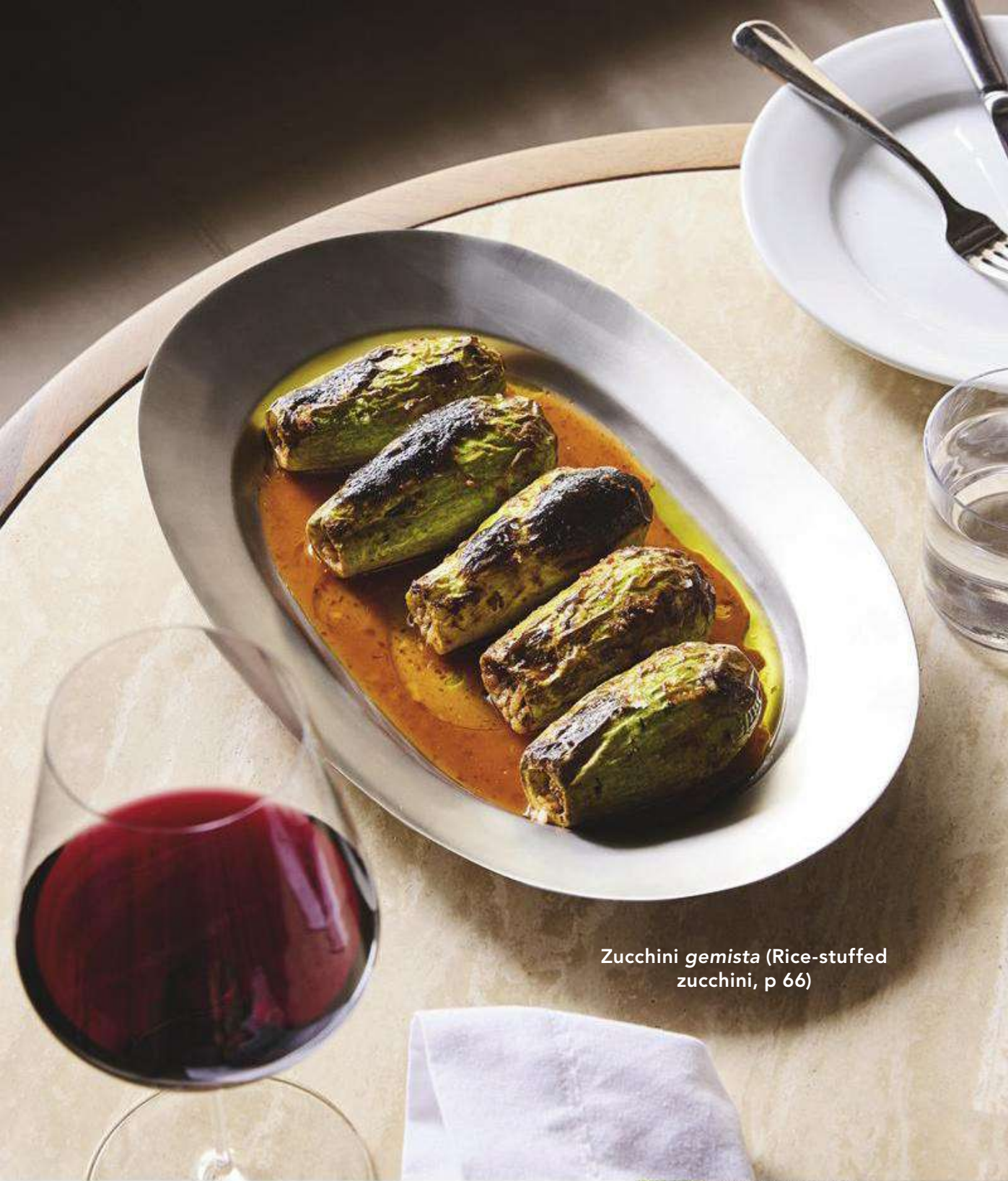


ENTERTAINING.

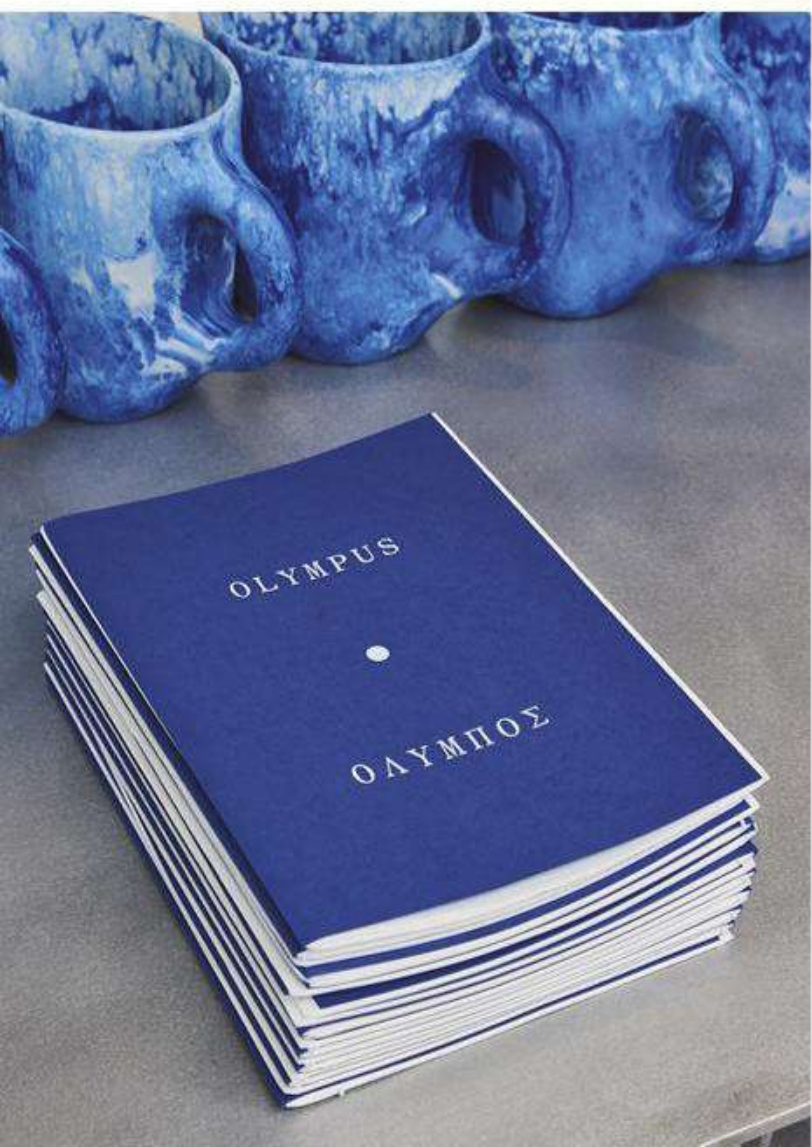


Rice *pilafi* with soft herbs  
and fried onions





Zucchini gemista (Rice-stuffed zucchini, p 66)





For the olive oil dough, place the flour, 210ml hot water and 1/2 tsp fine salt in a stand mixer fitted with the dough hook. Mix on low speed until just combined. Gradually add oil until combined and smooth. Do not overwork dough. Shape into a ball and place in a large, lightly greased bowl covered with a tea towel. Stand for 30 minutes at room temperature.

Meanwhile, place the fennel, spinach and herbs in a large bowl, season to taste, then toss well to combine.

Preheat oven to 240°C/220°C fan-forced and grease 2 large pizza or baking trays.

Divide dough into four. Working with one portion at a time, roll and stretch the dough to a rough 38cm circle. The dough should be as thin as possible.

To assemble, place a circle of dough on each prepared tray. Scatter half the herb mixture over one circle, leaving a 5cm border. Top with half the feta, then cover with another circle of dough. Using a sharp knife, cut edges of the dough circle so it has an even edge, then fold edge over and press firmly to seal. Repeat with the remaining dough and filling to make a second pie. Using fingers, tear a few 2-3cm holes to let steam escape and drizzle dough with extra oil. Bake for 20-25 minutes, until golden and crisp.

Stand on a wire rack for 5 minutes before cutting into desired portions.

Serve with lemon wedges.

## GARIDES SAGANAKI (KING PRAWNS WITH TOMATO AND FETA)

**SERVES 6**

*"Large South Australian king prawns are prepared by removing the outer shell; the head left intact and split open to allow for the entire crustacean to be cooked and eaten! A mixture of tomatoes and trahana (see notes) makes a sweet, sour, delicious cooking sauce." You'll need 2 medium cast-iron pans that will fit 6 prawns each (or see notes).*

150g cherry tomatoes  
12 extra-large green prawns, peeled (heads and tails intact)  
150g Greek feta, crumbled  
Handful fennel fronds  
Lemon wedges, to serve

### PRAWN OIL

80g butter, chopped  
75g prawn heads

### SAGANAKI SAUCE

1 tbs extra virgin olive oil, plus extra, to drizzle  
1 small onion, finely chopped  
2 garlic cloves, smashed  
1/2 tsp finely chopped rosemary leaves  
2 tsp tomato paste  
1/2 tsp fennel seeds  
200g canned chopped tomatoes  
1 1/2 tsp red wine vinegar  
1 1/2 tsp caster sugar  
50g trahana (sweet) (see notes)

For the prawn oil, melt the butter in a small saucepan over high heat. Add the prawn heads and cook, smashing heads with a spoon, until the butter slightly browns and heads release their oil, about 3-4 minutes. Strain through a fine sieve into a jar and discard solids.

For the saganaki sauce, heat the oil in a medium saucepan over medium-high heat. Cook onion, stirring occasionally, for 6-8 minutes, until golden brown. Add garlic and rosemary and cook for 1 minute, or until fragrant. Add the tomato paste and cook, stirring, for 1-2 minutes, until colour darkens. Stir through fennel seeds, canned tomatoes, vinegar and sugar and cook for 5 minutes. Add the trahana and 1/2 cup (125ml) water. Cook, stirring occasionally, for 5-6 minutes, until the trahana soaks up all the liquid and the sauce is the consistency of porridge. Set aside to cool.

Transfer the cooled sauce to a blender with the strained prawn oil and whiz until smooth.

Preheat oven to 240°C/220°C fan-forced.

Divide the cherry tomatoes between 2 medium cast-iron pans that will fit 6 prawns each (see notes) and roast in the oven for 5 minutes, or until blistered. Remove from pan and set aside. Using scissors, butterfly the prawn heads. Divide the prawns between the pans, arranging the heads butterflied-side up. Spoon the saganaki sauce over the prawns, making sure not to cover the heads. Return the tomatoes to the pan and scatter over the feta. Roast for 10 minutes, or until the prawns are cooked, sauce is bubbly and feta is golden. Drizzle with extra oil and garnish with fennel fronds.

Serve with lemon wedges.

**NOTES:** *Trahana* (or *trahanas*) is a dry mix of fermented milk and grains. It's available as plain or sweet from Greek delis and specialty grocers. You can also use a larger dish to fit all the prawns, or divide them between smaller dishes.

## OUZO COLADA

**MAKES 1**

*"The ouzo colada was inspired by our friends at Maison Premiere in New York and their absinthe colada. It's a fun, playful drink giving a great introduction to ouzo."*

40ml ouzo (we used Plomari)  
15ml white rum (we used Flor de Caña)  
30ml cream of coconut (we used Coco Lopez)  
30ml pineapple juice  
15ml lime juice  
10ml egg white (or 10ml aquafaba – the liquid from a can of chickpeas)  
Ice cubes, to chill, plus extra, to serve  
Pineapple leaf, to garnish

Pour all the ingredients into a cocktail shaker. Add ice and shake vigorously for 15 seconds, or until very frothy. Strain into a tall glass over ice. Garnish with a pineapple leaf.



## ENTERTAINING.



“Greek hospitality is always putting the guests first, always keeping the table full and never letting your friend pay for the bill.”

- Ozge Kalvo  
*Olympus head chef, @ozgekalvo*

### ROAST LAMB SHOULDER WITH TZATZIKI

**SERVES 8**

*Begin this recipe at least 4 hours ahead. You'll need a 26cm x 34cm roasting dish.*

1 tomato, halved  
1 bay leaf  
2 tbs lemon juice  
2 garlic cloves, smashed  
1 cup (250ml) chicken stock  
2kg deboned lamb shoulder  
Extra virgin olive oil, to drizzle  
Lemon wedges and crusty bread, to serve

Preheat oven to 220°C/200°C fan-forced.

Coarsely grate the tomato into a 26cm x 34cm roasting dish and discard skin. Add the bay leaf, lemon juice, garlic and stock. Set aside.

For the lamb rub, mix all the ingredients with 1/2 tsp fine salt in a small bowl until well combined. Rub all over the lamb shoulder, then place lamb in roasting dish with grated tomato. Cover with baking paper, then two layers of foil. Roast for 1 hour 30 minutes. Remove foil and paper and roast uncovered for another 20 minutes, or until medium rare (around 55°C on a meat thermometer).

Transfer the lamb to a plate and loosely cover to keep warm (see notes). Strain all the cooking juices into a medium saucepan, discarding solids. Skim off the fat from the surface of liquid, and bring liquid to the boil over high heat. Reduce to a simmer and cook for 20 minutes, or until reduced and slightly thick. Pour into a jug.

Slice the lamb and place on a serving platter. Pour over the hot lamb jus, then top with tzatziki and a drizzle of olive oil.

Serve with lemon wedges and bread.

**NOTES:** The tzatziki will keep in an airtight container in the fridge for up to 3 days. If roasting ahead, when lamb is cooked, strain the cooking juices as above and leave lamb in roasting dish with 2-3 tbs of strained liquid. Cover lamb and chill. Reduce the remaining strained liquid to make jus, then chill. To serve, reheat jus in a small saucepan over medium-low heat, and reheat the lamb shoulder in a 140°C/120°C fan-forced oven for around 40 minutes, basting the lamb with the hot jus from the roasting dish and saucepan every 10 minutes.

#### TZATZIKI


1/2 Lebanese cucumber  
250g plain Greek-style yoghurt  
1 tsp lemon juice  
1 tbs finely chopped mint leaves  
1 1/2 tsp extra virgin olive oil  
1/4 tsp dried oregano  
1/2 small garlic clove, crushed

#### LAMB RUB

2 tbs sunflower oil  
3 tsp lemon juice  
2 garlic cloves, crushed  
2 tsp each ground fennel and cumin  
4 black cardamom pods, smashed  
1 tsp ground coriander

For the tzatziki, coarsely grate cucumber into a medium bowl. Add 1/2 tsp fine salt and mix well. Stand in the fridge for at least 4 hours. Strain the cucumber, squeeze and discard excess liquid. Place in a medium bowl with remaining ingredients. Stir until well combined. Chill until ready to serve.



FOR MORE RECIPES FROM  
TOP CHEFS: [delicious.com.au](http://delicious.com.au) 





Roast lamb shoulder  
with tzatziki



COMFORT.

Orange & maple syrup  
glazed lamb shanks with  
Paris mash (p 76)

**RECIPE NOTE:** Working in batches when passing mash through a sieve avoids over-handling of the potato, which results in a gluey texture. Adding a knob of butter and covering the pot will stop mash drying out. Mash will thicken on standing, so stir in a little more hot milk to loosen the texture before serving, if you prefer.

# SLOW COOKING

You've got a whole glorious four-day long weekend stretching out in front of you. Make the most





Bitter autumn greens pie  
with lemon and olive oil  
pastry (p 75)

**RECIPE NOTE:**

*Use store-bought pastry  
and this stunning-looking  
pie can be made in a flash!  
The filling is perfect with  
any leftover greens from  
your fridge or excess from  
your garden. Can be served  
warm, room temperature  
or chilled – a versatile pie  
for any occasion.*

**PHOTOGRAPHY** *Ben Dearnley*  
**STYLING** *Emma Knowles*

of it with these relaxed slow cooks by **Lucy Nunes** and **Dominic Smith**. They're all well worth the wait.



## COMFORT.

Cream of zucchini soup  
with lemon, herb  
& garlic oil (p 75)

### RECIPE NOTE:

*Store lemon, herb & garlic oil in an airtight container or jar for up to 2 weeks. It may discolour slightly but the flavour will get better over this period of time.*





**"THERE'S NOTHING MORE COMFORTING THAN A GOLDEN, BUBBLING POT PIE FRESH FROM THE OVEN."**

*Dominic Smith*

FOLLOW ME: @d0minic\_sm1th

**RECIPE NOTE:**

*The golden rule when working with store-bought puff pastry is to work quickly and keep it cold. Warm pastry is hard to work with and will lose its puff as the butter melts away from its layers. If yours starts to get too soft, pop it back in the fridge or freezer for a few minutes to firm up.*

**BAKED CHICKEN, FENNEL & CARAMELISED LEEK POT PIES**

MAKES 6

*You'll need 6 x 350ml 12cm ovenproof dishes.*

- 2 sheets frozen puff pastry, just thawed (we used Carême)
- 2½ tbs extra virgin olive oil
- 1.25kg chicken thigh fillets, cut into rough 3cm pieces
- 100g unsalted butter
- 3 small leeks, thinly sliced
- 1 small fennel, bulb finely chopped, fronds reserved
- 3 garlic cloves, crushed
- 2 tsp fennel seeds, plus extra, to scatter
- 2 tbs each finely chopped thyme, tarragon and flat-leaf parsley leaves
- 1 cup (250ml) white wine
- 2½ tbs plain flour
- 1½ cups (375ml) chicken stock
- 300ml pure (thin) cream
- 20g each finely grated parmesan and Gruyere
- 1 egg, lightly beaten

Grease 6 x 350ml 12cm ovenproof dishes and line a baking tray with baking paper.

Cut 3 rounds, 1cm wider than the top of dishes, from each pastry sheet. Place on prepared tray and chill while you make filling.

Heat oil in a large, deep frypan over high heat. Add chicken, season and cook, stirring occasionally, for 6-8 minutes, until lightly browned. Set aside on a plate.

Reduce heat to medium-high and add butter, leek, chopped fennel, garlic, fennel seeds and herbs. Cook, stirring frequently, for 5-6 minutes, until leek starts to caramelise. Add wine, scrape base of pan with a wooden spoon and season. Scatter with flour and cook, stirring, for 3-4 minutes to cook the flour. Stir in stock and cream, add chicken and bring to the boil. Reduce heat to low and simmer for 20-25 minutes, until sauce thickens. Stir through cheeses, taste for seasoning, and cool completely.

Preheat oven to 220°C/200°C fan-forced.

Remove pastry from fridge. Divide chicken and leek mixture among prepared dishes and top with pastry lids, pressing edge to seal. Brush with egg and scatter with extra fennel seeds. Pierce a small hole in centre of each lid, then bake for 35-40 minutes, until golden.

Top with reserved fennel fronds to serve.





COMFORT.

