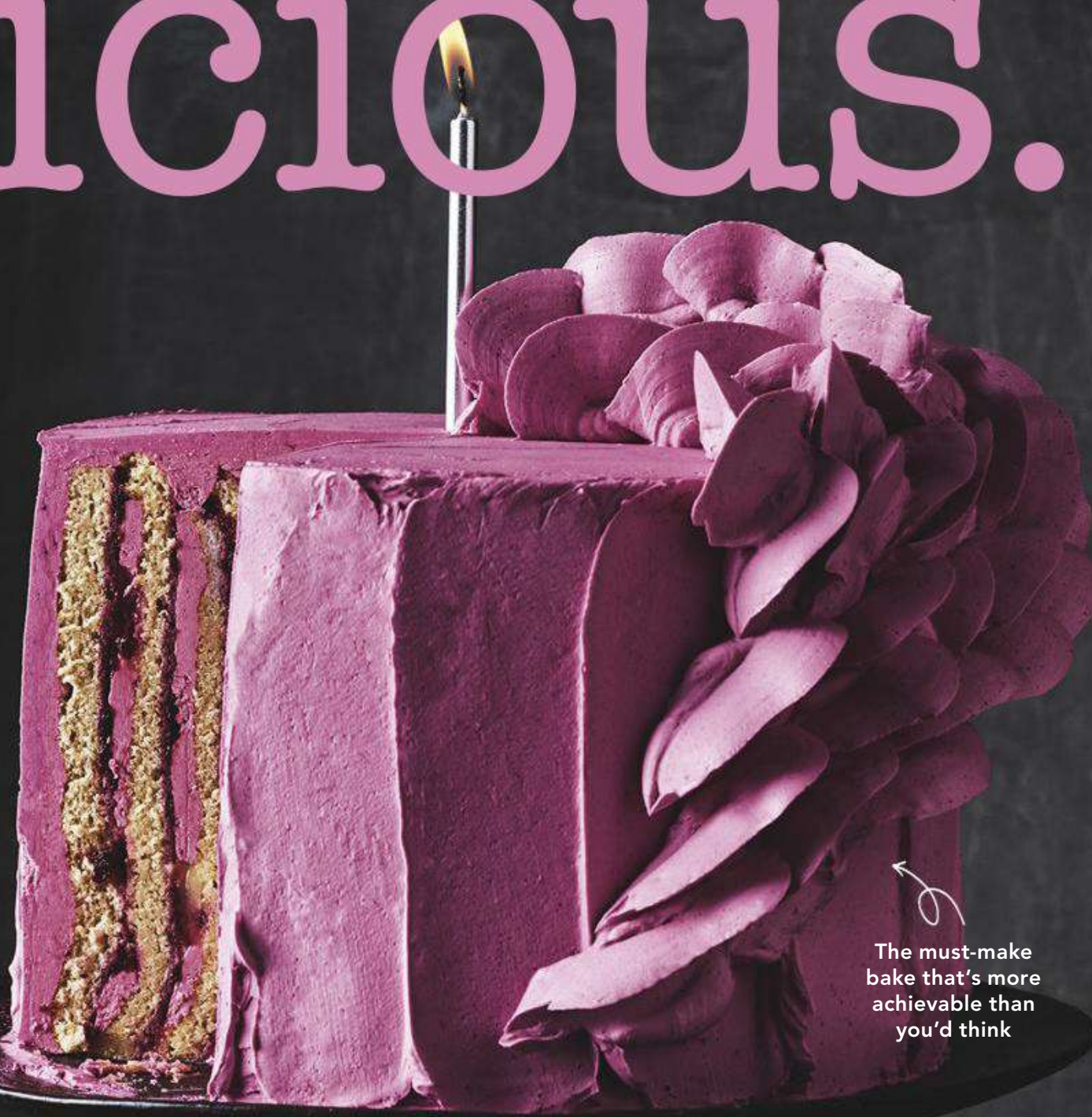


delicious.

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- + CHIN CHIN'S ICONIC PLATES
- + **A BRIGHT, MODERN INDIAN SPREAD**
- + LEMON & ROSEMARY MERINGUE PIE



↖
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A (SURPRISINGLY EASY) SCENE-STEALER

BLACKBERRY & Earl Grey STRIPE CAKE

+ WE TRAVEL FROM **SEOUL TO NEW YORK**



Matt MORAN
Roasts with the very most



Sibella COURT
How to host the ultimate brunch



Rhianne MEAD
Layer cakes by a dessert master

SAMSUNG

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*1. Red light will turn on when camera is working. User's appearance may be captured, but surroundings other than food items will be automatically blurred. *2. As of March 2024, AI Vision Inside can recognise up to 33 food items such as fresh fruits and veggies. Items need to be scanned one at a time. If the food isn't recognisable, it may be listed as unknown. AI Vision Inside can't identify or list any food items in the fridge door bins or freezer. It recognises items based on an on-device smart food management system which combines food detection and classification models to assist with identifying food items. Learning models may be updated periodically to help improve accuracy. *3 SmartThings App is available on Android and iOS devices. A Wi-Fi connection and a Samsung account are required. *4. Some services available on the AI Family Hub™ generate information or outcomes using AI. AI Vision Inside utilises AI-based algorithms, which may be updated periodically to improve accuracy. AI-based algorithms may generate incomplete or incorrect information. Availability of certain apps may vary by country, region, service provider, network environment or device, and may change without notice.

SAMSUNG



Manage use-by dates, monitor your inventory levels, and get recipe and meal-planning ideas from AI Vision Inside.

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— *made to share*

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For more entertaining inspiration, head to delicious.com.au/recipes

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“Cookies have a unique way of pulling you into blissful childhood memories – didn’t everyone grow up with a Tupperware container of biscuits lurking in the back of the pantry?”

— EMELIA JACKSON

IF YOU HAD TO COOK JUST ONE THING...

“I love a rustic dessert, and this one comes with the perfect blend of flavours and textures, to keep those tastebuds guessing – tender roasted fruit, tangy yoghurt and a crazy-delicious macadamia, white choc and oat crumble that’s good enough to be sold by the bagful.”
India Tarasin, Digital Producer



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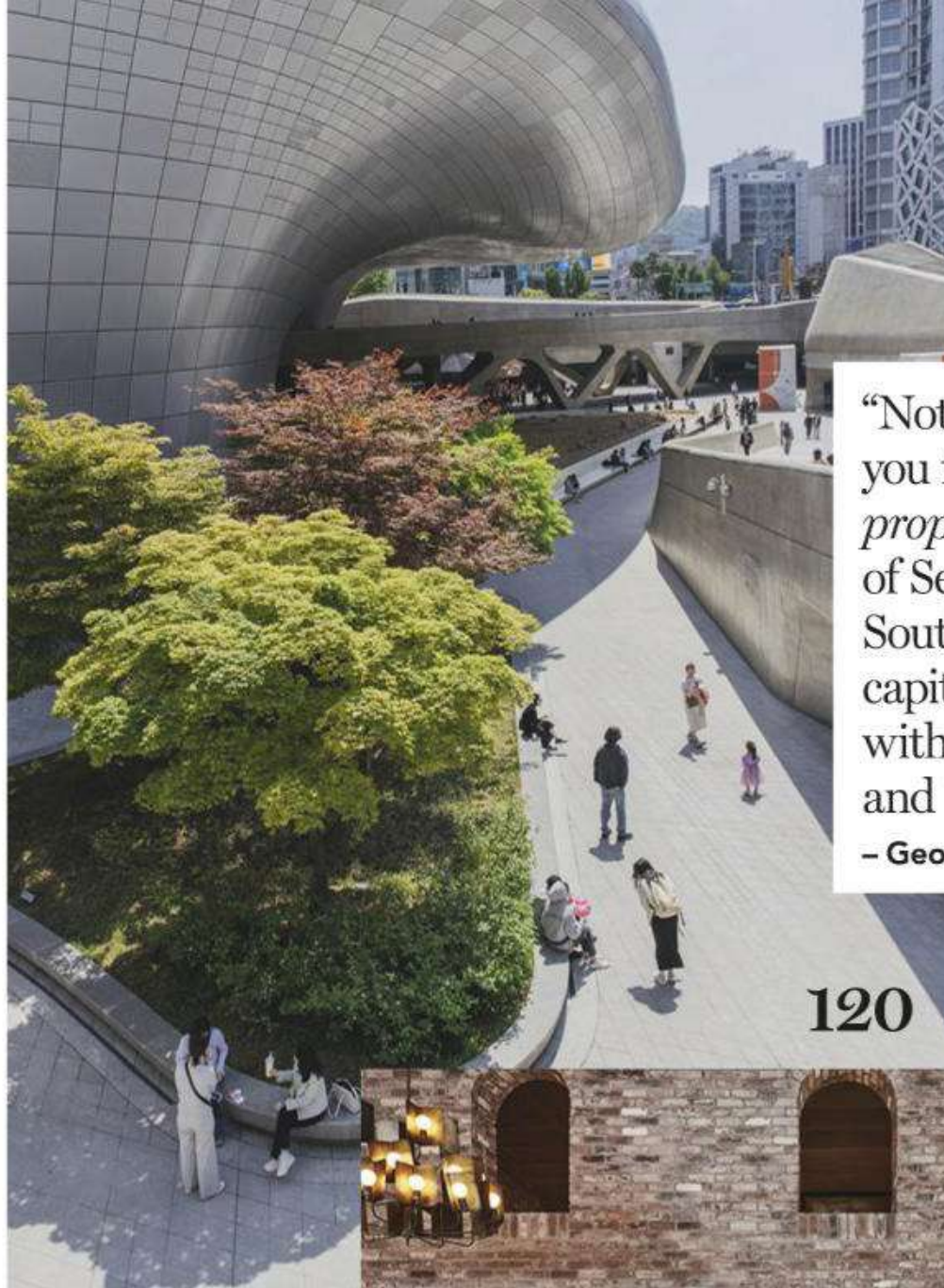
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“Nothing prepares you for the propulsive energy of Seoul. The South Korean capital crackles with *VERVE* and *VIBRANCY*.”

– George Epaminondas

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MUST TRY!

MAKE THIS RECIPE

You can stop rubbing your eyes – this is not an optical illusion. It is, in fact, a surprisingly easy (but spectacular) layer cake, that will flummox all those you serve it up to, solidifying your legendary baking status forevermore. You can find the recipe on p 111. Show us your version by tagging @deliciousaus & #makeitdelicious

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ON THE COVER
LEMON, BLACKBERRY & EARL GREY STRIPE CAKE
(recipe p 111)

RECIPE *Rhiann Mead*
PHOTOGRAPHY *Mark Roper*
STYLING *David Morgan*



SCAN TO SEE
HOW TO MAKE
OUR COVER
CAKE

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Welcome



This month, 23 years ago, the first-ever issue of *delicious.* hit newsstands, with its chocolate-drizzled cover pancake stack by the late, great Bill Granger. In the intervening years, we've hit highs (the mighty mangomisu and our chocolate self-saucing pudding remain as popular online as ever), and cooked our way through lows right beside our readers (just watch the *delicious.* lockdown videos for proof...) We've spent thousands of hours testing recipes, worked with the very best chefs and cooks and had the top foodie talent in the business grace our team. And through it all, one thing has remained constant

– our belief that every meal is worth celebrating. So, naturally, when our celebration issue rolls around, we're in our element.

Starting with dessert first (because who doesn't love that), pastry chef Rhiann Mead has outdone herself with her second November cover – the stop-the-presses stripe cake. Before you panic, it's much easier to create than you'd think. In fact, her entire layer cake feature (p 106) is worth planning a party for alone. Of course, before a great dessert comes a great main, and for centrepiece savouries it's hard to go past a roast. Getting a little festive table inspiration in early, Matt Moran has supplied us with a selection of starring roasts from p 66, from the traditional rosemary lamb leg with mint sauce to the new classic of pork belly with wedges of just-charred cabbage. And for those times that you're put on salad duty by the host, our ever-inventive food team will help you steal the limelight with their assortment of never-fail side dishes (p 58).

Anyone who's been lucky enough to sit down at an Indian table will know that the sharing of a meal is second nature for this inherently foodie nation, so we consulted with some of Australia's top Indian chefs for their favourite celebratory plates (p 82). From Helly Raichura's choose-your-own-adventure Indian grazing board to Harry Mangat's masala hanger steak, each one is delivered with aplomb. Another share-friendly spread comes to us courtesy of the latest highly anticipated Chin Chin cookbook (p 74), with chef Benjamin Cooper sharing some of the iconic dishes that have come to define the loud, fun, elbows-on-the-table style of dining that keeps this trilogy of restaurants as heaving as the day they first opened.

From a restaurant with more than a decade under its belt to a venue that has just quietly celebrated its first birthday: our In Season (p 11) feature introduces us to Julie, cloistered in the grand surrounds of Melbourne's Abbotsford Convent. Founder Julieanne Blum's approachable, produce-forward cooking style is a reminder that some of the most memorable meals are also the most understated. The impeccably stylish Sibella Court proves this further with her effortless brunch menu from p 48, perfect for a lazy morning of breaking bread with friends around a table this entertaining season.

As the end of the year draws closer, and summer shimmers just on the horizon, now is the time to shake off the last vestiges of winter comfort cooking and those hibernation habits and embrace the joys of coming together.

To every reader that has cooked side by side with us over the years, thank you – this one is for you.

Krysia

Krysia Bonkowski, Editor-in-Chief

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Opera cake (p 115)

delicious.

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*WHAT YOU'RE
LOVING...*

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How do you tiramisu? This luxe pistachio and limoncello spin on the classic Italian dessert sure hit the sweet spot on socials recently. Find the recipe + more tempting twists on tiramisu at delicious.com.au
RECIPE: @silviacollocofficial
PHOTO: @markroperphotography
STYLING: @kirstenjenkins



*LETTER OF
THE MONTH...*

I am grateful for the very timely arrival of the August issue. I took my primary school-aged sons grocery shopping recently and tasked them with scanning and bagging items. They were surprised at the price of one capsicum, which provided me with a teaching moment about the cost of food and our responsibility not to waste it. Later that evening, we were looking at recipes in the August issue together and absolutely loved the look of the half-an-avo fritters and the banana, avocado and cacao cake. I've been entertaining on a weekly basis lately and I am in a bit of a food funk, so this issue has me truly inspired to be industrious with fresh new ideas. **Marta Barbayannis**

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2

ARTICHOKE

"I was scared of artichokes for a long time, and just kind of avoided them. But they're actually super easy."

1 **BEANS**

"They're quick and they're healthy, and you can make them look so elegant – the shape is just so beautiful."

3

PEAS "It's so nice, isn't it, podding peas? And sugar snap peas – I just love anything with a really juicy, vegetal crunch."

IN SEASON.

4

LEMON

"There's no life without lemon. The flavour... it just fixes everything."

5

FENNEL

"There's a bit of a joke amongst the staff where they're just like, 'You can't put fennel in that! You can't put fennel in every dish!' I'm like, 'It's so yummy, though!'"

IN SEASON

A year into the life of her namesake restaurant in the green expanse of Melbourne's Abbotsford Convent, **Julianne Blum** showcases the simple joys of spring produce.

PHOTOGRAPHY *Alan Jensen* STYLING *Vivien Walsh* STORY *Caitlin Welsh*

IN SEASON.



The bright dining room at Julie.
LEFT: Julieanne Blum in the edible garden

A few days off Julie's first birthday, the Melbourne restaurant's eponymous head chef Julieanne Blum reckons she's finally come to terms with her name being on the door. "It's kind of just the name now," she says sheepishly. "I've disassociated with it a bit – I'm on the shyer side."

For Blum, the first 12 months of Julie have been about all the people that make the 50-seater what it is, not her singular vision. "It's taken a tiny bit to find our groove, and grow a community around us," she says. "We don't want to be a restaurant where people just pop in one-off, you know? We want to have people come in and enjoy it on a weekly basis."

Blum spent six years as head chef of Cam's Kiosk; the casual cafe and wine bar (under owner Cam Miller, also Blum's

partner in this venture) is still next door to the light, bright space that is now Julie, and used to be pay-what-you-feel vegan canteen Lentil As Anything. But the location is iconic for more than fond memories of cheap feeds. It's housed within Abbotsford Convent, an historic Melbourne institution now home to a range of creatives and a vital inner-city green space that was once a Magdalen Laundry for 'wayward' girls. It's a complex aspect of the venue that's not lost on Blum and her women-led team.

"The Abbotsford Convent obviously has this amazing history, which I think we all feel super connected to – I feel like women are drawn into this space," Blum says. "And the space we work out of is where the girls used to make all of the food for the whole convent, so it's quite special to be [cooking] in the space. Obviously, it has a dark history, but I feel this connection is really important."

"IT'S VERY WARM, ELEVATED HOME-COOKED FOOD... IT'S NOT REINVENTING THE WHEEL."

— Julieanne Blum

A small edible garden, along with the adjacent Collingwood Children's Farm, provides the kitchen with a constant flow of fresh-as-it-gets produce, which in turn prompts Blum to build a menu around what's good in any given week, and to get creative with it. Take the last of the farm's radicchio: "Last week, we've had it on, and I've been boiling it slightly with heaps of rosemary, and then pickling it for this very fresh quick pickle."

Blum loves vegetables prepared with the absolute minimum fuss – she's been caught out eating more raw beans in the garden than she's collected for the kitchen – and it shows in her produce-forward dishes, and in her desire for the Julie experience to feel like eating at a friend's house. "Our service level is super casual, and the food is very warm, elevated home-cooked food," she says. "And the way we work in the kitchen is super collaborative as well, with a team that I love and respect. So I think that helps bring that feeling of, 'What should we cook for people this week?'"



"This is my girlfriend Julia's favourite thing for me to cook on a night in. It's a very versatile side for a dinner party alongside pork or fish, but it's also a great option for eating at home on a cosy night alongside some pork chops or sausages, or simply atop some rice."

FENNEL
Fennel, silverbeet
and cream (p 14)

BRAISED CHICKEN WITH SILVERBEET, ARTICHOKE, LEMON AND BARLEY

SERVES 4

Begin this recipe a day ahead.

1.6kg whole chicken, cut into marylands, wings and breasts, bone in
1 cup (200g) pearl barley
Juice of 1 lemon, plus lemon wedges, to serve
3 artichokes
60g butter
1/2 bunch silverbeet, leaves and stems separated and thickly sliced
1 tbs extra virgin olive oil, plus extra, to drizzle
200ml white wine
2 leeks, cut into 2.5cm rounds
6 garlic cloves
8 sprigs thyme
6 fresh bay leaves
1 1/2 cups (375ml) chicken stock

BRINE

4 cups (1L) boiling water
2 1/2 tbs fine salt
1 tbs black peppercorns
5 sprigs thyme
3 fresh or dried bay leaves

For the brine, place all ingredients in a heatproof container and stir until salt dissolves. Chill until cold (never put raw chicken into a hot or warm brine). Place chicken in brine and chill for 12-15 hours.

Bring 3 cups (750ml) water to the boil in a medium saucepan. Add barley with a good pinch of salt flakes. Reduce heat to medium-low and simmer, covered, for 35 minutes, or until most (or all) liquid is absorbed and barley is tender with a slightly chewy texture (drain if any liquid is remaining).

Meanwhile, remove chicken from brine, pat dry with paper towel, then drain on paper towel until completely dry (if not, the oil will splatter in the pan). Discard brine.

While chicken dries, prepare artichokes. Fill a large bowl with water and add lemon juice. Working with one artichoke at a time (this will prevent them from discolouring), peel stem using a vegetable peeler, then remove tough outer leaves. Once you reach softer leaves, using a serrated knife, trim one-third from the top. Cut artichoke

in half lengthways to reach the hairy choke, scrape it out with a small knife and discard. (If using baby artichokes, trim less, and no need to remove the choke.) Place in lemon water. Repeat with remaining artichokes.

Preheat oven to 160°C/140°C fan-forced.

Melt the butter in a large frypan over medium-high heat. Once foaming, cook silverbeet stems for 3 minutes, stirring occasionally, or until just tender. Transfer to a large roasting dish and wipe pan clean.

Heat the oil in the clean pan over medium-high heat. Season chicken all over and cook, skin-side down first, in batches, for 10 minutes, turning occasionally, until golden brown all over. Set chicken aside and add the wine to the pan, scraping base of pan with a spoon.

Add artichokes to the roasting dish along with the silverbeet leaves, chicken (skin-side up), leeks, garlic, thyme and bay leaves. Pour over the wine from the pan and add the stock. Place a sheet of baking paper on top, then cover tightly with foil.

Roast for 1 hour, then turn oven up to 220°C/200°C fan-forced, remove foil and baking paper and tuck the cooked barley in amongst chicken. Cook for a further 20 minutes to brown up the skin and reduce the stock a little.

Transfer to a serving dish or serve straight from the pan, seasoned with freshly ground black pepper, a drizzle of extra oil and a squeeze of lemon.

BRAISED SQUID WITH WILD FENNEL AND PEAS

SERVES 4

1kg squid, with tentacles, cleaned
90ml extra virgin olive oil
1 onion, very thinly sliced
2 garlic cloves
2 fresh bay leaves
1 tbs tomato paste
200ml dry white wine
100ml fish stock
150g fresh podded peas
1 large stem wild fennel, picked into smaller sprigs (substitute fennel fronds)
Lemon wedges, to serve

Remove tentacles from squid, and cut into approximately 6cm pieces. Cut through

one side of the body of the squid until you have a large sheet, and cut this into about 6-8 rough large pieces.

Heat oil in a large, deep frypan over high heat. Cook squid, in batches, for 4-5 minutes, stirring and tossing frequently, until well browned. Remove with a slotted spoon and set aside.

Reduce heat to medium and add onion, garlic and bay leaves. Cook, stirring, for 5 minutes, or until onion softens. Add the tomato paste and cook, stirring, for 1 minute. Add wine, scraping base of pan with a spoon. Bring to the boil over high heat and cook for 2 minutes, or until liquid is reduced by half. Add the stock, reduce heat to medium and simmer for 5 minutes, or until sauce thickens slightly. Add the peas and cook for another 3-5 minutes, until peas are vibrant green and tender.

Return squid to pan with any resting juices and most of the fennel. Toss to combine and serve topped with remaining fennel and lemon wedges.

FENNEL, SILVERBEET & CREAM

SERVES 4-6

You'll need a 30cm (base measurement) deep ovenproof frypan.

40g butter
1/3 cup (80ml) extra virgin olive oil, plus 2 tbs extra
2 medium leeks, chopped
1/2 bunch thyme, leaves picked and finely chopped
1 silverbeet, stems finely chopped and leaves roughly chopped
1 tbs fennel seed
1 bay leaf
1 fennel bulb, very thinly sliced
100ml white wine
300ml pure cream
1 1/2 tbs wholegrain mustard
Pinch white pepper
130g stale bread, torn into small chunks
Pan-fried pork chops, to serve

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

Melt the butter with the oil in a 30cm base, deep ovenproof frypan. Add the leeks with a good pinch of salt flakes and cook, stirring occasionally, for 5 minutes or until softened. Add the thyme, silverbeet

TURN to continue >>>

IN SEASON.



FENNEL & PEAS

Braised squid with
wild fennel and peas





ARTICHOKE & LEMON

Braised chicken with
silverbeet, artichoke, lemon
and barley (p 14)

"Spring brings with it so many crisp and vibrant green vegetables, and sunny days. But for those days that are rainy or on the colder side, this dish will be all the comfort you need. While it's common to keep spring vegetables super green and fresh, there's also joy in cooking greens until they're dark and tender and melt in the mouth. If you can't find fresh artichokes, please don't substitute with pickled or brined artichokes from a jar. You could put those on top when serving the chicken – or you can go without and let the silverbeet shine."



IN SEASON.

"This is a light and zesty side salad, perfect for your next dinner party. I like to use a mixture of whatever is looking best at the market: sugar snaps, snow peas and yellow, green or purple beans, but you could just as easily use only the humble green bean if you can't get your hands on anything else. Similarly, if you can't find purple daikon, substitute radish. This salad is best dressed right before serving."



BEANS & PEAS

Spring salad with creme fraiche dressing (p 19)

IN SEASON.

"I love mixing savoury elements and herbs with desserts. If you can, find a friend with a lemon tree, or pluck a couple from an overhanging tree in your neighbourhood; the flavour is always better and the rind is always more robust and sweet. Be sure not to be shy about taking your pastry shell to a really nice caramel brown. This will ensure not only the best flavour, but a nice crisp snap of the pastry. I like to go nice and dark to balance the sweetness of the meringue."



LEMON
Lemon & rosemary
meringue pie

stems, fennel seeds and bay leaf and cook stirring occasionally, for 5 minutes, or until softened. Add the fennel and silverbeet leaves and cook, stirring occasionally, for 3-4 minutes, until wilted. Add the wine and cook, stirring occasionally, for 1-2 minutes to reduce. Add the cream, mustard and white pepper and stir to combine.

Toss the bread in a bowl with the extra oil. Season with salt flakes and freshly ground black pepper. Sprinkle bread over vegetables in pan. Bake for 30 minutes, or until top is golden brown.

Serve with pan-fried pork chops.

SPRING SALAD WITH CREME FRAICHE DRESSING

SERVES 4-6, AS A SIDE

"All of the preparation for this dish can be done ahead of time, and the salad can be dressed at the last minute."

350g mixed spring greens (we used green beans, sugar snap peas and snow peas)
2 small purple daikon, (from specialty grocers, substitute radish), thinly sliced using a mandoline, leaves reserved
6 long green shallots, trimmed, cut into 8cm lengths
1/4 cup each loosely packed small dill sprigs and mint leaves
1 tbs nigella seeds, to serve

DRESSING

100g creme fraiche
1/4 cup (60ml) apple cider vinegar
1 tsp caster sugar
2 tbs light olive oil

Bring a medium saucepan of heavily salted water to the boil. Prepare a large bowl of iced water. Boil beans and peas for 2-3 minutes until just tender, then drain and place in the iced water to stop the cooking process, keeping them bright and crispy. Drain and pat dry with paper towel.

Heat a barbecue or chargrill plate until very hot. Thoroughly wash daikon leaves and pat dry with paper towel. Place in a large bowl with the green part of shallots. Drizzle with oil and season with salt flakes. Using tongs, place daikon leaves and shallot greens on hot plate and cook, keeping them moving, for 1-2 minutes, until wilted and charred.

For the dressing, place all ingredients in a small bowl and mix until well combined.

Place the beans, daikon, charred leaves and shallots in a large bowl. At the last minute, add the herbs, pour over the dressing and toss to combine.

Serve sprinkled with nigella seeds.

LEMON & ROSEMARY MERINGUE PIE

SERVES 10

Begin this recipe at least 4 hours ahead. You'll need a 24cm x 3cm-high loose-based tart pan, a sugar thermometer and a kitchen blowtorch.

2 cups (300g) plain flour, plus extra, to dust
1/2 cup (110g) caster sugar
Finely grated zest of 1 lemon
200g cold unsalted butter, chopped
1 large egg
1 large egg yolk

LEMON CURD

Finely grated zest of 3 lemons
100ml lemon juice (from 3-4 lemons)
60g cornflour
4 egg yolks
150g caster sugar
100g unsalted butter, chopped
1/4 tsp citric acid

MERINGUE

1 cup (220g) caster sugar
3 sprigs rosemary
4 egg whites

For the pastry, place the flour, sugar, zest and a pinch of fine salt in a food processor and pulse to combine. Add the cold butter and pulse until it resembles fine crumbs. Lightly beat 1 whole egg and 1 egg yolk in a small bowl. Pour mixture into food processor and pulse until incorporated. Turn the mixture onto a clean work surface and knead with your hands until the dough comes together. Wrap dough ball in plastic wrap and press down to form a disc. Chill for at least 30 minutes.

Roll chilled pastry on a lightly floured surface to a 33cm circle, 5mm thick, and use it to line a 24cm x 3cm-high, loose-based tart pan, letting excess pastry overhang. Chill for a further 30 minutes.

Preheat oven to 180°C/160°C fan-forced. Place a baking tray in the oven to heat. Line tart case with baking paper and fill with pastry weights. Bake for 30 minutes on the hot tray. Turn oven down to 160°C/140°C fan-forced. Remove weights and paper and bake for a further 40 minutes, or until deeply and evenly golden. Set aside to cool to room temperature. Using a serrated knife, cut away and discard excess pastry.

To make the curd, combine zest and juice in a large, heatproof bowl placed over a saucepan of simmering water (don't let base of bowl touch the water). Place cornflour and 2 1/2 tbs water in a small bowl and stir to combine, then add to lemon mixture and whisk to combine. Add 1 1/4 cups (310ml) boiling water and whisk vigorously for 10 minutes to remove any lumps, or until a jam consistency. Remove from heat, and whisk in yolks, sugar, butter and citric acid until thoroughly combined and smooth. Pour into pastry case, level surface with a spatula and chill until cold.

For meringue, place sugar and 1/4 cup (60ml) water in a medium saucepan along with the rosemary sprigs and stir over low heat until sugar dissolves. Increase heat to high and cook until syrup reaches 115°C on a sugar thermometer, then remove from heat and carefully remove rosemary and discard.

Meanwhile, in a stand mixer fitted with the whisk attachment, whisk egg whites until soft peaks. With the motor running on medium speed, slowly add the hot syrup, then whisk on high for 5 minutes, or until a thick and glossy meringue.

Pile the meringue high on top of chilled tart, using a spatula to swirl the meringue in a decorative pattern. Using a kitchen blowtorch, brown top of meringue until it turns a dark brown colour – the stage just before turning black. Doing this will add a bit of bitterness, offsetting some of the sweetness of the tart.

Slice tart to serve.



Talking TABLES

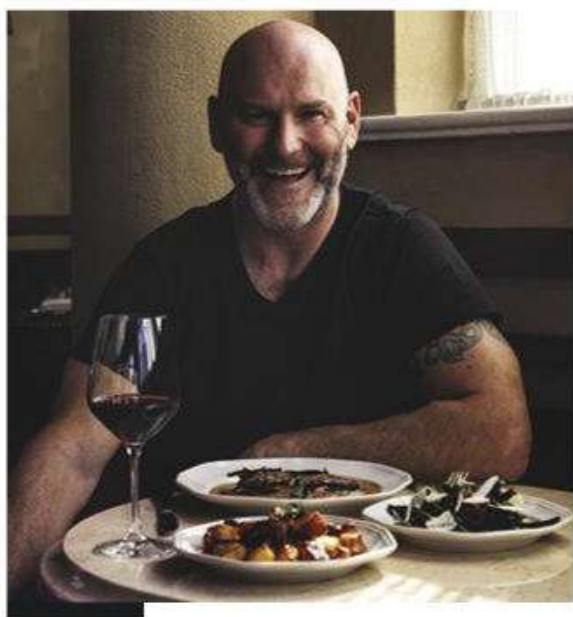
— Hot restaurants, the latest news, trends & more.



now open

Tombo Den, Melbourne

Bringing a moody, surrealist slice of Tokyo to the Windsor end of Chapel Street, the latest venue from Lucas Restaurants is part sake bar, part Japanese izakaya and all sorts of atmospheric. The long, narrow downstairs dining room is taken up by a sushi counter, where chefs transform the catch of the day into delicate nigiri and sashimi. Upstairs, eerie AI art by Tom Blachford adds to an otherworldly feel that would be as much at home in Shibuya as it is in southern Melbourne.



Postino Osteria, Sydney •

Alessandro and Anna Pavoni have given a neighbourhood *osteria* to the inner west 'burbs of Summer Hill, a traditional enclave of Sydney's Italian community. In a counterpoint to chic Ormeeggio at The Spit, Postino Osteria hones in on classic Italian comfort food, like house spaghetti with teeny, tiny Abruzzese meatballs.



Attimi, Brisbane •

With the restaurant industry increasingly leaning towards casual dining, Dario Manca is bucking the trend at Attimi, his intimate 28-seater in leafy Paddington. Two set menus – of eight and 12 courses – and select a la carte seatings guide diners through elevated expressions of regional Italian cuisine.



Silk Spoon, Melbourne •

Victor Liong of city stalwart Lee Ho Fook has opened a new dining destination in the CBD, inside the newly renovated 500 Bourke Street precinct. The menu and venue delivers a more casual vibe and price point than the chef's Chinese flagship, with affordable plates inspired by countries along the historic Silk Road.





DISH it up

Each month, we spill on a special plate that captured the imagination of our food writers. We're not coming the raw prawn with you – with the rage for all things retro, prawn cocktails are back. New nostalgia-fuelled bistro Teddy in Sydney's Potts Point has chucked a cup-o-shrimp on its menu, featuring blanched South Australian king prawns kissing a cocktail sauce of Kewpie mayo and tomato ketchup with a dash of Tabasco and Cognac. Dressed with slithers of sorrel and shiso, it's served with cos lettuce cups to build your own little bao.



Plates with heart

Blossoming out of a catering business in the Kimberley town of Kununurra, Blak Tapas Bush Food Café works with Job Pathways to help job seekers build skills, all while providing wholesome treats.

HOT NOW · HOT NOW · HOT NOW · HOT NOW · HOT NOW · HOT NOW

Fresh TAKE >

No matter how you roll, this ancient Japanese snack is experiencing a resurgence to become one of our favourite easy (and economical) snacks.

WHAT'S HOT: See you later sushi; when we're feeling snacky, it's all about onigiri. Onigiri, also called *nigirimeshi* or *omusubi* in their native Japan, are basically hand-formed rice balls. Even though it's thought that the Japanese have been popping onigiri into their bento boxes for more than 2,000 years, it's a whole new ball game thanks to a surge of Australian eateries specialising in the ostensibly modest morsels.

WHY: As anyone who has stumbled into a Japanese *konbini* knows, onigiri are the dream one-handed snack. Often in a neat nori wrapper, the sticky rice silences hunger pangs while encasing a dealer's choice of fillings – from cooked tuna with whole-egg mayo to soy-simmered kombu. The recent Japanese buyout of Australian 7-Elevens is introducing many to the joys of this convenience-store classic, while artisan makers elevate them with the finest Japanese rice, delicately flavoured, and perfectly balanced fillings.



WHERE TO TRY IT: The serene 279 Victoria St was an early instigator of the Japanese cafe obsession gripping Melbourne. The menu revolves around *musubi* (*omusubi*, without the polite 'o') cradling fillings both traditional (such as grilled mackerel, bonito flakes and pickled mustard greens) and crowd-pleasing (crisp-fried karaage chicken).

THREE more to try >



HOUSE OF PAPI, SYDNEY

The new iteration of cult bakery Donut Papi offers its take on Hawaiian delicacy *musubi*, in a nod to Hawaii's huge Filipino population. Topped with a slab of spam, it's a Pacific peculiarity, Papi-style.



SHIRO GELATO & SNACK, GOLD COAST

In just a year, Kei Okamoto has expanded her popular Southport shop into Brisbane and Fujinomiya, Japan. Her onigiri cradle traditional fillings like *umeboshi* (pickled plum) in top-tier rice from Tohoku.



YUNA, ADELAIDE

Visit sibling act Sam and Mia Zhang's all-day Mile End eatery early for an onigiri breakfast set, pairing fillings like *unagi* (eel) or pork belly with an *onsen* egg and house miso – or go later on if you prefer to pair with sake.

Drinks

— the latest bottles, bars and beverage news

RAISING THE BAR

Neil Perry's takeover of Sydney's Double Bay has been secured with the arrival of cocktail den Bobbie's, beneath Song Bird in the basement of landmark Gaden House. With Linden Pride and Nathalie Hudson of legendary bar Dante NYC consulting on the drinks list, expect meticulous martinis, live jazz and a seafood-forward snack menu befitting one of Australia's top chefs.

BOBBIE'S
24 Bay St, Double Bay, NSW
@bobbies_doublebay



▼ + THREE MORE VENUES TO VISIT THIS MONTH



Fangbone by Dormilona •

Cult WA winery Dormilona has recently introduced a bottle refill program at its Margaret River tasting room and selected bottle shops, dubbed 'Fangbone'. Purchase a 1L bottle of Dormilona Chenin Blanc, Orenji (a semillon and sav blanc blend) or house Tinto by winemaker Josephine Perry, and simply bring the bottle back when you're ready to exchange for a freshie.

Arnold's •

The inner-west Melbourne suburb of Kensington just gained a wine bar to match its village vibe. Run by couple Lauren Chibert and Scott Eddington (ex-head chef of Mamasita), the new haunt pairs Mexican-inspired plates with a tightly curated wine list and must-try cocktails, like the green tomato martini.



Stan's at Stanley •

On the cusp of opening at time of print, Stan's cements Howard Smith Wharves as one of Brisbane's most powerful precincts. On the refurbished second floor of Stanley's, late-night cocktails meet vinyl played on vintage speakers and chef Louis Tikaram's Cantonese bites.



Mike's pour

Mike Bennie shakes things up with the best agave spirits for the ultimate margarita.

With a dizzying array of tequilas and mezcals entering the Australian market, margarita cocktails are increasingly exciting. The classic recipe still endures; the Tommy's, with the traditional triple sec swapped for agave syrup, is also delicious, as is an all-the-rage spicy margarita. Whether you're leaning toward a classic or looking to shake things up, the choice of spirit is pivotal.

Tequila can be citrusy, grassy, peppery and a touch sweet, with a soft finish; mezcal is often distinctly smoky, with fruity undertones and jalapeno spice, and even earthy or peppery. The best measure is to work out if you want a brighter, fresher drink, where tequila feels most apt, or a more robust, spicier version, which is where mezcal shines. Typically, unaged, clear *blancos* or *jovens* work best for margaritas, though the darker, aged *reposado* and *añejo* versions can provide added depth and character. Here's a rundown of some standout agave spirits that will elevate your margarita game to new heights.

PATRÓN SILVER (\$90)
A light and smooth tequila that offers up bright citrus and gently spicy white pepper notes. It's whistle clean, with a crisp finish, and feels sophisticated when made into margarita cocktails. Pass the guacamole and tostadas.



DEPARTED SPIRITS PINEAPPLE & JALAPEÑO AGAVE (\$65)
While not technically a tequila, this Australian agave spirit comes in cool-looking steel flasks. The spirit delivers great tangy pineapple character and the heat of jalapeno, making this ideal for spicy margaritas.



BLACK SNAKE DISTILLERY JOVEN AGAVE SPIRIT (\$90)
This Australian-made (from Narrabri, NSW) agave spirit is ideal for making an all-Australian margarita, if you use an Aussie triple sec alongside. Oh, and it's sensational – so well balanced, smooth, piquant and refreshing.



FOLLOW ME: @mikebennie101

delicious. **DRINKS**

Berry good times



Melbourne rye whisky distillery The Gospel has branched out with The Dispensary series – limited edition aperitifs and hand-batched cocktails complementing its awarded whiskies. The latest, Spiced Blackberry Rye, is a collaboration with fellow distillers Marionette, bursting with local blackberries and warm yuletide flavours. \$45

ON THE BAR CART

Ciao, sunshine

Trophy-winning distiller Ragazzi e Succo has dropped an Australian limoncello (\$60), just in time for summer sundowners. Adelaide-based hospo veteran Tom Hoff has channelled a love of Italian aperitivo into his liqueurs, with an Alpine-style amaro (\$70) also out now. ragazziesucco.com



Spritz season

Champagne purists, look away. Yarra Valley vineyard Innocent Bystander has gone a little fruity with its new sparkling wine: Watermelon Spritz. With limited skin contact lending a rosy hue to match the watermelon juiciness, it's made to drink young, ideally in the sun. \$25



SCAN FOR MORE FROM MIKE, OR GO TO: delicious.com.au/drinks





SUNNY SIDE UP

Like a side of avo with your morning eggs? House of Nunu's Avo Egg Cup cradles your goog in hand-blown borosilicate glass, and comes with a matching textured Avo Bowl, \$89.95. For late-night treats, the new Coney Cups (\$79.95) are a scoop of cute. houseofnunu.com.au



PEACHY KEEN

Food For Everyone works with artists, chefs and cooks to transform recipes into art, with each poster purchased providing 10 meals for those in need. This one by Flamingo Estate's Aaron Harvey is an ode to the Californian estate's olive oil stone fruit cake. foodforeveryone.com.au

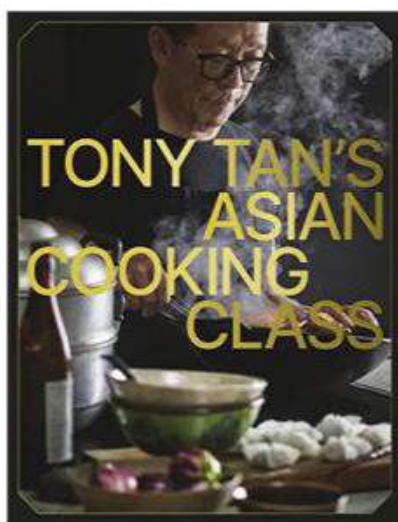
Bits & BITES

— Foodie finds for your kitchen, home & life.



SMOOTH OPERATOR

Put down that free drink shaker from your old gym – the Nutribullet Ultra 1000W will upgrade your smoothie habit. Nutribullet's quietest single-serve blender yet is now available in four luminous brushed finishes, with extra flip-top lids so you can blend and go. \$149, harveynorman.com.au



Back to SCHOOL

Helen Goh calls him "an Australian national treasure", and who are we to argue? Tony Tan's new cookbook features recipes from across Asia that are approachable for any level of cook, with advice honed over decades of cooking and teaching. Out October 22, \$59.99, Murdoch Books.

EXTRA SAUCY

Carb queen Elizabeth Hewson of Saturday Night Pasta has teamed up with smallgoods producer Salumi to create 'throw-it-together' recipes using her ready sauces and specialty pastas – like this cheesy pipette bake with spicy 'nduja and Home Base sauce. Find the recipes at salumi.com.au

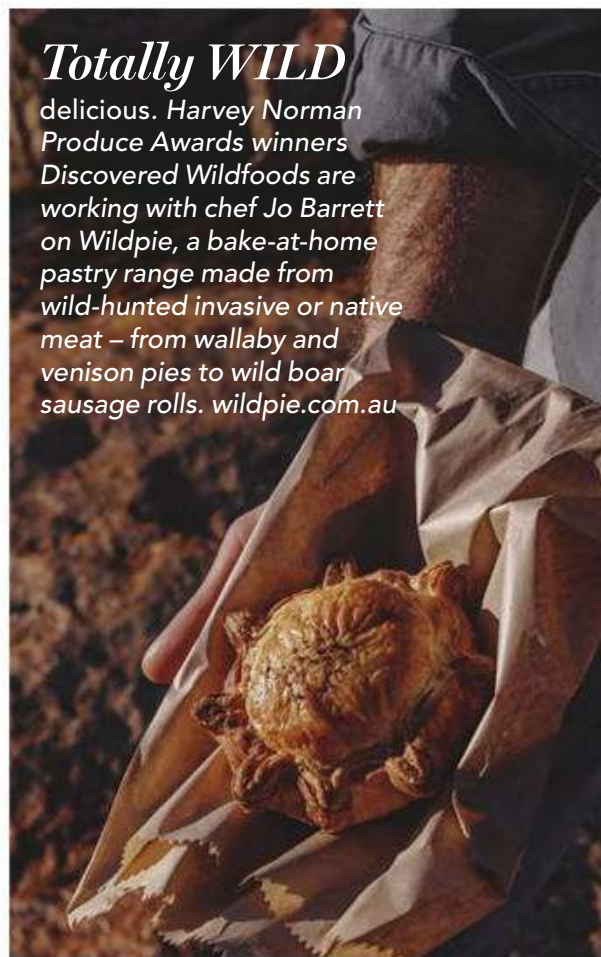


TO THE DARK SIDE

Lindt Excellence 70% Dark Chocolate is a rich, full-bodied classic with a satisfyingly clean snap that is perfect for baking. Try it in our triple-chocolate mousse cake on p 112.

Totally WILD

delicious. Harvey Norman Produce Awards winners Discovered Wildfoods are working with chef Jo Barrett on Wildpie, a bake-at-home pastry range made from wild-hunted invasive or native meat – from wallaby and venison pies to wild boar sausage rolls. wildpie.com.au





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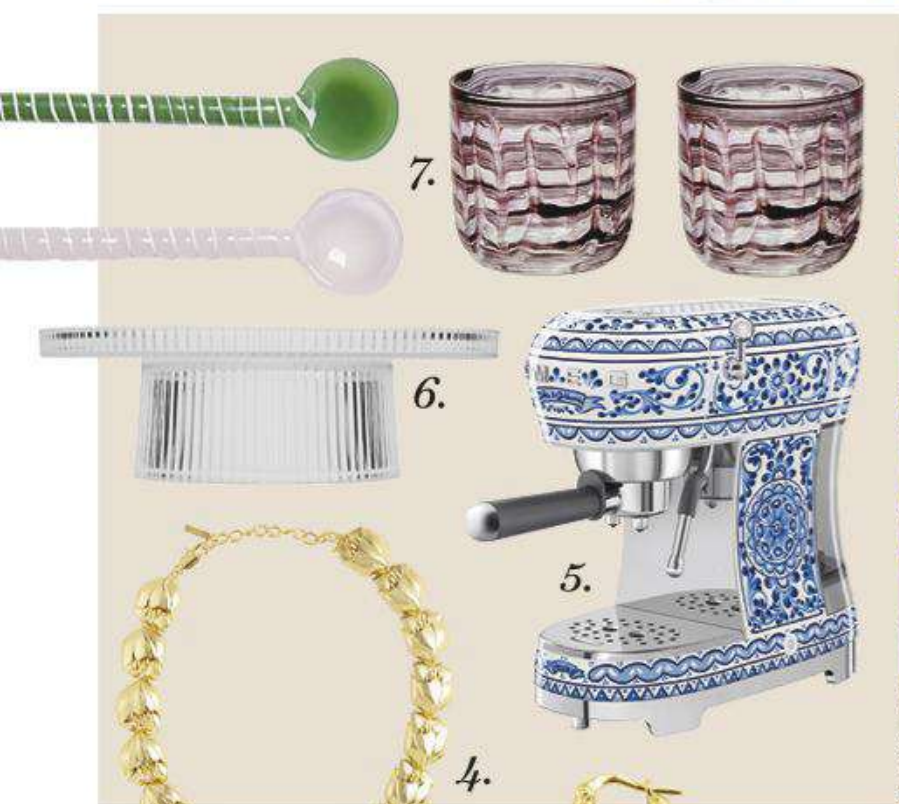
Kitchenware | Storage & Organisation | Bathroom | Cleaning



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THE INGREDIENTS
OF INNOVATION

Proud Partner of OzHarvest





Bright SPOT

From cheeky pops of colour to more-is-more maximalism, bright wares (and wears!) are a must for any party setting.

1. Country Road x Robert Gordon Dip Bowl, \$29.95, Latte Cup, \$34.95, Mug, \$34.95, Salad Bowl, \$99.95, Platter, \$99.95, and Vase, \$129, countryroad.com.au
2. In The Roundhouse x Daimon Downey L'Amour, Pétale Petit, Belle Fleur and Jolie Superbe Wave Dinner Plates, \$29 each, intheroundhouse.com
3. Fazeek Limited Edition Straws (pack of 4), \$49, and Limited Edition Cubism Jewel Coupes (set of 2), \$149, fazeek.com.au
4. Oroton Tulip Necklace, \$499, and Bonnie Bead Hoops, \$249, oroton.com
5. Smeg x Dolce&Gabbana '50s-Style Manual Espresso Machine in Blu Mediterraneo, \$1,999, smeg.com/au
6. Country Road Vivi Cake Stand, \$79.95, countryroad.com.au
7. Bonnie and Neil Glass Teaspoon in Green and Pink, \$12 each, and Watercolour Glass Tumblers in Pink (set of 2), \$79, bonnieandneil.com.au
8. Cacao Archie Rose Gin Infused Chocolate Box, (16 piece), \$53, cacao.com.au
9. Fenton & Fenton Cin Cin Rainbow Champagne Coupes (set of 4), \$120, and Sundowner Bar Cart in Limoncello, \$1,250, fentonandfenton.com.au
10. Country Road Nolan Cheese Knife Set, \$49.95, countryroad.com.au
11. Bonnie and Neil Margot Tablecloth in Pink, \$279 (medium), Big Stripe Napkins in Cerise (set of 4), \$95, and Stripe Placemats in Peach (set of 4), \$140, bonnieandneil.com.au
12. Bonnie and Neil Green Glass Coupes (set of 2), \$99, bonnieandneil.com.au
13. Fazeek Limited Edition Jewel Stand, \$279, fazeek.com.au
14. Saardé Kairos Champagne Flutes in Yellow Topaz, Smoke or Jade (set of 2), \$89, saarde.com
15. Catherine Martin x Maison Balzac Palmier Candle Holder, \$169, and Déco Candle Holder, \$69, catherinemartindesigns.com



ADVERTISEMENT

By design

Create a beautiful and practical home with these streamlined, cutting-edge LG appliances from Harvey Norman.





PREVIOUS PAGE: LG 637L French Door Fridge with Ice & Water Dispenser in Matte White, GF-L700MWH, \$4199.
 ABOVE, FROM LEFT: LG 15 Place QuadWash Dishwasher with Auto Open Door in Matte Black Finish with TrueSteam™ - Free Standing, XD3A25MB, \$1599; LG NeoChef 42L Smart Inverter Microwave Oven in Black, MS4296OBS, \$329. OPPOSITE PAGE:
 LG 642L InstaView Door-In-Door French Door Fridge with Ice & Water Dispenser in Matte Black, GF-V700MBLC, \$4799.

S E A M L E S S *integration*

Turn up the heat on germs, bacteria and stubborn food debris with TrueSteam™ technology. The LG 15 Place QuadWash Dishwasher cleans, sanitises and reduces water spots for sparkling dishes. QuadWash® technology cleans from multiple angles, while the LG Direct Drive Motor provides quiet, long-lasting performance. The minimalist design is mirrored by the Easy Touch Controls and Tempered Glass Door of the LG NeoChef 42L Smart Inverter Microwave Oven, which offers multiple cooking modes and different power levels to adapt to all your cooking needs.

C O O L *technology*

Fresh design meets fresh innovation in the LG 642L French Door Fridge with Ice & Water Dispenser. Knock twice on the glass of the elegant flat door to see inside without opening the door, keeping your food fresh for longer. Plumbed ice and water ensures you will never refill an ice tray again, while the Craft Ice™ Maker automatically makes slow-melting round ice at home. The state-of-the-art UVnano® Water Dispenser with built-in UV LED light reduces bacteria to keep the nozzle clean.

KITCHEN / Smart space

Deliver style and
substance with unified
black appliances.



LAUNDRY / Intelligent care

Wash and refresh your most precious clothing with confidence.





OPPOSITE PAGE AND ABOVE LEFT: LG 10kg Series 9 Front Load Washing Machine in Black, WV9-1610B, \$1399. OPPOSITE PAGE AND ABOVE RIGHT: LG 10kg Heat Pump Dryer with Inverter Control in Black Steel, DVH9-10B, \$1999.

G E N T L E *power*

This sleek 10kg Front Load Washing Machine delivers a powerful yet gentle wash. The Allergy Care Cycle with Steam+™ uses steam technology to remove and reduce exposure to bacteria and allergens. Meanwhile, AI Direct Drive technology assesses the weight and nature of your load before automatically selecting the best wash to thoroughly clean even your most delicate clothing. Quiet and energy efficient, the LG Series 9 is designed to tackle large loads and bedding, while the powerful 1600RPM spin speed enables faster drying.

9 - S T A R *efficiency*

The LG 10kg Series 9 Heat Pump Dryer uses less electricity than traditional vented dryers, reducing drying time and energy use, and earning it a 9 Star Energy Rating. The Allergy Care™ cycle reduces exposure to household dust mites, while Sensor Dry automatically controls the drying time and temperature to help prevent over drying and protect precious fabrics. Smarten up laundry day by starting or monitoring your dryer or tracking energy consumption from your phone with the LG ThinQ® app*.



OPPOSITE PAGE AND ABOVE: LG A9CX-ELITE All in one tower combi, in Calming Beige, \$2499.

COMPLETE *clean*

Experience a new level of clean with two vacuums in one tower. The new LG A9CX-ELITE ensures high performance cleaning in a lightweight stick and robot. A better performance in a lighter design, set your favourite cleaning mode as the Stick Default Mode in the LG ThinQ® app* to save time when you start cleaning. Perfect for a deep clean or a quick once-over before visitors arrive, automatic dust emptying means cord-free and dust-free cleaning that's designed to last.