Vegetable moussaka

COOK'S NOTE:

*"The hardest part is waiting once it's out of the oven, but I've learned to let this moussaka rest for at least 20 minutes. It firms up and makes slicing much easier."*

— Dominic Smith



## VEGETABLE MOUSSAKA

**SERVES 6-8**

*You'll need a 23cm x 30cm (5cm-deep) rectangular ovenproof dish.*

- 1 (500g) sweet potato, cut into 1cm-thick slices**
- 1 (600g) eggplant, cut into 1cm-thick slices**
- 1 (400g) large zucchini, cut into 1cm-thick slices**
- 1/4 cup (60ml) extra virgin olive oil, plus extra, to drizzle**
- 1 bunch silverbeet, stalks removed**
- 400g bottle tomato sugo with basil**
- 2 1/2 tbs finely chopped basil leaves, plus extra, to serve**
- 350g tub marinated soft feta, drained, crumbled**
- 1/4 tsp smoked paprika**

### WHITE SAUCE

- 3 cups (750ml) milk**
- 2 fresh bay leaves**
- 5 thyme sprigs**
- 5 whole black peppercorns**
- 100g salted butter**
- 1 small onion, finely chopped**
- 2 garlic cloves, crushed**
- 1/3 cup (50g) plain flour**
- 2 egg yolks**
- Pinch freshly grated nutmeg**
- 1 cup (80g) finely grated parmesan**

Preheat oven to 200°C/180°C fan-forced and line three large baking trays with baking paper.

Place sweet potato, eggplant and zucchini on prepared trays, drizzle with oil and season. Roast for 15-20 minutes or until beginning to soften.

Meanwhile, cook the silverbeet in a large saucepan of boiling salted water for 3 minutes, or until tender. Drain and refresh. Squeeze out excess water and pat dry on paper towel.

For white sauce, place milk, herbs and pepper in a large saucepan over medium heat. Bring to a simmer, remove from heat and stand for 15 minutes to infuse.

Meanwhile, heat butter in a large saucepan over medium-high heat. Add onion and garlic. Cook, stirring frequently, for 4-5 minutes, until onion begins to soften. Add flour. Stir continuously for 1-2 minutes to cook flour.

Strain milk into a jug, discarding solids. Gradually whisk into flour mixture until combined and smooth. Reduce heat to medium. Cook, whisking continuously, for 6-8 minutes to thicken. Season. Remove from heat. Whisk in yolks, nutmeg and three-quarters of parmesan.

Grease a 23cm x 30cm (5cm-deep) rectangular ovenproof dish. Pour half the sugo into prepared dish, then layer in roast vegetables. Drizzle over remaining sugo and scatter with basil and three-quarters of feta. Season. Evenly lay silverbeet on top, then pour over white sauce and spread evenly. Scatter with remaining parmesan, then paprika. Season, then roast for 40-45 minutes, until golden and cooked through. Stand for 20 minutes before serving.

Serve scattered with extra basil and remaining feta.

## CREAM OF ZUCCHINI SOUP WITH LEMON, HERB & GARLIC OIL

**SERVES 4-6**

- 2 1/2 tbs extra virgin olive oil, plus extra, to drizzle**
- 100g salted butter**
- 4 eschalots, thinly sliced**
- 3 garlic cloves, thinly sliced**
- 2 1/2 tbs finely chopped basil leaves**
- 1 cup (250ml) dry white wine**
- 600g zucchini, coarsely chopped, plus extra, finely chopped, to serve**
- 5 cups (1.25L) chicken or vegetable stock**
- 600ml pure (thin) cream**
- 80g baby spinach leaves**
- Crème fraîche, to serve**

### LEMON, HERB & GARLIC OIL

- 1/4 cup (60ml) extra virgin olive oil**
- 2 tbs each roughly chopped flat-leaf parsley, basil and tarragon leaves**
- 2 garlic cloves, crushed**
- Finely grated zest and juice of 1 lemon**

To make lemon, herb & garlic oil, place all ingredients in a medium bowl, season to taste and stir well to combine. Stand at room temperature until ready to serve, for flavours to develop.

Meanwhile, to make soup, heat oil and butter in a large saucepan over high heat. Add eschalot, garlic and basil, season to taste and cook, stirring occasionally, for 4-5 minutes, until eschalots are soft.

Add wine and cook for 3-5 minutes until reduced and syrupy. Add zucchini and stir until coated in wine mixture. Cook, stirring frequently, for 5-6 minutes, until zucchini begins to soften.

Add stock and cream, and bring to the boil. Reduce heat to low and simmer for 25-30 minutes, until reduced by one-quarter. Season to taste. Transfer to a heatproof blender with the baby spinach and, with the steam cap on, whiz (in batches, if necessary) until smooth and combined. Season to taste.

To serve, divide soup among bowls, scatter over extra finely chopped zucchini, and drizzle over lemon, herb & garlic oil and crème fraîche.

## BITTER AUTUMN GREENS PIE WITH LEMON & OLIVE OIL PASTRY

**SERVES 6**

*Begin this recipe at least 3 hours ahead. You'll need a 25cm loose-based tart pan.*

- 500g assorted bitter autumn greens, stems trimmed (we used 2 bunches silverbeet and 1 bunch rocket)**
- 100g each finely grated parmesan and crumbled soft goat's cheese**
- 1 tbs each finely chopped basil, flat-leaf parsley and oregano**
- 1 tbs lemon-infused extra virgin olive oil**
- 2 small red onions, finely chopped**
- 4 garlic cloves, finely chopped**
- 2 tsp cumin seeds**
- 1 egg, lightly beaten, to brush**
- Lemon wedges, frisée (curly endive) and chilli jam, to serve**

### OLIVE OIL PASTRY

- 2 2/3 cups (400g) plain flour**
- Finely grated zest of 1 lemon (we used a Microplane)**
- 60g butter, coarsely chopped**
- 1/4 cup (60ml) lemon-infused extra virgin olive oil**
- 110ml iced water**

To make pastry, place flour, zest and butter with a large pinch of fine salt in a food processor and whiz until combined. Gradually add oil and 110ml iced water, and whiz until dough just comes together. Turn onto a work surface and knead until smooth. Halve dough, wrap each piece in plastic wrap and chill for 2-3 hours to rest.



Meanwhile, blanch greens in a saucepan of boiling, salted water for 4-5 minutes, until wilted. Drain, refresh in iced water, then squeeze out as much water as possible in a sieve. Wrap greens in a tea towel and squeeze out all remaining water, then finely chop, transfer to a bowl, mix in cheeses and herbs and refrigerate until required.

Heat oil in a small frypan over high heat. Add onion, garlic and cumin and cook, stirring occasionally, for 4-5 minutes, until onion is soft. Add to greens mixture, stir to combine, season to taste and set aside.

Preheat oven to 200°C/180°C fan-forced. Grease base and sides of a loose-based 25cm tart pan. Working quickly with one half of pastry, and keeping remainder refrigerated and covered, roll pastry out to a 35cm round. Place in prepared pan, letting sides overhang. Spread greens mixture over base of pastry. Roll remaining pastry to a 35cm round, brush edges of base pastry with egg wash, then place rolled pastry on top and curl up sides, pinching edges to seal.

Score top in centre to allow steam to escape. Brush top with egg wash, then bake for 25-30 minutes, until lightly golden. Increase oven temperature to 220°C/200°C fan-forced and bake for a further 10-12 minutes, until deep golden and cooked through. Stand on a wire rack for 15 minutes before serving.

Serve sliced, with lemon wedges, frisée and chilli jam on the side.

## **ORANGE & MAPLE SYRUP GLAZED LAMB SHANKS WITH PARIS MASH**

**SERVES 6**

*Begin this recipe 3 hours ahead.*

**2 tbs extra virgin olive oil**  
**6 (300g each) French-trimmed lamb shanks**  
**4 garlic cloves, crushed, plus 1 extra small garlic clove, crushed**  
**4 thyme sprigs**  
**Peel and juice of 1 orange**  
**1 cup (250ml) beef stock**  
**1/4 cup (60ml) maple syrup**  
**2 tbs sherry vinegar, plus 1 tsp extra, to taste**  
**2 red onions, cut into wedges**  
**600g green beans**  
**20g salted butter**

### **PARIS MASH**

**1kg floury potatoes, peeled (such as sebago, King Edward or russet)**  
**150g salted butter, chopped, plus 15g extra**  
**3/4 cup (180ml) milk, hot (see note, p 70)**

Preheat oven to 180°C/160°C fan-forced.

Heat oil in a large flameproof roasting pan (see note) over high heat. Season shanks all over and cook for 15 minutes, turning, until well browned. Transfer to a plate. Reduce heat to medium and add garlic, thyme and orange peel. Cook, stirring constantly, for 1 minute, or until fragrant. Add stock, syrup, vinegar and orange juice and scrape base of pan with a spoon to dislodge any brown bits. Bring to the boil, then return lamb to pan. Cover pan with lid or foil and roast in oven for 2 hours, or until shanks are tender. Transfer shanks to a plate and pour the liquid into a medium frypan.

Meanwhile, to make Paris mash, place whole potatoes in a large saucepan and cover with cold water. Season with salt flakes and bring to the boil. Cook for 30-35 minutes, until very tender. Drain and return to pan over low heat, tossing potatoes for 1 minute to dry. Add butter and a 2-3 tbs milk and mash using a potato masher, adding more milk as you go, until smooth. You can stop here, or for a smoother mash, pass the mash, in small batches, through a fine sieve placed over a bowl, using a pastry scraper (see note, p 70). Check seasoning, top with extra butter and cover to keep warm (see note, p 70).

Meanwhile, return shanks to roasting pan with the onion and 1/2 cup (125ml) sauce from frypan. Toss onion in sauce and baste shanks. Increase oven to 220°C/200°C fan-forced and roast for 30 minutes, basting shanks with sauce from roasting pan every 10 minutes. Bring remaining sauce to the boil over high heat and boil for 8-10 minutes, until thickened. Stir in extra 1 tsp vinegar, or to taste. Set aside and keep warm.

Meanwhile, cook beans in a medium saucepan of boiling salted water for 4 minutes. Drain and return to pan with extra garlic and butter. Toss and stand, covered, for 5 minutes. Season to taste.

Serve shanks with mash, roasted onion and garlic beans, and drizzle with sauce.

**NOTE:** You can also use a large frypan, then transfer the shanks to a roasting pan.

## **BURNT BUTTER, SWEET POTATO & CHOCOLATE CHIP COOKIES**

**MAKES 14**

**1 (250g) small sweet potato, peeled, cut into rough 5mm pieces**  
**3 tsp extra virgin olive oil**  
**190g unsalted butter, chopped**  
**2/3 cup (160g) firmly packed brown sugar**  
**125g caster sugar**  
**1 egg, plus 1 egg yolk**  
**3 tsp vanilla bean paste**  
**275g plain flour, sifted**  
**1 tsp bicarb soda, sifted**  
**120g milk chocolate buttons, plus extra, to scatter**

Preheat oven to 200°C/180°C fan-forced.

Grease a large baking tray and line with baking paper. Place sweet potato on tray, drizzle with oil and toss to combine. Bake for 20-25 minutes, until lightly caramelised and cooked. Cool completely on tray.

Meanwhile, place butter in a small saucepan over medium-high heat and cook, swirling pan, for 2-3 minutes, until butter begins to foam and brown. Cool in pan to room temperature.

Place sugars and cooled butter in a stand mixer fitted with the paddle attachment and beat on low speed until combined. Add egg, egg yolk and vanilla and beat until combined and smooth. Add flour and bicarb and beat until combined. Add chocolate and three-quarters of the sweet potato and beat until combined.

Reduce oven temperature to 180°C/160°C fan-forced. Grease 3 large baking trays and line with baking paper. Divide mixture into 14 portions (about 70g each) and roll each portion into a ball. Place balls on prepared trays, leaving 3cm between each (cookies will spread), and press to slightly flatten.

Scatter with extra choc chips and remaining sweet potato and gently press to adhere to tops of each cookie. Chill for 15-18 minutes to firm up slightly.

Bake for 12-15 minutes, until starting to turn golden on the edges. Remove from oven and allow to rest on tray for about 10-15 minutes before serving. Cookies will crisp up but still have a chewy and caramelised texture.

**NOTE:** Store cookies in an airtight container in a cool place for up to 5 days.



## RECIPE NOTE:

*Don't soak sliced potatoes in water or they will lose their starch, which helps bind the dish together.*

*Once the potatoes are coated with butter, it's easier to arrange 10-15 slices, slightly fanned in your hand, before placing over the beef, rather than placing one slice at a time.*

## ONE-PAN GOULASH POTATO BAKE

SERVES 8

You'll need a 30cm round shallow casserole with a lid.

- 1 tbs extra virgin olive oil
- 1kg beef chuck steak, cut into 3cm pieces
- 1 large onion, finely chopped
- 1 red capsicum, thinly sliced
- 6 garlic cloves, thinly sliced
- 4 sprigs thyme, plus extra, to sprinkle
- 2 bay leaves
- 3 tsp sweet paprika
- 1 tsp caraway seeds, roughly crushed
- 1 cup (250ml) beef stock
- 600g waxy potatoes (such as Dutch cream or kipfler), peeled, thinly sliced (see note at left, we used a mandoline)
- 35g salted butter, melted

Heat oil in a 30cm round shallow casserole over high heat. Season the beef all over and cook, in batches, turning occasionally, for 6-8 minutes, until well browned. Set beef aside on a plate. Reduce heat to medium and add onion, capsicum, garlic and herbs. Cook, stirring occasionally, for 6 minutes, or until softened. Stir in sweet paprika and caraway. Add stock and scrape base of pan with a spoon. Return beef to pan and stir to combine. Bring to the boil over high heat, then reduce heat to medium-low and cook, covered, for 1 hour, or until beef is starting to become tender. Discard thyme and bay leaves.

Preheat oven to 180°C/160°C fan-forced.

Place potatoes and butter in a large bowl. Season with freshly ground black pepper and toss with hands until potato slices are well coated in butter. Arrange slices slightly overlapping over beef (see note at left) and season with salt flakes and freshly ground black pepper. Bake, covered, for 30 minutes. Remove lid and increase oven temperature to 220°C/200°C fan-forced. Bake for another 30-35 minutes, until golden.

Serve sprinkled with thyme.



COMFORT.

Burnt butter, sweet potato  
& chocolate chip cookies  
(p 76)





## CHAI-SPICED BANANA BREAD

SERVES 10-12

*You'll need a 23cm x 12cm x 8cm-deep loaf pan.*

1 cup (250g) firmly packed brown sugar  
110g unsalted butter, softened  
3 large eggs, at room temperature, lightly beaten  
2 cups (300g) plain flour  
1/2 tsp baking powder  
1/2 tsp bicarb soda  
3 overripe (the spottier and darker, the better) bananas, mashed  
1 cup (280g) natural thick coconut yoghurt (substitute plain thick yoghurt)  
2 tbs ground chai spice mix (see note, below), plus extra, to sprinkle  
2 tsp vanilla bean paste  
Finely grated zest of 2 lemons

### RECIPE NOTE:

*A basic chai spice mix contains cardamom, cinnamon, cloves, ground ginger and star anise. Add your own favourite warm spices to the cookie mixture, such as nutmeg or allspice.*

## FROSTING

125g unsalted butter, softened  
250g cream cheese, at room temperature  
2 cups (240g) pure icing sugar, sifted  
1 tbs finely grated lemon zest  
1 tsp each vanilla extract and chai spice mix

Preheat oven to 200°C/180°C fan-forced. Lightly grease a 23cm x 12cm x 8cm-deep loaf pan and line with baking paper, with 2cm overhanging on each side. Place sugar and butter in a stand mixer fitted with the paddle attachment and beat on medium speed for 2 minutes, or until pale. In two batches, add the beaten egg, beating well after each addition.

Sift the flour, baking powder and bicarb into a large bowl. Pour egg mixture into

dry ingredients and fold together until just combined. Fold through banana, yoghurt, spice mix, vanilla and zest. Pour batter into prepared pan and smooth top with the back of a spoon. Bake for 1 hour 20 minutes, or until a skewer inserted in centre comes out clean. Set aside to cool for 10 minutes in pan, before turning out onto a wire rack to cool completely.

Meanwhile, to make frosting, place butter in a stand mixer fitted with the paddle attachment. Beat on high speed for 2 minutes, scraping down sides of bowl occasionally, or until pale and fluffy. Add remaining ingredients and beat until well combined.

Serve loaf spread with frosting and a sprinkle of chai spice mix.







# CIBARIA

- Manly -



— No need to go to Italy this year for those *Mediterranean vibes*. A new venue from polished restaurateurs **the Pavonis** brings beachfront aperitivo sessions to the Manly promenade with a sunny menu of seafood, pasta and, of course, gelato.

PHOTOGRAPHY *Ben Dearnley* STORY *Caitlin Welsh*

*Spaghetteria | Bisteccheria | Gelateria*



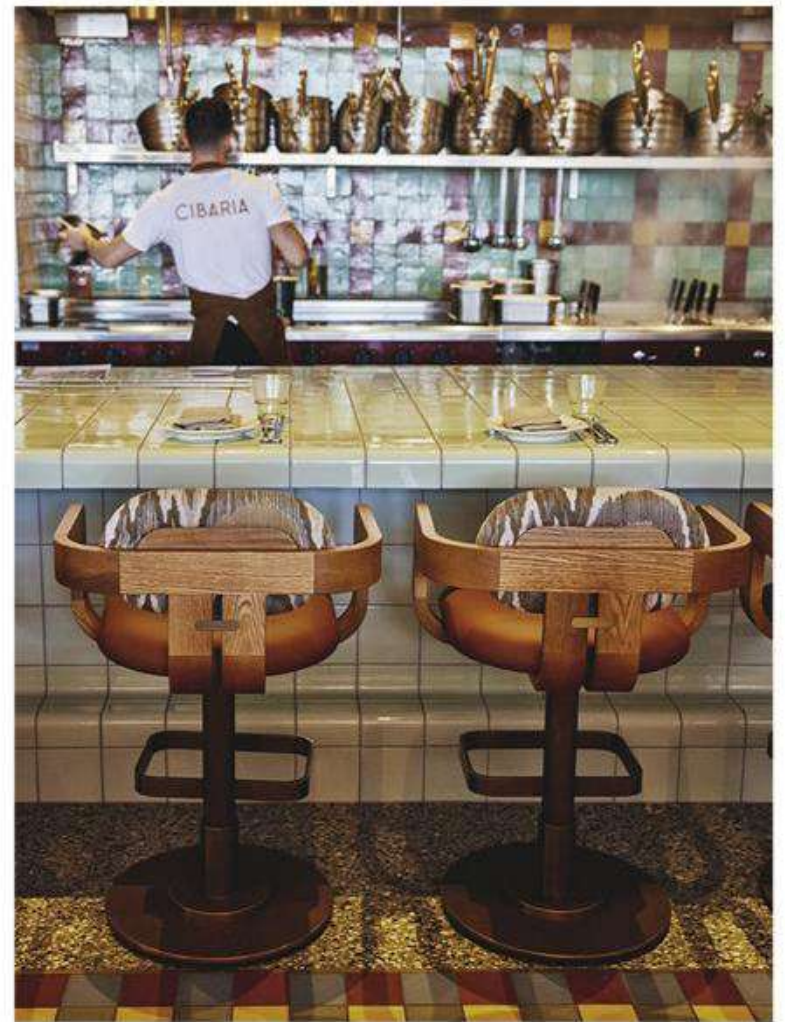
Kingfish crudo with  
Taggiasca olives, baby  
capers and spring onion  
(p 84)







Anna and Alessandro Pavoni at Cibaria



Gamberi alla Catalana  
(Catalan prawn salad, p 84)



Alessandro and Anna Pavoni are as much a fixture of northern Sydney's waterfront as the Fast Ferry. Residents for 20 years, they opened their Mosman flagship Ormeggio in 2010, and later its laidback next-door offshoot Chiosco by Ormeggio. Now, there's Cibaria on Manly's prime beachfront strip: a sprawling, piazza-style Franken-venue serving almost any Italian specialty your heart desires. Mere weeks in, Alessandro says their fellow locals are embracing the anything-goes vibes.