CUTTING *edge*

Vacuum, mop and dry all at once with this versatile, cordless multi-surface cleaner. The LG A9CX-ELITE automatically adjusts to more powerful suction in the corners, carpets and especially dusty areas that need it, while an automatic water supply keeps the mop wet to battle tough floors. Bumper and cliff sensors detect obstacles and avoid collisions ensuring safe cleaning and sparkling results even when remotely activated using the LG ThinQ® app*.

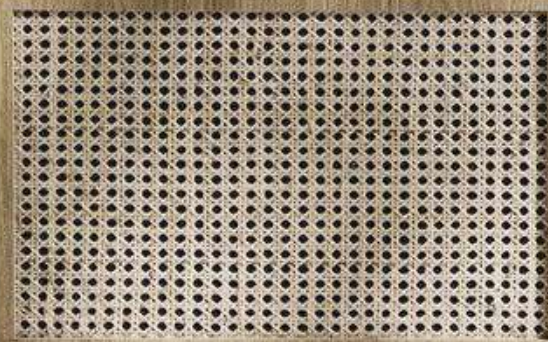
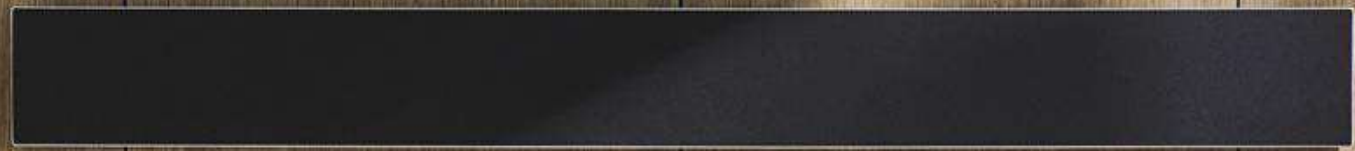
LIVING / Clean tech

Ensure all your spaces
are spotless with the ultimate
all-in-one cleaning system.



LOUNGE / Perfect pair

Beautifully aligned. By design.





OPPOSITE PAGE AND ABOVE: LG 65-inch G4 4K[#] OLED evo UHD Smart TV, OLED65G4PSA, \$5295.
 LG G Series 3.1 Channel 420W Dolby Atmos Soundbar, SG10TY, \$1499.

B R I G H T E R *picture*

Immerse yourself in crisp visuals and multidimensional sound with the new LG OLED evo G4 4K[#] Smart TV. 4K resolution and OLED evo technology ensures unparalleled resolution, vibrant colours, crystal-clear contrast and spectacular detail. Meanwhile, Brightness Booster Max enhances brightness and adjusts contrast in real-time, making each scene a masterpiece. Wall-mount this super slimline silhouette using the included One Wall Design wall bracket to create a streamlined, gallery-like feeling by day and the ultimate home cinema by night.

I M M E R S I V E *sound*

Enjoy highly immersive sound at home with the LG SG10TY G Series 3.1 Channel 420W Dolby Atmos Soundbar. Compact yet powerful, multi-layered audio makes you feel like you're in a dome of sound, while AI Sound Pro Mode provides full-bodied, crystal clear dialogue and deep infra bass. Sleek and minimal, the ultra-slim profile seamlessly aligns with the LG OLED G Series TV for an impactful audiovisual experience, while the minimal wireless design enhances your system without cluttering your space.

Ends 31/12/24. Each Harvey Norman store is operated by an independent franchisee. Accessories shown are not included. [#]Ultra High Definition not broadcast on free-to-air TV in Australia. *App must be downloaded. Subscription charges may apply. Internet connection required. Data charges may apply.

Liquid gold

Ellie and Sam Studd step away from the cheese cave this month to celebrate a different corner of the dairy. Rediscover buttermilk – a unique ingredient that’s been elevating dishes for centuries.

Centuries ago, buttermilk was the unsung hero of the kitchen: the tangy, slightly fizzy liquid left behind after churning cream into butter. It wasn’t just a by-product, it was a staple – farmers even drank it to cool down on hot days. It soon found its way into everything from pancakes to biscuits, adding a distinctive tang that was impossible to resist.

Buttermilk has long played a starring role in traditional recipes worldwide. From Viking kitchens to Indian markets, it was cherished for its transformative properties: making bread rise, tenderising meats and adding zing to dishes. Slightly sour and nutrient dense, it was the original probiotic ‘super drink’, long before kombucha and kefir became trendy.

On a commercial scale, it’s often cultured from skim milk, using acidifying bacteria and other additives. So it’s worth finding local producers that batch churn quality milk, and don’t use preservatives. Buttermilk’s unique flavour brings depth to any recipe, and it’s the secret to fluffy scones, tender cakes and crispy fried chicken. Next time you’re at a farmers’ market, look for the real deal, and bring a touch of tradition back to your kitchen.



BUTTERMILK PANCAKES WITH MAPLE PECAN BUTTER

SERVES 4

$1\frac{2}{3}$ cups (250g) plain flour
 $2\frac{1}{2}$ tbs caster sugar
 $1\frac{1}{2}$ tsp each baking powder and bicarb soda
 $2\frac{1}{2}$ cups (625ml) buttermilk
2 large eggs
45g unsalted butter, melted
Grapeseed oil, to cook

MAPLE PECAN BUTTER

225g unsalted butter, softened
 $\frac{1}{2}$ cup (125ml) maple syrup, plus extra, to serve
 $\frac{2}{3}$ cup (90g) pecans, toasted, finely chopped

For the maple pecan butter, place the butter in a stand mixer fitted with the paddle attachment. Beat on medium speed until smooth and pale. Slowly pour in maple syrup, beating until fully incorporated. Add pecans and $\frac{1}{4}$ tsp salt flakes and beat until combined. Transfer to a piece of plastic wrap. Use the wrap to shape the butter into a log. Chill for at least 2 hours, until firm.

Preheat oven to $165^{\circ}\text{C}/145^{\circ}\text{C}$ fan-forced. Place the flour, sugar, baking powder, bicarb and $1\frac{1}{2}$ tsp salt flakes in a large bowl and whisk to combine. Make a well in the centre of dry ingredients. Pour buttermilk into the well and crack the eggs into the buttermilk. Add the melted butter. Starting in the centre and moving outwards, whisk everything together until just combined. Batter can be chilled for up to 1 hour at this point, if needed.

Heat a large non-stick frypan over low heat for 5 minutes (trust us, this will make the first pancake turn out better). Add 1 tsp oil to pan, then increase heat to medium-low. Working in batches, use a measuring cup to pour $\frac{1}{3}$ cup (80ml) measures of batter into pan.

Cook pancakes for 2-4 minutes, until bubbles appear on the surface and the bottom is golden brown. Flip and cook on other side, until lightly browned. Transfer cooked pancakes to an ovenproof dish and keep warm in the oven, covered with foil, while you cook the remaining pancakes, adding more oil as needed.

Serve warm pancakes with slices of chilled maple pecan butter on top and an extra drizzle of maple syrup.

NOTE: Store maple pecan butter wrapped in plastic wrap in the fridge for up to 2 weeks, or in freezer for up to 2 months.

FOR MORE RECIPE IDEAS USING GREAT AUSTRALIAN DAIRY:
delicious.com.au/recipes

What is?

—*Buttermilk*

TYPE: Buttermilk is fermented milk, traditionally made from the liquid left over after cream is churned into butter.

YOU'LL LOVE... its natural acidity, which can be used to tenderise meat, create lift in baked goods and add zing to salad dressings.

CHEESE COUNTER.



A real pearler

Spring is in full bloom, and it's time to come out of your shell. **Nornie Bero** has just the dish to get the party started.



Whenever the sun is shining, the island girl in me craves a refreshing salsa starter. And who doesn't enjoy an oyster? I believe there's an oyster out there for everyone, given there are approximately 200 different species available. And each variety caters to different tastes.

My appreciation for karkalla grows daily, and with this fantastic salsa recipe, I'm sure your love for this succulent ingredient will also deepen. The natural saltiness of karkalla adds a delightful salty cucumber finish to the oceanic flavours of the dish. The freshness of this recipe always brings a broad smile to my face, signalling the arrival of summer.

This quick and easy oyster shot is also a perfect party starter. For those trying oysters for the first time, I recommend the St. Helen's Pacific oyster from the pristine waters of Tasmania. But with so many options available, choose an oyster that aligns with your personal taste, whether it's earthy, salty, sweet or savoury.

Nornie Bero is the Melbourne-based founder and CEO of Mabu Mabu, which includes Big Esso, Tuck Shop and Mabu Mabu catering. Bero's debut book, *Mabu Mabu* (Hardie Grant Books), is out now.

CRISPY SALTBUSH OYSTERS WITH KARKALLA SALSA

MAKES 12

1/2 cup (110g) rice flour
1/2 cup (125ml) warm water
Vegetable oil, to deep-fry
12 oysters (we used St. Helen's)
4-5 sprigs saltbush

KARKALLA SALSA

1/2 can (200g) crushed tomatoes
1 1/4 tbs extra virgin olive oil
2 tbs sweet chilli sauce
1/4 cup loosely packed flat-leaf parsley leaves
1 garlic clove, chopped
Small pinch ground pepperberry
Juice of 1/2 lime and 1/2 lemon
1/2 small Lebanese cucumber, seeded and finely chopped
1/2 small red capsicum, finely chopped
1/4 cup (30g) karkalla (native sea succulent), finely chopped
1 long green shallot, finely chopped
1/4 cup coriander leaves, finely chopped

To make the salsa, place the crushed tomatoes, oil, sweet chilli sauce, parsley, leaves, garlic and pepperberry in a food processor and whiz until smooth. Transfer to a medium bowl with the lime and

lemon juice. Stir to combine and season with salt flakes. Add the cucumber, capsicum, karkalla, shallot and coriander leaves and stir to combine. Set aside.

Place the rice flour with a pinch of fine salt in a small bowl and whisk in the warm water until a thin, smooth batter.

Heat 3cm oil in a small saucepan until 180°C (a cube of bread will turn golden in 60 seconds when the oil is hot enough). Deep-fry saltbush sprigs for 30 seconds, or until crispy. Drain on paper towel. Remove oyster meat from shells, reserving shells, and dip oyster meat in batter, letting excess batter drip off, then deep-fry battered oyster meat, in batches, for 20 seconds, or until crisp. Drain on paper towel.

Quickly pat dry oyster shells with paper towel and replace fried oysters in shells. Top oysters with karkalla salsa and crispy saltbush to serve.

SPECIALTY INGREDIENTS

There are native Australian ingredients required in this recipe – for dried herbs and spices, try mabumabu.com.au and herbies.com.au; for fresh herbs and greens, try specialty greengrocers.



“This quick and easy oyster shot is a perfect party starter. The natural saltiness of karkalla adds a delightful salty cucumber finish.”



According to Matt

— Handling a hangover

Oops, you did it again. But never fear, Matt Preston is here to offer his handy food cures that are sure to make you feel at least a *little* better.

The day after the night before. For too many of us, the party season is like a Britney song. No, not

'...Baby One More Time' or 'Gimme More' (although these might explain the way you're feeling). For me, 'Oops!... I Did It Again' often rings truest. The question is, what can we do about it?

THE SPICY EGG & BACON ROLL While the perfect fry-up has its fans, it's a pain to make. Instead go for the perfect egg & bacon roll. Fry your bacon, push to one side and dollop in some crispy chilli oil. Crack two eggs into this and fry until the white is done but yolks are still runny. Splash in a little water and cover the pan to let the steam turn the white on top translucent. Press eggs into the base of the roll so the yolks soak in. Top with bacon and a buttered roll top. This can be customised with avocado (see below for why), or maybe lime-juice-tossed shredded lettuce.

SOMETHING COOL There's something cleansing about cold foods, which is why ice cream eaten from the tub or a bowl of cereal with ice-cold milk feel so restorative. Add a sliced banana for the potassium hit – potassium is your friend when you're hungover. Avocados are also rich in potassium.

SOMETHING HOMEY It could be your mum's chicken noodle soup or a mug of sweet tea with a favourite biscuit, but the warm feelings of nostalgia these can promote can be reassuring when you're feeling vulnerable. Research has shown that the act of holding a hot bowl or mug is much of the reason why we find these calming, so if there's no mum nearby to make you soup, feel free to add some chicken-flavoured instant noodles to your cup.

A HEALTHY ALTERNATIVE Sure, this is like shutting the door after the horse has bolted, but sliced ginger steeped in a pot of hot water will rehydrate, and may help calm feelings of nausea.

THE HARD TRUTH The only way to cure a hangover is to not get one. So moderate your alcohol consumption. Drink lots of water. Then eat something. This simple air fryer recipe (which can also be cooked in the oven or on the barbie) can be prepared in advance, boasts lots of protein and healing spice, and comes with cooling yoghurt, shredded iceberg and a fresh coriander chutney.

QUICK TANDOORI CHICKEN SKEWERS

SERVES 6

2 small onions, halved, thinly sliced into rings
1 Lebanese cucumber, cut into rough 2cm pieces
Large wedge of iceberg lettuce, coarsely shredded
Juice of 1 lime, plus extra wedges, to serve
Warm flatbreads, to serve

TANDOORI MARINADE

$\frac{2}{3}$ cup (190g) Greek-style yoghurt, plus extra, to serve
 $\frac{1}{4}$ cup (60g) tandoori paste
6 garlic cloves, crushed
2 tbs extra virgin olive oil, plus extra, to drizzle
2 tbs tamarind paste (from Asian grocers and selected supermarkets)
2 tsp dried fenugreek leaves (*kasuri methi*, from Indian grocers)
1 tbs finely grated fresh ginger
1 tsp each Kashmiri chilli powder (from spice specialists, Indian grocers and selected supermarkets), and cumin seeds
800g chicken thigh fillets, cut into rough 4cm pieces

CORIANDER CHUTNEY

$\frac{1}{4}$ cup (60ml) extra virgin olive oil
1 tsp each green cardamom pods and cumin seeds
12 fresh curry leaves
1 bunch coriander, stems and leaves roughly chopped (reserve some leaves for garnish)
100g baby spinach leaves
1 tbs finely grated fresh ginger
1 garlic clove, sliced

To marinate chicken, place all ingredients except chicken in a large bowl, season and stir to combine. Add chicken and, using hands, mix well to coat. Cover and refrigerate for 2-3 hours, or overnight, if time permits. Thread onto 8 skewers (see note) and stand, covered, at room temperature until ready to cook.

Meanwhile, for the chutney, heat oil in a medium frypan over medium heat. Add spices and curry leaves and cook, shaking pan occasionally, for 1-2 minutes, until spices and curry leaves are fragrant and toasted. Turn off heat and stand until warm to touch.

Transfer mixture to a small food processor with $\frac{1}{2}$ tsp fine salt and remaining ingredients and whiz until finely chopped. With motor running, slowly add $\frac{1}{4}$ cup (60ml) water until combined. Season.

Preheat air fryer to 200°C, oven to 200°C/180°C fan-forced, or barbecue to medium-high. Toss onion in extra oil and arrange over base of air fryer basket, on an oven tray or on grill. Arrange skewers in basket or on tray or grill (insert skewer tips into onions if using air fryer). Cook for 15-20 minutes, turning skewers once or twice, until onions are lightly charred and chicken is cooked. Rest for 5 minutes.

Toss cucumber and lettuce in lime juice. Serve alongside skewers with onions, flatbreads, extra yoghurt, chutney and lime wedges.

NOTE: You'll need 8 short wooden or metal skewers for an air fryer or 8 long wooden or metal skewers for the barbecue/oven. If using wooden skewers, soak in water for 30 minutes beforehand.

MATT PRESTON.

“For too many of us, the party season is like a Britney song. For me, ‘Oops!... I Did It Again’ often rings truest.”



Masterclass — with Miguel Maestre

Perfect PAELLA

This Spanish classic (and its prized crispy base) is easier than you might believe. **Miguel Maestre** shares his time-tested secrets.



This is the recipe that defines me as a chef: the colour, the passion, the theatre, the intensity, the happiness. I've lost count of how many times I've made it in my many years behind the stove, and the recipe evolves every year. Maestre is my mother Florentina's surname, and she is the one who first taught me how to make paella.

In Spain, there are more than 50 different ways to cook paella, depending on the region and the produce available. This is my way. After spending many years pursuing the perfect technique, I came up with the idea to puree the *sofrito* (vegetable base), which defines the final flavour of the paella.

It all came about at my restaurant, El Toro Loco, where I cooked paella to order. I had to come up with a way to achieve the perfect flavour balance in half the time and so, after much experimentation, the '*sofrito a la Maestre*' was born. The puree hits the pan with all the base flavours and becomes juicy and pulpy as the water from the tomato slowly evaporates. This is really the essential process when it comes to making a great-tasting paella. The dish itself is a blank canvas; it's the addition of our amazing Australian seafood that makes it so delicious.

When all the stock has been absorbed, be sure to cook the paella for an extra few minutes to achieve the *socarrat* (the famous crust on the bottom of the pan). Serve with loads of aioli and enjoy the very best of Spain and Australia in one dish.

PAELLA A LA MAESTRE

SERVES 4

You'll need a 40cm-wide paella pan or frypan (see notes).

- 1 tbs extra virgin olive oil
- 4 baby calamari tubes, cleaned (cut into rings if large)
- 2L fish or chicken stock, plus extra, if required
- 2 cups (400g) Calasparra rice (from Spanish delis and specialty grocers)
- 10 black mussels, cleaned, debearded
- 4 green king prawns, peeled (tails intact), deveined
- 2 bugs, halved (we used Balmain bugs)
- 10 pipis (pre-purged, or see notes)
- 4 scallops on the shell
- 100g snapper (or any firm white fish) fillet, skinned, boned, cut into 2.5cm cubes
- Chopped flat-leaf parsley, lemon halves and aioli, to serve

SOFRITO (MAKES 750ML)

- 150ml extra virgin olive oil
- 3 large ripe ox-heart tomatoes
- 5 jarred piquillo peppers
- 8 garlic cloves
- 1/2 bunch thyme, leaves picked
- 1/2 bunch flat-leaf parsley, leaves picked
- 1 bunch chives, roughly chopped
- 2 1/2 tbs smoked paprika (pimenton)
- 1 tsp saffron threads

For the *sofrito*, place all the ingredients in a food processor and whiz until smooth (or see notes).

Heat a 40cm paella pan or frypan over high heat for 2 minutes. Add oil and calamari and sear for 2 minutes, stirring occasionally, until golden brown. Set calamari aside. Add 1 cup (250ml) *sofrito* (see notes) and cook for 3 minutes, stirring occasionally, until the tomato starts to break down and become juicy. Pour in the stock

and bring to the boil. Scatter over rice in an even layer. Add calamari and the remaining seafood, spreading it out evenly (with scallops and bugs flesh-side up), and cook, without stirring, for 15 minutes, or until stock has been absorbed and rice is almost tender. Add a splash of extra stock if it gets a bit dry. Reduce heat to low and cook, without stirring, for a further 3 minutes to form a nice '*socarrat*' or crust on the bottom. If your hotplate is not as big as the pan, move the pan around a little during cooking to ensure the crust forms evenly. Remove from heat.

If there's still a little stock that hasn't been absorbed, cover pan with a tea towel and stand for 5 minutes.

Squeeze over lemon juice and season. Garnish with parsley and serve warm, not hot, with lemon wedges and aioli.

NOTES: If not using pre-purged pipis, soak pipis in cold salted water for 30 minutes to purge any impurities. Drain, rinse under cold running water, then drain again. The size of the pan is important. You want a wide pan so the rice cooks evenly while the stock is being absorbed to allow a beautiful crust to develop at the bottom. If your pan isn't as wide, you'll need a bit less stock. If you don't have a food processor, roughly chop the tomatoes and peppers and finely chop the garlic, thyme, parsley and chives, then combine with the oil, paprika and saffron in a mixing bowl. Use leftover *sofrito* in pasta sauce, or freeze for another time.

MASTERCLASS.

“This is the recipe that *defines me as a chef*: the colour, the passion, the theatre, the *INTENSITY*, the happiness.”



YOTAM OTTOLENGHI.



Tart nouveau

These delightful edible cocktails by Yotam Ottolenghi will bring some real zing to your next spring gathering.

These small tarts, inspired by a mojito, are the perfect celebratory end to a meal: refreshing, light and boozy. If you want to work ahead, you can make the pastry dough a day in advance. The curd will keep in the fridge for up to a week; the vibrancy of the mint will fade a little, but it will still be fine. But bake the pastry on the day you're serving, and serve as soon as possible after the rum is poured over the tart.

Yotam Ottolenghi is chef-patron of the London-based Ottolenghi delis and NOPI and ROVI restaurants. He has published many bestselling cookbooks – his latest is Ottolenghi COMFORT.

LIME, MINT & RUM TARTS

MAKES 10

Begin this recipe a day ahead. You'll need a 10cm round cookie cutter and a muffin pan.

1 cup (150g) plain flour, plus extra, to dust
80g cold unsalted butter, chopped
1 tbs (20g) caster sugar
1/4 tsp white wine vinegar
1 1/2 tbs ice water
Demerara sugar, to serve

CURD

120ml lime juice (from 5-6 limes), plus rind of 2 limes, cut into wide strips, avoiding bitter white pith
120g caster sugar
1 packed cup (25g) mint leaves, plus 12 small mint leaves (or regular leaves, shredded just before using), to garnish
1 1/2 tbs dark rum, plus 3 tsp, to serve
6 flat-leaf parsley leaves
2 large eggs, plus 5 large egg yolks
3 tsp cornflour
100g cold unsalted butter, diced

To make the pastry, place flour, butter, sugar and 1/4 tsp fine salt in a food processor. Pulse a few times, until mixture is consistency of fine breadcrumbs, then, with machine on, slowly add vinegar and ice water. Process for a few more seconds, until pastry starts to come together, then place dough onto a clean surface (it will be very sandy). Gather and pat dough into a disc roughly 3cm thick. Wrap in plastic wrap and chill for at least 1 hour, or overnight.

While pastry chills, make the curd. First, make lime syrup. Bring lime juice and caster sugar to the boil in a medium saucepan over high heat. Cook for 1-2 minutes, swirling frequently, until sugar has melted, then boil for another 1 minute. Remove from heat, add rind and 1/3 cup mint leaves, and set aside for 10 minutes to infuse.

While syrup cools, make the herb paste. Pour 1 1/2 tbs rum into a spice grinder with the parsley and remaining mint. Pulse for about 10 seconds, until a paste forms, scraping down side of bowl and pulsing and/or shaking machine again, if necessary. Set aside. (Alternately, you can whiz herbs in a small food processor until chopped, then reduce to a paste using a mortar and

pestle, adding a small amount of rum at a time; or finely chop herbs on a cutting board and work mixture into a paste with the edge of a large knife, adding a small amount of rum at a time.)

Strain cooled syrup into a large heatproof bowl; squeeze the leaves and zest to extract as much flavour as possible, then discard leaves and zest. In a separate large bowl, whisk 2 whole eggs, 5 yolks and the cornflour until no lumps remain, and then add to the lime syrup and stir.

Add 2cm water to a medium saucepan, bring to a simmer over high heat and reduce heat to medium. Place bowl of eggs and syrup over pan of gently simmering water and whisk continuously for 6-8 minutes, or until you have a thick, mousse-like curd. Add butter and stir with the whisk for an additional 1 minute, or just until butter has melted, then remove from heat and set curd aside to cool for 10 minutes. Stir reserved herb paste into curd, cover surface directly with plastic wrap and refrigerate for at least 1 hour, until completely cool.

On a lightly floured surface, tap chilled pastry all over with a rolling pin to soften slightly before rolling out to 1-2mm thick, using additional flour sparingly to prevent dough from sticking. (Dough should be about 30cm in diameter.) Using a 10cm round cookie cutter, cut 5 circles and gently ease into cups of a lightly oiled muffin pan. Re-roll dough offcuts and cut out 5 more circles. Press down to fill base of cups, and press sides so pastry rises to the rim; doing this will help you fill the tarts generously. Chill for at least 1 hour, or overnight.

Preheat oven to 180°C/160°C fan-forced. Line pastry shells with paper muffin liners or squares of baking paper. Fill with pastry weights, rice or dried beans, and bake for 18 minutes, or until shells are light golden brown around edges and inside. Remove liners and weights and return pastry to oven for 6-7 minutes, until dark golden brown. Carefully remove shells from pan and set aside to cool completely on a wire rack.

To assemble, fill shells with curd and smooth surface. Sprinkle centre of each tart with a pinch of demerara sugar, then arrange small mint leaves or shredded mint on top. Drizzle each tart with a few drops of remaining rum. Serve.

“These small tarts, *inspired by a mojito*, are the perfect celebratory end to a meal: *REFRESHING*, light and boozy.”



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Savour

At home with Sibella Court (p 48)

REVEL & RELISH...

AN EASY, BREEZY BRUNCH WITH SIBELLA COURT | SALADS AND SIDES TO STEAL THE SHOW | A TOAST TO ROASTS WITH MATT MORAN | CHIN CHIN'S MOST ICONIC RECIPES | A VIBRANT AND FLAVOUR-PACKED INDIAN-INSPIRED FEAST | EAT NYC: FROM SCHMEARS TO STEAKHOUSES | MAKE FRIENDS WITH EMELIA JACKSON'S COOKIES | CELEBRATE WITH LUSCIOUS LAYER CAKES BY RHIANN MEAD

PHOTOGRAPHY BRETT STEVENS STYLING DAVID MORGAN



Brunch
AT HOME

with Sibella Court

— We join **Sibella Court** for brunch at her charming home in Bundeena, on the outskirts of southern Sydney, where the designer's relaxed entertaining style comes to the fore in bright, flavoursome dishes made for sharing.

PHOTOGRAPHY *Brett Stevens*
STYLING *David Morgan*
STORY *Corinne Parkes*

AT HOME.

These rolls will remind you of your favourite zucchini slice. The bread has a beautiful soft texture and calls for smears of cream cheese with layers of smoked salmon and pickled onion.



Grazing board with soft zucchini pullapart (p 55)

RECIPE NOTE: Bread will keep in a cool place for up to 4 days. Once cool, you can freeze it wrapped in plastic wrap. Thaw on the benchtop and warm in a 160°C/140°C fan-forced oven before serving.



Mimosa two ways

Sibella Court's home is an Aladdin's cave. Treasures adorn each nook – trinkets brought back from abroad, feathers and shells plucked from beaches, books collected and dog eared – and combine to create a home that feels as if you've stepped into a memory.

"I've collected since I was three years old," the stylist and interior designer says. "Everything here represents parts of my life at different times. As someone with a non-linear memory, my objects hold those for me. They're the prompt of where I was, who I was with."

When it comes to entertaining, Court's home, and all of its intricacies, plays a pivotal role: "Having interesting things is a really beautiful way of storytelling," she says. "When it's an unusual piece, people often ask about it. And then that becomes a really dear conversation, rather than complaining about school pick-up or the mortgage."

Today, for brunch in the backyard among swaying eucalypts and just-blooming wattle, Court's party gathers beneath a palatial fabric tent. "I had it custom-made in Rajasthan, printed with my fabric design on the interior," Court says. "It's reminiscent of one my parents had in our family garden for about 15 years. They were great entertainers, and now it's something I enjoy immensely."

In fact, the whole house has been built around entertaining and hosting friends: "It's added to, curated and changed over time," Court says. "It's easy to swap things in, find new things and let go of the old. It's forever changing."

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Corn & chorizo fritters



AT HOME.

MIMOSA TWO WAYS

SERVES 6

750ml bottle prosecco
1½ cups (375ml) pomegranate juice
1½ cups (375ml) sweetened pineapple juice
¼ cup (60ml) grenadine
Blood orange slices, to garnish

Divide prosecco between 6 glasses. Divide pomegranate juice between 3 of the glasses. Divide pineapple juice between remaining 3 glasses. Slowly pour 1 tbs (20ml) grenadine into each pineapple juice glass. Garnish with orange slices.

CORN & CHORIZO FRITTERS

MAKES 20

2 dried chorizo sausages, cut into 5cm strips
420g can corn kernels, rinsed and drained
2 long green shallots, thinly sliced
2 tbs finely chopped dill
Cooking oil spray, to grease
Baby red vein sorrel, to serve

BATTER

1 cup (150g) plain flour
2 eggs
½ cup (125ml) buttermilk

SMASHED AVOCADO

1 large avocado, halved, flesh removed
2 eschalots, finely chopped
2 tsp lime juice
⅓ cup chopped coriander, leaves and stems

AT HOME.

Ham & cheese danishes
(p 55)

RECIPE NOTE: These pastries are best eaten on the day. You can reheat them in a 160°C/140°C fan-forced oven.

Simple homemade baked beans
(p 56)

RECIPE NOTE: These beans can be made up to 4 days ahead. Store in an airtight container in the fridge. They can be frozen for up to 1 month.



Passionfruit & mango chia seed puddings

RECIPE NOTE: *You can adapt these puddings to suit the season by swapping out the fruit: stewed spiced pears or apples in autumn, poached quinces in winter or berries in summer.*

“Because I designed the house for me, every spot is a treat. I love how the space can change from day to night. I love how the light changes.”

To make the batter, place all ingredients in a large bowl with a pinch of fine salt and whisk until combined. Add chorizo, corn, shallot and dill, season and stir until combined.

Heat a lightly greased, large, non-stick frypan over medium-high heat. In batches, drop heaped 1 tbs measures of batter into pan and gently flatten each into a rough 5cm-wide disc. Cook for 2-3 minutes, until top begins to set, then flip and cook for a further 2-3 minutes, until both sides are golden. Transfer to a platter and cover with foil to keep warm until ready to serve. (They can also be served at room temperature, if you prefer.) Repeat with the remaining batter, greasing pan each time, to make about 20 fritters.

To make the smashed avocado, use a fork to mash the avocado in a bowl. Stir in remaining ingredients and season to taste.

To serve, arrange fritters on a large platter and scatter with baby red vein sorrel. Serve smashed avocado on the side.

PASSIONFRUIT & MANGO CHIA SEED PUDDINGS

MAKES 6

$\frac{2}{3}$ cup (110g) black chia seeds
 $2\frac{1}{4}$ cups (560ml) milk (substitute almond or coconut milk)
1 cup (250ml) passionfruit pulp
 $2\frac{1}{2}$ tbs caster sugar
2 mangoes, chopped

CRUNCHY TOPPING

$1\frac{1}{2}$ tbs each pumpkin and sunflower seeds
2 tsp sesame seeds
1 tbs maple syrup



AT HOME.

Individual bacon
& egg pies



Place the chia seeds and milk in a medium bowl and stir to combine until seeds float to the surface. Chill for at least 1 hour, or until mixture thickens, whisking halfway through. Whisk thickened mixture until smooth, adding a little more milk if you prefer a runnier texture.

Meanwhile, to make the crunchy topping, preheat oven to 180°C/160°C fan-forced. Line a small baking tray with baking paper. Place all seeds on the tray and drizzle with syrup. Toss to coat, then bake for 15 minutes, stirring halfway through, or until golden. Set aside to cool. Sprinkle with a pinch of salt flakes and break up into small clusters.

To assemble, divide the chia mixture between 6 serving glasses. Whisk the passionfruit pulp and sugar in a medium bowl until sugar dissolves. Add chopped mango and stir to combine. Divide between glasses.

Serve sprinkled with crunchy topping.

HAM & CHEESE DANISHES

MAKES 9

40g butter, chopped
1¾ tbs plain flour
100ml milk, plus 1 tsp extra
50g Gruyere, coarsely grated
3 tsp Dijon mustard
375g sheet frozen puff pastry, thawed (we used Carême)
1 egg yolk
9 small, thin slices ham
2 tsp sesame seeds
1 tsp caraway seeds
½ tsp Aleppo pepper (substitute ¼ tsp chilli flakes)

Melt the butter in a small saucepan over medium heat. When it starts to foam, add flour and whisk for 2 minutes until pale. Slowly whisk in milk until smooth, and cook over medium-high heat for 2-3 minutes, until mixture boils and thickens. Remove from heat and stir in the cheese and mustard until combined and a thick paste. Season with freshly ground pepper and taste for salt. Set aside to cool.

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

Cut pastry into 3 long rectangles, then cut each into 3 smaller rectangles. Whisk

yolk and extra 1 tsp milk in a small bowl. Working with one pastry at a time, spoon 1 tbs bechamel into the centre of the pastry rectangle, leaving a 3cm border. Top with a slice of ham, folding slice to fit. Brush border with egg wash and fold in half to enclose, pressing edges firmly to seal. Transfer to prepared tray. Repeat with remaining pastry and ingredients to make 9 danishes.

Combine seeds, ½ tsp salt flakes and Aleppo pepper in a small bowl. Brush pastry tops with egg wash and sprinkle with seed mixture. Bake for 25 minutes, or until puffed and golden. Stand for at least 10 minutes to cool and set filling. Serve warm or at room temperature.

INDIVIDUAL BACON & EGG PIES

MAKES 8

You'll need 8 x ¾-cup capacity individual fluted tart pans.

2 (375g) sheets frozen puff pastry, thawed (we used Carême)
300g smoked streaky bacon, thinly sliced into thin 3mm strips
1 cup (240g) sour cream
1 tbs each finely chopped chives and flat-leaf parsley, plus extra chives, to serve
2 tbs finely grated lemon zest
2 garlic cloves, crushed
8 eggs
Chilli jam, to serve

Preheat oven to 200°C/180°C fan-forced. Lightly grease base and sides of 8 x ¾-cup capacity individual fluted tart pans. Cut pastry sheets into quarters and, working with one piece of pastry at a time, line base and sides of pans. Trim excess pastry and freeze for 15 minutes.

Cook bacon in a medium frypan over medium-high heat, stirring occasionally, for 3-4 minutes, until light golden. Drain bacon on paper towel and allow to cool for 5 minutes. Meanwhile, place sour cream, herbs, zest and garlic in a small bowl, season and stir to combine. Divide cooled bacon between pastry shells. Spoon sour cream mixture over bacon and spread flat. Bake for 15 minutes, or until pastry is beginning to turn golden. Crack an egg into each pie and bake for a further



10-15 minutes, until pastry is golden and egg is cooked. Allow to stand for 5 minutes before removing from pans.

Serve hot or at room temperature, topped with extra chives and a dollop of chilli jam.

GRAZING BOARD WITH SOFT ZUCCHINI PULLAPART

SERVES 8

You'll need a 24cm round cake pan.

⅓ cup (80ml) red wine vinegar
1 tsp each caster sugar and caraway seeds
1 red onion, thinly sliced
Sliced smoked salmon, avocado, baby radish, hard-boiled eggs, caperberries and lemon wedges, to serve

ZUCCHINI PULLAPART

1 tsp each onion and garlic powder
3 cups (450g) bread flour, plus extra, to dust
1½ tsp instant dried yeast
1 cup (250ml) tepid water
½ cup (125ml) milk, warm
60g butter, chopped, softened
150g zucchini, coarsely grated
80g cheddar, coarsely grated

CREAM CHEESE SPREAD

250g cream cheese, at room temperature
6 baby cornichons, finely chopped
1 tbs finely chopped dill, plus extra sprigs, to serve
Finely grated zest of 1 lemon
2 tbs lemon juice

For the bread, place 1 tsp fine salt, powders, flour and yeast in a stand mixer fitted with the dough hook and stir to combine. Add water, milk and butter and beat on medium speed for 6 minutes, or until dough is smooth and elastic. Cover bowl with plastic wrap and place in a warm place to prove for 1 hour, or until doubled in size.

Meanwhile, place vinegar, 1 tsp fine salt, sugar and seeds in a medium bowl with 2 tbs water. Stir until sugar and salt dissolve, then add the onion and toss to combine. Set aside for at least 30 minutes, to pickle.

For the spread, place all ingredients in a medium bowl and stir until well combined. Season to taste.

Line a tray with paper towel. Arrange grated zucchini in a thin layer and cover with paper towel, pressing down. Stand for 15 minutes to absorb excess water.

Turn dough onto a lightly floured bench. With lightly floured hands, roll out dough to a rough 25cm circle. Scatter zucchini and cheese over dough and knead until zucchini and cheese are evenly dispersed. Divide dough into 12 portions and roll each portion into a ball. Grease a 24cm round cake pan. Arrange balls in a circle in pan, leaving a small space between each. Cover pan with plastic wrap and place in a warm place to prove for 30 minutes.

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

Bake bread for 30 minutes, or until golden. Turn out onto a wire rack to cool for at least 15 minutes.

To serve, drain onion and arrange on a board with salmon, avocado, radish, eggs, caperberries and lemon. Serve alongside the zucchini bread and cheese spread.

SIMPLE HOMEMADE BAKED BEANS

SERVES 4-6

- 2 tbs extra virgin olive oil
- 20g salted butter
- 1 leek, thinly sliced
- 3 garlic cloves, finely chopped
- 2 tbs each finely chopped thyme, flat-leaf parsley and tarragon leaves, plus extra thyme leaves, to serve
- 1½ tsp fennel seeds
- 400g mushrooms (we used Swiss brown), quartered
- 2 celery stalks, chopped
- 1 cup (250ml) vegetable stock
- 2 x 400g jars pasta sauce (we used bolognese)
- 2 x 400g cans four bean mix, rinsed and drained
- 2 tsp brown sugar
- Toasted sliced sourdough, to serve

Heat oil and butter in a large heavy-based saucepan over medium-high heat. Add leek, garlic, herbs and fennel seeds. Cook, stirring frequently, for 6-8 minutes, until leek begins to soften. Add mushrooms and celery and cook, stirring, for 4-5 minutes, until mushrooms begin to soften. Stir in stock, sauce, beans and sugar. Bring to the boil, reduce heat to low and cook, stirring occasionally, for 20-25 minutes, until sauce has thickened. Season to taste. To serve, divide sliced toasted sourdough among plates. Top with baked beans and scatter over extra thyme.

ROASTED FRUIT WITH MACADAMIA WHITE CHOC CRUMBLE

SERVES 6-8

You'll need a large (1.5L capacity) ovenproof dish.

- 200g white chocolate, finely chopped
- 260g rhubarb stalks, cut into 5cm lengths
- 2 Granny Smith apples, peeled, cored, cut into wedges
- 1 cup (220g) caster sugar
- ¼ cup (95g) runny honey
- 1 tsp vanilla bean paste
- 2 tsp cornflour
- 500g mixed seasonal berries, halved if large (we used strawberries, blueberries and raspberries)
- Greek-style yoghurt, to serve



CRUMBLE TOPPING

- ⅔ cup (100g) plain flour, sifted
- 100g salted butter, chilled, chopped
- ⅓ cup (80g) brown sugar
- ½ cup (45g) rolled oats
- ⅔ cup (100g) macadamias, roasted, roughly chopped
- ½ tsp mixed spice

Preheat oven to 220°C/200°C fan-forced. Grease a large baking tray and line with baking paper. Evenly scatter chocolate on tray and roast for 6-8 minutes, until golden and caramelised. Stand tray on a wire rack until cooled completely.

Place rhubarb, apple, sugar, honey, vanilla and cornflour in a large bowl and toss well to combine. Toss through berries and place in a large (1.5L capacity) ovenproof dish. Bake fruit for 40-45 minutes, until sauce has thickened and rhubarb is tender.

Meanwhile, for the crumble, grease a large baking tray and line with baking paper. Place flour and butter in a food processor and whiz until mixture resembles breadcrumbs. Add remaining ingredients and pulse until just combined. Scatter over prepared tray and bake for 15-20 minutes, tossing and breaking up with a large metal spoon every 5 minutes, until golden. Cool completely – crumble will crisp up as it cools – then place in a large bowl. Crumble roasted chocolate over crumble mixture and toss to combine. Set aside until ready to serve.

To serve, scatter fruit with crumble and top with dollops of yoghurt.



Roasted fruit with
macadamia white
choc crumble

*RECIPE NOTE: You can
make the crumble ahead of
time. Cool thoroughly then
store in an airtight
container in a cool place
for up to 1 month. You can
also swap the yoghurt for
vanilla ice cream.*

BRING A SIDE

On salad duty? Fear not – we've got just the dishes to help you win the day. **Lucy Nunes** and **Dominic Smith** assemble a tableful of crowd-pleasing, easy-peasy salad and side platters.

PHOTOGRAPHY *Brett Stevens*
STYLING *Berni Smithies*



All-day breakfast salad (p 62)

*Illustrated tablecloth
(used throughout) from
@aplacetoaint
by Vivien Walsh*

SIDES.

Roast pumpkin & freekeh
salad with hot honey
dressing (p 65)



SIDES.



Crunchy broccoli salad with creamy lemon & parmesan dressing (p 62)

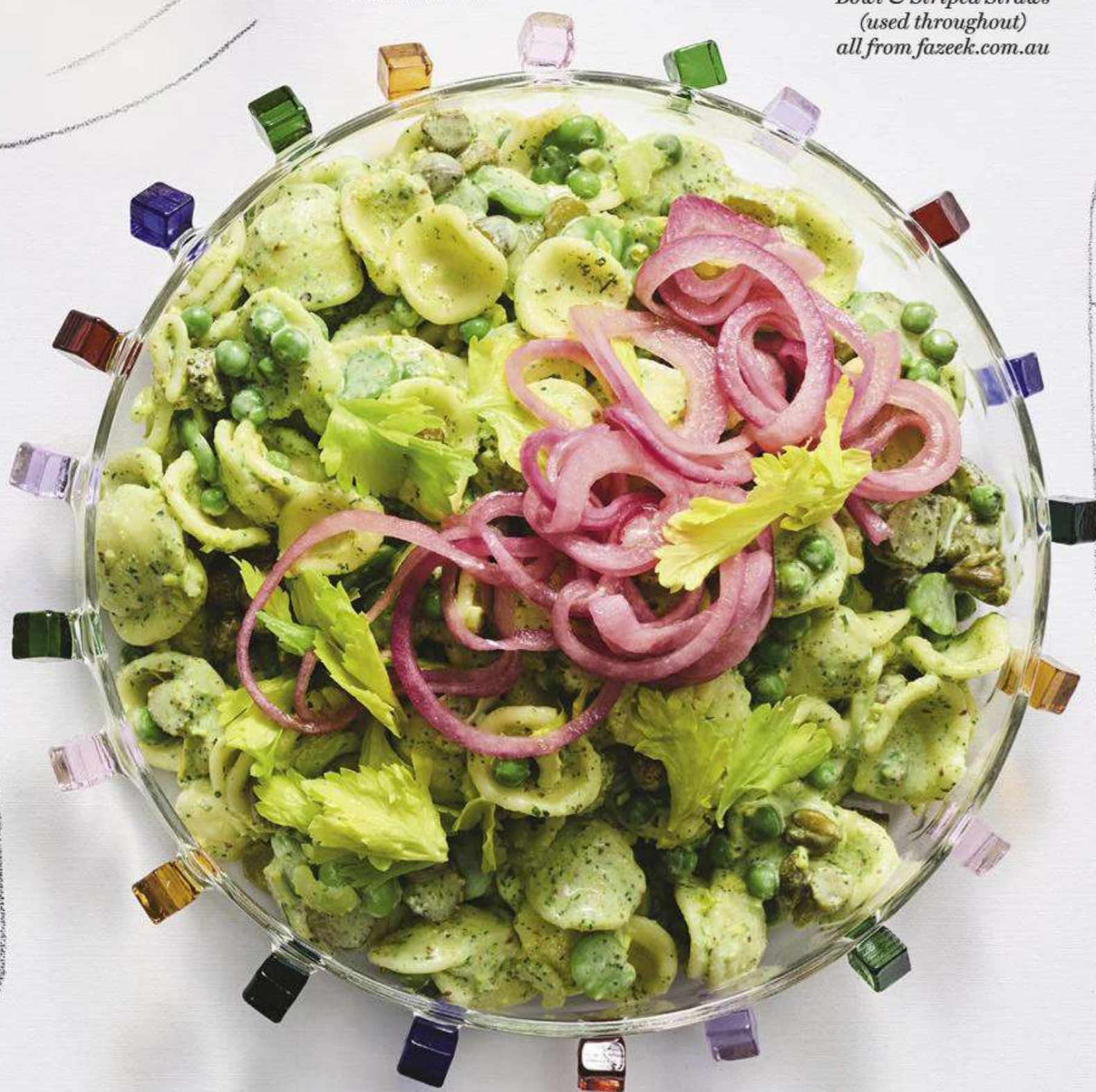
“To transport this pasta salad, toss everything together, then place in an airtight container. When ready to serve, transfer to a serving platter or bowl.”

Dominic Smith

FOLLOW ME: @d0minic_sm1th

Creamy pasta salad (p 65)

STYLE NOTE: *Fazeek Striped Coupe Glasses & Wave Glasses & Cube Bowl & Striped Straws (used throughout) all from fazeek.com.au*





PEANUT & SESAME NOODLE SALAD

SERVES 6 (AS A SIDE)

- 270g packet soba noodles
- 2½ tbs sesame oil
- 3 long green shallots, cut into matchsticks
- 3 Asian (red) eschalots (from Asian grocers and specialty greengrocers), or 1 small red onion, thinly sliced (we used a mandoline)
- 1 cup each loosely packed shredded red cabbage, wombok and green cabbage
- 1 medium carrot, cut into matchsticks
- 1 large Lebanese cucumber, thinly sliced
- ½ cup each loosely packed Vietnamese mint leaves, holy basil leaves (from Asian grocers) and coriander leaves
- 100g snow peas, trimmed, cut into matchsticks
- 2½ tbs each edamame and roasted crushed salted peanuts
- 200ml Vietnamese-style salad dressing, or to taste (we used Pandaroo)
- Black sesame seeds, sliced long red chillies and crispy shallots, to serve

Cook soba noodles according to packet instructions. Rinse under cold running water and drain well. Place in a large bowl with sesame oil, season to taste and toss to combine.

Add remaining ingredients to noodles, season to taste and toss to combine.

Transfer to a serving platter and scatter with black sesame seeds, chillies and crispy shallots to serve.



ALL-DAY BREAKFAST SALAD

SERVES 8 (AS A SIDE)

Why only eat your favourite bacon, avocado, egg and toast combo for breakfast when you can enjoy it as a beautiful salad for lunch or dinner?

- 2 tbs extra virgin olive oil
- 200g leftover bread, torn into chunks (we used sourdough)
- 180g packet streaky bacon slices
- 1 bunch asparagus, trimmed
- 1 small iceberg lettuce, cut into wedges
- 150g baby roma tomatoes, halved
- 4 soft-boiled eggs, halved

DRESSING

- 1 ripe avocado
- 1 cup firmly packed basil leaves
- ¼ cup (60ml) lemon juice
- ¼ cup (60ml) extra virgin olive oil
- 2 garlic cloves

Heat the oil in a large frypan over medium heat. Cook the bread, tossing occasionally, for 10-12 minutes, until golden and lightly charred. Set bread aside and wipe pan clean. Return pan to medium heat and cook bacon, in batches, for 5-6 minutes, turning halfway, until crisp and golden. Drain on paper towel.

Bring a medium saucepan of salted water to the boil. Cook asparagus for 2-3 minutes, until just tender. Drain and cool in a bowl of iced water. Drain well and pat dry with paper towel.

For the dressing, place all ingredients in a small food processor and whiz until smooth. Season to taste.

Spread half the dressing over a large serving plate. Arrange iceberg wedges on plate and sprinkle with croutons, bacon and tomatoes. Top with asparagus and soft-boiled eggs, and dollop over remaining dressing.

Serve seasoned with freshly ground black pepper.

CRUNCHY BROCCOLI SALAD WITH CREAMY LEMON & PARMESAN DRESSING

SERVES 6 (AS A SIDE)

- 2 small heads broccoli, cut into small florets
- ⅓ cup (50g) dried cranberries
- 1 tbs each roasted sunflower seeds, cashews and sesame seeds
- 1 cup loosely packed flat-leaf parsley leaves, torn
- 1 small red onion, thinly sliced
- Snow pea tendrils (optional), to serve

PARMESAN & LEMON DRESSING

- 8 anchovy fillets in oil, drained, finely chopped
- 1 cup (80g) finely grated parmesan, plus extra, to serve
- 2 tbs finely grated pecorino
- 2 tbs finely chopped tarragon
- Juice of ½ lemon, or to taste
- 2 tsp raw caster sugar
- ⅔ cup (160ml) extra virgin olive oil

To make the dressing, place all ingredients in a food processor and whiz until combined. Taste for seasoning and refrigerate until ready to serve.


Place broccoli, cranberries, seeds, cashews, parsley and onion in a large bowl with half the dressing. Season to taste and toss to combine. Transfer to a platter, scatter with snow pea tendrils, if using, and drizzle with remaining dressing to serve.



SIDES.

Peanut & sesame
noodle salad





Easiest niçoise salad

RECIPE NOTE:

For taking to a party, assemble the salad on a serving plate and store the dressing in a closed jar. Before serving, shake the jar and drizzle dressing over the salad.

ROAST PUMPKIN & FREEKEH SALAD WITH HOT HONEY DRESSING

SERVES 6 (AS A SIDE)

- 1/2 (2kg) small kent pumpkin, cut into rough wedges, seeds removed
- 2 1/2 tbs lemon-infused extra virgin olive oil
- 1 tsp each ground cumin, ground coriander and ground fennel
- 1/2 cup (110g) freekeh
- 2 x 250g packets haloumi, drained, patted dry, cut into thick slices lengthways
- 30g picked watercress leaves
- 1/4 radicchio, leaves separated
- 2 tbs pumpkin seeds (pepitas), toasted

HOT HONEY DRESSING

- 1/3 cup (80ml) each extra virgin olive oil and lemon juice
- 3 garlic cloves, crushed
- 2 tbs runny honey
- 2 tsp Dijon mustard
- 2 tsp Aleppo pepper (from spice specialists, substitute 1 tsp chilli flakes)
- 1 tsp smoked paprika

Preheat oven to 200°C/180°C fan-forced. Place pumpkin in a large bowl, drizzle with oil and scatter with spices. Season to taste and toss to coat. Place in a roasting pan and roast for 40-45 minutes, turning pumpkin and tray occasionally, until golden and soft.

Meanwhile, cook freekeh in a saucepan of boiling salted water according to packet instructions, until tender and cooked. Rinse under cold running water and drain well.

Meanwhile, make the dressing. Place all ingredients in a small bowl, season to taste and whisk to combine. Stand at room temperature for flavours to develop until ready to serve.

Heat a non-stick frypan over high heat. Sear haloumi for 1-2 minutes, turning halfway, until golden on both sides. Transfer to a plate until ready to serve.

Place watercress, freekeh, radicchio, and half the pepitas in a large bowl. Add haloumi to bowl with half the dressing, season to taste and toss to combine.

To serve, arrange pumpkin on a large platter, scatter with freekeh mixture and remaining pepitas, and drizzle with remaining dressing.

CREAMY PASTA SALAD

SERVES 6 (AS A SIDE)

Begin this recipe at least 2 hours ahead.

- 500g packet orecchiette pasta
- 1/4 cup each (40g) podded peas and podded broad beans
- 12 cornichons, drained, thinly sliced lengthways
- 2 tbs baby capers, drained
- 1 celery heart, thinly sliced, pale green and yellow leaves reserved

SWEET & SOUR ONION

- 3 tsp each salt flakes and caster sugar
- 1 large red onion, thinly sliced
- 2 tbs sherry vinegar

DRESSING

- 1/3 cup (80ml) buttermilk
- 2 tbs each mayonnaise and sour cream
- 2 tbs each coarsely chopped dill, basil and mint leaves
- 2 tsp wholegrain mustard
- 1 tsp maple syrup

For the onion, place all ingredients in a bowl and toss to combine. Stand at room temperature for 2-3 hours (see note).

For the dressing, place all ingredients in a food processor and whiz to combine. Season to taste and set aside in the fridge until ready to serve.

Cook the pasta in a large saucepan of boiling salted water according to packet instructions. Drain and rinse under cold running water. Drain well, and chill until ready to use.

Blanch peas and broad beans in a medium saucepan of boiling salted water for 30 seconds, or until just cooked but still with some bite. Drain, transfer to a bowl of iced water and, once cool, drain well.

In a large serving bowl, combine pasta, cornichons, capers and celery heart with the peas, broad beans, half the onion and half the dressing. Season and toss

to combine. Before serving, drizzle with the remaining dressing and scatter with the remaining onion and the reserved celery leaves.