"You can come for an early morning coffee and pastry at the caffetteria, you can drop in for a pasta and vino at lunch and sit at the counter, you can stop on the way home from work for a cocktail at happy hour, dress up for dinner (or not!) or just come for a gelato at any time," he says expansively. The space is divided by specialties, like a piazza full of different storefronts.

"We knew the 'rias' that we couldn't miss: the Spaghetteria, the Bisteccheria, the Antipasteria," says Alessandro, who built the menu with executive chef Gianmarco Pardini. "And of course the Gelateria, working with our Ormeggio executive chef and gelato maestro Victor Moya."

Pavoni means "peacock" in Italian, so a tiny peacock feather marks the signature dishes on all of their menus – it's a handy helper when navigating the multi-faceted Cibaria experience.

"Just like when you go to visit Italy, you can't do all the regions in one trip! There's so much to try at Cibaria, you couldn't possibly do it all in one visit!"

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Pasta puttanesca (p 86)



## KINGFISH CRUDO WITH TAGGIASCA OLIVES, BABY CAPERS AND SPRING ONION

SERVES 4 (AS A SHARED PLATE)

1/2 spring onion bulb, thinly sliced into rings  
50g pitted Taggiasca olives (from Italian grocers, substitute small kalamata or wild olives), finely chopped  
1/4 cup (50g) baby capers in brine  
90ml extra virgin olive oil  
1 tbs oil from a jar of anchovies  
1 tsp chilli oil  
1/4 long red chilli, finely chopped  
1 1/2 tbs lime juice  
200g fillet sashimi-grade kingfish, skinned, boned, sliced 5mm thick  
1 tbs finely chopped chives  
Bread, to serve (optional)

Place spring onion rings in a small bowl of iced water and stand for 20 minutes.

To make dressing, combine the olives, capers, oils, chilli and lime juice in a small bowl. Stir to combine and season to taste.

To serve, arrange sliced fish on a serving plate. Stir chives into dressing, then spoon over fish. Drain onion rings and arrange on top of fish. Season with salt flakes and serve with bread to mop up the dressing.

## GAMBERI ALLA CATALANA (CATALAN PRAWN SALAD)

SERVES 2 (AS A STARTER)

*Begin this recipe at least 8 hours ahead.*

6 green extra-large king prawns, peeled, deveined  
1 roma tomato  
2 1/2 tbs extra virgin olive oil  
1 tbs Pedro Ximénez vinegar (from Italian grocers, substitute sherry vinegar)  
1/4 cup semi-dried cherry tomatoes (from Italian grocers; substitute regular semi-dried tomatoes)  
1 small celery stalk, thickly sliced  
Basil leaves and cos leaves, to serve

### PICKLED ONION

1/2 cup (125ml) red wine vinegar  
2 tbs caster sugar  
1 red onion, halved, thinly sliced

For the pickled onion, heat red wine vinegar, sugar, 1 tsp fine salt and 70ml water in a medium saucepan over medium heat. Stir for 1 minute, or until sugar and salt dissolve. Place onion in a medium jar, then pour over hot vinegar mixture. Place in the fridge for 8 hours to pickle.

Cook prawns in a medium saucepan of boiling salted water for 4 minutes. Drain and cool in a bowl of salted iced water. Drain and pat dry. Cut prawns into thirds. Set aside.

Roughly grate roma tomato using a box grater over a large bowl, discarding skin. Add prawns, 2 tbs drained pickled onion and all remaining ingredients except for basil and lettuce. Stir to combine and season to taste. Transfer to a serving bowl and garnish with basil.

Serve with cos leaves.

**NOTE:** Pickled onion will keep in a jar in the fridge for up to 1 month. Make sure onion stays submerged in pickling liquid.

## KING PRAWNS 'NDUJA

SERVES 4 (AS A STARTER)

1 1/2 tbs 'nduja or sobrasada (see note)  
2 semi-dried tomatoes  
2 tsp lemon juice  
2 tsp extra virgin olive oil, plus extra, to drizzle  
1/2 tsp chilli sauce  
12 green extra-large king prawns, peeled (heads and tails intact)  
Baby mixed leaves, to serve (optional)

Melt the 'nduja or sobrasada in a small saucepan over medium heat, stirring occasionally, until soft. Transfer to a small food processor along with the semi-dried tomato, lemon juice, oil, chilli sauce and 1 1/2 tbs water. Whiz until smooth. Season with salt flakes to taste.

Preheat a barbecue flatplate on high (hot coals are even better). Drizzle prawns with a little extra oil and season with salt flakes. Barbecue for 3-4 minutes each side, until cooked and lightly charred.

Divide between serving plates. Spoon 'nduja paste over prawns, leaving heads and tails uncovered. Garnish with mixed leaves, if using.

**NOTE:** 'Nduja is hotter than sobrasada, a Catalan spreadable chorizo with a more paprika-heavy flavour. Depending on what you use, you can add a little more chilli sauce to taste when whizzing sauce.

## CRAB FRITTERS WITH SPICY MAYO

MAKES 16

*You'll need a 20cm square tray or cake pan.*

1 medium potato, peeled  
200g bread, crust removed (we used sourdough)  
1/3 cup (80ml) milk  
250g raw crab meat (we used blue swimmer)  
2/3 cup (50g) finely grated parmesan  
2 tbs finely chopped flat-leaf parsley leaves  
2 tbs finely chopped dill  
1 garlic clove, chopped  
100g rice flour  
1 1/2 cups (75g) panko breadcrumbs  
Vegetable oil, to deep-fry  
Micro greens, to serve (optional)

### SPICY MAYO

1/3 cup (100g) mayonnaise  
4-5 anchovy fillets, or to taste  
1/2 tsp crushed chilli, or to taste

To make the fritters, boil potato until soft, then mash it. Soak bread in milk, then squeeze out and discard excess milk. Place crab meat, parmesan, herbs, garlic, 1 tsp fine salt, mashed potato and squeezed soaked bread in a food processor and whiz until smooth.

Line a 20cm square tray or cake pan with baking paper. Spread crab mixture over base of prepared tray or pan. Chill for 1 hour to firm up.

Transfer crab mixture to a chopping board and, using a lightly greased large knife, cut 4 x 4 into 16 squares.

Mix rice flour and 1/2 cup (125ml) water in a medium bowl until smooth. Place breadcrumbs in a separate bowl. Working with 1 crab portion at a time, dip first in batter, then coat with breadcrumbs. Place on a tray. Repeat with remaining portions, then chill for at least 30 minutes, or until ready to fry.





King prawns 'nduja



"I LOVE COOKING  
OVER EMBERS  
AND CHARCOAL,  
AS IT REMINDS  
ME OF GROWING  
UP IN THE  
MOUNTAINS OF  
NORTH ITALY."

*Alessandro Pavoni*



Crab fritters with  
spicy mayo



## PAYONI.

For mayo, whiz all ingredients in a food processor on high until well combined.

Heat 5cm of oil in a medium saucepan until 170°C (a cube of bread will turn golden in 2 minutes when the oil is hot enough). Deep-fry fritters, in batches, for 3 minutes, or until golden. Set aside for 2 minutes, then deep-fry a second time for 2-3 minutes, until deep golden and crisp. Drain on paper towel.

To serve, arrange fritters on a serving plate. Dollop a small spoonful of mayo on each. Garnish with micro greens, if using.

**NOTE:** Leftover spicy mayo will keep in a jar in the fridge for up to 2 weeks.

## PASTA PUTTANESCA

**SERVES 4**

400g can finely crushed tomato (we used Antonella)

1 cup (150g) Taggiasca olives (from Italian grocers, substitute small kalamata or wild olives), pitted

1/4 cup (50g) baby capers

500g long pasta (we used *tonnarelli*)

1/3 cup (80ml) olive oil

2 tbs garlic-infused olive oil

1/3 cup finely chopped flat-leaf parsley leaves

4 plump anchovies (we used Olasagasti) to serve

## BAGNA CÀUDA

10-12 garlic cloves, peeled

1/4 cup (60ml) extra virgin olive

50g anchovies

For the *bagna càuda*, blanch garlic in a small saucepan of boiling water for 10-25 seconds. Drain and repeat twice. Place in a small food processor or blender with oil and anchovies. Whiz until smooth.

Heat crushed tomato and *bagna càuda* in a large saucepan over medium heat. Add olives and capers and stir to combine.

Meanwhile, cook pasta in a large saucepan of boiling salted water for 2 minutes less than directed in packet instructions. Drain.

Add pasta to sauce. Finish cooking pasta in the sauce, tossing, for 1 minute, or until al dente. Toss through oils and season to taste.

Divide between 4 plates, spooning any remaining sauce from the pan over pasta.

Sprinkle with parsley and garnish each bowl with 1 anchovy fillet.

## CIBARIA HAZELNUT TIRAMISU

**SERVES 8-10**

*Begin at least 5 hours ahead. You'll need a sugar thermometer, a piping bag and a 25cm square, 7cm deep baking dish.*

330g mascarpone

60g hazelnut cream (see notes)

130g thickened cream

4 egg yolks, at room temperature

90g caster sugar

1 platinum-strength gelatine leaf, soaked in cold water for 5 minutes

36 savoiardi (ladyfinger) biscuits

Cocoa powder and roughly chopped roasted hazelnuts, to decorate

## COFFEE SYRUP

2 cups (500ml) boiling water

1/2 cup (20g) instant coffee powder

2 tbs caster sugar

For coffee syrup, combine all ingredients in a medium bowl and whisk until sugar and coffee are completely dissolved. Set aside to cool until ready to assemble.

In a stand mixer fitted with the whisk attachment, whisk mascarpone and hazelnut cream on low speed until fully combined. In a separate bowl, whisk cream until soft peaks form. Add cream to mascarpone mixture, whisking at high speed for a few seconds until soft peaks form. Be careful not to over-whip. Transfer to a large bowl, cover with plastic wrap and refrigerate to rest.

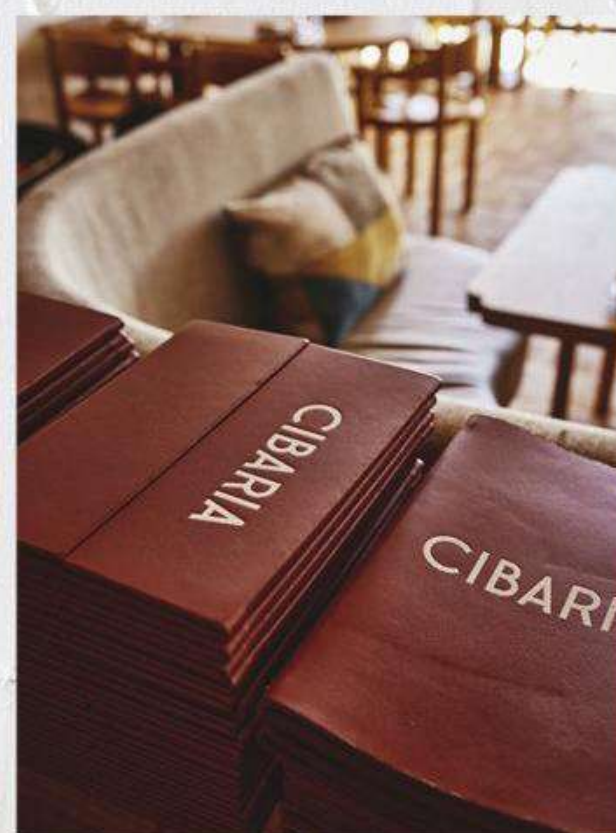
Meanwhile, in a clean bowl of a stand mixer fitted with the whisk attachment, whisk yolks on high until fluffy and doubled in volume. Combine sugar and 2 tbs water in a small saucepan. Bring to boil and cook until syrup reaches 121°C on a sugar thermometer. Squeeze out gelatine and add to hot syrup, stirring to dissolve. Slowly pour hot mixture over whipped yolks, mixing slowly at first. Once syrup is incorporated, keep whisking at max speed for 10 minutes, or until thick and glossy.

Gently fold the egg mixture into the mascarpone mixture using a plastic spatula – be careful not to overmix. Spoon 1 cup of mixture into a piping (or zip-lock) bag and refrigerate until ready to serve.

To assemble, working with a few biscuits at a time, dip savoiardi into coffee syrup for about 4 seconds, making sure they are soaked but not soggy, then arrange in a single layer at the bottom of a 25cm square dish. Repeat to form a second layer of biscuits. Spread over the hazelnut mascarpone mixture, using a spatula or the back of a spoon to smooth it out. Cover with plastic wrap and refrigerate for at least 3-4 hours, or preferably overnight, to allow flavours to meld and tiramisu to set.

To serve, cut tiramisu into squares and lift portions using an egg flip onto plates (see notes). Sprinkle with cocoa. Cut a small opening from the bag of reserved hazelnut-mascarpone mixture and pipe over each portion in a zigzag fashion, draping slightly over the sides. Sprinkle with a little roasted hazelnut and, using a microplane, finely grate some hazelnuts over to finish.

**NOTES:** Hazelnut cream is a paste made of nuts, oil and a little sugar. It's available from delis and cake decorating stores. You can plate up individual slices, or decorate in the dish and bring straight to the table to scoop serves onto plates.







“HAZELNUT IS MY WIFE ANNA’S FAVOURITE, AND THIS TIRAMISU IS ANOTHER LEVEL OF DELICIOUSNESS; SHE LOVES IT.”

*Alessandro Pavoni*



Cibaria hazelnut tiramisu





A top-down photograph of a dining table set with three white plates of French salad. The salad consists of halved cherry tomatoes, dark olives, and crumbled white cheese, garnished with fresh herbs. A silver fork rests on the top-left plate. A glass of white wine is partially visible at the top center. The table is covered with a light-colored, textured linen cloth. The title 'French' is printed in a large, black, serif font across the upper right portion of the image.

# French

at

heart

In a gorgeous new cookbook, the mother-and-daughter team behind French cooking school **The Cook's Atelier** offers up an intimate glimpse into their idyllic life at home.

RECIPES *Marjorie Taylor and Kendall Smith Franchini*  
PHOTOGRAPHY *Anson Smart*





Olive oil cake (p 94)  
**OPPOSITE:** Beet salad (p 90)

**RECIPE NOTE:** *Store any leftover cake at room temperature, covered with a towel or glass cake dome, for up to 48 hours.*





## EXTRACT.

Our first cookbook was an introduction to classic French cooking techniques and the recipes we feel every Francophile and home cook should know, chronicling the recipes we often teach at our school. This book takes a more intimate look at our life at home, showing how to create simple, joyous family meals around your own table, in whatever place you call home. These are the recipes that make us fall in love with France all over again every time we eat them.

In this book, we hope to inspire you to build the life you want, like we have, living with intention even if you aren't quite sure of your final destination. When we started The Cook's Atelier, we had no fancy strategic plan. What we did have was a clear sense of what brought us happiness: making delicious French food and sharing it with others.

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### BEET SALAD

SERVES 4-6

12 small red and yellow or other beetroot (900g total), washed and trimmed  
2 fresh bay leaves  
6 thyme sprigs  
Extra virgin olive oil, to drizzle  
Grated zest of 1 orange  
85g marinated goat's cheese  
1/4 cup (25g) toasted walnuts, coarsely chopped  
Large pinch fresh chervil or flat-leaf parsley leaves, to serve  
Large pinch fresh tarragon leaves, to serve  
Pinch fresh dill fronds, to serve

#### CLASSIC FRENCH VINAIGRETTE

1 tbs red wine vinegar  
2 tsp chopped eschalot (optional)  
1/4 cup (60ml) extra virgin olive oil

Preheat oven to 175°C/155°C fan-forced.

Lay out two large pieces of aluminium foil. Place red beetroot, a bay leaf and half the thyme on one piece of foil and drizzle generously with olive oil. Season, pull up

edges of the foil and crinkle them together on top to make a pouch. Repeat with second piece of foil and yellow or other beetroot (see note). Place in an ovenproof dish and roast until beetroot is tender when pierced with a small knife, about 1 hour (depending on size of beetroot). Remove from oven and set aside until cool enough to handle. Use fingers to peel the beetroot. (You can refrigerate peeled beetroot overnight, covered, and bring to room temperature before continuing.)

To make the dressing, in a large bowl, whisk together the vinegar, a pinch of salt flakes and freshly ground black pepper. Add eschalot (if using) and set mixture aside for about 10 minutes to soften the taste. Whisk in the olive oil.

Cut beetroot into wedges (4 for smaller, 6 or 8 if larger), transferring red beetroot to one bowl and yellow or other beetroot to another as you work. Add about half the vinaigrette and half the orange zest to each bowl, then season each and mix gently to blend.

Arrange beetroot on a large platter. Top with pieces of crumbled goat's cheese and walnuts. Garnish with chervil, tarragon and dill. Serve at room temperature.

**NOTE:** Roasting and dressing the red beetroot separately keeps their colour from staining the yellow or other beetroot.

### QUICK GRAYLAX

SERVES 6-8

*Begin this recipe the morning of the day before serving. You'll need a baking dish just large enough to fit the salmon.*

455g sushi-grade salmon, pin-boned  
50g caster sugar  
900g coarse sea salt, or as needed  
1/3 cup (80ml) extra virgin olive oil, plus 1/3 cup (80ml) extra, and extra, to drizzle  
6 small sprigs dill, chopped  
2 tbs salt-packed capers  
2 tsp finely chopped eschalot  
3 small sprigs dill  
Toasted baguette slices, to serve

The morning of the day before you plan to serve, remove any part of the salmon that

is significantly thinner, creating an even block. Remove skin, being careful not to remove too much of the flesh. Cut the block into 2 even, rectangular pieces. Place the sugar in a small bowl. Dip each piece of salmon into the sugar, coating all sides and edges in the sugar. Cover the bottom of a baking dish just large enough to fit all the salmon with about 2cm salt. Place salmon pieces on top, leaving space between, and completely cover with salt. Refrigerate for 7 hours. (If you're using a salmon fillet that's less than 2.5cm thick, refrigerate for only 6 hours.)

Rinse salmon completely and dry thoroughly. Place each piece on a piece of plastic wrap and drizzle with oil so each is completely coated. Add chopped dill to the top of each piece and wrap in the plastic. Refrigerate overnight.

To assemble, rinse the capers and transfer them to a paper towel, gently pat them dry, and leave them on fresh paper towel to dry further, for about 1 hour.

Remove the plastic from the fish and, using a sharp knife, cut the salmon into very thin slices, about the size of the toasts you'll use. On a large plate, fan out the slices in a few rows. Drizzle with oil.

In a small saucepan, heat extra 1/3 cup (80ml) oil over medium-high heat until it shimmers. Carefully add the dried capers and cook, stirring frequently, until puffed and lightly browned, about 1 minute. Transfer the fried capers to a paper towel-lined plate to drain briefly.

To serve, top salmon with the capers, eschalot, and small tufts of the dill. Serve with toasted baguette slices alongside.

### GRATIN DAUPHINOIS

SERVES 4-6

*You'll need a 33 x 23cm, 4cm-deep oval baking dish (or similar baking dish).*

1 garlic clove, smashed and peeled  
40g unsalted butter, cut into small pieces, plus extra, softened, to grease  
900g (4 large or 6 medium) Yukon Gold, desiree or sebago potatoes, peeled  
Whole nutmeg, to grate  
500g Comté, coarsely grated  
3/4 cup (180ml) thickened cream






Quick gravlax







Gratin  
dauphinois  
(p 90)

"Gratin dauphinois, a layered potato dish baked with aged Comté cheese, cream and a hint of nutmeg, is often on the menu at home when we want comfort food. It goes well with just about anything, but since it's quite hearty, sometimes we skip any sort of meaty dish and we double this, making a larger version, and we have just that for dinner with a big green salad. If your tastebuds are in any way similar to ours, this is one of those recipes you'll have on repeat. Look for Comté cheese that's aged eighteen months. If you can't find Comté, use Gruyère, its Swiss cousin."



**EXTRACT.**

Preheat oven to 190°C/170°C fan-forced. Rub the bottom and sides of a 33 x 23cm, 4cm-deep oval baking dish (or similar) with the smashed garlic. Butter inside of dish (bottom and sides) and set aside.

Using a mandoline or sharp knife, slice potatoes into paper-thin rounds. Starting with the largest slices, using one-quarter of the potatoes, arrange in overlapping layers in prepared dish, completely covering the bottom of the dish. Season with salt flakes, freshly ground black pepper and freshly grated nutmeg. Scatter one-quarter of the cheese over the potatoes. Continue this layering process until the dish is full, finishing with cheese. Place dish on a baking tray to catch any drips, drizzle with cream and scatter butter pieces over the top. Bake until potatoes are tender when poked with a knife and top is golden brown and bubbling, 55 minutes-1 hour.

Serve immediately.

**NOTE:** Leftovers can be cooled to room temperature, covered and refrigerated for up to 3 days, then reheated at 175°C/155°C fan-forced for about 20 minutes, until bubbling, before serving.

## **POTATO, LEEK & SPINACH SOUP**

**SERVES 6-8**

*You'll need a 6.6L or similar Dutch oven or heavy pot.*

- 1.8 kg all-rounder potatoes (such as Yukon Gold or desiree), peeled, cut into rough 2.5cm pieces
- 3 medium leeks, white and pale-green parts only, halved lengthways, sliced into 12mm half-moons
- 1 tbs salt flakes
- 4 cups (170g) spinach leaves, stemmed
- Creme fraiche, to serve

In a 6.6L or similar-size Dutch oven or heavy pot, combine potatoes and leeks. Add salt and enough cold water (about 10 cups/2.5L) to cover potatoes and leeks by about 2.5cm. Bring to the boil over medium-high heat. Reduce heat to low and cook until potatoes are tender, 20-30 minutes.

Carefully transfer one-third of the mixture to a heatproof blender, and add one-third of the spinach leaves. (You could also use a stick blender in the

pot.) With the steam cap on, blend until smooth, on low speed to start, then on high, until evenly bright green. Transfer to a warmed large bowl and repeat with the remaining mixture.

Adjust thickness of soup with additional water, if desired, then season and serve immediately, with a dollop of creme fraiche and a grind of black pepper.

**NOTE:** Refrigerate any leftovers for up to 3 days. You can also set soup aside to cool to room temperature, then chill completely and serve cold.

## **TARTE TATIN**

**SERVES 6-8**

*Start this recipe at least 3 hours ahead. You'll need a 25cm cast-iron frypan, tarte tatin pan or heavy-based frypan.*

- 900g small crisp apples (140g each), such as Granny Smith, peeled, cut into quarters (or sixths, if large), and cored
- 1 tbs Calvados (French apple brandy, optional, substitute other brandy)
- 100g vanilla sugar or white sugar, plus 3 tbs extra
- 70g unsalted butter, cut into small pieces



Potato, leek  
& spinach soup

## **ROUGH PUFF PASTRY**

- 375g plain flour, plus extra, to dust
- 340g cold unsalted butter, cut into 12mm pieces
- 1/4 cup (60ml) iced water, plus extra, as needed
- 1 tsp distilled white vinegar

To make rough puff pastry, in a large bowl, whisk together flour and 1 tsp salt flakes. Add butter. Using your hands, gently toss to coat butter pieces in flour mixture, separating them as you go. Scoop up handfuls and gently press the flour and butter between your fingertips, repeating until mixture looks sandy, with some small smeary flakes of butter still visible, and the flour itself turns pale yellow. Work quickly to ensure butter stays cold.

In a small bowl, whisk together the iced water and vinegar. Little by little, drizzle it over dough, using a fork to gently toss until all liquid has been incorporated. Gently squeeze dough between your fingertips until it comes together and there is no dry flour visible. Be careful not to overwork dough. It's ready as soon as you can squish it in one hand and it stays together. (If it's a dry day, you may need 1-2 tsp more iced water to bring it together.)



## EXTRACT.

Shape dough into a roughly 10 x 20cm rectangle. Wrap in plastic wrap and refrigerate for at least 1 hour, or preferably overnight. (At this point, the dough can be wrapped in a double layer of plastic wrap and refrigerated for up to 2 days or frozen for up to 2 months.)

Remove dough from the refrigerator 30 minutes before rolling to soften slightly. (Frozen dough should be thawed in the refrigerator for 24 hours before rolling it out.) Place the dough on a lightly floured work surface and roll it into a 20 x 40cm rectangle. Starting at one short end, fold it in thirds, like a letter, using a pastry brush to dust off any excess flour with each fold to avoid a tough dough. Give the dough a quarter turn. Roll into a rectangle again and fold it once again like a letter. This equals two 'turns'. Use your fingers to make two indentations in the dough to mark the number of turns. Wrap dough in plastic and refrigerate for 30 minutes.

Remove dough from refrigerator, allowing it to rest and warm up just enough to roll easily, and repeat the rolling and turning process for another two turns, for a total of four turns. Mark with two more indentations. Wrap and refrigerate for at least 30 minutes (or up to overnight) before using.

When ready to bake, remove pastry from the refrigerator and allow to come to room temperature for about 30 minutes, or until just pliable.

Preheat oven to 205°C/185°C fan-forced.

Place apples in a large bowl and drizzle Calvados (if using) over them. Sprinkle with 2 tbs extra sugar and a pinch of salt flakes and stir to combine. Set aside.

Once the rough puff is workable, lightly dust a work surface with flour and use a rolling pin to roll dough out to 6mm thick. Cut out a round that's about 2.5cm larger in diameter than the pan you plan to cook the tarte tatin in and use a pastry brush to brush off any excess flour on both sides.

Heat a 25cm cast iron frypan or tarte tatin pan over low heat. Add the butter. Once butter is melted, sprinkle the 100g sugar around the pan. Cook, stirring gently with a wooden spoon, until sugar has dissolved and mixture turns an amber

caramel colour but doesn't get too dark, 8-10 minutes. (Keep in mind the caramel will continue to cook once removed from the heat and again in the oven.) Set aside off the heat to cool for about 3 minutes.

Carefully arrange apples around the edge of the pan with one cut side down, forming a tight, compact overlapping ring. Repeat to create an inner circle, completely covering the caramel. Depending on the size of the apples, a quarter piece can be placed in the centre to ensure that the pan is completely covered with apples.

Sprinkle remaining 1 tbs extra sugar over one side of pastry round and use a rolling pin to gently roll across the sugar, to encourage it to adhere. Carefully arrange pastry, sugared side down, on top of apples, gently tucking the edges of the dough into the space between the fruit and the sides of the pan. Cut 4 separate slits, each roughly 5cm long, in the centre of the dough in an 'X' pattern.

Bake until pastry is golden, 35-40 minutes. Remove from oven and let cool slightly, about 5 minutes, to allow caramel to thicken before serving. Place a plate on top of the pan and carefully flip both over, so pastry is on the bottom. Leave pan on top for 1 minute or so to allow fruit to naturally release. Remove pan, rearrange apples if necessary, and serve immediately.

## OLIVE OIL CAKE

**SERVES 8-10**

*You'll need a 23cm round cake pan.*

Softened unsalted butter, to grease  
65g plain flour, plus extra, for the pan  
150g caster sugar  
Finely grated zest of 3 lemons  
115g almond flour  
2 tsp baking powder  
5 large eggs  
1/4 cup (60ml) milk  
1 cup (250ml) extra virgin olive oil

Preheat oven to 175°C/155°C fan-forced.

Place a piece of baking paper on a cutting board and set a 23cm round cake pan on top. Holding pan securely with one hand, use a paring knife to trace around pan and cut a round of paper

to fit the bottom of pan. Grease base and sides of pan with butter, then place paper round in the base. Butter the baking paper. Dust base and sides of pan with plain flour, tapping out any excess.

Combine the sugar and lemon zest in a large bowl and use your fingers to rub together until mixture is evenly yellow and fragrant. Add plain and almond flours, baking powder and a pinch of salt flakes and whisk until no lumps remain.


In a medium bowl, whisk together the eggs, milk, and oil just until well combined. Add egg mixture to flour mixture, whisking constantly until smooth. Pour batter into the prepared cake pan.

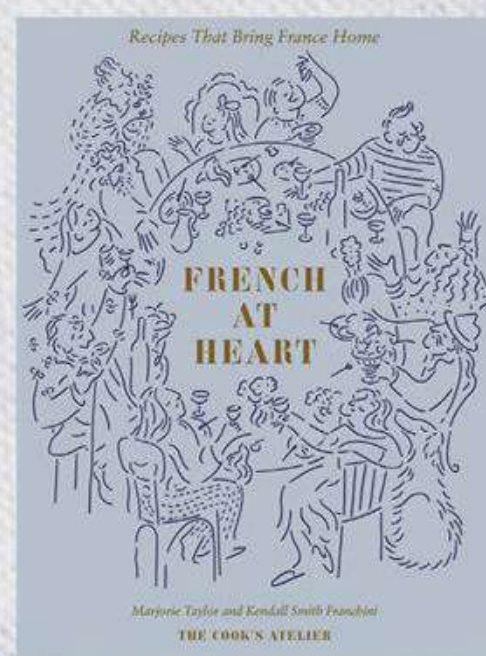
Bake until cake is golden and a skewer inserted in the centre comes out clean, 35-40 minutes, rotating the pan front to back halfway through baking.

Remove cake from oven. Set pan on a wire rack to cool completely. Place a wire rack on top of the pan, invert the rack and the pan together, and remove the pan and the baking paper. Invert the cake again onto a serving platter.

Serve with your choice of topping, such as a fruit compote, preserved cherries or a dusting of icing sugar.

**FOR MORE FRENCH DELIGHTS:**

*delicious.com.au/recipes* 



*This is an edited extract from French at Heart by Marjorie Taylor and Kendall Smith Franchini. Published by Abrams, AUD\$59.99, available April 10. Photography by Anson Smart.*



"We love to make puff pastry; it's one of our favourite things to do. However, when you need just enough for one quick dessert or apéro, making a slightly quicker version is a great shortcut. At home, we make rough puff (which, along with 'quick puff', is standard industry terminology for this approach) more often. We start with our pâte brisée recipe (a traditional French unsweetened pie or quiche dough), and follow the traditional folding technique for a successful puff pastry that takes a lot less time (and is much less temperamental)."

Tarte tatin (p 93)







Lemon curd  
shortbread tart  
*by Belinda Jeffery*  
(p 98)

PHOTOGRAPHY  
*Rochelle Eagle*

# *the* baker's bible



## EXTRACT.

### White chocolate & rhubarb pudding with lemon myrtle *by Gareth*

*Whitton – Tarts Anon, Vic (p 102)*

“ Growing up in fine-dining restaurants and being exposed to the most concise and elaborate preparations, there was a disconnect between the food I was cooking at work and the food that I would eat at home. As I became master of my own destiny, I started to lean towards something that would eventually manifest itself as my own style. This turned out to be more flavour- and texture-driven, leaning into technique while emphasising simplicity. This dish is incredibly delicious and easy; with a little patience and planning, it will steal the show on any occasion. ”



### “ Grapefruit creams *by Emelia Jackson (p 98)*

Level up your cookies by sandwiching them together with a bright and fragrant grapefruit buttercream. These melt-in-your-mouth buttery sable cookies are amped up with a pop of bright grapefruit zest, and are perfect if you want to impress at tea time. If you can't get your hands on grapefruit, you can use any of the usual citrus suspects: lemon, lime, orange, mandarin or even fresh yuzu (if you're lucky enough to find some). ”

Whether doing it for others, or just for yourself, baking can be a transformative and joyful process. **Ruby Goss** brings together inspiring Australian bakers to share their recipes and stories of the magic and sense of pride this simple, time-honoured craft can bring.





## EXTRACT.

Understanding how baking works doesn't break its spell. If anything, it makes what you've baked feel that much more magic – especially when it comes out of the oven as you'd imagined it. Or better.

We set out to make a book that could capture this feeling. A book that would not only share recipes, but stories of people who dedicate themselves to the craft day in, day out. Sprinkled with wisdom and advice, it's a book to give you insight into the graft, generosity and diversity of the baking community – and invite you in.

You'll learn from pastry chefs, home bakers and community bakeries; from those starting out to our most respected baking voices.

Something baked is, after all, a slice of life – it captures a moment, makes a memory to take into the future, or offers that rarest of opportunities to taste the past and feel instantly back there. It's also a process – a destination that can only be reached by paying close attention to the journey. Which, the wise will tell you, is the only way to live.

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### GRAPEFRUIT CREAMS

BY EMELIA JACKSON

MAKES 18

*You'll need a fluted 5cm round cookie cutter and a piping bag with a 1cm star nozzle.*

#### COOKIES

2 cups (300g) plain flour, plus extra, to dust

1/2 tsp baking powder

1/2 cup (110g) caster sugar

Finely grated zest of 1 grapefruit

165g unsalted butter, softened

1 egg yolk

1/2 tsp vanilla bean paste

#### GRAPEFRUIT CREAM

150g unsalted butter, softened

210g icing sugar, plus extra, to dust

1/3 cup (80ml) ruby grapefruit juice

1/2 tsp citric acid (optional)

For the cookies, combine flour, baking powder and 1/2 tsp fine salt in a medium bowl. Give these dry ingredients a good whisk and set aside. Using a stand mixer

fitted with the paddle attachment, mix caster sugar and zest on medium speed – this will help release the grapefruit oils into the sugar, giving an even more vibrant flavour. Add butter, egg yolk and vanilla and mix until thoroughly combined but not aerated (we don't want the cookies to spread too much). Finally, add the dry ingredients and mix until a soft dough forms. Wrap the dough in biodegradable plastic wrap and refrigerate for 1-2 hours. This will also ensure that the biscuits don't spread too much while baking.

Preheat oven to 200°C/180°C fan-forced and line 2 baking trays with baking paper or silicone baking mats.

Lightly dust a work surface with extra flour. Using a rolling pin, roll out chilled dough to 3-4mm thick. Using a fluted 5cm round cookie cutter, cut out 36 rounds and arrange on prepared trays, with 2-3cm between. Bake for 12-15 minutes, until the cookies look dry all the way to the centre but are still blond. Transfer to a wire rack to cool completely while you make the filling.

For grapefruit cream, combine all ingredients in a stand mixer fitted with the whisk attachment. Whisk on medium speed until cohesive and aerated – it will appear to split because of the juice, but keep mixing until it comes together. Spoon cream into a piping bag fitted with a 1cm star nozzle.

Pipe 1-2 tsp of cream in centre of half the cookies and sandwich with remaining cookies. Lightly dust with icing sugar.

### HUON APPLE CRUMBLE

BY JESSIE KNIERUM AND AARON MORGAN

SERVES 4-6

#### CRUMBLE

1 1/3 cups (200g) plain flour

75g rolled oats

75g chopped nuts (almonds, walnuts or hazelnuts)

175g caster sugar

3 tsp (7g) ground cinnamon

2 1/4 tsp (5g) ground ginger

200g unsalted butter, cold, diced

#### APPLE FILLING

8 apples (Rubigolds, Fujis or Granny Smiths work best)

100g caster sugar

Finely grated zest and juice of 1 lemon, or a splash of apple cider vinegar

3 tsp (7g) ground cinnamon

2 1/4 tsp (5g) ground ginger

20g unsalted butter

For the crumble, mix all dry ingredients with a pinch of fine salt in a stand mixer fitted with the paddle attachment until combined. Slowly add the butter on low speed, then continue to mix until the mixture has a coarse sandy texture (any more and it will turn into cookie dough).

Preheat oven to 175°C/155°C fan-forced.

For the apple filling, peel, core and roughly dice half the apples. Place in a wide ovenproof frypan with sugar and lemon zest and juice and cook over medium heat for about 5 minutes.

Meanwhile, peel, core and roughly chop remaining apples. After diced apples have cooked for 5 minutes, slowly add to the pan. Cook for a further 5 minutes, stirring regularly to ensure apple doesn't stick to the bottom. This will result in a mixture of contrasting textures. Add spices and butter and stir until butter is melted.

Cover apple with crumble and bake for 45 minutes, or until crumble is nice and golden and filling is bubbling up and out.

### LEMON CURD SHORTBREAD TART

BY BELINDA JEFFERY

SERVES 8-12

*You'll need a 25cm loose-based tart pan.*

*Begin this recipe at least 5 hours ahead.*

#### SHORTBREAD PASTY

2 cups (300g) plain flour, plus extra, to dust

1 tsp baking powder

250g unsalted butter, at room temperature, roughly chopped

1 cup (220g) caster sugar

2 egg yolks

2 tsp vanilla extract

#### LEMON CURD

3 eggs

90g caster sugar

1/2 cup (125ml) lemon juice, strained

90g unsalted butter, melted

Finely grated zest of 1 large lemon





“

### Huon apple crumble

*by Jessie Knierum and Aaron Morgan – Poolish & Co, Tas*

One of the first menu items we discussed in the early days of our bakery was based on the importance of using local apples from the many orchards that surround us here in the Huon Valley. My earliest memories are of the aroma of the apple sheds that we visited on a primary school excursion to the valley, and the smell of my grandma's freshly baked apple crumble on a Sunday afternoon. Happy times! Here is my re-creation. – Aaron

”





“

**Miss Trixie's Honey Joy Slice**  
*by Alice Bennett – Miss Trixie Drinks Tea, Vic*

I feel like the ultimate debate in Australia is whether you were a chocolate crackle kid or a honey joy kid – rice puffs, cocoa, coconut and sugar held together with coconut shortening; or corn flakes and sugar held together with butter and honey, both served in cupcake papers. I was positively the former. And I think it was because I just didn't get enough from the honey joy. I wanted more! This recipe was developed alongside my second-in-charge and right-hand woman, Katie, who I tasked with making a honey joy slice for a bake sale. We married our classic cookie dough with the honey joy mixture, inspired by the original Kellogg's recipe, and added a good whack of salt. The result is arguably better than the original, and it's a slice I want to see at every kids' party from now on.