NOTE: The onion is ready to eat after a few hours, but for best results, let it sit overnight. Store in a glass jar or airtight container in the fridge for 2-3 weeks.

EASIEST NIÇOISE SALAD

SERVES 6 (AS A SIDE)

This salad screams long, lazy lunches in the sunny south of France. Don't forget a good baguette and a chilled bottle of rosé.

- 600g baby red potatoes
- 1/4 cup (60ml) white wine vinegar
- 250g green beans
- 3 roma tomatoes, cut into wedges
- 2 tsp Dijon mustard
- 1/3 cup (80ml) extra virgin olive oil
- 1 baby gem lettuce, leaves separated
- 185g can tuna in olive oil, drained, flaked into large chunks
- 1/2 cup (75g) small olives
- 3 hard-boiled eggs, halved
- Baguette, to serve

Place potatoes in a large saucepan and cover with water. Season with salt and bring to boil. Boil for 18 minutes, or until just tender when pierced with a skewer. With a slotted spoon, transfer potatoes to a colander to drain, then place on a large plate and drizzle with 2 tsp vinegar. Add beans to the boiling water for 2 minutes, drain, then plunge in bowl of iced water to cool. Drain and pat dry with paper towel.

Meanwhile, sprinkle tomatoes with salt flakes and set aside.

For the dressing, whisk remaining 2 1/2 tbs vinegar with mustard in a small bowl. Season to taste and whisk in the oil.

Arrange lettuce on a large serving plate. Halve potatoes and arrange over lettuce along with the beans, tomatoes, tuna, olives and eggs. Just before serving, drizzle with dressing.

Serve with baguette.

FOR MORE EASY SALADS AND SIDES: delicious.com.au 

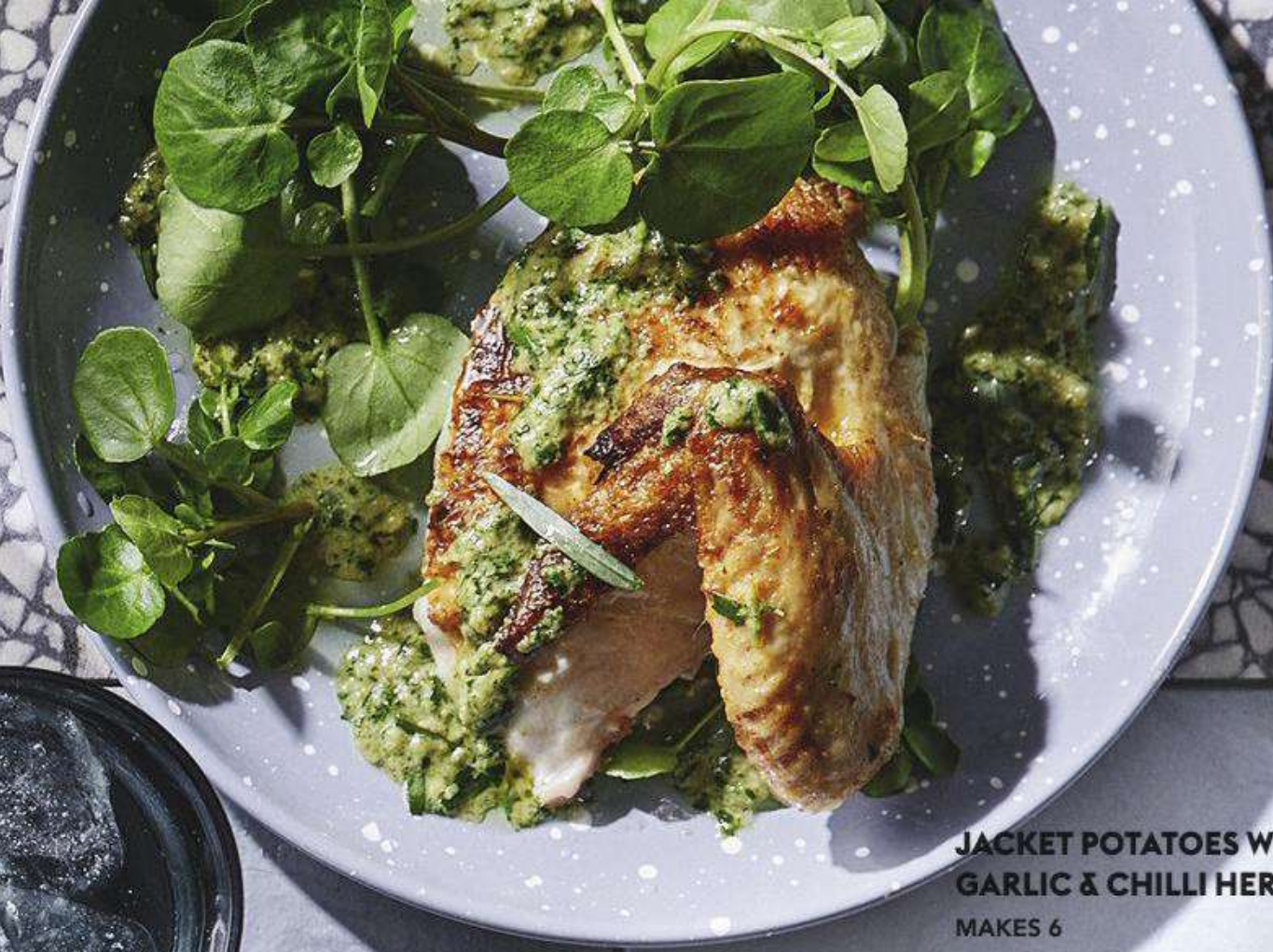


Barbecue roasted
chicken with tarragon
salsa (p 72)

THE ROAST

There's no meal that says "celebration" more than a roast. It's the timeless classic that's always a family favourite. Whether you prefer a traditional leg of lamb with all the trimmings, or want to try something new, **Matt Moran** has the perfect recipe for your next get-together.

PHOTOGRAPHY *Alan Jensen* STYLING *David Morgan*



JACKET POTATOES WITH CONFIT GARLIC & CHILLI HERB BUTTER

MAKES 6

6 medium all-rounder potatoes (such as desiree)
2½ tbs extra virgin olive oil

CONFIT GARLIC & CHILLI BUTTER

10 garlic cloves
1 sprig rosemary
1 cup (250ml) grapeseed oil
250g salted butter, softened
1 tbs wholegrain mustard
1 tsp chilli flakes
¼ bunch flat-leaf parsley, finely chopped
¼ bunch chives, finely chopped

To confit garlic, place garlic and rosemary in a small saucepan and cover with grapeseed oil. Cook over low heat for 20 minutes, or until golden and soft. Remove from heat and set aside to cool. Strain garlic from oil. Reserve oil for another use (store in a jar in a cool, dark place); discard rosemary, or place it in the strained oil.

To make the butter, place the softened butter in a medium bowl. Add remaining ingredients along with the confit garlic. Mix until well combined and season to taste with salt flakes.

Preheat oven to 220°C/200°C fan-forced. Line a baking tray with baking paper.

Wash potatoes, dry, then place on prepared tray. Using a sharp knife, pierce top of potatoes to release steam while cooking. Rub potatoes with olive oil, season well with salt flakes and roast for 30 minutes. Reduce oven to 190°C/170°C fan-forced and roast for another 45 minutes, or until potatoes are easily pierced with a skewer. Remove from oven and cut a cross in top of potatoes. Using a tea towel to protect your fingers, squeeze base of each potato to open.

Transfer baked potatoes to a serving platter, spoon the butter into the middle of each potato and serve.

Jacket potatoes with confit garlic & chilli herb butter

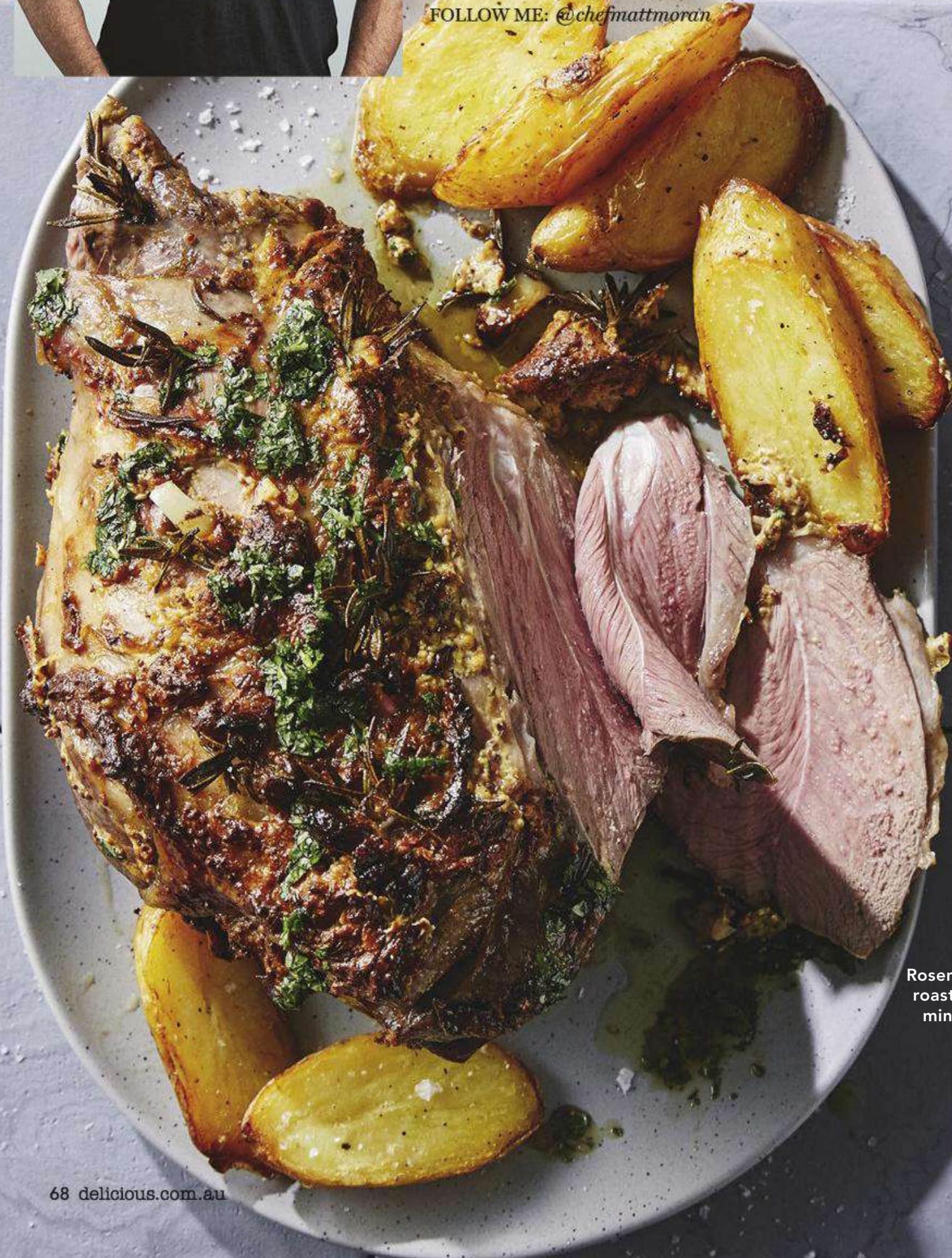




“Roasts bring people together, turning a meal into a shared experience. The slow-cooked flavours and the tradition of carving make each occasion feel like a genuine celebration. For my family roasts, I usually turn to a perfectly roasted leg of lamb. I season the lamb with garlic and rosemary, then slow-cook it until it’s beautifully tender and flavoursome – simple, but truly delicious. It’s the kind of roast that makes any gathering feel special.

My number-one rule for roasting meats is to let the meat come to room temperature before cooking; it ensures even cooking and a perfect roast. And don’t forget to rest it after it comes out of the oven – this lets the juices settle and keeps everything juicy and tender.”

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Rosemary & mustard
roast lamb leg with
mint sauce (p 72)

MATT MORAN.



Roasted cabbage with anchovy and parmesan (p 70); Roasted pork belly with spiced pear sauce (p 70)

MATT MORAN.

BEEF WELLINGTON

SERVES 6-8

Begin this recipe a day ahead.

You'll need a meat thermometer.

1.2 kg beef tenderloin, centre cut
2 tbs vegetable oil
2 tbs Dijon mustard, plus extra, to serve
1 bunch silverbeet, leaves picked, blanched and dried with paper towel
2 (750g total) sheets frozen puff pastry, just thawed (we used Carême)
1 egg, beaten
2 tsp milk
Salad, to serve (optional)

DUXELLES (MAKES 800G)

2 tbs vegetable oil
3 (150g total) eschalots, thinly sliced
2 garlic cloves, chopped
1kg mushrooms (we used Swiss brown), thinly sliced
100ml Madeira (fortified wine, from bottle shops)

Trim any silverskin (layer of silvery connective tissue) from the beef tenderloin, then wrap beef tightly in plastic wrap to ensure a tight, evenly shaped roll throughout. Chill overnight.

To make the duxelles, heat the oil in a large frypan over medium-high heat. Cook the eschalot and garlic, stirring occasionally, for 5-8 minutes, until translucent and soft. Add the mushrooms and cook for 10-15 minutes, until water from mushrooms has evaporated and

mushrooms are golden brown. Add the Madeira and cook until evaporated. Season and spoon onto a plate lined with paper towel to absorb excess moisture. Set aside to cool completely. Transfer to a food processor and pulse until finely chopped.

Remove beef from plastic and place on a tray. Coat in a little vegetable oil and season generously with salt flakes and freshly ground black pepper. Heat the remaining vegetable oil in a large frypan over high heat. Sear beef, browning on all sides, then transfer to a tray and brush with mustard. Set aside to cool completely.

Lay a large sheet of plastic wrap on a work surface and place the silverbeet leaves in the middle, overlapping them

slightly, to create an even rectangle large enough to wrap around the beef. Spread duxelle evenly over the silverbeet.

Place seared beef on top of duxelle and, using the plastic wrap, roll silverbeet over the beef. Roll and tighten plastic to form a nice, even, thick log, then tie ends of plastic and chill for 1 hour.

Line a baking tray with baking paper.

Place pastry sheets on top of one another on a floured work surface and roll into a 45cm x 32cm rectangle, around 5mm thick. Whisk egg and milk in a small bowl. Brush pastry with egg wash. Remove silverbeet-wrapped beef from plastic and place in the centre of pastry. Wrap pastry tightly around beef and seal all edges to form a tight, enclosed parcel. Place wellington onto prepared tray and brush with egg wash. Chill for 1 hour.

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

Lightly score pastry without cutting all the way through, and bake for 50 minutes. Remove wellington from oven and rest in a warm place for 30 minutes, with a meat probe inserted into the centre from the side, until the internal temperature reaches 60°C (for medium rare).

To serve, use a sharp knife to trim the ends and carve 6-8 portions. Serve with salad and extra mustard alongside.

ROASTED PORK BELLY WITH SPICED PEAR SAUCE

SERVES 6

Begin this recipe 5 hours ahead.

2kg pork belly, skin on, bones removed
1¹/₃ cups (300g) fine salt
1 tbs ground allspice
2 tsp each white pepper and crushed fennel seeds
1 tsp each ground star anise, Chinese five-spice, cinnamon and cardamom
Extra virgin olive oil, to brush

SPICED PEAR SAUCE

1/3 cup (75g) caster sugar
2¹/₂ tbs rice wine vinegar
1 star anise
1/2 cinnamon quill
4 ripe green pears, peeled, cored, roughly chopped
Finely grated zest and juice of 1/2 lemon

Using a sharp knife, score skin of pork in straight lines 1cm apart. Turn pork and repeat to form a crisscross pattern. Mix salt and spices in a bowl, rub salt mixture into pork, place in a container with salt mixture and cover. Chill for 4 hours. Remove pork from salt mixture and gently rinse off in cold water. Pat dry with paper towel.

Preheat oven to 250°C/230°C fan-forced.

Place a wire rack on a baking tray.

Place pork, skin-side up, on the wire rack and brush with a little oil. Roast for 30 minutes, or until skin is crispy. Reduce heat to 180°C/160°C fan-forced and continue to roast for a further 30-40 minutes, until cooked and tender. Remove from oven and rest for 15 minutes.

Meanwhile, for the sauce, place the sugar, vinegar and spices in a medium saucepan. Bring to the boil over medium heat. Add the chopped pear and cook for 5 minutes until pear becomes soft. Remove from heat and add the lemon zest and juice. Discard star anise and cinnamon. Transfer the sauce to a food processor and whiz until smooth.

Using a serrated knife, slice pork and place on a serving platter. Serve with spiced pear sauce on the side.

ROASTED CABBAGE WITH ANCHOVY AND PARMESAN

SERVES 6

1kg whole white cabbage
1/3 cup (80ml) extra virgin olive oil
Finely grated zest and juice of 1 lemon, plus 1/2 lemon extra
1/4 bunch flat-leaf parsley, leaves picked
50g anchovy fillets in oil
2/3 cup (50g) finely grated parmesan
1/4 cup (60ml) grapeseed oil
1 small pinch chilli flakes

Preheat oven to 230°C/210°C fan-forced.

Line a baking tray with baking paper.

Remove outer layers of cabbage. Cut cabbage into quarters, keeping core intact. Place flat-side down on prepared tray.

Generously drizzle cabbage with olive oil and juice from extra lemon half, making sure to get between the layers. Season well with salt flakes. Roast for 30-40 minutes, or until nicely coloured and tender.



Beef wellington



Place the parsley, anchovies, parmesan, grapeseed oil, chilli flakes and zest and juice of 1 lemon in a food processor. Whiz until a salsa consistency. Season to taste.

Transfer cabbage wedges to a serving plate and spoon over the anchovy and parmesan dressing. Season and serve with your favourite roast meat.

BARBECUE ROASTED CHICKEN WITH TARRAGON SALSA

SERVES 6

Begin this recipe 5½ hours ahead.

1.8kg whole chicken, butterflied
1 tbs extra virgin olive oil
50g tarragon, leaves picked
80g watercress, leaves picked

BRINE

½ cup (110g) fine salt
⅓ cup (80g) brown sugar
2 garlic cloves, sliced
¼ bunch thyme
1 bay leaf
1 tsp whole black peppercorns

TARRAGON SALSA (MAKES 250ML)

40g sourdough bread
⅓ cup (80ml) milk
1 garlic clove
1 cup (250ml) grapeseed oil
½ bunch flat-leaf parsley, leaves picked
1 bunch tarragon, leaves picked
100ml chardonnay vinegar

For the brine, place all ingredients in a large saucepan with 2.5L water and bring to a simmer over high heat. Remove from heat and set aside to cool completely. Transfer to a large container and chill. Once cold, submerge chicken in the brine and chill for 3 hours. Remove chicken from brine and pat dry with paper towel. Set aside on a baking tray. Discard brine.

For the salsa, place the bread in a small bowl and pour over the milk. Soak for 30 minutes, then squeeze all milk from the bread, discarding milk. Transfer bread to a food processor. Add the garlic and half the oil and whiz until smooth. Gradually add all the parsley and the remaining oil and whiz until smooth. Add the tarragon and whiz until smooth. Transfer salsa to a small bowl

and place over a bowl of iced water, stirring to chill quickly. Add vinegar and set aside. Season with salt flakes just before serving.

Lightly brush chicken with oil and season with salt flakes, then cook chicken on a barbecue with a lid (or see note) over medium-high heat for 6-8 minutes on each side until charred. Transfer chicken to a wire rack and place rack on barbecue so chicken is elevated. Reduce heat to medium, close lid and cook for a further 15 minutes before turning chicken and repeating on the other side, cooking for a further 15 minutes until chicken is cooked through and juices run clear when thickest part of the thigh is pierced with a skewer. Once cooked, remove from heat and rest, loosely covered with foil, for 10 minutes.

Using a sharp knife, carve and separate the chicken into 8 pieces by cutting down the middle of the breast bone and through the leg joints. Transfer to a serving plate, garnish with fresh tarragon, watercress and the tarragon salsa.

NOTE: If using an oven, preheat to 200°C/180°C fan-forced. Heat a large heavy-based frypan over medium-high heat. Lightly brush chicken with oil and season with salt flakes. Cook chicken for 6-8 minutes on each side until golden brown. Place chicken, breast-side up, on a wire rack over a baking tray, and roast in oven for 40 minutes until cooked through. Once cooked, remove from heat and rest, loosely covered with foil, for 10 minutes.

ROSEMARY & MUSTARD ROAST LAMB LEG WITH MINT SAUCE

SERVES 6-8

2.5kg lamb leg, bone in
4 garlic cloves, halved lengthways
½ bunch rosemary, small sprigs picked
100g Dijon mustard
100g wholegrain mustard
¾ cup (180ml) extra virgin olive oil
Roasted potatoes and steamed greens, to serve (or your choice of sides)

CLASSIC MINT SAUCE (MAKES 450ML)

1 bunch mint, leaves picked
⅓ cup (80ml) grapeseed oil
200ml malt vinegar
100g brown sugar

Preheat oven to 200°C/180°C fan-forced. Line a roasting dish with baking paper.

Use a sharp knife to make 8 incisions in the lamb leg, 2cm wide x 2cm deep. Place half a garlic clove into each incision, along with a small sprig of rosemary.

Whisk the two mustards in a small bowl until well combined. Using a pastry brush, coat the lamb leg all over with mustard. Place in the roasting dish, drizzle with the olive oil and season with salt flakes and freshly ground black pepper. Roast for 1 hour 40 minutes, basting every 30 minutes with pan juices, or until meat is cooked and slightly pink on the inside. Rest for 20 minutes, loosely covered with foil.

For the mint sauce, whiz all ingredients in a food processor until smooth, then season to taste with salt flakes.

Carve the lamb into slices and place on a large serving plate. Spoon the mint sauce over and serve with roast potatoes and steamed greens, or your choice of sides.

YORKSHIRE PUDDING WITH PANCETTA & BORDELAISE SAUCE

SERVES 4-6

Begin this recipe a day ahead. You'll need an 18cm base x 4cm-deep round metal pie dish.

2 tbs grapeseed oil
150g pancetta, cut into thin strips
¼ bunch flat-leaf parsley, leaves picked and finely chopped

YORKSHIRE PUDDING BATTER

3 eggs
⅔ cup (160ml) milk
130g plain flour, sifted
100ml grapeseed oil

BORDELAISE SAUCE (MAKES 200ML)

250g chicken wings
1½ tbs grapeseed oil
3 eschalots, chopped
½ garlic clove, chopped
1 bacon rasher, chopped
1 bay leaf
100g button mushrooms, sliced
300ml red wine
2 cups (500ml) beef stock

For the batter, whisk the eggs and milk in a large bowl until combined. Add the



flour and whisk until well combined. Season to taste with salt flakes and freshly ground black pepper, then rest, covered, overnight in the fridge.

For the Bordelaise sauce, cut each chicken wing into three pieces. Heat the oil in a large saucepan over medium-high heat. Cook chicken wings for 5-8 minutes, until well browned on all sides. Add the eschalot, garlic, bacon and bay leaf and cook over medium heat, stirring occasionally, for 5 minutes, or until eschalots start to caramelize. Add the mushrooms and cook, stirring occasionally, for 5 minutes until all ingredients are caramelised. Add the wine, scraping bottom of pan with a spoon. Simmer to reduce until a glaze. Add the beef stock and bring to the boil over high heat.

Reduce heat to low and simmer for 45 minutes, skimming surface regularly to remove excess oil and sediment. Allow sauce to reduce by three-quarters, or until thickened to your desired consistency. Strain through a fine sieve into a clean small saucepan and discard solids. For the pancetta, heat the oil in a large frypan over medium-high heat. Cook the pancetta until golden brown. Using a slotted spoon, transfer pancetta to a plate lined with paper towel to drain excess oil, then add to the sauce along with the parsley.

Remove pudding batter from fridge and bring to room temperature. Preheat oven to 250°C/230°C fan-forced.

Place the 100ml oil in an 18cm base x 4cm-deep round metal pie dish and place

dish on a baking tray in the oven for 10 minutes until the oil is hot and almost smoking. Very carefully remove the hot tray (ensuring to close oven door so the temperature doesn't drop), and pour the batter into the hot oil. Return tray to oven for 18-20 minutes, until pudding is golden brown and crisp. Remove tray from oven and transfer pudding to a serving plate.

Spoon over the Bordelaise sauce and serve Yorkshire pudding as a side to your favourite roast meat.

NOTE: You can make the sauce several days in advance. Keep covered in the fridge and gently reheat over medium-low heat until hot before adding the pancetta and parsley and serving.

CHIN

It's the cult restaurant that had half of Melbourne lining up before going on to conquer two more cities. Now, thanks to chef Benjamin Cooper, you can recreate Chin Chin's most iconic dishes at home.



Prawn egg noodles (p 77)

“WORD IS, MORE MARRIAGE PROPOSALS HAVE OCCURRED OVER THIS NOODLE NUMBER THAN ANYTHING ELSE ON THE CHIN CHIN MENU. A LITTLE HELLFIRE GOES A LONG WAY, RIGHT?”

PHOTOGRAPHY *Peter Dillon*

CHIN

GUEST CHEF.



Kingfish sashimi (p 76)

“THE LEGEND, THE SUPERSTAR, THE TRENDSETTER. THIS DISH IS AS ICONIC AS IT GETS.”



KINGFISH SASHIMI

SERVES 4

Begin this recipe a day ahead.

- 200g kingfish loin, cross-cut into 2mm-thick slices
- 2 tbs green *nahm jim* dressing (see recipe below)
- 1 tbs coconut cream
- 2 limes, segmented
- 1/2 long green chilli, cut into matchsticks
- 3 makrut lime leaves, cut into matchsticks
- Baby watercress leaves, to garnish
- Thai basil leaves, torn, to garnish

Carefully arrange the fish pieces flat on a serving plate.

Layer the rest of the ingredients over the top. Start with the green *nahm jim* dressing, drizzle with the coconut cream, then gently tear the lime pieces in half and scatter these over. Next comes the green chilli and makrut lime leaf. Finish with the cress and Thai basil and serve immediately.

GREEN NAHM JIM DRESSING

In a jug blender, blitz 10 small green chillies (deseeded), 4-5 garlic cloves, 1 bunch coriander roots (around 15-20) and 1/4 cup (55g) caster sugar to a paste. Transfer to a sealed container and allow to sit at least overnight, or longer if possible – this will allow the sugar to macerate the garlic and take away any raw bite. When ready to use, season the paste with 4-5 tbs fish sauce and 1/4 cup (60ml) lime juice or to taste, and balance with more sugar, if needed. You're looking for a flavour profile that's bright, zesty and mildly spicy, with a salty, balanced sweetness. To make a vegetarian version, simply sub the fish sauce for soy sauce.

CHILLI-SALT CHICKEN WINGS

SERVES 6-8

- 6 cups (1.5L) master stock (see recipe, opposite page)
- 2kg chicken wings, jointed, excess skin removed
- 1/3 cup (80ml) fish sauce, to dip
- 1/2 cup (60g) tapioca flour, to coat
- Vegetable oil, to fry

When Chin Chin first opened on Flinders Lane in 2011, the ever-present queue out front became as much part of the Melbourne identity as footy fanaticism and capricious weather. The Southeast Asian-ish restaurant by Chris Lucas dominated the zeitgeist in a way that was still unusual in the early days of social media. Watching from the inside, executive chef Benjamin Cooper and the launch team watched first with "shock and awe", then a dawning realisation they were onto something special.

"I think for a lot of people – good, bad and different – Chin Chin broke a mould," Cooper says. "Some people thought it would last for two months, and some people thought it would last for 12 months; some people didn't understand it, and some people got it. Fourteen years later, we're still doing it."

The best-selling debut Chin Chin cookbook dropped in 2013, followed by the entertaining-focused encore *Feed Me* (named for the popular set menus) after readers reported the first had become a favourite dinner party book. Of the third, *Still Hungry*, Cooper says: "If I was writing the first one again, it'd be this." He owns to getting a bit emotional when the box set arrived. "Holding three books is heavy. And I stood there and thought, 'These are our recipes. These are our creations, and it has weight.'"

The Melbourne-born chef gravitated to Asian flavours from the outset of his training ("There aren't many cuisines that can take up to 50 or 60 different ingredients and allow them to sing harmoniously. But a curry does that regularly," Cooper says), and his appreciation evolved as he trained under the likes of Neil Perry and David Thompson. Nothing prepared him, however, for how Chin Chin would shape him.

"Chin Chin definitely changed me," he says. "I think in the early years of my career, it was all: 'what are the accolades you can accrue?'... Chin Chin was all about the guests and just making people happy, which is why I chose to cook in the first place."

Cooper's cooking, he says, comes into its own when he's feeding a room of 200 hungry people. The raucous, high-energy Chin Chin style of dining helped it make a triumphant jump first to Sydney and now, most recently, to Geelong. On what's next, Cooper won't be drawn, but if history is anything to go by, it's going to be a riot.

1/2 tbs Sichuan salt (see recipe, at right)
 1 long red chilli, sliced, to garnish
 Coriander leaves and lime wedges,
 to serve

SWEET FISH SAUCE & LIME DRESSING

150ml sweet fish sauce (see recipe, at right)
 75ml chilli jam
 2 1/2 tbs each lemon and lime juice
 1 lime, quartered and finely sliced

In a large heavy-based pot, bring stock to the boil. Add chicken wings and return to the boil. Reduce heat to low and simmer for 10 minutes, or until meat is very tender. Remove wings from liquid and place on a tray to cool. If you like, you can refrigerate them at this point.

Meanwhile, combine all dressing ingredients in a small bowl. Taste and add more fish sauce if necessary. (Any leftover sauce can be stored in an airtight container in the fridge for about a week.)

Place the fish sauce and tapioca flour in separate bowls. Half-fill a large pot with vegetable oil and heat to 160°C (a cube of bread will turn golden in 3 minutes when the oil is hot enough). Dip each wing first in fish sauce, then in tapioca flour, shaking off excess. Add wings to the oil, in batches, and cook for 6-8 minutes, until crisp and golden. Remove with a slotted spoon and transfer to a plate lined with paper towel.

Arrange on a serving plate, sprinkle with Sichuan salt and garnish with chilli and coriander. Serve with lime wedges and a dipping bowl of dressing on the side.

MASTER STOCK (MAKES 2.5 LITRES)

Combine 1/2 cup (125ml) Mekong whisky (or any whisky); 1/2 cup (125ml) Chinese rice wine (shaohsing); 1/3 cup (80ml) dark soy sauce; 2 tbs light soy sauce; 80g yellow rock sugar (from Asian grocers); 2 large garlic bulbs; 1/3 bunch long green shallots, roughly chopped; 1 tsp cardamom pods, 3 star anise; and 1 stick cassia bark (from Asian grocers) with 2L water in a large pot. Bring to the boil, allowing sugar to dissolve. Add 1 whole chicken, reduce heat to a simmer and simmer for 45 minutes-1 hour. Cool stock after use and store for reuse (it gets better over time). Store in the fridge for up to 5 days, or strain, boil, cool and freeze up to 3 months.

SICHUAN SALT (MAKES ABOUT 100G)

Preheat oven to 200°C/180°C fan-forced. Spread 2 tbs Sichuan peppercorns on a tray lined with baking paper and roast for 6 minutes, or until fragrant. Combine with 80g salt flakes in a food processor and lightly blitz. Transfer to an airtight jar.

SWEET FISH SAUCE (MAKES ABOUT 1 1/4 CUPS)

Break up 500g palm sugar in a saucepan over low heat, add 1/4 cup (60ml) water and stir until sugar dissolves. Add 2/3 cup (160ml) fish sauce; 1 sliced stalk lemongrass (pale part only); 2 x 3cm knobs galangal, chopped; 1/4 bunch Thai basil, leaves picked; 2 sliced makrut lime leaves; 1 sliced Asian (red)

eschalot (from Asian grocers); and 1/4 bunch coriander roots, scraped, rinsed and chopped. Bring to the boil over high heat, then lower heat to medium and simmer for 5 minutes to reduce. Cool and strain. Store in an airtight container in the fridge.

PRAWN EGG NOODLES

SERVES 4

200g fresh egg noodles
 1/4 cup (60ml) vegetable oil
 250g green prawns, peeled, deveined,
 chopped
 2 eggs
 1 tbs soy sauce



“CRISPY AND UTTERLY IRRESISTIBLE, THESE HAVE LONG BEEN A FIRST-DATE FAVE IN THE CHIN CHIN DINING ROOM.”

Chilli-salt chicken wings

CHEF’S NOTE: *Obsessed with this dressing? Whip up an extra batch anytime you need a punchy little side act to barbecued lamb, steak or chicken.*

1 tbs oyster sauce, plus extra, to serve
 20g dried black fungus mushrooms
 (from Asian grocers), soaked, drained,
 roughly chopped
 1 tsp caster sugar
 1/4 bunch garlic chives or chive flowers,
 cut into 3cm lengths (optional, from
 Asian grocers)
 2 long green shallots, finely sliced
 1/2 bunch coriander, separated into
 sprigs, to garnish
 2 tbs fried garlic, to garnish
 1/3 cup (80ml) chilli oil, to serve

Bring a saucepan of water to the boil over high heat. Add noodles and return to the boil, stirring to separate. Cook for 2-3 minutes, until tender, then drain and rinse under cold water. Set aside.

Heat a large wok over high heat. Add oil and continue to heat until smoking. Add the prawn and eggs, and stir-fry until egg is cooked and the prawns are just starting to turn opaque. This will happen quickly.

Add the soy and oyster sauce and stir-fry until fragrant. Add the noodles, black fungus and sugar, and cook for another minute or so, tossing and stirring the ingredients constantly.

Finally, add the garlic chives, toss to combine and remove from heat.

Transfer to a serving plate. Drizzle with extra oyster sauce and finish with shallots, coriander and crispy garlic. Serve with a ramekin of chilli oil on the side – you can add a drizzle on top of the noodles if you like even more of a kick.

CITRUS CHICKEN SLAW WITH GINGER DRESSING

SERVES 4

Begin this recipe a day ahead.

4 chicken thigh fillets
 1 tsp curry powder
 2 garlic cloves, crushed
 1/2 tsp chilli flakes (optional)
 1 1/2 tbs vegetable oil, plus 1 tbs extra, to fry
 75g pickled daikon (from Asian grocers), sliced or cut into 5cm lengths
 150g shredded cabbage
 1 carrot, shredded or grated
 2 long green shallots, sliced
 1/2 bunch coriander, leaves picked
 1/2 bunch Thai basil, leaves picked, plus extra, to garnish
 1/2 bunch Vietnamese mint (from Asian grocers), leaves picked, plus extra, to garnish
 1 small orange, segmented
 2cm piece fresh ginger (10g), cut into matchsticks

DRESSING

1/4 cup (60ml) fish sauce
 1/3 cup (80ml) rice vinegar
 2 1/2 tbs water (optional)
 15g pickled ginger, sliced
 2 coriander roots, finely chopped
 1 long red chilli, deseeded and finely chopped
 2-3 tbs white or caster sugar, to balance

Season chicken thighs well and combine with the curry powder, garlic, chilli flakes (if using) and vegetable oil in a large zip-lock bag, shaking bag to coat chicken in marinade. Seal and set aside in the fridge overnight to marinate.

Preheat oven to 200°C/180°C fan-forced. Add the extra oil to a large ovenproof frypan over medium-high heat. Sear chicken for 4-5 minutes on one side, then flip and place in the oven to cook for a further 4-5 minutes, until cooked through and still juicy (juices should run clear). Set aside to rest for 10 minutes.

Once rested and cool enough to handle, pull the chicken apart into bite-sized pieces.



Citrus chicken slaw with ginger dressing

Meanwhile, combine all the dressing ingredients in a blender and blend until smooth. Taste – it should be vibrant, with a good balance of salt and sweetness.

In a large bowl, combine the shredded chicken, pickled daikon, cabbage, carrot and shallot. Toss with 2-3 tbs dressing and allow to sit for several minutes for the vegetables to wilt slightly.

Add the remaining ingredients and the remaining dressing, and gently toss to combine. Transfer to a serving plate or bowl, garnish with Thai basil and Vietnamese mint, and serve.

GRILLED PRAWN & EGGPLANT SALAD

SERVES 2-4

- 1 large eggplant
- 500g green prawns, shells on
- 1 tbs vegetable oil
- 1/4 bunch each mint, coriander and Vietnamese mint (from Asian grocers), leaves picked and roughly chopped
- 1 long red chilli, cut into matchsticks

- 2 Asian (red) eschalots (from Asian grocers), or 1 small red onion, sliced
- 2 eggs, hard- or soft-boiled, peeled and halved
- Crispy chilli oil, to serve

CITRUS PALM SUGAR DRESSING

- 3 coriander roots
- 5 bird's-eye chillies
- 5 garlic cloves
- 1/4 cup (60ml) lime juice
- 3-4 tbs fish sauce
- 30g palm sugar, shaved or grated

Pound or blend all dressing ingredients together. Taste for balance – it should be sweet, salty and sour, with a kick from the chilli. Set aside until ready to use.

Roast the eggplant in the oven, on the barbecue or directly over the stove flame (see note). Once cooked and cool enough to handle, remove and discard the skin, tear the flesh into 2cm pieces and set aside.

When almost ready to serve, preheat your barbecue grill to high. Toss the prawns

with the oil to coat, and season well.

Barbecue prawns for 2-3 minutes on each side, or until charred and cooked through to your liking. Set aside to cool slightly.

Toss the eggplant, herbs, chilli, eschalot (or onion) and dressing together in a bowl.

Transfer the prawns to a serving plate and assemble the salad and eggs on the side. Drizzle the eggs generously with crispy chilli oil to finish, and serve with a ramekin of extra chilli oil.

NOTE: To roast eggplant in the oven, preheat to 220°C/200°C fan-forced. Place halved eggplant, cut-side up, in a roasting tray lined with baking paper and drizzle with oil. Roast for 20 minutes or until flesh is soft and caramelised. You can also chargrill whole eggplants directly over a barbecue or stovetop flame. Using tongs, hold directly over flame and cook, turning occasionally, for 15-20 minutes, until charred and soft.

Grilled prawn
& eggplant salad

“THIS ONE’S INSPIRED BY AN INCREDIBLE BUS-STOP DINER DISH THAT CHEF MATTHEW AND HIS WIFE, SARAH, DISCOVERED, IN THE MIDDLE OF NOWHERE, ON THE FIRST OF THEIR THAI TRAVELS TOGETHER.”

GUEST CHEF.

**Coconut panna cotta with
Vietnamese coffee syrup
and cashew praline**

**“AS FAR AS COFFEE-DESSERT
FUSIONS GO, THIS ONE GETS
MY VOTE. IT’S ANOTHER
MENU MAINSTAY, AND
FOR GOOD REASON.”**

**COCONUT PANNA COTTA WITH
VIETNAMESE COFFEE SYRUP
AND CASHEW PRALINE**

MAKES 8

*Begin this recipe at least 1 day ahead.
You’ll need 8 x 120ml-capacity dariole
moulds or ramekins.*

5 platinum-strength gelatine leaves (if
you prefer a firmer set, use 6 leaves)
400ml UHT coconut cream (not canned;
we used Kara brand)
400ml coconut milk
1 cup (220g) caster or white sugar
1-2 vanilla beans, split, seeds scraped

Canola oil spray, to grease
Sweetened condensed milk or
sweetened condensed coconut
milk, to serve

CASHEW PRALINE

1 cup (220g) white or caster sugar
1/2 cup (75g) roasted cashews, roughly
chopped

VIETNAMESE COFFEE SYRUP

1 cup (220g) white or caster sugar
1/4 cup (15g) instant coffee granules
2-3 star anise
3 cardamom pods (optional)

To make the praline, combine sugar, a small pinch of salt flakes and 1 1/2 tbs water in a saucepan over medium heat and bring to the boil. Stir at first to start dissolving the sugar, then cook, without stirring, for 5 minutes, or until mixture takes on a deep-golden hue. Line a baking tray with baking paper, spread with cashews and pour sugar mixture over. Set aside to cool. Once hardened, smash into small chunks.

To make the coffee syrup, combine sugar, instant coffee, star anise and cardamom, if using, in a stainless steel saucepan with 1 cup (250ml) water and bring to the boil over high heat. Skim off any surface scum, reduce heat to medium-low and simmer for 5-7 minutes, until it reaches a syrupy consistency. Turn off heat, allow to cool, and store in the fridge overnight to mellow before using.

To prepare the panna cotta, soak the gelatine in cold water for about 5 minutes. Meanwhile, heat coconut cream, coconut milk, sugar and a pinch of salt flakes in a saucepan over low heat until the sugar dissolves. Add vanilla bean and seeds and cook over low heat for a further 2-3 minutes. Remove from heat, squeeze gelatine to remove excess water and add to the coconut mixture, stirring until dissolved. Strain into a jug. Discard solids.

Lightly oil 8 x 120ml-capacity dariole moulds or ramekins with canola spray. Divide mixture between moulds and chill for at least 4 hours to set, but preferably overnight. When ready to serve, run a knife around the edge of the moulds or ramekins to loosen the panna cotta, then gently tip out onto individual serving plates.

Garnish each panna cotta with some coffee syrup, cashew praline and a drizzle of sweetened condensed milk.

JUNGLE BOOGIE

MAKES 1

45ml silver or white rum
15ml Campari
30ml charred pineapple syrup (see
recipe, opposite page)
30ml verjuice
Ice cubes, to serve
3 pineapple leaves, to garnish



Twisting My Melons



Jungle Boogie

Add all ingredients except leaves to a cocktail shaker and shake well, then strain over ice into a Tiki mug or similar. Garnish with pineapple leaves.

CHARRED PINEAPPLE SYRUP

Remove the skin from a whole pineapple and chop the flesh. On a clean barbecue, chargrill pan or frypan, grill pineapple pieces over high heat without oil until browned on all sides, then leave to cool. Weigh the charred pineapple. Add to a blender along with half of this weight of 1:1 sugar syrup, AKA simple syrup (so 500g fruit would require 250ml sugar syrup). Blend until the consistency is as liquid as possible, then finely strain, bottle and chill until needed – it will keep for up to 1 week in the fridge.

TWISTING MY MELONS

MAKES 1

- 3 thin slices bird's-eye chilli
- 40ml reposado tequila (or any tequila)
- 20ml Aperol
- 20ml fresh watermelon juice (see note)
- 10ml agave syrup
- 30ml lime juice (freshly squeezed is best)
- Ice cubes, to shake and serve
- Salt flakes and chilli flakes, to rim glass
- Watermelon wedge, to garnish

Using a muddler or rolling pin, muddle the chilli in the bottom of a cocktail shaker. Add the remaining ingredients up to the ice and shake vigorously. Double-strain into an ice-filled rocks glass rimmed with a mix of salt and chilli flakes. Garnish with the watermelon wedge.

NOTE: To make fresh watermelon juice, blend flesh into a liquid then strain into a bottle and refrigerate until needed.

FOR MORE RECIPES FROM TOP CHEFS: delicious.com.au 



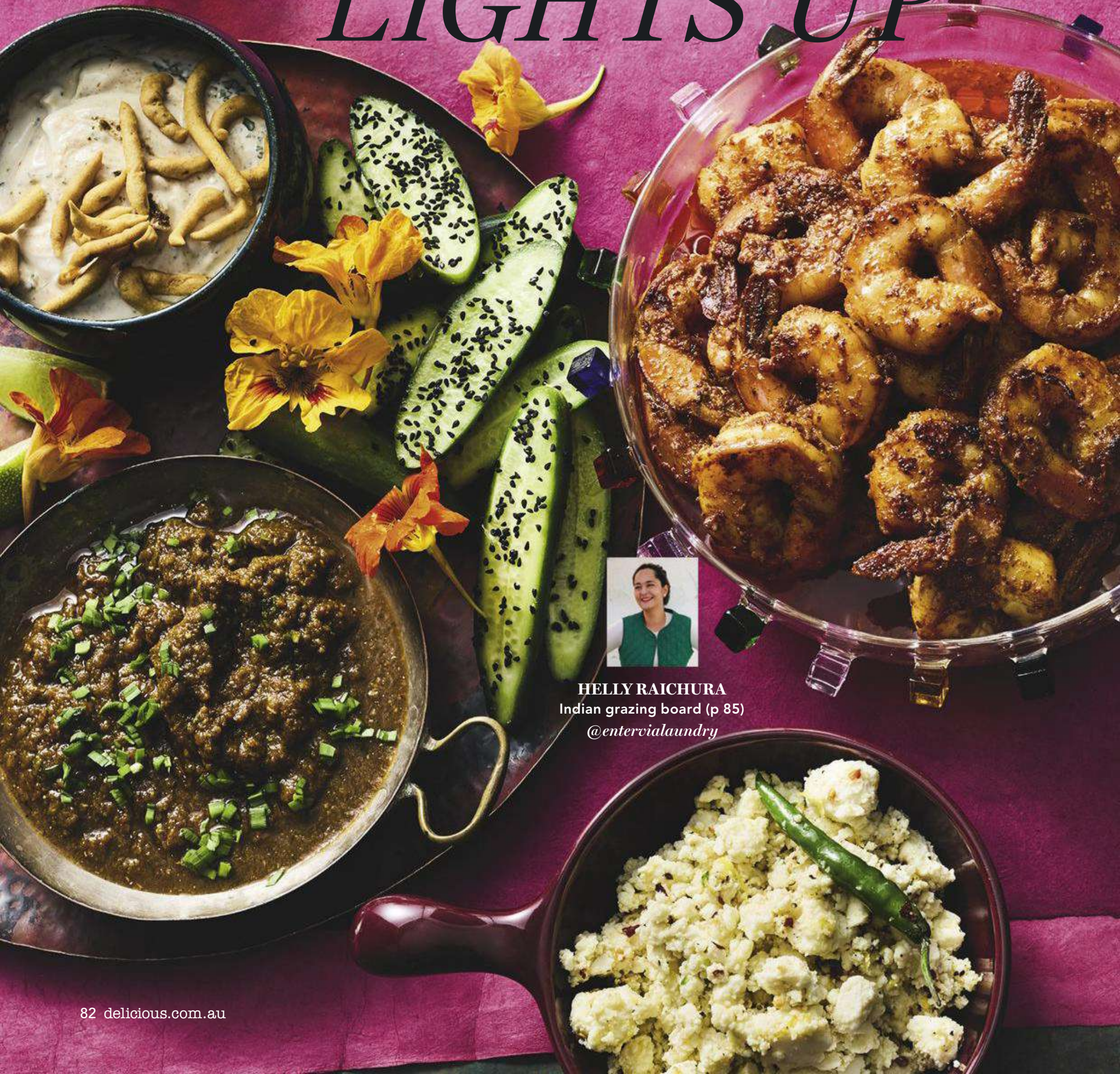
This is an edited extract from *Chin Chin: Still Hungry* by Benjamin Cooper, AUD\$55.00, available now from shop.chinchinrestaurant.com.au Photography by Peter Dillon

INDIA

For a party spread that marries bright and punchy with deep and earthy, you can't go past an Indian-style banquet. We asked some of our favourite chefs, feted for their takes on South Asian cuisine, for the recipes they love to bring to the table.

PHOTOGRAPHY *Brett Stevens* STYLING *Berni Smithies*

LIGHTS UP



HELLY RAICHURA
Indian grazing board (p 85)
@entervialaundry

COLLAB.



BRENDAN KING

Anglo-Indian meatball curry with coconut rice (p 85)

@_derrels

"Mum would make this very frequently when we were young. I thought it was just a dish she made up, but in fact it's a staple of Anglo-Indian cuisine."

*Fazeek Cube Bowl
from fazeek.com.au
+ Dinner plate in
Earth from
robertgordonaustralia.com*





@arorgarima
GARIMA ARORA
LATO SALAD

SERVES 4-6

"This 10-ingredient recipe is from my grandmother, who used to live in Assam. It's her interpretation of a Burmese dish called lahpet thoke. This is the dish that brought our family together on Sundays, where we enjoyed an endless brunch with a lot of wine. You have to try it!"

2 (200g each) desiree potatoes, peeled
1/2 cup (75g) besan (chickpea) flour
2 cups loosely packed, coarsely grated green papaya or green mango

1 1/2 cups (210g) leftover cooked basmati rice
400g can chickpeas, rinsed, drained
100g ghee, melted
1 tbs finely grated fresh ginger
1/2 tsp ground chilli, or to taste
1/3 cup (80ml) lime juice, or to taste, plus extra lime wedges, to serve
1 cup loosely packed mint leaves, plus extra, to serve

Place potatoes in a medium saucepan, cover with cold salted water and bring to the boil over high heat. Reduce heat to medium and simmer for 30-35 minutes,

until cooked. Strain and cool to room temperature. When ready to serve, cut into rough 3cm pieces.

Meanwhile, heat a medium non-stick frypan over medium-high heat and cook flour, stirring and tossing continuously, for 1-2 minutes, until flour is toasted and golden. Transfer to a small bowl and cool to room temperature.

Place remaining ingredients in a large bowl with potatoes and toasted flour. Season to taste and toss well to combine. Transfer to a large serving bowl and scatter with extra mint.

Serve with lime wedges.

HELLY RAICHURA INDIAN GRAZING BOARD

SERVES 6-8

"This is an 'unauthentic' concept, with some authentic and some convenient recipes.

The idea is to present several nibbles that go well with wine and cocktails. Effort is lighter, but flavour is not compromised."

Begin this recipe a day ahead.

Black pepper papadums (see notes),
plantain chips, naan and 2 baby cos
lettuces, leaves separated, to serve

FIRE-ROASTED TOMATO DIP

5 small whole dried fish (such as anchovies
or *jambrong* – see notes)

2 large, ripe tomatoes

2 long green chillies, pierced all over
with a skewer

4 garlic cloves

2½ tbs finely chopped garlic chives
(see notes), plus extra, to serve

1 tbs apple cider vinegar

4 whole dried Kashmiri chillies (see notes),
soaked in water overnight, drained,
deseeded

RECHEADO PRAWNS

20 dried whole Kashmiri chillies (see notes)
soaked in 100ml each apple cider and
malt vinegar overnight

1 tsp cumin seeds

6 cloves

1 stick cassia bark (see notes, substitute
1 cinnamon quill)

½ tsp peppercorns

8 garlic cloves

1 onion, sliced and fried until brown

¼ cup (60ml) vegetable oil

1½ tsp jaggery (see notes, substitute
dark brown sugar)

100g butter, softened

500g green large prawns, peeled (tails
intact), deveined

Lime wedges, to serve

PANEER DIP

400g paneer, crumbled

4 leaves fresh lemon myrtle, finely
chopped (substitute 1 stalk lemongrass)

½ tsp chilli flakes

Juice of 1 lime

1 small green chilli, finely chopped

½ tsp ground coriander

¼ cup (60ml) vegetable oil

3 garlic cloves, finely chopped

YOGURT BOONDI DIP

200g each natural Greek-style yoghurt
and sour cream

¼ tsp ground chilli, or to taste

1 tbs toasted cumin seeds, coarsely
crushed

1 tbs finely chopped mint leaves

1½ cups plain *boondi* (fried chickpea
snack, see notes)

KALONJI BABY CUCUMBERS

250g baby cucumbers, halved lengthwise

2 tsp nigella seeds

1 tbs extra virgin olive oil

Juice of 1 lime

Nasturtium flowers, to serve (optional,
see notes)

CHARRED CORN

4 corn cobs, husk peeled back and tied

200g salted butter, softened

1 tbs *chaat masala* (see notes)

2 tsp chilli flakes

½ tsp garlic powder

Juice of 1 small lime

For the tomato dip, preheat a chargrill pan
or large heavy-based frypan over high
heat. Roast fish, turning frequently, for
1-2 minutes, until fragrant and lightly
roasted. Set aside. Cook tomatoes and
green chilli, turning frequently, until
vegetables are charred all over. Transfer
to a food processor with remaining
ingredients and whiz until smooth and
combined. Season, transfer to a serving
bowl and scatter with extra chives.

For the prawns, whiz the Kashmiri chillies
along with the vinegar, spices, garlic, fried
onion, oil and jaggery in a food processor
until a smooth paste. Add butter and whiz
until combined. Transfer to a large bowl,
add prawns and toss to coat. Chill for 1 hour
to marinate. Heat a chargrill over medium-
high heat. Remove prawns from marinade
and cook, turning occasionally, for 5-6
minutes until cooked and lightly charred.
Serve with lime wedges.