”



**TO SERVE**

Icing sugar, to dust

200g lightly whipped cream or double cream

For the shortbread pastry, combine the flour, baking powder and a pinch of fine salt in a food processor fitted with the steel blade and whiz so they're thoroughly mixed. Tip into a bowl and set aside. Put the butter in the food processor along with the caster sugar and whiz for about 40 seconds, or until the mixture is pale and creamy (you may need to stop and scrape down the side once or twice). Add the egg yolks and vanilla, then process again for 15 seconds, or until well combined. Add the flour mixture and pulse in short bursts until a ball of pastry forms around the blade (try not to overdo this or the pastry may be a bit tough).

Very lightly dust a work surface with extra flour. Turn the pastry out onto the work surface and shape it into two equal logs (if the pastry seems too soft, refrigerate it for a little while, so it firms up enough to handle comfortably). Wrap each log in baking paper, then refrigerate for at least 3 hours (or overnight), until really firm.

Meanwhile, for the lemon curd, combine the eggs and caster sugar in a medium heavy-based saucepan and whisk until thoroughly mixed but not too frothy. Whisking gently, mix in the lemon juice and melted butter. Set the pan over medium-low heat. Cook the mixture, stirring constantly with a flat-based wooden spoon or sauce whisk, until it thickens to a custard-like consistency. As you stir, try to use a figure-of-eight motion to cover the entire base of the pan, so the curd doesn't catch and burn. The most important thing of all is not to let it boil, or it may curdle. As soon as it's ready, remove from the heat and strain through a fine sieve into a heatproof jug. Stir in the lemon zest, then cover the jug loosely with a sheet of baking paper and leave to cool. Once cool, cover jug with biodegradable plastic wrap, pressing wrap to curd surface, and pop in the fridge. The curd will keep well for up to 10 days.

Preheat oven to 180°C/160°C fan-forced. Lightly butter a 25cm loose-based tart pan.

To assemble the tart, remove one pastry log from the fridge. Coarsely grate the pastry onto a plate. I tend to do this in batches, as the grater fills quickly and the pastry strands will squash together if they become too compacted. As you finish each batch, carefully transfer the grated dough to the prepared pan. When you have finished grating, gently pat the dough strands out evenly over the base of the pan, trying not to squash them down too much. Dollop the lemon curd evenly over the grated pastry. Smooth it out into a thin layer using an offset spatula, leaving a 1cm border around the edges. Grate remaining pastry log the same way as before and scatter it over the lemon curd. Give it the lightest pat down to even it out.

Carefully transfer the pan to the oven (watch out you don't pop the base up – unfortunately, it's quite easily done) and bake the tart for about 45 minutes, or until deepish golden brown. Check after half an hour, as it can go quicker in some ovens. Remove it from the oven and cool completely in the pan.

To serve, carefully remove tart from pan (see note) and place on a serving plate. Dust with icing sugar and serve with softly whipped cream.

**NOTE:** Sometimes the tart may feel as though it's sticking to the pan and doesn't want to release from the base. If you find this happens, check underneath the pan to see if a bit of mixture has run out and stuck the base and side of the pan together. If it has, use a fine offset spatula to scrape away any crusted-on bits of pastry and the tart should release.

### **MISS TRIXIE'S HONEY JOY SLICE** BY ALICE BENNETT

**SERVES 16**

*Begin this recipe at least 4 hours ahead.  
You'll need a 22cm square pan.*

**COOKIE DOUGH BASE**

250g unsalted butter, softened

225g brown sugar

 $\frac{2}{3}$  cup (150g) caster sugar

2 large eggs, at room temperature

3 cups (450g) plain flour

1 tsp (5g) bicarb soda

**HONEY JOY TOP**

215g unsalted butter

250g caster sugar

75g honey

145g corn flakes

1 tbs salt flakes

Line a 22cm square pan with baking paper. Bring paper up the sides of pan with a slight overhang – this will make getting your slice out of the pan a breeze.

For the cookie dough base, in a stand mixer fitted with the paddle attachment, beat the butter, sugars and a generous pinch of salt flakes on medium speed until pale and creamy, about 4 minutes. Add the eggs and beat until well combined. Using a wooden spoon, mix the flour and bicarb soda through until combined. Press dough into prepared pan and freeze for a minimum of 3 hours (I like to freeze mine overnight).

Preheat oven to 180°C/160°C fan-forced.

Bake the base for 25 minutes, or until edges are starting to turn slightly golden. Leave in pan to cool slightly. You'll notice the base will rise, then collapse again – this is completely normal.

Make the honey joy top while the base is baking. Melt butter with sugar and honey in a medium saucepan over medium heat until it starts to bubble and turn golden. Take pan off the heat, add corn flakes and 1 tbs salt flakes, then gently fold through (taking care not to break the corn flakes).

Spread corn flake mixture on top of the cooked dough base and return to the 180°C/160°C fan-forced oven for a further 15 minutes. You want the corn flakes to have turned a luscious golden colour. Cool in pan for 30 minutes before taking out and slicing into squares or bars.

**TIRAMISUKIS**

BY ALISHA HENDERSON

**MAKES 24**

*Begin this recipe a day ahead.*

1 tbs fine-ground coffee beans

225g unsalted butter, at room temperature

 $\frac{1}{3}$  cup (80g) brown sugar

200g caster sugar

80g mascarpone



## EXTRACT.

1 tbs Kahlúa (optional)  
1<sup>2</sup>/<sub>3</sub> cups (250g) plain flour  
1/3 cup (50g) cornflour  
2 tsp baking powder  
120g dark chocolate chips  
Dark cocoa powder, to dust

### TIRAMISU FROSTING

1 tbs fine-ground coffee beans  
150g mascarpone  
1/3 cup (40g) pure icing sugar, sifted  
1 tsp vanilla extract or vanilla-bean paste  
1 tsp Kahlúa (optional)

For cookie dough, start by stirring ground coffee with 1-2 tsp hot water to steep (if not using Kahlúa, add an extra 2 tsp water here). In a stand mixer fitted with the paddle attachment, cream butter and sugars for 4 minutes on medium-high speed. Scrape down the bowl, add mascarpone and beat for a further 2 minutes. Add steeped coffee and Kahlúa, if using, and beat for 1 minute. Add plain flour, cornflour, 1 tsp fine salt and baking powder and beat on low speed to combine. With mixer still on low speed, stir the chocolate chips through the mixture.

Divide the dough (it will be quite sticky) into 24 pieces about 55g each, roll each into balls slightly larger than a golf ball and seal in an airtight container. Freeze for at least 12 hours (and up to 2 months). The long resting time ensures a tender cookie in the end.

Preheat oven to 200°C/180°C fan-forced and line a baking tray with baking paper.

Arrange the frozen cookie dough balls on the prepared tray, about 3cm apart. Bake for 12 minutes, or until the edges are golden brown. Remove from oven, then leave the cookies on the tray to cool completely.

For the tiramisu frosting, again start by stirring the ground coffee with 1-2 tsp hot water to steep. In a stand mixer fitted with the whisk attachment, beat the mascarpone, icing sugar, steeped coffee, vanilla and Kahlúa, if using, on high until stiff – don't over-beat or mixture will split.

Spread the tiramisu frosting across the tops of the cookies. Finish with a dusting of cocoa powder.

## WHITE CHOCOLATE & RHUBARB PUDDING WITH LEMON MYRTLE

BY GARETH WHITTON

SERVES 10

*You'll need a deep 20cm (2.75L) baking dish and a kitchen blowtorch.*

Caster sugar, for bruleeing

### MARINATED RHUBARB

300g rhubarb, cut into 3cm batons  
150g caster sugar  
1 tsp (5g) citric acid or 2 tsp (10g) lemon juice

### CAKE

120g unsalted butter  
90g almond meal  
1/3 cup (45g) plain flour  
1/2 tsp baking powder  
2 eggs  
120g caster sugar

### WHITE CHOCOLATE CUSTARD

450ml milk  
5g lemon myrtle leaves or 1 tsp (2g) lemon myrtle powder (see note)  
175g egg yolks (from about 9 eggs), at room temperature  
2 tbs (20g) cornflour  
220g white chocolate, roughly chopped

For the marinated rhubarb, put the rhubarb in a heatproof bowl with sugar and citric acid. Toss it together and cover with biodegradable plastic wrap. Make a bain-marie by placing the bowl over a saucepan of simmering water (don't let base of bowl touch the water) and leave for about 20 minutes, or until the fruit is soft. Gently remove the rhubarb, strain and reserve the syrup (this makes a great cordial for a cocktail or soda water – thank me later). Set aside.

Meanwhile, for the cake, preheat oven to 185°C/165°C fan-forced. Melt the butter in a small saucepan over medium heat until it starts to foam. Reduce the heat to low and continue to cook, stirring occasionally, until it stops fizzing and turns mid-brown. Cool slightly.

In a medium bowl, stir together the almond meal, plain flour, baking powder and 1/2 tsp fine salt. Using a stand mixer

fitted with the whisk attachment on low speed or whisking by hand, slowly combine the egg and sugar until the sugar has dissolved – you don't want to incorporate any air at this stage. With the mixer still running or while hand-whisking constantly, slowly add the brown butter. Ensure that the mixture is well combined, so that the butter doesn't bleed out later and give the cake a greasy texture. Mix in the dry ingredients, making sure there are no lumps. Pour the batter into a deep 20cm (2.75L) baking dish, scatter the marinated rhubarb evenly over the top and bake for about 25 minutes, or until the crust is golden brown and the centre is firm.

Meanwhile, for the white chocolate custard, bring the milk, lemon myrtle and 1/4 tsp (2g) fine salt to a simmer in a large saucepan over medium heat. Whisk the egg yolk and cornflour together in a large heatproof bowl. Strain the hot milk through a sieve directly into egg mixture, whisking quickly to combine until there are no lumps. Pour back into the pan, return to the heat and, whisking constantly, bring to a simmer. Remove from the heat, then add the chocolate and whisk until combined. Using a stick blender, blend until the mixture is shiny and smooth, keeping the head of the blender fully submerged to ensure no air is incorporated into the mix (you can also transfer mixture to a blender and blend until smooth). Decant into a jug to use straight away – you want to keep it as warm as possible so that it cooks nice and evenly in the next step.

When the cake is cooked, leave in the oven and carefully pour the hot custard on top of the cake layer. Reduce the oven temperature to 145°C/125°C fan-forced and bake for 30 minutes, or until the custard has a very slight wobble in the centre. Cool completely in the baking dish.

Once cooled, dust the top with a little caster sugar and brulee with a kitchen blowtorch until deep golden brown.

**NOTE:** Lemon myrtle is a native Australian leaf used to flavour sweet and savoury dishes. It's available from native foods and spice specialists.



**RECIPE NOTE:** *The frosted cookies will keep for 2 days in the fridge.*

“

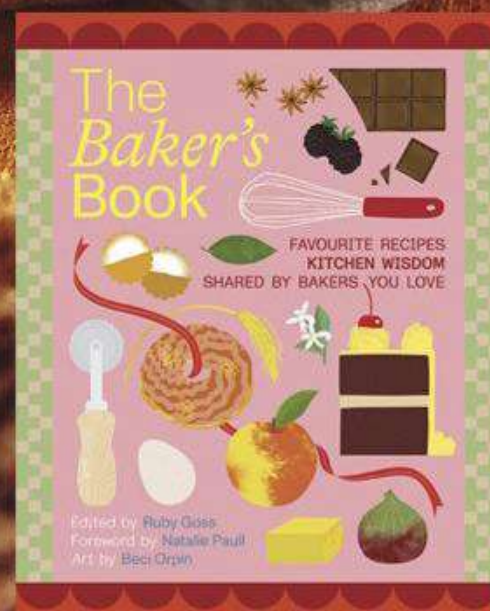
**Tiramisukis** by *Alisha Henderson*,  
*Sweet Bakes, Vic* (p 101)

My criteria for the perfect cookie is one that's thin rather than chunky, and tender and gooey in the centre with buttery, crackly edges. These cookies are precisely that, and can stand on their own, but tiramisu on top takes them to another decadent level.

”

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This is an edited extract from *The Baker's Book* edited by Ruby Goss, published by Murdoch Books, AUD\$45.00, Available April 1, 2025. Photography by Rochelle Eagle, illustrations by Beci Orpin.





Chocolate tart with  
hazelnut crust and toffee  
butterscotch (p 110)

*"Everything I love when the  
need for dark flavours and  
gooey caramel takes over.  
A gently sweet/savoury, buttery,  
nutty crust and a balanced  
chocolate top, lightly baked so  
as not to overwhelm. A hidden  
layer of butterscotch makes it  
feel like a bougie caramel slice  
with reverse ratios."*

Don't temper your expectations: Natalie Paull serves up seven new heavenly ways to get your cocoa-flavoured fix.

# *Death by* chocolate

RECIPES Natalie Paull PHOTOGRAPHY Ben Dearnley STYLING David Morgan



NATALIE PAULL.



Mocha chiffon cake with marbled mascarpone (p 109)

*"The outside is like creamy marble and the inside is the fluffiest chocolate- and coffee-scented cake you ever did eat. Hanging the cake upside down is scary, but it allows the cake's airy structure to become even more airy. And don't sweat cutting the cake out if it gets a little crumbly. The mascarpone will cover everything."*





**NATALIE PAULL.**

Flourless chocolate torte with  
brown sugar whip (p 112)

*"I adore the simplicity of this cake, made from pantry staples. It takes 15 minutes to put together, and you don't need to separate any eggs! The cake will drop a little as it cools, the perfect dipped landing pad for swathes of this brown sugar-spiked whip. Choose a lower-percentage dark chocolate to keep a mellow, bittersweet flavour profile."*







Chocolate can be a tricky beast for the home baker: a wildly popular classic, but also one of the most temperamental (pun intended) ingredients to work with. Dessert queen Natalie Paull says the most common issue is overheating chocolate so it seizes. "For most home recipes, I would counsel bringing the saucepan of water to a full boil, turn it off and then pop the bowl of chocolate on top to melt," she advises. "Nice and gentle." And there's another sneaky saboteur that might have been responsible for your last chocolatey baking fail: the cocoa percentage on the packet affects more than just the flavour. "For example, a ganache made with 70% cocoa chocolate will set firmer than a ganache made with 50% cocoa chocolate," Paull explains. "Know this and you'll never end up with gloopy ganache." Paull's own choc stash lives in a "large tub" in her pantry, with multiple shades of dark, good 35% milk, and "lots of white because I adore it and will not be chocolate shamed for it, thank you very much!" And if you somehow find yourself with leftover Easter eggs, do as she does and melt them into blocks, to be chopped into chunky shards for cookies.

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Chocolate hot cross buns  
(p 109)

**RECIPE NOTE:** *"I love eating these with swipes of cool butter so thick your teeth marks can be seen post-bite (the Danes call it 'tandsmør')."*





## CHOCOLATE & SHERRY BASQUE CHEESECAKE

SERVES 8-10

*Begin this recipe a day ahead. You'll need a 20cm, 7cm-deep springform cake pan or round cake pan.*

Cooking oil spray, to grease

200g raw caster sugar

2 tbs (20g) cornflour

650g cream cheese, softened

190g dark (70%) chocolate, chopped

190ml pure (thin) cream, at room temperature

6 large eggs, at room temperature

1/4 cup (60ml) Pedro Ximénez sherry, plus extra, to glaze

Preheat oven to 240°C/220°C fan-forced. Grease a 20cm, 7cm-deep springform or round cake pan with cooking oil spray. Crumple a large sheet of baking paper and use to line base and side of pan.

Place sugar, cornflour and 1/4 tsp fine salt in the bowl of a stand mixer fitted with the paddle attachment. Stir to combine. Add cheese and beat on low speed until smooth, scraping down side occasionally.

Meanwhile, melt chocolate and cream in a large heatproof bowl set over a saucepan of simmering water (don't let base of bowl touch the water), stirring occasionally until smooth and combined. Set aside.

Add eggs to cheese mixture in two batches, beating on low speed and scraping down the side well in between additions, ensuring the first batch is fully combined before adding the next. Add chocolate mixture, then sherry and beat on low for another 2 minutes.

Remove bowl from mixer and strain mixture over a large bowl through a fine sieve, pushing it through with a stiff rubber spatula (see note). Transfer to prepared pan and bake for 30 minutes until top is dark brown and puffed. When you give the pan a light jiggle, the cheesecake will be wobbly like set jelly (see note). Turn off oven and prop the door ajar with a folded tea towel for 20 minutes to cool, then place pan on a wire rack to cool to room temperature. Chill overnight.

To serve, remove cake from pan, leaving paper intact, and place on a serving platter. Bring to room temperature to serve. Brush top of the cheesecake with a little extra sherry for a shiny glaze.

**NOTE:** You must strain the mix – it might look well blended, but any small cream cheese lumps in the mix will show up against the chocolate in the baked cheesecake once sliced.

### RECIPE NOTE:

*"This recipe made me finally fall in love with Basque cheesecake. The Pedro Ximénez adds a complex raisin-y, spicy licorice sweetness to the batter and brings out extra fruity beauty in the chocolate flavour."*





## CHOCOLATE HOT CROSS BUNS

MAKES 8

*"I thought I was always a classic hot cross bun gal. But when I bent to peer group bun pressure (it's a thing) at the shop one year, I fell in love with chocolate buns. Head over chocolate chip. The orange in the dough keeps the dough fresh and citrusy without needing to add polarising mixed peel. Choc on!" Begin this recipe a day ahead. You'll need a piping bag or a small zip-lock bag.*

**1½ tbs dark cocoa powder**  
**1¼ tbs milk, boiled**  
**1 small orange**  
**100ml water, tepid**  
**Heaped ½ tsp instant dried yeast**  
**35g light brown sugar**  
**300g strong (baker's) flour**  
**3 tsp mixed spice powder**  
**45g unsalted butter, chilled, chopped**  
**Cooking oil spray, to grease**  
**160g dark (70%) chocolate, chopped**

### GLAZE

**50g caster sugar**  
**2 tsp golden syrup**  
**½ vanilla bean, split, seeds scraped**  
 (substitute 1 tsp vanilla-bean paste)  
**Finely grated zest of 1 orange**

### CROSS

**¼ cup (35g) plain flour**  
**¼ cup (25g) dark cocoa powder**  
**1 tsp icing sugar mixture**  
**2 tsp vegetable oil**

Mix cocoa powder and boiled milk in a small bowl until a thick rough paste forms.

Trim and discard the stem ends of the orange, then roughly chop the trimmed orange and puree in a food processor until almost smooth.

Pour tepid water into the bowl of a stand mixer. Add yeast, 10g brown sugar and 100g flour. Whisk by hand until a smooth paste. Place remaining flour and brown sugar on top, then add orange puree, spices, 1 tsp fine salt, chilled butter and the cocoa paste. Stand for 30 minutes.