For paneer dip, combine paneer, lemon
myrtle, chilli flakes, lime juice, green chillies

and coriander in a medium heatproof bowl.
Season to taste. Heat oil in a small frypan
over medium-low heat. Cook garlic, swirling
pan frequently, for 2-3 minutes, until garlic
is golden. Immediately pour over paneer
mix. Stir to combine and season to taste.
Transfer to a serving bowl.

For the *boondi* dip, in a serving bowl,
combine all ingredients except *boondi*.
Season to taste and stir to combine. Just
before serving, scatter with *boondi*.

For the *kalonji* baby cucumbers, arrange
cucumbers on a serving plate, scatter with
nigella seeds and drizzle with oil and lime
juice. Top with nasturtium flowers, if using.

For the corn, preheat barbecue on high.
Cook corn, turning frequently, for 4-5
minutes, until charred all over. Meanwhile,
combine all remaining ingredients in
a medium bowl. Brush grilled corn
generously with spiced butter.

To serve, place dips, cucumbers, corn
and prawns with lime wedges as desired
on a table and serve with papadums,
naan, plantain chips and cos lettuce.

NOTE: Black pepper papadums,
jambrong, Kashmiri chillies, cassia bark,
jaggery, *boondi* and *chaat masala* are
available at South Asian and specialty
grocers. Garlic chives are available from
Asian grocers. Edible nasturtium flowers
are available from specialty grocers.

BRENDAN KING ANGLO-INDIAN MEATBALL CURRY WITH COCONUT RICE

SERVES 6-8

Begin this recipe at least 3 hours ahead.

2 tbs ghee

2 large onions, finely chopped

1 green capsicum, finely chopped

3 small green chillies, finely chopped

4 garlic cloves, finely chopped

2cm piece fresh ginger (10g), finely grated

1 bunch coriander, leaves and stems
separated and finely chopped

3 slices white bread, crusts removed

800g beef mince

1 tbs ground cumin

1 tsp each white pepper, ground cinnamon
and Kashmiri chilli powder (see note)

Coriander leaves, to serve



5-6 minutes, until onions are lightly golden. Reduce heat to medium. Add tomato paste, spices and tomatoes and cook, stirring frequently, for 10-15 minutes, until tomatoes are completely broken down. Add 400ml water and bring to the boil. Add meatballs, cover and cook, stirring occasionally, for 10-12 minutes, until meatballs are cooked through and gravy has thickened. Season to taste and stir in malt vinegar and chopped coriander.

Meanwhile, to make the rice, wash rice in a large bowl until water is clear, then drain. Transfer to a large saucepan with a tight-fitting lid. Add remaining ingredients with 4½ cups (1.125L) cold water and stir until well combined. Bring to the boil over high heat. Cover with lid, reduce heat to very low and cook, without stirring, for 15-20 minutes, until water is absorbed and rice is cooked. Season and fluff up with a fork before serving.

Sprinkle meatballs with extra coriander. Serve with rice on the side.

NOTE: Kashmiri chilli powder is available from South Asian and specialty grocers.



@chef_nabeela_scrapbook

NABILA KADRI
CHANA BATATA
(INDIAN LOADED
ROAST POTATOES)

SERVES 6-8

Begin this recipe a day ahead.

250g black chickpeas (*kala chana*, see note)
4 (800g total) large kipfler potatoes
100g ghee, melted
200ml vegetable oil, plus 2 tbs extra
150g eschalots, thinly sliced
1 tbs each ginger paste and garlic paste
1 tbs each ground coriander and Kashmiri chilli powder (see note)
1 tsp cumin powder
2 tbs besan (chickpea) flour
2 tbs tamarind puree
¼ cup loosely packed mint leaves, roughly chopped
Lemon halves, to serve

GRAVY

2 tbs ghee
12 curry leaves
6 garlic cloves, crushed
6cm piece fresh ginger (30g), finely grated
3 small green chillies, sliced
2 red onions, finely chopped
1½ tbs tomato paste
1½ tbs ground cumin
1 tsp each ground turmeric and Kashmiri chilli powder (see note)
3 large ripe tomatoes, finely chopped
1 tbs malt vinegar
½ bunch coriander, roughly chopped

COCONUT RICE

3 cups (600g) long-grain basmati rice
2 tbs coconut milk powder
1 tbs brown sugar
2 each cardamom pods and cloves
½ cinnamon quill
2 tsp ghee
½ tsp ground turmeric

For the meatballs, heat a medium frypan over high heat. Melt the ghee and add onion, capsicum, chilli, garlic, ginger and coriander stems. Cook, stirring occasionally, for 6-8 minutes, until onion is golden brown. Remove from heat and set aside to cool completely.

Place bread in a small bowl and cover with water. Stand for 1-2 minutes to soften. Place mince in a large bowl with 1 tbs fine salt and knead with hands to fully combine. Squeeze excess water from bread and add to mince with cooled onion mixture, spices and chopped coriander leaves. Knead with hands to fully combine. Roll heaped 1 tbs measures of mixture into balls and place on a large tray lined with baking paper. Chill, covered, for 2-3 hours or, if time permits, overnight, for flavours to develop.

For the gravy, heat the ghee in a large saucepan over high heat. Add curry leaves, garlic, ginger, green chilli and onion. Cook, stirring occasionally, for



RECIPE NOTES: *If you can't find hanger steak, you can use any cut of your choice. When you want to cook the meat, take it out of the fridge at least an hour before cooking. Having it closer to room temperature will allow it to cook more evenly. The cashew korma can be made 1-2 days ahead.*



HARRY MANGAT
Masala hanger steak with
cashew korma and
cucumber kachumber (p 88)
[@bijidining](#)

"This is one of my favourite spring and summer recipes. It's all about being outdoors, cooking, hanging out with friends and family, enjoying good food. If you prepare a couple of things ahead, you can enjoy this anywhere. In India, kachumber is a diced salad, but I prefer it with different textures."

Soak chickpeas in cold water overnight then rinse and drain. Place in a large saucepan and cover with 10cm cold water. Bring to the boil over high heat, reduce heat to very low and simmer, stirring occasionally, for 1 hour 15 minutes, or until chickpeas are tender. Drain, reserving cooking liquid to use for gravy.

Preheat oven to 200°C/180°C fan-forced. Meanwhile, cook potatoes in a large saucepan of boiling salted water for 25-30 minutes, until tender and easily pierced with a skewer. Drain and cut into rough thick slices. Place ghee in a roasting pan and place in oven for 5 minutes to heat through. Add potato, season and, using tongs, carefully turn to coat in the ghee. Roast for 45 minutes, or until golden.

To fry eschalots, heat oil in a small saucepan until 190°C (a cube of bread will turn golden in 45 seconds when the oil is hot enough). Fry eschalots, in batches, until light golden. Drain, cool on paper towel, season with fine salt and set aside.

Heat the extra oil in a medium frypan over medium heat. Cook ginger and garlic pastes, stirring continuously, for 30 seconds, or until fragrant. Add spices and flour and cook, stirring continuously, for 1-2 minutes, until flour is light golden and spices are toasted. Add chickpeas, reserved cooking liquid and tamarind puree and stir to combine. Bring to a simmer, and cook, stirring occasionally, for a further 5 minutes, adding extra water, if required, to loosen gravy. Season to taste.

To serve, spoon two-thirds of gravy into a serving dish. Top with roasted kipflers and spoon over the remaining gravy. Sprinkle with the crispy eschalots and chopped mint. Serve with lemon halves.

NOTE: Black chickpeas, also known as *kala chana* or *desi* chickpeas, and Kashmiri chilli powder are available from South Asian and specialty grocers.

HARRY MANGAT MASALA HANGER STEAK WITH CASHEW KORMA & CUCUMBER KACHUMBER

SERVES 8

Begin this recipe a day ahead.

**1.5kg hanger steaks (see notes, p 87),
trimmed**
**1/4 cup (60ml) grapeseed oil, plus extra,
to drizzle**

BIJI MASALA

**2 tsp each fennel seeds and ground
turmeric**
1 tbs each cumin and coriander seeds
**1 tsp each black peppercorns, yellow
mustard seeds and brown sugar**
**1/4 tsp each chilli flakes and dried
fenugreek leaves (see notes)**

CASHEW KORMA

2 1/2 tbs extra virgin coconut oil
3 (200g each) large onions, thinly sliced
4 garlic cloves, sliced
3 green cardamom pods
1 tsp fennel seeds
1/4 tsp cumin seeds
**3 coriander roots, washed, finely
chopped**
2 long green chillies, thinly sliced
85g raw cashews
85g Greek-style yoghurt

CUCUMBER KACHUMBER

**4 small Lebanese cucumbers, peeled
into ribbons**
**3 ox-heart tomatoes, at room
temperature, cut into wedges**
**1 small green mango, cut into
matchsticks**
1 small red onion, thinly sliced into rings
**1 cup each loosely packed mint and
coriander leaves**
2 long red chillies, thinly sliced
100g muntries (see notes)
**2 1/2 tbs lime juice or to taste, plus extra
lime halves, to serve**

To make the *biji* masala, place all ingredients in a spice grinder (or use a mortar and pestle) and whiz to a coarse powder. Set aside.

Place steaks in a large bowl and drizzle all over with oil. Scatter with one-quarter

of the *biji* masala, season to taste and toss well to coat. Transfer to a wire rack over a large baking tray and refrigerate, uncovered, overnight to marinate.

Meanwhile, to make the korma, heat the oil in a medium heavy-based saucepan over high heat. Add onion, garlic, spices, coriander root and chillies and cook, stirring frequently, for 4-5 minutes, until onion begins to soften. Reduce heat to low and stir in cashews and yoghurt. Cook, stirring frequently, for 5-6 minutes, until cashews are heated through. Transfer to a heatproof blender and, with the steam cap on, whiz until smooth. Season to taste. Keep warm until ready to serve, or chill and, when ready to serve, place in a saucepan and stir over low heat for 2-3 minutes, until warmed through.

For the *kachumber*, place all ingredients except for the lime juice in a large bowl and gently toss to combine. Just before serving, add the juice, season to taste and toss well to combine.

Bring steak to room temperature before cooking. Preheat a lightly greased barbecue hotplate or large frypan to high heat. Drizzle pan with a little extra oil and when oil begins to smoke, add the steak and cook, turning occasionally, for 5-6 minutes, until browned all over and cooked to medium, or to your liking. Remove from heat, cover loosely with foil and stand to rest in a warm place for 5 minutes before slicing to serve.

To serve, spread most of the cashew korma evenly onto a warm serving plate. Top with sliced steak and finish with *kachumber*. Serve with lime halves and remaining cashew korma alongside.

NOTES: Leftover korma can be used as a dip, or on toast with avocado and lemon. Muntries are available from native foods specialists and specialty grocers. You can substitute golden sultanas – soak them in a pickling liquid of 1/2 cup (125ml) apple cider vinegar, 65g raw or white sugar, 5 juniper berries, 3/4 tsp fine salt and 75ml water. Add to a small saucepan and bring to the boil. Pour over 100g golden sultanas in a heatproof bowl and stand until sultanas are rehydrated and plumped. Fenugreek leaves are available from South Asian and specialty grocers.



@ahana08

AHANA DUTT

FISH KALIA

SERVES 4-6

"A spicy fish curry that's a labour of love and perfect for a long Sunday lunch or dinner party."

- 1.5kg boneless firm white fish fillet (barramundi, Murray cod or blue-eye trevalla), skin on, cut into 6cm pieces
- 1½ tsp ground turmeric
- 1 tsp ground chilli
- ⅓ cup (80ml) mustard oil
- 2 tbs ghee, melted
- 1 large onion, thinly sliced
- 200g onion paste (see notes)
- 1 tbs each garlic and ginger pastes
- 8 small green (scud) chillies, sliced, plus extra, to serve (optional)
- 2 large tomatoes, finely chopped
- 2 tbs raisins
- 1 tbs caster sugar
- ⅓ cup (95g) Greek-style yoghurt, whisked, plus extra, to serve
- Coriander leaves and naan, to serve

CURRY SPICE MIX

- 6 dried red chillies
- 4 each bay leaves, cardamom pods and cloves
- 2 cinnamon quills
- 2 tsp each Kashmiri chilli powder (see notes) and cumin seeds
- ½ tsp garam masala

Place fish in a large bowl, scatter with turmeric and chilli and 2 tsp salt flakes, and toss well to coat. Cover and refrigerate for 2 hours.

For the spice mix, place all ingredients in a small bowl and stir to combine.

Heat mustard oil in a large saucepan over high heat for 30 seconds-1 minute, until hot. Remove from heat and stand for 6-8 minutes, until cooled slightly (see notes).

Return pan to medium heat, add ghee and onion and cook, stirring frequently, for 10-12 minutes, until onion is lightly golden. Increase heat to high. Add spice mix with pastes and cook, stirring frequently, for a further 4-5 minutes, until spices are toasted

and pastes are starting to caramelise. Stir in chillies, tomatoes, raisins and sugar and cook, stirring frequently, for 2-3 minutes, until tomato begins to soften.

Stir through yoghurt and cook, stirring occasionally, for 2-3 minutes, until yoghurt begins to split. Stir in 2 cups (500ml) hot water and bring to the boil. Reduce heat to medium and simmer, stirring occasionally, for 8-10 minutes, until beginning to thicken slightly. Stir in fish and simmer for 5-6 minutes, until fish is just cooked and opaque. Remove from heat, season and stand for 5-6 minutes to rest fish until cooked through.

Transfer to a large serving bowl and scatter with coriander leaves and extra sliced chilli, if using. Serve with naan and extra yoghurt on the side.

NOTES: Heating mustard oil before using is a common practice in Indian cooking. Mustard oil has a strong, pungent flavour and a slightly bitter taste. Heating the oil helps mellow these intense flavours, making it more palatable. Onion paste and Kashmiri chilli powder are available from South Asian and specialty grocers.




EXTRACT.

EAT NYC

The city that never sleeps is also a city of famous eats. **Yasmin Newman** brings you iconic bites from the Big Apple, from bagel schmears and street-corner hot dogs to steakhouse stalwarts.

Bagel schmears (p 95)

PHOTOGRAPHY
Alan Benson



"When the traditional Mexican breakfast huevos rancheros (rancher's eggs) crossed the border into the United States, it became a staple in restaurants across the country. In New York, it's a brunch classic; the same hearty, satisfying qualities meant for fuelling farmers for the day make it the perfect weekend reviver for city-bound New Yorkers."

Huevos rancheros
verdes (p 95)

AUTHOR'S NOTE: "Huevos rancheros look like a luscious pool of sauce, the stack of warm corn tortillas and yolky fried eggs hidden under roasted chilli-licked salsa. This one is drowned in a salsa verde made with tart tomatillos, with a crumbly queso fresco topping and a pool of black beans on the side."



I'm not a New Yorker, but I've had the great fortune to experience New York. Over the years, I've spent short and long periods of time in the city, living through its different seasons. This is my second book on New York and, as an Australian, writing each one has been exhilarating – and daunting.

For me, the best way to discover a city is always through its food, venturing away from its landmarks to alleyways and corners where everyday life takes place. Nowhere is this more true than in New York, whose rich tapestry of communal gardens, basketball courts and mural-adorned walls can be experienced with each passing street. In the countless meals I've savoured here researching my books, I've only experienced a fraction of this city, where every square foot reveals something new, and the scene is always evolving.

Each time I return I'm swept up in never-ending discovery and unapologetic authenticity, from high to low and everything in between. I'm not the first and certainly not the last to feel the pull of New York – a city that casts its spell on us all.

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Pancakes on Sundays (p 96)

STEAKHOUSE PORTERHOUSE

SERVES 2-4

2 (350-400g) bone-in porterhouse or T-bone steaks (see note, opposite)
1 tbs extra virgin olive oil
75g unsalted butter, melted
Lemon cheeks, to serve

CREAMED SPINACH

300g baby spinach
20g unsalted butter
1 small onion, finely chopped
2 garlic cloves, finely chopped
1½ tbs plain flour
½ cup (125ml) milk
½ cup (125ml) pure (thin) cream
Pinch freshly grated nutmeg
½ cup (40g) grated parmesan (optional)

Remove steaks from the fridge and set aside, uncovered, for 30 minutes before cooking, to come to room temperature.

To make the creamed spinach, place the spinach in a colander in the sink and pour boiling water over to wilt the leaves (you may need to do this twice). Leave to cool slightly, then squeeze to remove excess water. Melt the butter in a saucepan over medium heat. Cook the onion and garlic, stirring, for 5 minutes, or until soft. Add the flour and cook for 1 minute, or until golden. Gradually add the milk and cook, stirring, until thickened. Add the spinach, cream, nutmeg and parmesan (if using) and stir until melted and combined. Season, remove from heat and keep warm.

Warm your serving plates in a low oven.

Heat the oil in a large cast-iron or heavy-based frypan over high heat until very hot and smoking. Meanwhile, lightly pat steaks dry with paper towel. Season generously with salt flakes and freshly ground black pepper.

Cook steaks for 2 minutes, without touching them, for a thick crust to develop. (If the steaks don't fit in the pan with space between them, cook them separately to ensure each one cooks properly.)

Turn steaks over and add the butter to the pan. Cook for a further 2 minutes for medium-rare, spooning the melted butter over the top during cooking.

"Enjoying a good steak has long been a New York tradition, and it has always been an event. Today, to visit a steakhouse is to experience old-world New York, with hallowed rooms and classic pairings of shrimp cocktails to start, sides of creamed spinach and twice-cooked potato, and New York cheesecake to finish, with these being still among the best meals in the city. There's also modern refinement, with perfectly cooked prime cuts of meat in generous portions to rival any in the world."



Steakhouse porterhouse

RECIPE NOTE: "Most steakhouses dry-age their cuts, adding depth of flavour and tenderising the meat. The secret for cooking at home is refrigerating the steak uncovered overnight, and setting it aside at room temperature while it de-chills, as well as basting with butter as it cooks."



EXTRACT.

New York's finest hot dog

"Hot dogs got their start in the 1860s, when German migrant Charles Feltman started slinging them in a pushcart on Coney Island, giving rise to an Americana favourite. A classic New York dog – affectionately known as 'dirty water dogs' for the salt- and fat-licked cart water they're warmed in – is a relatively simple affair compared to other American city standards: an all-beef frankfurter in a soft warm bun with a handful of tangy kraut and spicy brown mustard. The defining addition, for many, are sauteed onions, deliciously heightened with sweet ketchup and spices."



Transfer steaks to the warm serving plates and drizzle with most of the butter from pan. Cover each plate with another plate and stand for 3-5 minutes to rest.

Slice the steaks from the bone, cut into 3cm-thick pieces and arrange back into the shape of the steaks. Drizzle remaining buttery sauce over the top and serve with creamed spinach and lemon cheeks.

BAGEL SCHMEARS

MAKES 3 (ENOUGH FOR 6 BAGELS)

“How do you eat a bagel in New York? The first step is choosing the type: plain, salt, sesame, poppyseed, onion, garlic or everything. Next, untoasted or toasted. If it’s fresh – and the best bagels are ideally still warm – you don’t need to toast. Finally, topping. Following Jewish kosher tradition, dairy and meat can’t be combined, which gave rise to the classics: butter, cream cheese ‘schmear’ (Yiddish for spread), and cream cheese with ‘lox’ (Yiddish for salmon). Today, you can choose between beloved sandwich fillings and a range of schmears.”

SHALLOT & DILL CREAM CHEESE

250g cream cheese, softened
1 tbs milk
3 long green shallots, white and green parts thinly sliced, plus extra, thinly sliced, to serve
Small handful of chopped dill, plus extra, chopped, to serve (optional)

HONEY CHIPOTLE CREAM CHEESE

250g cream cheese, softened
2 tbs pureed chipotle in adobo sauce (from supermarkets and specialty grocers; puree your own if you can only find canned whole chipotles in adobo)
1 tbs runny honey

CARAMELISED SHALLOT & GARLIC BUTTER

1½ tbs extra virgin olive oil
4 Asian (red) eschalots (from Asian grocers, substitute eschalots), finely chopped
3 garlic cloves, finely chopped
1 tsp caster sugar
250g salted butter, chopped, softened

To make the shallot & dill cream cheese schmear, place the cream cheese and milk in a stand mixer fitted with the paddle attachment and beat until light and smooth.

Add shallot and dill. Season and beat until well combined. Transfer to a small bowl and scatter with extra shallot and dill, if desired.

To make the honey chipotle cream cheese, place the cream cheese in a stand mixer fitted with the paddle attachment and beat until light and smooth. Add chipotle and honey, season and beat until well combined. Transfer to a small bowl.

To make caramelised shallot & garlic butter, heat the oil in a frypan over medium heat. Cook the eschalot, stirring, for 4 minutes, or until softened. Add the garlic, season and cook for 1 minute, or until fragrant. Reduce heat to medium-low, sprinkle the sugar over and cook for a further 5 minutes, or until shallot and garlic are caramelised. Remove from pan and allow to cool completely. Place butter in a stand mixer fitted with the paddle attachment and beat until light and fluffy. Add the onion mixture and beat until well combined. Transfer to a small bowl.

Now, simply split a bagel and spread generously with your chosen schmear.

NEW YORK'S FINEST HOT DOG

MAKES 6

6 beef hot dogs
6 hot dog buns, split, but not all the way through
1 cup (150g) drained sauerkraut, warmed or at room temperature
Spicy brown mustard or American yellow mustard, to serve
Tomato sauce, to serve (optional)

SWEET SPICED ONIONS

2 tbs extra virgin olive oil
2 large onions, sliced
2 tbs dark brown sugar
½ tsp ground cinnamon
½ tsp chilli powder
Pinch of cayenne pepper (optional)
¼ cup (60ml) tomato sauce

For the sweet spiced onions, heat the oil in a saucepan over medium heat. Add the onion and cook, stirring, for 5 minutes, or until soft. Add remaining ingredients and ½ cup (125ml) water and stir to combine. Bring to a simmer and cook, stirring occasionally, for 10 minutes, or until liquid has thickened. Remove from heat and

season with salt flakes and freshly ground black pepper.

Meanwhile, bring a large saucepan of water to the boil. Add hot dogs, reduce the heat to medium and cook for 5 minutes, or until warmed through. Drain.

Place the buns on their side, so the split is facing up. Slip the hot dogs in, then spoon the sauteed onion and sauerkraut over the top. Drizzle with your choice of mustard and/or tomato sauce to serve.

HUEVOS RANCHEROS VERDES

SERVES 4

8 large corn tortillas
¼ cup (60ml) vegetable oil
8 eggs
2 avocados, sliced
150g *queso fresco* (soft Mexican cheese from specialty grocers) or mild feta, crumbled
Coriander leaves, to serve
Lime wedges, to serve

TOMATILLO SALSA VERDE

800g can tomatillos, drained
½ onion, finely chopped
3 garlic cloves, finely chopped
2 long green shallots, thinly sliced
1 fresh jalapeno, finely chopped, plus extra, finely chopped, to serve
½ bunch coriander, leaves chopped
2 tsp dried oregano
1 tsp cumin seeds

FRIJOLE NEGROS

1 tbs vegetable oil
1 small onion, finely chopped
3 garlic cloves, finely chopped
2 x 400g cans black beans, rinsed and drained
1 cup (250ml) vegetable stock

Place all the salsa verde ingredients in a saucepan with ¼ cup (60ml) water. Bring to a simmer over high heat, breaking up the tomatillos with a wooden spoon, then reduce the heat to medium and cook for 15 minutes, or until mixture is thickened. Remove from heat and season to taste.

To make the *frijoles negros*, heat the vegetable oil in a saucepan over medium heat. Cook the onion, stirring, for 4 minutes, or until softened. Add the garlic

EXTRACT.

and cook for 1 minute, or until fragrant. Add the beans and vegetable stock, then bring to a simmer and cook for 3 minutes, or until warmed through, mashing some of the beans to thicken slightly; the mixture should be slightly soupy. Remove from heat and season. Keep warm.

Heat a large frypan over medium-high heat until hot. Warm tortillas, in batches, for 1 minute on each side, or until softened. Remove from pan and wrap in a clean tea towel to keep warm.

Heat half the vegetable oil in same pan over high heat. Crack in four eggs and cook for 3 minutes for sunny side up, or until whites are crisp around the edges and yolks are still runny, spooning over a little hot oil as they cook. Repeat with remaining oil and eggs.

Overlap two warm tortillas on each plate. Top with eggs and drown in salsa verde. Top with a few avocado slices and some extra jalapeno, then generously scatter *queso* over. Pile *frijoles* on the side of each plate and serve topped with coriander, and lime wedges on the side.

PANCAKES ON SUNDAYS

SERVES 2

1 cup (150g) plain flour
1 tbs baking powder
2 tbs caster sugar
2 large eggs
1 cup (250ml) buttermilk
2 tsp vanilla extract
125g unsalted butter, melted, cooled
Warm maple syrup, to serve

WHIPPED HONEY BUTTER

75g unsalted butter, chopped, softened
1 tbs runny honey

Place whipped honey butter ingredients with a large pinch of salt flakes in a large bowl. Using electric beaters (or whisking by hand), whisk until light and fluffy.

Sift the flour, baking powder, sugar and 1/2 tsp fine salt into a large bowl. Whisk the eggs, buttermilk and vanilla extract in a separate bowl until smooth. Slowly whisk wet ingredients into dry ingredients until combined, then whisk in 2 tbs of the melted butter.

Heat a 20cm heavy-based frypan over medium-low heat until hot (to ensure the pancake edges crisp up). Add 1 tbs of the melted butter, then add 1/2 cup (125ml) of the batter. Cook for 2 minutes, or until top of pancake starts to bubble and edges are slightly crisp. Carefully flip pancake and cook for 1-2 minutes, until puffed and golden. Transfer to a plate and repeat with remaining melted butter and batter.

Stack two warm pancakes on each plate and top with a spoonful of honey butter. Pour over maple syrup and serve.

DAILY SPECIAL CHERRY PIE

SERVES 8

Begin this recipe at least 3 hours ahead. You'll need a 22cm (19cm base) pie dish.