Attach dough hook to mixer and knead on low for 15 minutes. Add chocolate and knead for a further 5 minutes. It should be soft, smooth and not wet – add 1-2 tbs more flour if it is. Scrape into a plastic tub or large bowl lightly sprayed with cooking oil spray. Rest at room temperature for 40 minutes, or until puffed.

Lift dough up by one side and shake to lengthen. Fold dough over on itself and place back in the tub. Turn dough 90° and repeat the shake and fold – this activates the gluten in the dough. Press plastic wrap on top, cover and chill overnight.

The next morning, place dough onto a lightly floured surface. Portion into 8 x 100g portions. Roll each into a tight ball and place in a 2 x 3 formation, with the extra two on the side, on a shallow baking tray lined with baking paper. Cover lightly with plastic wrap and leave to prove in a warm place for 1 hour, or until puffed, almost touching and bounces back lazily when poked lightly.

Meanwhile, for the glaze, place all ingredients with 1½ tbs water in a small saucepan and place over high heat. Bring to the boil, reduce heat to low and simmer, stirring occasionally, for 2-3 minutes, until slightly thickened and syrupy. Set aside to cool.

For the cross, place all ingredients in a medium bowl with ¼ cup (60ml) water and ¼ tsp fine salt. Whisk until combined and smooth (see notes). Transfer cross paste to a piping bag and set aside.

Preheat oven to 210°C/190°C fan-forced.

Cut a 5mm tip off the piping bag and pipe crosses over the top of buns. Bake for 15-20 minutes, until firm and bouncy when pressed. Remove buns from oven and brush with glaze. Cool on a wire rack for 10 minutes before serving.

**NOTES:** Adjust the cross mixture with 1-2 tsp extra water if it's too thick or stiff to pipe. You'll have more paste than you need, but the exact amount would be hard to pipe easily. Another way of checking buns are cooked is using a kitchen thermometer. The internal temperature will be 90°C.

## MOCHA CHIFFON CAKE WITH MARBLED MASCARPONE

SERVES 12

*Begin this recipe at least 6 hours ahead. You'll need a loose-based angel food cake pan 21cm wide at base, 24cm wide across top and 11cm high.*

**½ cup (50g) dark cocoa powder**  
**1 tbs instant coffee powder**  
**350g caster sugar**  
**175g self-raising flour**  
**300g egg whites (from 8-9 large eggs),**  
**at room temperature, and 120g egg**  
**yolks (from 8-9 large eggs),**  
**at room temperature**  
**Heaped 1 tsp cream of tartar**  
**110ml vegetable oil**

### MASCARPONE CREAM

**2 cups (500g) mascarpone**  
**1 cup (250ml) pure (thin) cream**  
**1 tbs icing sugar mixture, sifted**  
**1 tsp vanilla-bean paste**

### CHOCOLATE MARBLE SWIPE

**80g dark (40%) chocolate, chopped**  
**2 tbs pure (thin) cream**  
**1 tsp unsalted butter**  
**½ tsp instant coffee powder**

Preheat oven to 170°C/150°C fan-forced. Find a sturdy glass bottle that will fit inside the inner tube of the angel food cake pan. Do not grease pan.

Place the cocoa, coffee and 170ml boiling water in a large bowl and whisk to combine. Set aside.

Place caster sugar in a medium bowl and scoop out 2 tbs to reserve for the egg whites. Add flour and ½ tsp fine salt to the larger amount of sugar and set aside.

In a stand mixer fitted with the whisk attachment, whisk the egg whites and cream of tartar for 3 minutes, or until stiff peaks. Add reserved 2 tbs sugar in two batches, whisking for 30 seconds after each addition.

While whisking whites, add yolks and oil to cocoa mixture and whisk until smooth. Sift flour mixture over and whisk until combined and smooth.



## NATALIE PAULL.

Gently fold in one-third of meringue, then fold in remaining meringue until no white streaks remain. Spoon mixture into pan. Bake for 1 hour and 5 minutes, or until puffed and cake around inner tube feels dry and springy. This is important – if the cake is under-baked, it can drop out of the pan when inverted. Invert pan immediately onto the sturdy glass bottle and let stand for 3 hours, inverted, to cool completely (see notes).

Using a sharp thin knife, saw around pan edge and inner tube to release cake onto a serving plate, then use a butter knife or offset spatula to gently ease the base plate off the cake.

For the mascarpone cream, stir all ingredients in a large bowl until well combined (mixture will thicken as you stir; there should be soft billows, yet it should hold its shape). Using one-third of the mascarpone cream, cover entire surface of cake, including down centre (this will set the crumb). Chill cake and remaining mascarpone cream for 15 minutes.

Smooth remaining mascarpone cream all over to neatly cover the cake, then chill while you make the chocolate swipe.

For the chocolate marble swipe, melt all ingredients in a medium bowl over a saucepan of boiling water (don't let base of bowl touch the water). Set aside for 5 minutes until lukewarm but still runny.

With an offset spatula, swipe the chocolate lightly on top of mascarpone cream to create a marbled white and brown appearance (you won't use all of it).

Cut into slices to serve.

**NOTES:** Even if your angel food cake pan has legs, chiffon cakes cool better and faster if supported by a bottle. Suspending the cake by the inner tube gives more support than pan legs. You can also invert the cake onto a wire rack and set over the sink for maximum airflow to cool. Some angel food cake pans differ in volume, but a good rule is batter should come up to 2.5cm below the top of the pan. My fave is the Nordic Ware Classic Angel Food Cake Pan. The cake will keep covered in fridge for up to 5 days.

## CHOCOLATE TART WITH HAZELNUT CRUST AND TOFFEE BUTTERSCOTCH

**SERVES 10-12**

*Begin this recipe a day ahead.*

*You'll need a 26.5cm x 3.5cm deep loose-bottomed fluted tart pan.*

**1/2 cup (75g) hazelnuts, toasted**  
**190g plain flour, plus extra, to dust**  
**2 tbs (30g) caster sugar**  
**150g unsalted butter, chilled, cut into 2cm cubes**  
**1 1/4 tsp iced water**  
**Dark cocoa powder, to dust**

**TOFFEE BUTTERSCOTCH**  
**125ml thickened cream**  
**40g unsalted butter, chopped**  
**1 tbs instant coffee powder**  
**3/4 cup (165g) caster sugar**

**CHOCOLATE TART TOPPING**  
**3 large eggs**  
**6 large egg yolks**  
**50g icing sugar mixture**  
**300g dark (70% ) chocolate, chopped**  
**200g milk chocolate, chopped**  
**220ml double cream**

Place hazelnuts and flour in a food processor and whiz until hazelnuts are very finely chopped. Add caster sugar and 1/4 tsp fine salt and whiz until combined. Add butter and whiz until combined. Add water and whiz until dough forms a ball. On baking paper, roll dough into a rough 35cm circle. Transfer to a large tray and chill for 1 hour to rest.

Stand dough at room temperature for 15-20 minutes, until just pliable. Line base and side of a 26.5cm x 3.5cm deep loose-bottomed fluted tart pan with dough circle, leaving a 1cm overhang (see notes). Reserve dough scraps. Freeze for 1 hour to rest.

Preheat oven to 200°C/180°C fan-forced and place a baking tray in the oven to preheat. Line pastry with foil and fill with baking weights or dried beans.

Bake for 50-55 minutes, until evenly deep brown. Remove foil and weights. Stand on a wire rack and cool slightly then, using a serrated knife, carefully cut off excess pastry. Patch any tears in pastry with reserved dough scraps.

Meanwhile, for butterscotch, combine thickened cream, butter, coffee and 1 tsp salt flakes in a small bowl. Cook caster sugar in a medium saucepan over medium-high heat, swirling pan occasionally, for 6-8 minutes, until a dark amber caramel. Working quickly, remove pan from heat and, being careful of the splatter, stir in cream mixture (it will partially seize). Set aside to cool slightly.

Pour butterscotch over tart base. Cool both layers to room temperature.

Reduce oven to 150°C/130°C fan-forced.

For the tart topping, in a stand mixer fitted with the whisk attachment, whisk egg, egg yolks and icing sugar at medium-high speed for 10 minutes, or until pale and fluffy. Meanwhile, melt chocolates and double cream in a large heatproof bowl over a saucepan of simmering water (don't let base of bowl touch the water), stirring occasionally, until smooth, thick and glossy. Don't overheat or mixture will split. Fold one-third of egg mixture into chocolate mixture. Fold in remaining egg mixture with 1 tsp salt flakes until just combined.

Pour chocolate mixture on top of butterscotch, smooth surface lightly and bake for 15 minutes. The top will form the lightest crust, especially at the edges, and the centre will still be a little shiny. It should feel firm and squidgy-soft to touch (see notes). Set aside to cool completely.

Serve dusted with cocoa powder.

**NOTES:** When lining the pan with dough, work around the dough and pan, lifting up sections of dough then lowering back in to nestle the dough right in the corner to prevent shrinking during baking. If you've under-baked the tart and it's too gooey to cut, the fix is to place it in the fridge for an hour. The chocolate will set and become more sliceable.



## CHOCOLATE LOAF CAKE WITH DARK MUSCOVADO SUGAR

SERVES 8-10

*"An impressive brick (but in a good way) chocolate loaf. The plush crumb is dark and kept moist by the thin ganache glaze painted on the outside. Blooming the cocoa in boiling water brings out extra flavour, so don't skip this step. Dark muscovado sugar has beautiful rum and caramel notes, so seek it out." You'll need a 19.5cm-long x 11cm-wide x 11cm-deep loaf pan.*

**80g dark cocoa powder**

**40g dark (70%) chocolate, chopped**

**70ml milk**

**Cooking oil spray, to grease**

**120g biscuit, pastry and cake flour**

**Large pinch bicarb soda**

**200g unsalted butter, softened**

**140g caster sugar**

**140g dark muscovado or dark brown sugar**

**4 large eggs, at room temperature**

### CHOCOLATE GLAZE

**80g dark (70%) chocolate**

**90ml pure cream**

**1 tsp vanilla extract**

Place cocoa and chocolate in a large heatproof bowl. Bring milk and 70ml water to the boil in a small saucepan over high heat. As soon as it boils, pour onto cocoa and chocolate and whisk until smooth. Set aside at room temperature to cool for 30 minutes.

Preheat oven to 165°C/145°C fan-forced. Grease a 19.5cm-long x 11cm-wide x 11cm-deep loaf pan with cooking oil spray and line base and sides with baking paper.

Place flour,  $\frac{1}{4}$  tsp fine salt and bicarb in a medium bowl and set aside.

In a stand mixer fitted with the paddle attachment, beat butter and sugars on medium speed for 5 minutes, or until fluffy. Add eggs one at a time and beat on medium, ensuring fully combined before adding the next. Reduce speed to low and add cocoa mixture until streaky.

Remove bowl from mixer and sift over flour mixture. Fold flour mixture through until no streaks remain. Spoon into prepared pan and smooth top. Bake for 1 hour 10 minutes, or until a skewer inserted into the centre comes out with a few moist crumbs (internal temperature is a great way to test big, dense cakes like this – aim for 95°C on a kitchen thermometer). Cool in pan on a wire rack for 10 minutes before turning out. Invert and gently unmould cake onto a wire rack, remove paper and cool completely.

For the chocolate glaze, combine all ingredients with a pinch of fine salt in a medium heatproof bowl. Stir over a saucepan of simmering water (do not let base of bowl touch the water). Pour over cake and quickly help it spread using an offset spatula. Set aside to set.

Cut into desired slices to serve.

**NOTE:** Resting the cake in the pan helps to set the cake's structure. Doing this will ensure the cake will not lose its shape when unmoulded.





## FLOURLESS CHOCOLATE TORTE WITH BROWN SUGAR WHIP

SERVES 10-12

*You'll need a 23cm springform cake pan.*

Cooking oil spray, to grease  
250g dark (40%) chocolate, chopped  
150g unsalted butter  
6 large eggs, at room temperature  
190g brown sugar  
1/4 tsp baking powder  
60g dark cocoa powder, plus extra,  
to dust

### BROWN SUGAR WHIP

350ml thickened cream  
100ml creme fraiche  
50g light brown sugar

Preheat oven to 170°C/150°C fan-forced. Grease a 23cm springform cake pan with cooking oil spray and line base and side with baking paper.

Melt chocolate and butter in a large heatproof bowl set over a saucepan of simmering water (don't let base of bowl touch the water), stirring until smooth. Set aside.

Meanwhile, in a stand mixer fitted with the whisk attachment, whisk eggs, brown sugar, baking powder and 1/2 tsp fine salt for 6 minutes on high, until pale and fluffy. Scrape half into the pan with chocolate mixture and fold to combine. Sift cocoa over remaining egg mixture and fold in until almost no streaks remain. Fold this into the chocolate mixture until no streaks are visible.

Spoon into prepared pan and bake for 40-45 minutes. The top will change from shiny to matte brown, it will have puffed very slightly and a skewer inserted in the centre will have thick, gooey crumbs attached. Set aside on a wire rack to cool completely before releasing from pan.

For the brown sugar whip, place all ingredients in a medium bowl with a pinch of fine salt and whisk to soft peaks. Spoon cream over cake and swirl as desired. Dust with extra cocoa.

**NOTE:** The torte, without the brown sugar whip, can be stored in an airtight container in the fridge for up to 5 days.

## BROWN BUTTER TEXAS SHEET CAKE WITH SOUR CREAM FUDGE FROSTING

SERVES 10-12

*You'll need a 23cm x 33cm shallow cake pan and a sugar thermometer.*

130g pecans, roasted, roughly chopped  
(see notes)  
2 tsp smoked salt flakes (see notes)

### SHEET CAKE

100g unsalted butter, plus extra butter,  
softened, to grease  
30g dark cocoa powder, plus extra,  
to dust  
1/4 cup (60ml) vegetable oil (or other  
neutral oil)  
180g raw caster sugar  
2 large eggs, at room temperature  
170g biscuit, pastry and cake flour  
1 tbs (20g) malted milk powder  
(optional)  
1/2 tsp ground cinnamon  
1/4 tsp each baking powder and  
bicarb soda  
170g sour cream

### SOUR CREAM FUDGE GLAZE

100g caster sugar  
100ml milk  
100g sour cream  
20g unsalted butter  
1/4 cup (25g) dark cocoa powder  
1 tsp vanilla-bean paste

For the sheet cake, cook butter in a small saucepan over medium-high heat for 1-2 minutes, until foamy with brown speckles on the base. Use a spoon or spatula to scrape up and stir in these brown bits as the butter cooks. When brown, immediately pour into a wide bowl and cool in the fridge for 30 minutes.

Preheat oven to 180°C/160°C fan-forced and grease a 23cm x 33cm shallow cake

*“Place this cake  
on the countertop  
with a knife close  
by and I bet ya  
it won't last  
two days!”*

pan with the extra butter. Lightly dust base and sides with extra cocoa.

Whisk burnt butter and oil in a large bowl until combined. Add raw caster sugar and whisk until combined. Add eggs and whisk until a loose, creamy paste. Combine dry ingredients in a large bowl with 1/4 tsp fine salt, then sift over egg mixture. Whisk until a thick batter, then stir in sour cream until no streaks remain. Transfer mixture to prepared pan and smooth top. Bake for 18-20 minutes, until bouncy and firm to touch.

Meanwhile, for the fudge glaze, place all ingredients in a small saucepan and bring to the boil over medium-high heat, slowly and constantly whisking. Reduce heat to medium and cook, whisking occasionally, until mixture reaches 103°C on a thermometer. The consistency will coat the back of a spoon and, when boiling, the edge will wrinkle. Glaze will seem like it's stuck on 100°C for a few minutes, but then the temperature will quickly climb.

As soon as the cake feels bouncy and cooked, remove from the oven, smooth glaze over the entire surface and return to the oven for 2 minutes, or until just bubbling at the edge. Remove cake from oven and scatter pecans and smoked salt over the top. Cool in pan for 30 minutes before cutting into slices.

**NOTES:** You can substitute pecans with walnuts if you prefer. Smoked salt is available at selected supermarkets and specialty grocers.

**FOR MORE WICKED WAYS WITH  
CHOCOLATE:** [delicious.com.au](http://delicious.com.au) 





NATALIE PAULL.

Brown butter Texas sheet cake  
with sour cream fudge frosting

*"This perfect fast (kinda) chocolate cake - light yet blanketed with a fudgy frosting that I like to sprinkle with smoked sea salt - is a tip of the cowboy hat to the cake's origin. The cake stays in the pan for icing, so you don't need to faff with layers or offset spatulas."*



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GLOBAL.

# HAWAII

There's so much more than sun and surf on offer in Hawaii. This postcard-perfect archipelago is fast becoming a food-lover's paradise. **Kate Gibbs** takes a tour around the islands, and discovers a dynamic dining scene with a proudly local focus.

**CLOCKWISE FROM TOP RIGHT:** Hawaiian poke; food trucks are hugely popular in Hawaii, particularly on the North Shore, specialising in everything from shrimp, poke and grilled chicken to pizza and tacos





A whole new generation is connecting with Hawaii's roots and local produce, making the archipelago's food and restaurant scene an unexpectedly delicious new reason to visit.

Honolulu – Hawaii's most famous destination, set on the island of O'ahu – can conjure up images of parasailing and mai tais at buzzing bars, while nearby islands may lure travellers seeking paradise in the Pacific. The eight major islands of the archipelago appeal to many kinds of travellers. But for intrepid gastronomes, who view travel through a food lens, Hawaii is often overlooked.

Travellers to the US state tell stories of ice shaved like snow into paper cones before being smothered in syrup. And

one of Australia's favourite gastronomic exports from Hawaii is poke – raw tuna cut into cubes, doused in sesame oil and perhaps a little soy sauce, and served on a scoop or two of white rice. But Hawaii's food credentials have never been seen as its main appeal; largely ignored on culinary bucket lists.

However, when you peel back the picture-postcard images of hula dancers, floral garlands and surfers hanging ten, there's a dynamic food scene nestled among one of the most beautiful landscapes in the world. A burgeoning locavore movement that takes inspiration from the land, and pride in Hawaii's Asian heritage, is manifesting in a wave of restaurants and eateries beyond the well-trodden tourist paths.





GLOBAL.



**CLOCKWISE FROM TOP LEFT:** natuRe table setting, staff, cuisine and chef Nae Ogawa **BELOW:** Merriman's wok-charred ahi



world. Enjoy a mai tai at in-house restaurant Orchid, which blends local and world-class imported produce on a fine-dining menu. Hudson Valley foie gras sits alongside tender local greens and Kona lobster. Watch the gentle Waikiki waves and the young families with children in their best outfits, playing barefoot on the adjacent grass as a live band, complete with ukulele, plays Hawaiian tunes.

### **BRING YOUR OWN POKE**

For over a century, the sugar industry dominated Hawaii's economy. But with rising labour costs and the mechanisation of mills on mainland US, Hawaii ceased exports off the island in December 2016. Now, tourism is the US state's largest industry, and farmers are focusing their attention on diverse produce that caters to a local clientele. For a new wave of chefs, once-scarce local ingredients and producers lead the way. Grain-fed beef is still largely imported from the mainland, but the azure-green sea delivers much of this promising epicurean enlightenment, including tuna for Hawaii's famed poke.

On the Island of Hawaii, Kona local PJ ("just call me PJ") is a driver for the fleet of premium vehicles operated by Kailani Tours, which does personalised sightseeing experiences on the island. According to PJ, local supermarkets sell the best poke. Supermarket poke?

A pit stop reveals an ABC store, a tourist-focused chain of stores dotted across Hawaii that sells Hawaiian apparel, wooden turtle and tiki keyrings, and American candy. At the back of the store,

### **CLOSE TO HOME**

In Waikiki, modern farm-to-table concept restaurant natuRe waikiki blurs the line between traditional French and modern locavore dining. Executive chef Nae Ogawa turns to Hawaii's native community for inspiration, using local ingredients from sustainable sources, and dinnerware made by local artisans Kuhn's Pottery. Abalone comes from the island of Hawaii, and the rose veal, venison, pork and vegetables all come from O'ahu. Here, in an intimate, moody space, the chef creates fine-dining dishes, like Maui Nui venison tartare with local cheese and Melba toast or garlic-herb Moloka'i shrimp *a la plancha* (grilled) with absinthe herb butter.

### **PERFECT HARMONY**

A stay at Halekulani Hotel in Honolulu gives you front-row seats to the sunsets on one of the most famous islands in the







**“THERE’S A  
DYNAMIC FOOD  
SCENE NESTLED  
AMONG ONE OF THE  
MOST BEAUTIFUL  
LANDSCAPES IN  
THE WORLD.”**



**CLOCKWISE FROM  
TOP LEFT: Merriman's  
poached lobster;  
Merriman's exterior;  
surfers in search of waves**



almost hidden, ahi tuna – bigeye or yellowfin tuna – is displayed in refrigerated cabinets with other take-out meal options. There's thickly sliced tuna, the styrofoam plates covered in plastic wrap belying the quality of its contents. There are large bowls of diced raw tuna, marinating in coconut milk, salt and fresh herbs, or spiced slightly with local chilli and light soy sauce, each ready to be spooned onto hot white rice. It's fresh, perfect fish.

"It's a mainstay in our diet," PJ tells me. "You know, like sometimes when you guys go to a friend's house you bring over, like, wine and cheese? Well, here we bring over poke." The host makes the rice; the guests bring the poke.

Raw ahi is sold across the Hawaiian islands, appearing on chalked menus propped against food trucks, which are plentiful, as well as high-end restaurants. Amberjack, known to Australians as yellowtail kingfish, is local to Hawaiian reefs but is also farmed here, PJ says.





or baby greens with hearts of palm, mango and avocado grown nearby.

### **THE NEW GUARD**

Across the islands, high-end chefs, often with fine-dining pedigrees, are taking inspiration from their farmers' markets and Hawaii's multicultural heritage. Filipino, Japanese, Portuguese and Korean people first settled in Hawaii in the early 1900s, lured by work on sugarcane plantations, and brought their food ideas with them. Hawaii's shaved ice is version of *kakigori* brought by Japanese immigrants; Koreans brought kimchi and *bibimbap*, as well as *bulgogi* – now an integral part of Hawaiian cuisine. Portuguese sweet bread and doughnut-like *malasada* is now a hugely popular Hawaiian treat. The Chinese, who have inhabited the islands since 1778, replaced Hawaii's traditional cooked and mashed taro dish *poi* with rice.

In downtown Honolulu, or Chinatown as it's known, a Vietnamese-American family runs a casual restaurant filled with young Hawaiians (as more wait outside for a table). The Pig and the Lady had its start in farmers' markets around the island, and gained a devoted following. In this warehouse-like room of exposed brick, there are hanging bulbs and shelves heaving with large jars of pickled and fermented produce. Ahi is marinated in tomato vinaigrette with shoyu and chilli, and served on toast with avocado for dinner. 'Garlic noodles' come as linguine with shallots, jalapeno, garlic, butter, oyster sauce, parmesan and pepper, with lobster



### **BEACHY KEEN**

In Kona on the Island of Hawaii (as it's officially called, though many locals still call it 'Big Island'), Huggo's On The Rocks serves an all-day menu celebrating poke and other Hawaiian mainstays. The casual oceanside eatery serves poke nachos with fried wonton chips, chipotle aioli, tuna and avocado, all astoundingly fresh. Here, the 'famous' seafood chowder is made using island fish, prawns and clams, served in a sourdough bread bowl.

Next door, the truly famous Huggo's (owned by the same team) does upmarket dishes celebrating local produce: locally caught ahi, Kona Kanpachi crudo, sizzling Big Island mushrooms with garlic butter,



and prawns or steak as optional extras.

Nearby, at cafe and cultural workshop Pō'ai by Pono Potions, chef and mixologist Peter Hessler creates syrups for coffee and cocktails using local ingredients. Hand-crafted syrups, like Waialua honey ginger and Moloka'i hibiscus grenadine, are available to purchase.

Around the corner, EP Bar has a minimalist cafe vibe at entry, but opens to a room with black brick walls and amber-lit shelves filled with spirits, inspired by Japan's listening bars. DJs play selections from more than 3,000 vinyl records, and the bar prepares expertly crafted cocktails that speak of time and place, of Asia and Hawaii. Take the Basa Boyz Paloma, which features tequila, lime, grapefruit, Hawaiian chilli agave and a pink peppercorn foam.

## LOVING IT LOCAL

Honolulu is one of the world's most remote cities, but Chinatown restaurant Fête is gaining global attention for its local roots and classic techniques. Founding chef and co-owner Robynne Maii was named Best Chef in the US Northwest and Pacific in the James Beard Awards in 2022. Beaming, she explains that her restaurant comes from a desire to celebrate community. Fête feels like Brooklyn, yet the food spans many cultures.

"It's food we crave," says Maii: salted Hawaiian Kanpachi belly fritters, Korean fried chicken with Asian pear slaw and garlic-sesame aioli on brioche, or local grass-fed flank steak, gochujang sauce and ginger fried rice with a sunny local egg.

The simplicity of the food at Merriman's Waimea, set in an unassuming cottage-like building on Big Island, belies a complexity and uncommon commitment to the locavore movement. While 'farm-to-fork' and 'provenance' are catchcries of restaurants around the world, for many it remains a goal, an ethos without actuality. Not Merriman's.

In a residential neighbourhood, the restaurant sits surrounded by raised garden beds filled with bee-attracting flowers, carrots, onions, kale and other bounties. A few kids play catch between the beds while their parents sit at pristine,

## "THESE CHEFS BLUR TRADITIONAL FLAVOURS TO CREATE MENUS THAT ZING WITH FRESH, OFTEN OUTRAGEOUS FLAVOUR."

CLOCKWISE FROM MIDDLE LEFT: Room, grounds and pool at Halekulani Hotel, Honolulu; Fête food, kitchen and exterior; UMI by Vikram Garg, located across from Halekulani

white-cloth-laid tables inside. The food is local and sustainable, the menu a little black book of Hawaii's best food producers. There's a local nod in every dish, like roasted chateaubriand of Hawaii Island beef atop a pillow of whipped taro mash, with house-grown vegetables and sauce *chasseur*. This is the pinnacle of what locavore means. This quaint little place (there are now five Merriman's across the archipelago) retains the nostalgia of postcard Hawaii, but has an eye very much on its future.

*The writer travelled courtesy of Hawaiian Airlines and Hawaii Tourism Oceania.*

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# TRAVEL NEWS

Peruse our *curated* hot destinations, *cool* stays, travel *essentials* & everything in transit.



THE GRAND NATIONAL



## SUITE STAY

Josh and Julie Niland have just opened urban B&B The Grand National Hotel above their landmark restaurant Saint Peter in Sydney's Paddington, and might have given us Australia's most luxurious breakfast in the process. With one of the best seafood chefs in the country on the tools, it's no surprise that The Grand National's breakfasts are already the hottest catch in town. A stay at one of the 14 chic suites above the transformed corner pub includes a morning meal with dishes such as artful exotic fruit plates and elaborate marron scrambled eggs. [saintpeter.com.au/stay](http://saintpeter.com.au/stay)

FREQUENT FLYER MUST HAVES

FOUR OF A KIND



### BEE KIND

Bring tired tresses back to life with Gisou's all-new Honey Gloss Ceramide Therapy Hair Mask. Mirsalehi honey, bee garden oil, hyaluronic acid and biomimetic ceramides deliver healthy hair. \$69, [mecca.com/en-au](http://mecca.com/en-au)



### HYDRATE

Oroton and Frank Green have created a chic and durable collection of water bottles that make for the perfect travel companion. The handy leather wrist strap ensures you keep hydration on hand. \$119, [oroton.com](http://oroton.com)



### CARRY ON

No more blending into a sea of black baggage with the expandable Antler carry-on in Fern Green. With its water-resistant hard shell, the new Icon Stripe Cabin bag is the perfect sidekick for short breaks. \$299, [antler.com.au](http://antler.com.au)



### KICK IT

Elevate your airport fit with a pop of colour. Adidas has released its Gazelle Indoor Pro Shoe in two new colours and our pick is the Team Victory Red. They're not only chic, but also incredibly comfy. \$240, [adidas.com.au](http://adidas.com.au)







### THE CRUISE REPORT

*Francophiles, rejoice! Oceania Cruises will be bringing its signature French restaurant Jacques on board its newest ship, Allura, which launches July this year. The most-loved dishes will make an appearance on the menu, as well as some new options. Think duck with Grand Marnier-infused orange sauce and classic sweet treats like crêpes suzette and profiteroles. That's a 'oui' from us!*  
oceaniacruises.com



## Bucket List — *Journey Beyond*



A new era is arriving on Australia's rails. Journey Beyond has just announced the April 2026 debut of two stunning suites on three iconic train journeys – The Ghan, Indian Pacific and Great Southern. The Australis and Aurora suites will include free-flowing Bollinger Champagne, in-room dining, butler service, a custom in-suite bar and more.  
journeybeyonddrail.com.au



### ROOM DETAILS


The EVE Hotel has opened in Sydney and its careful attention to detail goes from the rooftop pool, Euro-inspired lobby bar and opulent marble finishes all the way to the in-room amenities. The hand soap and moisturising lotion is by Australian home and lifestyle brand Saardé – which opened its flagship store just downstairs from the hotel, in the Wunderlich Lane precinct on the border of Redfern and Surry Hills.



### HOP ON OVER TO EUROPE

Captain's Choice has just launched an epic new 2026 journey that will follow in the footsteps of the legendary Kangaroo Route, made famous by Qantas. Board a privately chartered Qantas 330-300 aircraft in Sydney and stop in Darwin, Singapore, Kolkata, Colombo, Cairo, Toulouse and Rome, en route to London, along the 14-day tour. [captainschoice.com.au](http://captainschoice.com.au)

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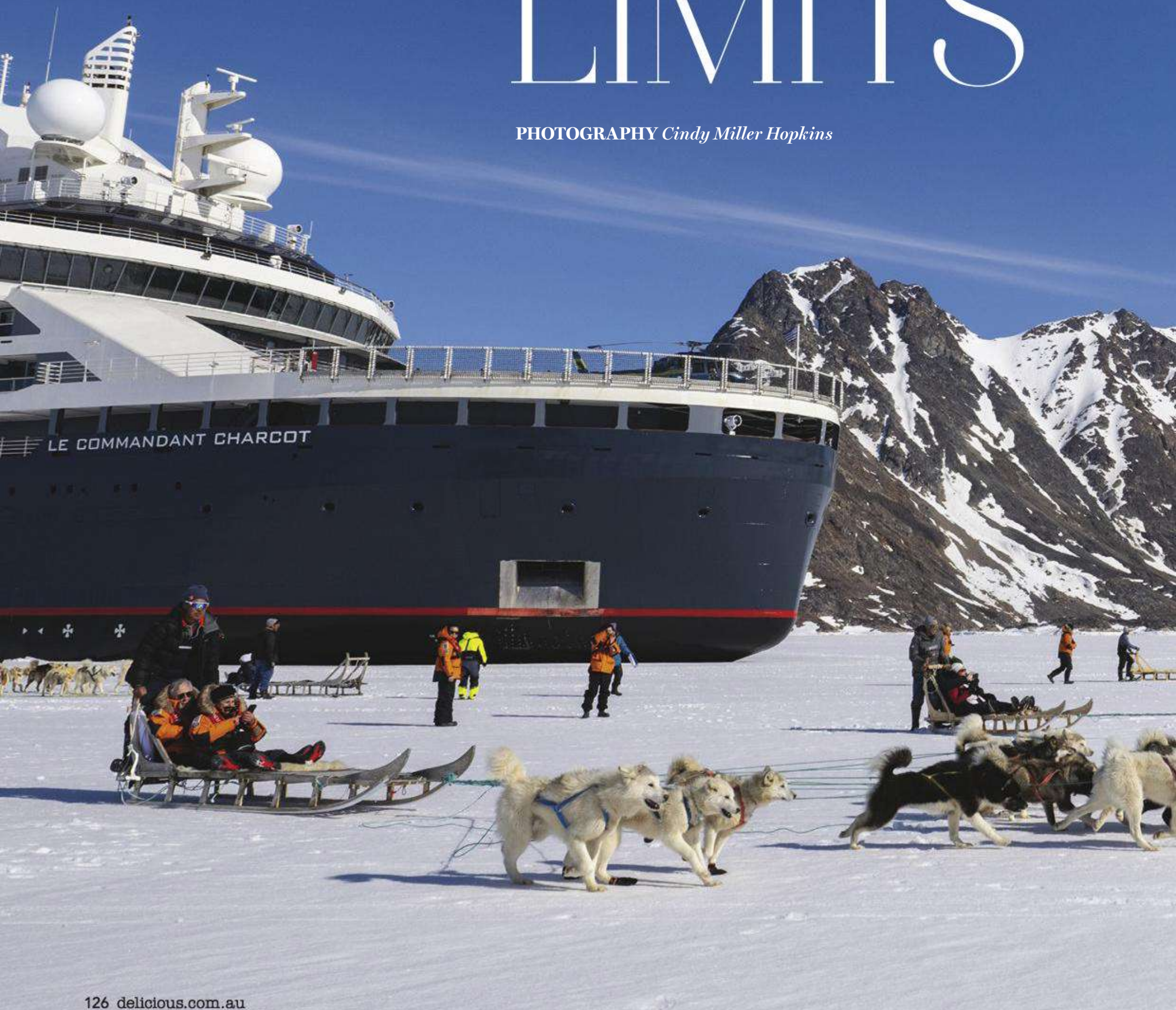
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# *To the* OUTER LIMITS

PHOTOGRAPHY *Cindy Miller Hopkins*





On the world's most advanced luxury icebreaker cruise ship, **Andrea Black** discovers the wild blue-white yonder of the Arctic, its wildlife and its unique way of life – inspired by a very French philosophy.

We are on high alert. There are fresh polar bear footprints on port-side of Le Commandant Charcot, Ponant's ice-breaker expedition ship. We're cutting through drifting ice (known as pack ice) up the east coast of Greenland and excitement is building – the 'King of the Arctic' is nearby. Binoculars and cameras are at the ready when the call over the loudspeaker comes later that day. Jumping across ice floes, a polar bear stops to look curiously towards the ship, just metres away, his eyes momentarily meeting ours.

I'm sailing on the 10-night Inuit Spring of Ammassalik voyage from Reykjavik, Iceland's capital, and this is just one example of the incredible wildlife we will encounter. Over the course of the voyage, we see eight more polar bears, including a mother nursing her two cubs. We go dog-sledding with an Inuit musher, gliding across a sheet of snow framed by snow-covered mountains in Kulusuk, with pattering paws as the soundtrack.

We spy pods of orcas, northern bottlenose and sperm whales. Above us, Arctic fulmars glide by.

This is truly a voyage like no other. As the ship is the only luxury passenger vessel with a Polar Class 2 hull, she can reach sites such as the Geographic North Pole and Northeast Greenland that have rarely been explored by tourists until now. We are sailing before other vessels, in the spring (others can't sail out until summer), which means we see polar bears on ice rather than on land, and can dog-sled on thick ice sheets. The aim, Ponant says, is to share the thrill of discovering the polar outer limits while respecting the environment and the Indigenous peoples. The ship runs on hybrid power generated by liquefied natural gas and battery packs, and all cruises in this region have been designed after consultation with local Inuit people.

On board, the French-owned vessel is also at the forefront of luxury in expedition cruising. There are three dining areas: the buffet, an outdoor grill and Nuna on Level 5,



Passengers of Le Commandant Charcot dog-sledding at Kulusuk, southeast Greenland



CLOCKWISE FROM  
TOP LEFT: Blue Lagoon  
bar and Inneq fire  
pit; Restaurant Nuna;  
snowshoeing on Eastern  
Greenland's Blosseville  
Coast; a living space  
in one of Charcot's  
minimalist suites; a polar  
bear with her cubs on  
the Blosseville Coast;  
Charcot's on-board  
Cigar Lounge; guests  
explore the ice; dog  
sledding in Kulusuk







“There’s a *PASTRY CHEF* and baker on board; at every meal, crunchy bread rolls arrive fresh from the oven with a pat of *Bordier Butter*.”

which features signature dishes from multi-Michelin-starred chef Alain Ducasse.

Executive chef Florent Delfortrie, who trained at Monaco’s Hôtel de Paris, oversees proceedings with an emphasis on sourcing the best ingredients, including locally caught Greenlandic fish, Black Angus beef from the US and lamb from organic farms in France.

“I do all my menus in advance with signature dishes by Alain Ducasse,” he tells me. “We are working on 350 different recipes per cruise.”

According to the school of Ducasse, the focus is three-pronged: “Ducasse told me you have to be sure about three things – the temperature, the seasoning and the product,” Delfortrie says.

Each dish is exceptional – the best I have tasted on a cruise – from the elbow pasta with truffle and ham to the flambéed crepes. There’s also a pastry chef and baker on board; at every meal, crunchy bread rolls arrive fresh from the oven with a pat of Bordier Butter. There’s also an onboard sommelier to pair wines. Caviar is by Kaviari, macarons are by

Pierre Hermé Paris and an endless supply of Champagne is by Veuve Cliquot.

It’s not all fine dining, though. There’s also an array of wellness experiences, including a Snow Room – inspired by Finnish spas. It offers an invigorating snow bath for use after a session in the sauna, with incredible views of the ever-changing ice landscapes outside. Laps in the indoor heated pool can be followed by a recline in the relaxation area, which has its own detox juice bar. And Ponant has partnered with Biologique Recherche to offer a range of spa treatments. Outdoors, there are two Blue Lagoon pools inspired by Iceland’s thermal baths, which are heated by recycled energy at the stern.

There are 123 suites and staterooms ranging from two-storey Duplex Suites and two-room Owner’s Suite to the 20-square-metre Prestige Staterooms. My spacious 28sqm Deluxe Suite has a panoramic sliding bay window, a private balcony, a Nespresso machine, Diptyque bathroom amenities and a fully stocked drinks fridge. All spaces on board are done out in a soothing palette, with





## CRUISE.

“A *KAYAK EXPEDITION* paddling among the drifting ice? A naturalist-led snowshoe hike? A polar plunge? *Why not?*”

natural textures, such as stone, leather and wood, which helps direct the eye to the ever-changing spectacle outside.

The ship itself is named after early 20th-century French explorer Jean-Baptiste Charcot, who explored the polar regions and brought back topographic surveys, new charts and zoological and botanical samples.

In the Observation Lounge on Deck 9, there's a large photograph of two crew members from Charcot's vessel in Antarctica. They are sitting on the ice in French wicker chairs and drinking Champagne on Bastille Day 1904, their ship in the background.

“Charcot challenged everything, questioning ‘and why not?’,” our debonair captain Étienne Garcia tells us. Indeed, Charcot named his ships ‘Pourquoi-Pas’ – French for ‘why not?’

This is very much the philosophy for the guests and crew on board. A kayak expedition paddling among the drifting ice? A naturalist-led snowshoe hike? A polar plunge? Why not? What about being mesmerised by an Inuit drum dance performance? Or going fishing


with an Inuit family and learning about their love for Queen Mary of Denmark, the Australian royal? Or staying up all night (it's still light outside, after all) to watch the ship break through drifting ice? We're very fortunate to be exploring the outer limits of the globe, so we're going to make the most of every minute.

There's a famous saying attributed to Anacharsis, a 6th-century BC Scythian philosopher: “There are three sorts of people: those who are alive, those who are dead, and those who are at sea.” Here, at sea on the northeast coast of Greenland, I'd wager that all on board, like me, are in a state of absolute awe.

Ponant has 92 voyages in the Arctic. The 10-night *Inuit Spring of Ammassalik* from Reykjavík to Reykjavík departs May 14, 2025. For more information or to book, visit [au.ponant.com](http://au.ponant.com)

The writer travelled as a guest of Ponant.

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**CLOCKWISE FROM LEFT:** Anori observation lounge on Deck 9; Charcot parked in thick ice; polar hiking at Kulusuk; the ship's heated indoor pool with skylights; sled dogs in Greenland; interiors lean on earth tones to highlight the view; Illulissat icefjord



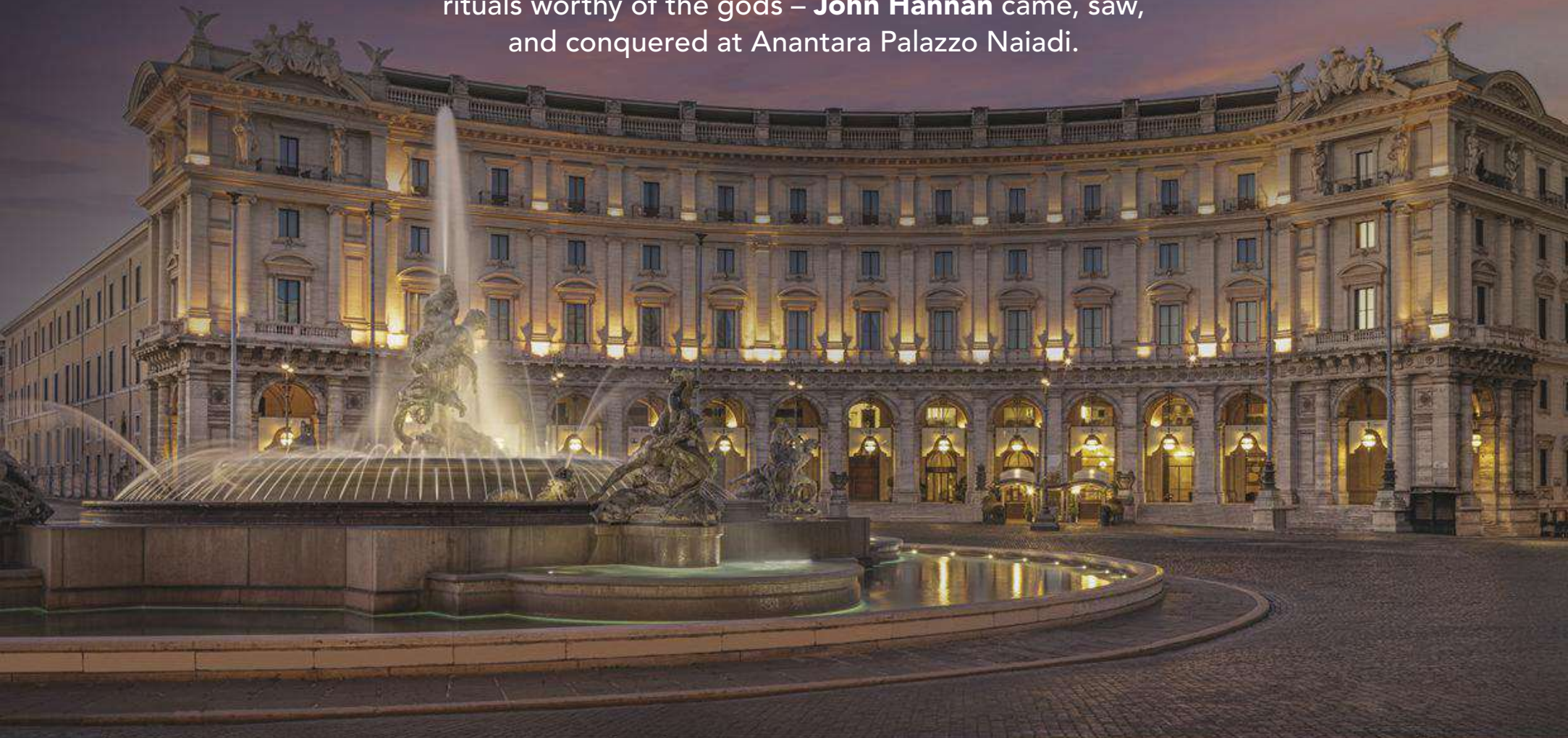






# ANANTARA PALAZZO NAIADI, ROME

All roads lead to Rome, but only some stays are fit for an emperor. Sky high cocktails, lavish banquets, and spa rituals worthy of the gods – **John Hannan** came, saw, and conquered at Anantara Palazzo Naiadi.







CHECK IN.

With a turn of the brass handle, I swing open the grand windows of my room. It's early morning, and below, Piazza della Repubblica is hushed, save for the occasional Vespa zipping past the slumbering Fountain of the Naiads. The first light of day spills across the rooftops of the Eternal City, gilding domes and spires in a soft amber hue. Espresso in hand, I perch on the window frame, wrapped in

my Schostal pyjamas (picked up the day before, a must-stop when in Rome). The morning air carries a whisper of history, a cool trace of centuries past. As I glance toward the ancient Baths of Diocletian – once the largest thermal complex in the Roman Empire and now a buried layer of the city's past – my gaze settles on the Basilica of Santa Maria degli Angeli e dei Martiri. A procession of nuns moves purposefully through the square, their habits swaying in pairs. The sight feels particularly apt; I've been engrossed in Irving Stone's *The Agony and the Ecstasy*, a fictional account of Michelangelo, the artist who, in the twilight of his life, transformed these very ruins into a place of worship. Rome has always been a master of reinvention, layering history upon history in a way that feels both timeless and dynamic. Nowhere is that interplay between past and present more tangible than within the walls of Anantara Palazzo Naiadi Rome, a 232-room neoclassical beauty with one of the city's most enviable addresses.

The hunger pangs arrive with precision, a call to worship of another kind. I retreat from my morning reverie into my junior suite, a room of golden damask wallpaper, ornate friezes, and elegant gold drapery cascading from a floral half-canopy above a regal king bed. Whenever I visit Rome, the rule is simple: indulging in *maritozzi* – those heavenly, cream-filled buns – is non-negotiable. And so I make my way to La Fontana, the hotel's lavish breakfast enclave overlooking the fountain below. Here, mounds of the pillowy pastries await alongside an array of *tortas* – apricot, Caprese, plum – plus delicate croissants, eggs cooked to order, and a nod to the hotel's Thai heritage with a dedicated corner of aromatic dishes.

CLOCKWISE FROM TOP  
LEFT: The hotel's grand  
facade; a nook off the  
lobby; Premium Terrace  
room; sweet treats in the  
Junior Terrace Suite;  
Executive Terrace Suite  
with Jacuzzi; Bunna  
Break at the Lobby Bar



## CHECK IN.

The scent of espresso and warm *cornettos* curls through the air, a quiet prelude to the city waking up.

Like most grand addresses in Rome, the walls of Anantara Palazzo Naiadi whisper stories of the past. Built within the Granary Clementino, commissioned by Pope Clement XI, the structure was later transformed between 1887 and 1898 by architect Gaetano Koch, who designed its stately neoclassical facades. More recently, a careful renovation by Maurizio Papiri in the 2000s and a complete refresh by TBC Interiorismo in 2022 have redefined the property as one of Rome's most striking luxury hotels. Today, it continues to be a gathering place for visitors drawn to the city's romantic grandeur and history. The lobby – a soaring, marble-floored forum lined with Ionic colonnades – sets the tone. Beneath the glow of a Murano chandelier, guests sip negronis from plush velvet armchairs or slip into the intimate Sala Camino for a quiet aperitivo, perhaps a martini (as I do), accompanied by the flicker of the fireplace.

By day, the hotel invites exploration, but come evening, it's time to settle into a different kind of indulgence. Next door, INEO reimagines Roman fine dining under the helm of executive chef Heros de Agostinis. A native of the city with a Michelin-starred résumé spanning 25 years, de Agostinis curates a global menu designed for the well-travelled palate. But for those seeking something truly Roman, the In and Around Rome tasting menu is a journey through Lazio and beyond. After a day spent wandering from the Trevi Fountain to the Vatican and back, the six-course procession, paired with wine, feels like the only sensible choice. The setting is stylishly moody: chequered marble floors, dark timber accents, crisp white tablecloths, and a discreet elegance that feels definitively new-age Italian. Hotel guests and well-heeled locals mix effortlessly; the couple beside me, celebrating 20 years of marriage, live just a few blocks away. Dinner is a decadent affair, starting with a white-gloved waiter wheeling up a bread trolley laden with rustic rye and semolina-based breads,



**CLOCKWISE FROM TOP LEFT:** View from the Junior Suite Piazza View; veal sweetbreads from INEO Restaurant; Presidential Suite bedroom; Lobby Bar; Anantara Spa Cabin



from grissini to country loaves – all baked in-house. A reinterpretation of panzanella arrives, where marinated anchovies rest atop a base of Lariano bread soaked in tomato purée, complemented by a velvety pea cream that brings a delicate sweetness to balance the dish's briny depth. It's followed by pillowy berlingot ravioli filled with oxtail in a veal reduction. But the standout is de Agostinis' twist on saltimbocca, reimagined with monkfish wrapped in prosciutto and served with *vignarola*, a spring medley of artichokes, fava beans, and peas. The balance of land and sea, tradition and reinvention, is simply exquisite.

As the evening unfolds, the city's twilight warmth shifts to the rooftop, where Seen by Olivier delivers a heady mix of skyline





views, innovative cocktails, and Italian and Japanese fare. Created by chef and mixologist Olivier da Costa, the venue oozes cosmopolitan glamour, seamlessly blending Rome's storied past with contemporary nightlife. As the sun sets over the rooftops, I sip on a signature Seen Spritz, a refined twist on the classic, while a DJ spins a laid-back soundtrack. The clink of glasses, the hum of conversation, the golden glow of the skyline – it's a moment suspended in time between the old and the new Rome, an evening that belongs entirely to the city.

The next morning, I rise like an emperor ready for a ritual of restoration – an experience drawn from the ancient baths across the piazza – a Diocletian Spa and Bath Ritual at the in-house spa. The experience begins with an exfoliation of sea salt, olive oil, honey, and sacred laurel before a healing salt-pan mud wrap, a technique cherished by both the Etruscans and Romans. A steam-room rinse follows, and then a massage with St John's wort-infused olive oil, an elixir Cleopatra herself would have approved of. I emerge recalibrated, ascending to the rooftop pool just in time to watch the city stir to life once more.

For those wanting to explore beyond the usual tourist trails, the hotel offers



## ROME ESSENTIALS

**WHERE** Pza della Repubblica, 48, 00185 Roma, [@anantara\\_hotels](http://anantara.com/en)

### MUST-TRY RESTAURANT:

Armando al Pantheon—beloved by locals and visitors alike, run by the Gargioli family since 1961.

**BEST GELATO:** Otaleg in Trastevere

### MUST-STOP SHOP:

Schostal for its incredible array of luxury pyjamas and loungewear, with fans ranging from Harry Styles to Gwyneth Paltrow and Wes Anderson.

**BEST MARITTOZZI:** Regoli and Roscioli Caffè are two fixtures favoured by locals.

**BEST ESPRESSO:** Sant' Eustachio il Caffè for a classic experience, just steps from the Pantheon.

exclusive experiences led by expert guides, from private tours of hidden Roman ruins to pasta-making classes with a local chef. A standout option? 'The Secrets of the Vatican' tour grants guests exclusive access to closed-off areas of the Vatican Museums, led by an art historian who reveals hidden meanings behind some of the world's most iconic Renaissance masterpieces. For something a little more adventurous, a Vespa ride through the city at dusk, weaving through Rome's labyrinth of backstreets before a secret detour to

a tucked-away gelateria for a taste of pistachio perfection, is an experience not to be missed.

As I prepare to leave, I'm reminded once more that Rome is a city that lingers in the senses – its golden light, its heady perfumes of espresso and leather, the soft rhythm of footsteps tracing centuries-old cobblestones. They say all roads lead to Rome, but if you seek a journey steeped in history, indulgence, and grandeur, they inevitably lead to Anantara Palazzo Naiadi Rome.



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— April/May 2025

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“Using very few  
ingredients – but  
*the best we can find*  
– produces simple,  
delicious, elegant meals  
that are *a joy to make*.”

— MARJORIE TAYLOR &  
KENDALL SMITH FRANCHINI



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“Blackberries are a problem plant, but late in summer, we fall back in love with them a little bit.” — **PAULETTE WHITNEY**



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## OFFICIAL TEST KITCHEN SUPPLIERS:

*Our meat is supplied by Vic's Meat:*  
[vicsmeat.com.au](http://vicsmeat.com.au)

*Our fresh produce is supplied by Parisi:*  
[parisisydney.com](http://parisisydney.com)

(V) denotes vegetarian recipe

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# Niseko

## — Japan

Stephanie Chai, 'chief nomad' and CEO of luxury villa group The Luxe Nomad, on why this ski resort needs to be on your must-visit list.

### What makes Niseko special?

Niseko is, without a doubt, the best ski resort in Asia – for its terrain, luxury accommodation, and food and beverage experiences. The powder snow here is incredibly special. Having skied in Queenstown and Europe, where the snow tends to be icier, I find skiing in Niseko is like skiing on ice cream – you feel like you are floating. Niseko is unique, and funnily enough, the tourism industry here was 'founded' by Aussies decades ago, so it has a distinct international feel. It also has these amazing hidden gems, retaining the quintessential features of a Japanese ski town.

**FROM TOP:** Bang Bang; Mount Yotei  
**OPPOSITE:** Bar Gyu+



During winter, it's a melting pot of people visiting from all over the world, adding to its vibrant vibe.

**Where to stay:** When I visit Niseko, I usually stay in Hirafu, as all the best food and drink offerings are around there. For skiing, Rusutsu (half an hour's drive from Niseko) is best. But Hirafu has some thrilling runs, including one where you can zip through the trees! It's perfect for intermediate skiers and snowboarders. Annupuri is good for beginners, and Hanazono offers great après-ski activities. For accommodation, there is a range of luxurious ski-in ski-out properties, boutique hotels and private chalets. Most of the properties we manage have their own private onsen, which is a must for skiing in Japan – ending the day with some mineral-rich rejuvenation.

**What to do:** Aside from the world-class skiing and indulging in the local cuisine, when I stay with my god-brother and his family, they get the ski valet. The ski valet service not only takes you to different ski resorts, but is also your personal instructor, enhancing the whole experience. They also drive you to some amazing lunch spots, making your ski trip even more enjoyable.

**Where to eat:** Bang Bang restaurant is a must for dinner. Order the wagyu

**CLOCKWISE FROM LEFT:**  
Stephanie Chai; Grand  
Hirafu, Niseko Ski Resort;  
Moku No Sho



beef and sashimi plate if you're there. It's a family-run yakitori place, and without a doubt the best yakitori in Niseko, located right in Hirafu. Reservations can be hard to get, so I would recommend booking ahead. Ebisutei is a local izakaya that offers the freshest ramen and salads with an amazing peanut sauce. It's a wonderful spot to experience local flavours. Taru Zushi is 15 minutes away in Kutchan town, where you can find some of the best sushi I've ever had, served in a laid-back, cosy little restaurant with a bar counter. The intimate feel is enhanced by the husband and wife who run it – they must be in their 70s. Bar Gyu+ is my favourite place for a drink; it's a beautiful little hideaway where the entrance looks like you're walking into an igloo through a fridge door. Inside is a rustic, warm bar with views of falling snow outside. Not to mention, they have fantastic cocktails!



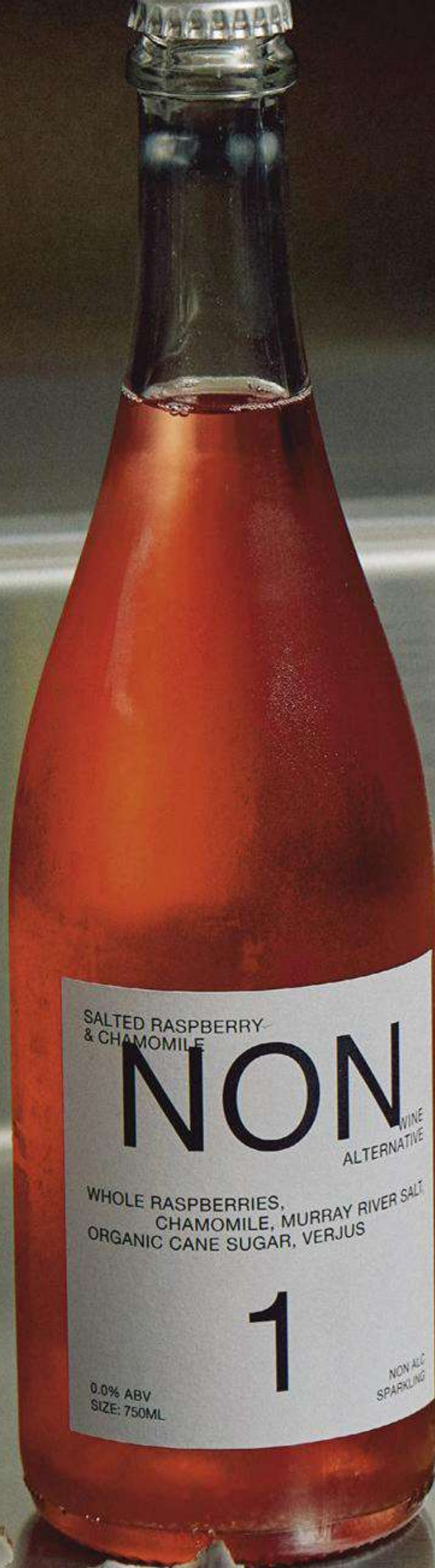
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