1kg fresh or frozen cherries, pitted
1/4 cup (55g) caster sugar
1/4 cup (60g) brown sugar
1/4 cup (35g) arrowroot
2 tbs freshly squeezed lemon juice
1 tsp natural vanilla extract
Vanilla ice cream, to serve

PIE DOUGH

1/2 cup (125ml) milk
1 tbs apple cider vinegar
2 1/2 cups (375g) plain flour, plus extra, to dust
1 tbs cornflour
2 tbs caster sugar
250g cold unsalted butter, chopped
1 egg, lightly beaten
Demerara sugar, to sprinkle

To make the dough, combine the milk and vinegar in a jug. Place the flour, cornflour, sugar and 1 tsp fine salt in a food processor and whiz to combine. Add the butter and pulse until starting to combine. With motor running, add milk mixture and pulse until dough just comes together, with chunks of fat still visible. Divide into two even discs, wrap in plastic wrap and refrigerate for at least 1 hour.

If using fresh cherries, place them in a bowl with the remaining filling ingredients.

If using frozen cherries, thaw them, then place them in a saucepan over medium-low heat and cook for 2-3 minutes, until cherries lose some juice. Add the sugars

and arrowroot and cook, stirring gently, for 1-2 minutes, until starting to thicken. Remove from heat, stir in the lemon juice and vanilla, and set aside to cool.

Preheat oven to 220°C/200°C fan-forced. Grease a 22cm x 19cm base pie dish.

Roll out one disc of dough on a lightly floured work surface to a 30cm round, then use it to line the pie dish. Trim the overhanging pastry to 1cm, then freeze pie shell until needed.

Roll out remaining dough on a lightly floured surface to a 25cm round. Transfer cherry filling to the shell, then cover with pie top. Trim excess pastry, then fold the top under the pastry edge. Flute edge with your fingers, or crimp with a fork.

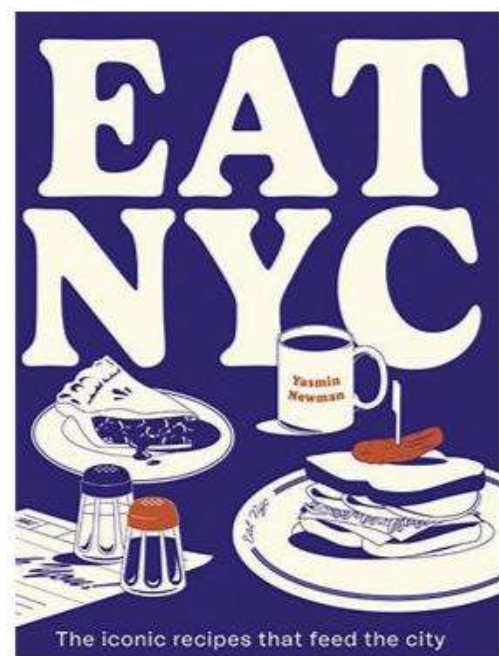
Brush pastry with beaten egg, then sprinkle demerara sugar over the top. Using a sharp knife, cut 4-6 slits in the top.

Place pie on a baking tray (to catch any spills) and bake for 20 minutes. Reduce oven to 180°C/160°C fan-forced and bake for a further 30-40 minutes, until pastry is golden and cooked through.

Remove from oven and cool on a wire rack for at least 1 hour for filling to set.

Serve warm or at room temperature, with vanilla ice cream.

FOR MORE CLASSIC RECIPES:
delicious.com.au/recipes 



This is an edited extract from EAT NYC by Yasmin Newman, published by Smith Street Books, AUD\$65.00, available now. Design and illustrations by Evi-O. Studio. Photography by Alan Benson.



"You can trace the seasons in New York with pies, the fillings changing as the weather cools and warms, and local produce makes its way into farmers' markets: tart apple pies in autumn; rich pumpkin and pecan pies for the holidays; and vibrant berry and stone fruit pies in summer."

Daily special cherry pie

RECIPE NOTE: *Par-cooking frozen cherries sets the juices so the filling is full of bright cherry liquor, but isn't too wet.*

Cookies

Welcome to a world where cookies roam wild and free. Join **Emelia Jackson** on her biscuit-fuelled baking adventure, and discover that there really is far more than just one way for the cookie to crumble.



Miso dark chocolate
flourless cookies (p 100)

PHOTOGRAPHY *Armelle Habib*

"It took a lot of trial and error to get this recipe just right, but I felt it would be remiss to not include a gluten- and dairy-free cookie recipe. Some brands of miso contain gluten, so if you need to keep these strictly gluten free and can't find a gluten-free miso paste, simply omit it. You can add a good whack of salt to bring some savoury balance."

"Enter the adults-only cookie. This one is based on one of my favourite summer drinks, the limoncello spritz, and one of my favourite Aussie bakery treats, the lemon coconut slice. The bars are made from a lemon-scented shortbread that's crushed and set into a slice, then topped with limoncello icing. You could absolutely replace the limoncello with lemon juice to make these kid-friendly. But it's about time we baked treats just for us, don't you think?"

Limoncello spritz bars
(p 104)

EXTRACT.



When writing my first book, I went down the cookie wormhole. I was drawn in, somewhat obsessively, to the world of cookies, and the more I researched, the more I found. My appreciation for cookies grew enormously. Cookies have a unique way of pulling you into blissful childhood memories, and they're laced with cultural and historical significance, with recipes passed down from generation to generation.

For me, there's something very alluring about cookies. Is it discovering that baking cookies requires much more skill and patience than I originally thought, yet retains the fun and instant gratification of the most simple of bakes? Is it that you can take a few basic ingredients, and create something so universally loved? Maybe it's just that butter and sugar, in all of their glorious forms, make up a vast amount of my DNA. This cookie companion honours the classics we all know and love, while challenging the status quo with new flavour combinations and textural surprises that will have you thinking differently about what it is that makes a cookie. The classics are embraced, new and exciting ingredients are introduced, and the humble cookie is advanced to new heights to take its rightful place amongst the best of bakes.

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BLACKBERRY CHEESECAKE COOKIES

MAKES 16

2¹/₃ cups (350g) plain flour
1 tsp bicarb soda
210g unsalted butter, softened
1/3 cup (80g) brown sugar
120g caster sugar
1 large egg, at room temperature
1 tsp vanilla bean paste
200g white chocolate chips
125g fresh blackberries, roughly chopped

CHEESECAKE INSERTS

300g cream cheese, softened
1/2 cup (60g) icing sugar
2 tsp vanilla bean paste
Grated zest of 2 lemons

Preheat oven to 220°C/200°C fan-forced. Line two baking trays with baking paper or silicone baking mats.

For the cheesecake inserts, combine all ingredients in a bowl and whisk until smooth. Spoon 2 tsp measures of mixture into blobs on another lined baking tray, and freeze while you prepare the cookie dough.

Combine the flour, bicarb and 1/2 tsp salt flakes in a bowl and give them a good whisk, then set aside. Using a stand mixer fitted with the paddle attachment, cream the butter, brown and caster sugars, egg and vanilla until smooth and lightly aerated. Add the flour mixture along with the chocolate chips and mix until just combined. Gently mix in the chopped blackberries on low speed – don't overmix here as the blackberries will leach their colour into the dough and turn it grey.

Roll dough into balls, using 70g dough (3-4 tbs) for each. Flatten each ball in the palm of your hand, place one of the cold cheesecake inserts in the centre and completely encase the cheesecake within the ball of cookie dough. Place the balls on the prepared trays, leaving plenty of room for spreading.

Bake the cookies for 15-16 minutes, until caramelised around the edges while still soft and blonde towards the centre. Cool on trays on a wire rack before serving.

MISO DARK CHOCOLATE FLOURLESS COOKIES

MAKES 8

175g icing sugar
1/3 cup (35g) dark cocoa powder
50g egg whites (from approx. 2 eggs)
2 tsp white miso paste
150g dark chocolate chips

Preheat oven to 170°C/150°C fan-forced. Line two baking trays with baking paper or silicone baking mats.

Combine the icing sugar and cocoa in a large bowl and whisk together to break down any lumps. In a separate bowl, whisk the egg whites and miso paste together. (This helps break down the miso, making it easier to incorporate.) Add the miso mixture to the icing sugar and cocoa and mix into a thick, chocolate-brown batter. Fold in the chocolate chips.

Using a small cookie scoop or a tablespoon, scoop heaped 1 tbs measures of batter onto the baking trays, leaving room for spreading. Sprinkle the balls with 1 tsp salt flakes.

Bake cookies for 14-15 minutes, until the tops are cracked and glossy (like a brownie). Allow them to cool completely on the trays – you may rip off the bottoms if you try to move them too soon. These guys are chewy and dense, almost erring on the side of a confectionery, and are best eaten on the day they're made.

THE PEANUT BUTTER COOKIE THAT ALMOST WASN'T

MAKES 15

180g unsalted butter, softened
150g brown sugar
100g caster sugar
1 large egg, at room temperature
250g natural crunchy peanut butter (not the sweet stuff!)
2/3 cup (100g) plain flour
1/2 tsp bicarb soda
1/2 tsp baking powder

Preheat oven to 200°C/180°C fan-forced. Line two baking trays with baking paper or silicone baking mats.

"Once you learn a solid cookie base recipe – ie, the chocolate chip cookie without chocolate chips – you will become an unstoppable cookie master! These are a variation of blackberry and white chocolate chip cookies, stuffed with a little lemony cheesecake action."



Blackberry cheesecake cookies

EXTRACT.

"I can't tell you how much trouble I had when developing this recipe. I wanted the texture of a chocolate-chip cookie without the chocolate chips and, in their place, an intense peanut butter flavour. Test after test, I got cakey cookies. Or cookies without enough peanut butter flavour. Or cookies that spread to each end of the baking tray and burnt. Deflated and frustrated, I wrote a new list of ingredients as a last-ditch effort, baked them off and... they were perfect. If you only have smooth peanut butter, use that, but crunchy adds nice texture."

The peanut butter cookie
that almost wasn't
(p 100)



Using a stand mixer fitted with the paddle attachment, cream the butter, sugars, egg and peanut butter on medium speed until pale and fluffy, about 3-4 minutes. Mix in the flour, bicarb, baking powder and 1 tsp salt flakes. The dough will be super wet, but don't be tempted to add more flour – the peanut butter will undergo a transformation in the oven and behave much like almond meal does.

Using a cookie scoop, tablespoon or ice-cream scoop, measure out 15 balls of dough, about 50g each, and place them on the baking trays, leaving plenty of room for them to spread.

Bake the cookies for 18 minutes, or until golden brown at the edges. Leave to cool completely on the trays – these are quite high in sugar, so will be difficult to handle if you don't allow them to cool.

LEMON & POPPYSEED CRINKLE COOKIES

MAKES 35

Begin this recipe at least 3 hours ahead.

125g unsalted butter, softened
210g caster sugar
2 large eggs, at room temperature
1/2 tsp lemon extract
Grated zest and juice of 2 lemons
2 1/3 cups (350g) plain flour
1 1/2 tsp baking powder
30g poppy seeds
80g white sugar
2/3 cup (80g) icing sugar

Using a stand mixer fitted with the paddle attachment, cream the butter and caster sugar until light and fluffy, about 3-4 minutes. Add the eggs, lemon extract, lemon zest and lemon juice and mix until well combined. The mixture may look split at this stage due to the water content of the lemon juice; don't stress, it will come back together. Add the flour, baking powder and poppy seeds and mix on low speed until the mixture just comes together as a soft dough. Here's the annoying part: this dough needs to be chilled to prevent the cookies from spreading too much in the oven. Chill it for 2 hours, or even overnight.

Once the dough has chilled, preheat



oven to 200°C/180°C fan-forced. Line two baking trays with baking paper or silicone baking mats.

Put the white sugar and icing sugar in separate bowls. Divide the chilled dough into 25g balls (using a small cookie scoop or heaped tablespoon is the easiest way to do this). Roll the balls in the white sugar, followed by the icing sugar, then place them on the baking trays. (The two types of sugar are needed to create the crackled, almost candy-like end result.)

Bake the cookies for 13-15 minutes, until they have spread, crinkled and still appear slightly moist right in the centre (this will give you a fudge-like consistency). Allow them to cool for 10 minutes on the trays before transferring to a wire rack to cool completely.

"Crinkle cookies aren't super popular here in Australia, but they should be. They are a pretty simple cookie dough that's rolled in white sugar and icing sugar, giving a beautiful cracked appearance when baked. They're so good because they're light, zesty and fresh – not adjectives I've ever thought to use when it comes to cookies. I've added poppy seeds to these, because why not?"

EXTRACT.

LIMONCELLO SPRITZ BARS

MAKES 14

*Begin this recipe at least 3 hours ahead.
You'll need a 20cm square cake pan.*

200g sweetened condensed milk
80g unsalted butter, melted
100g desiccated coconut

LEMON COCONUT SHORTBREAD

90g unsalted butter, softened
45g caster sugar
1 large egg yolk
Grated zest and juice of 1 lemon
140g plain flour
1/4 cup (20g) desiccated coconut

LIMONCELLO ICING

2 1/2 cups (300g) icing sugar
50g unsalted butter, softened
2 1/2 tbs (50ml) limoncello

Preheat oven to 190°C/170°C fan-forced. Line a baking tray with baking paper or silicone baking mats, and line a 20cm square cake pan with baking paper.

Start by making the lemon coconut shortbread. Using a stand mixer fitted with the paddle attachment, mix the butter, caster sugar, egg yolk and a pinch of salt flakes until smooth. You don't need to aerate this mixture, just get it nicely combined. Add the lemon zest, lemon juice, flour and coconut and mix until just combined. Best part about this shortbread? No rolling out or cutting out shapes! Just press the dough flat onto the baking tray and bake for 25-30 minutes, until golden brown. Allow the shortbread to cool on tray.

Crush shortbread with your hands. I like to keep a few larger pieces in there for texture, but you can also use a food processor to blitz to crumb consistency.

Transfer 250g of the shortbread crumbs to a bowl and add the condensed milk, melted butter and coconut. Mix to combine, then press mixture into the cake pan in an even layer. Place in the fridge while you prepare the icing.

For the icing, combine all ingredients in a bowl and whisk until completely smooth. The icing should be thick and

spreadable. Spread the icing over the shortbread base and return to the fridge to set completely – overnight is best, but 1-2 hours should also do the job.

Cut the chilled slab into 3 x 9cm bars.

MATCHA, WHITE CHOCOLATE & RASPBERRY COOKIES

MAKES 18

1 2/3 cups (250g) plain flour
2 tsp matcha powder, plus extra, to dust
1/2 tsp bicarb soda
1/2 tsp baking powder
160g unsalted butter, softened
130g brown sugar
100g caster sugar
1 large egg, at room temperature
2 tsp vanilla bean paste
250g white chocolate chips
125g fresh or frozen raspberries
10g freeze-dried raspberries, to garnish

Preheat oven to 200°C/180°C fan-forced. Line two baking trays with baking paper or silicone baking mats.

Sift the flour, matcha, bicarb and baking powder into a bowl and add 1/2 tsp salt flakes. Stir to combine. Using an stand mixer fitted with the paddle attachment, cream the butter, brown sugar, caster sugar, egg and vanilla until just combined. Add the flour mixture along with 200g of the white chocolate chips and the fresh or frozen raspberries and mix until just combined. Do not overmix, as the raspberries will break down in the dough.

Roll dough into balls, using 50g dough for each (using a small cookie scoop or heaped tablespoon is the easiest way to do this), and place them on the baking trays. These gals will spread, so give them space to do their thing.

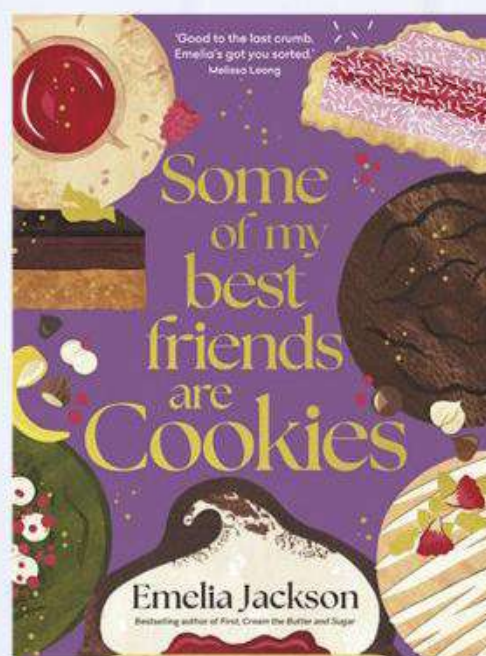
Bake cookies for 14-15 minutes, until caramelised around the edges while still soft towards the centre. While cookies are still warm, sift a fine layer of matcha powder over the top, then sprinkle with the remaining white chocolate chips and the freeze-dried raspberries. Allow them to cool completely on the trays.

HOW TO GET YOUR COOKIES PERFECTLY ROUND

1. Remove the tray of cookies from the oven a couple of minutes before they've finished baking. You want them to still be soft to allow for some shaping action.
2. Take a cookie cutter, ring cutter or anything round that's slightly wider than your cookies. I have a pack of ring cutters that has about 10 different sizes in it. I highly recommend buying one.
3. Place the cutter over one of the piping-hot cookies and move it around in a circular motion, shaping the cookie as you move the cutter. Watch as your cookie goes from a randomly spread shape to a perfect circle, right before your eyes!
4. Repeat with the remaining cookies, then return your cookies to the oven for the final couple of minutes of baking.

And here's another free tip: Chocolate chips can be placed on top of your cookies as soon as you pull them out of the oven. The chips will melt with the heat but hold their form and reset as the cookies cool, without burning. Simple, and pretty as a picture.

FOR MORE CLEVER COOKIE RECIPES: delicious.com.au 



This is an edited extract from Some of My Best Friends Are Cookies by Emelia Jackson, published by Murdoch Books, AUD\$39.99, available October 29, 2004.



Matcha, white chocolate
& raspberry cookies

"Matcha isn't my favourite flavour – I find it a touch too earthy. However, there's an exception to every rule. The sweetness of white chocolate and the tartness of raspberries complement the earthy tones of matcha here perfectly, making for a well-rounded, balanced cookie that is totally moreish."

Reaching new heights

Stack the odds in your favour at your next big celebration, and serve up one of these stunning creations from **Rhiann Mead**. The acclaimed pastry chef has pulled out all the stops to bring you this jaw-dropping collection of spectacular layer cakes, each one custom-made for a special occasion.

PHOTOGRAPHY *Mark Roper* STYLING *David Morgan*



Opera cake (p 115)

WICKED.



Blackberry, lemon &
Earl Grey stripe cake (p 111)



SCAN TO SEE HOW TO MAKE OUR COVER CAKE

*Paradise wallpaper in Night
(used throughout), from
miltonandking.com*

WICKED.



COCONUT & PASSIONFRUIT CAKE

SERVES 20

Begin this recipe a day ahead. You'll need 4 x 20cm round cake pans.

2 tbs (40ml) fresh passionfruit pulp
4 cups (200g) coconut flakes

COCONUT & WHITE CHOCOLATE CREAM
400g white chocolate, chopped
2 cups (500ml) thickened cream
200g canned coconut cream (see note)

COCONUT SPONGE CAKE
285g plain flour
50g baking powder
570g caster sugar
120g each fine desiccated coconut and almond meal
11 large eggs, at room temperature
1 cup (250ml) canola or vegetable oil
195g canned coconut cream (see note)
330g unsalted butter, melted, cooled

PASSIONFRUIT CURD
185g passionfruit pulp (frozen is fine)
30g cornflour
2/3 cup (150g) caster sugar
3/4 cup (180ml) milk
115g cold unsalted butter, chopped

VANILLA SYRUP
100g caster sugar
Drop of vanilla extract
150ml Malibu (optional)

Rhiann Mead has quite a lot on her plate these days. Now juggling roles as head of pastry across Sydney venues The Charles Brasserie & Bar, Soluna, Genzo and Sol Bread and Wine, the star pastry chef has had to quickly learn how to manage her time effectively, to ensure that each venue receives her full attention when she's on deck. "It's an incredible position to be in, though," she says. "Each venue has a different vision, so I have the freedom to be creative."

Indeed, creativity has become Mead's hallmark. From her eye-popping *Dessert Masters* Marbles Solitaire cake to the gravity-defying Russian honey cake that graced our 2023 November cover, it seems there's no dessert that this talented chef cannot put her own clever spin on. So it seemed only natural to ask her to contribute a layer cake recipe collection for this year's celebration issue. And, just as it is for this busy chef's work schedule, when it comes to making layer cakes, time management is key.

"Make sure you've set aside enough time!" she stresses. "Too often, I've rushed to finish a cake, only to find it collapsed in the fridge 10 minutes later. Read the entire recipe through at least once before starting, and weigh all your ingredients and have all the equipment ready to go before you start. It makes it so much easier."

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For the white chocolate cream, melt the chocolate in a large heatproof bowl over a saucepan of simmering water (don't let base of bowl touch the water). Set aside. Meanwhile, bring 1 cup (250ml) thickened cream to the boil in a small saucepan over high heat. Pour hot cream over the melted chocolate, stand for 3 minutes, then whisk until combined. Set aside to cool to room temperature. Add remaining 1 cup (250ml) cream and the coconut cream and whisk to combine. Chill, covered, overnight.

Transfer chilled cream to a stand mixer fitted with the whisk attachment and whisk on high speed for 2-3 minutes, until firm peaks form. Use immediately, or chill until ready to assemble.

Preheat oven to 200°C/180°C fan-forced. Grease base and sides of 4 x 20cm round cake pans and line with baking paper.

For the cake, sift the flour and baking powder into a large bowl. Add the sugar, coconut and almond meal and whisk to combine. Whisk remaining ingredients in a large bowl until smooth, then add to flour mixture. Stir to combine. Divide evenly between prepared pans and bake for 35 minutes, or until a skewer inserted at centre comes out clean. Cool in pans on a wire rack to room temperature.

For the curd, place passionfruit pulp in a medium saucepan. Add the cornflour and whisk until dissolved. Add the sugar and whisk to combine. Add the milk and cook, whisking constantly, over low heat until mixture starts to boil. Cook, whisking,

for a further 1 minute. Remove from the heat and whisk in the butter, one piece at a time, until melted and combined. Cover and chill until cold and thickened.

Transfer cakes to a board and trim to level tops.

For the syrup, bring the sugar, vanilla and 100ml water to the boil in a small saucepan, stirring until sugar dissolves. Remove from heat and stir in the Malibu, if using. Brush cakes with syrup, and set aside to cool to room temperature.

To assemble, scoop the 2 tbs fresh passionfruit pulp into a small bowl. Place one sponge on a serving plate. Spread top with 1 cup of chocolate cream, going right to edges. Spoon curd into a piping bag and cut a 1cm opening. Pipe one-third of the curd over cream, leaving a 2cm border around the edge. Spoon over one-third of the fresh pulp. Stack a second sponge on top, pressing down slightly, and repeat, finishing with the fourth sponge on top. Chill cake and remaining cream for 30 minutes.

Using a spatula, coat top and side of cake with a very thin layer of remaining cream, to set the crumb. Chill for 30 minutes. Cover cake with remaining cream. Grab handfuls of coconut flakes and gently push into cream over cake so the flakes stick, until cake is coated completely. Serve (see note, opposite).

NOTE: For the coconut cream, use the thicker top part from the can, and save the liquid to use for curries or cocktails.

"This sponge cake recipe is my go-to. It's so versatile and easy, but the taste is incredible. The flavours remind me of being home in Queensland."



Coconut & passionfruit cake

RECIPE NOTE: *The curd can be made in advance. Once assembled, cake can be served immediately, but will last for up to 5 days in the fridge, loosely covered in plastic wrap.*

"We're serving a pistachio tiramisu at The Charles now. It's such a beautiful dish, and I wanted to transform it into a celebration cake."



Pistachio tiramisu cake

PISTACHIO TIRAMISU CAKE

SERVES 12

Begin this recipe 6 hours ahead. You'll need an 18cm round springform pan and a piping bag fitted with a 1cm star nozzle.

400g packet savoiardi (lady finger) biscuits
Cocoa powder and chopped pistachios,
to decorate

COFFEE SYRUP

1/4 cup (55g) caster sugar
2 1/2 tbs instant coffee powder
1/3 cup (80ml) dark rum (substitute
non-alcoholic rum)

PISTACHIO MOUSSE

1 1/2 cups (375g) mascarpone, plus
1 cup (250g) extra
270ml thickened cream
1/4 cup (60ml) dark rum (substitute
non-alcoholic rum)
4 1/2 platinum-strength gelatine leaves,
soaked in cold water for 5 minutes
6 large egg yolks, at room temperature
1/2 cup (110g) caster sugar, plus 1/3 cup
(75g) extra
5 large egg whites, at room temperature
100g pistachio paste (see notes)

To make the coffee syrup, place sugar, coffee and 1 cup (250ml) water in a small saucepan over high heat and bring to the boil, stirring until sugar dissolves. Remove from heat and stir in rum. Cool to room temperature before using.

To make mousse, place mascarpone and cream in a stand mixer fitted with the whisk attachment (see notes). Whisk on high for 3-5 minutes, until medium peaks (when you lift the whisk, cream should form peaks that bend). Chill until ready to assemble.

Meanwhile, heat rum in a small saucepan over medium heat and bring to just below a simmer. Squeeze excess water from gelatine and stir into rum until dissolved, then set aside at room temperature.

In a clean stand mixer bowl, whisk yolks and 1/2 cup (110g) sugar on high speed for 3-4 minutes, until pale and fluffy. Transfer to a large bowl. In a clean stand mixer bowl, whisk egg whites and extra 1/3 cup (75g) sugar on high for 5-6 minutes, until firm peaks and sugar has dissolved.

Using a whisk, gently stir gelatine-rum mix and pistachio paste into yolk mixture until combined. Then gently fold through cream mixture, followed by meringue, until combined. Chill until ready to assemble.

Whip extra mascarpone to stiff peaks and fold through 1 cup pistachio mousse. Transfer to a piping bag fitted with a 1cm star nozzle. Chill until ready to assemble.

To assemble, grease an 18cm springform pan and line sides with acetate (see notes) or double layers of baking paper to a height 10cm above edge of pan. Place on a large baking tray. Dip savoiardi, one by one, in coffee syrup and use to line base of pan. Spoon in one-fifth of the mousse, levelling it evenly with a spatula. Repeat 4 more times, alternating sponge fingers and mousse, finishing with a layer of mousse. Chill for 3-4 hours, until set.

Unmould cake, transfer to a cake stand and peel away lining. Pipe stars of pistachio mousse on top of cake. Decorate with a generous dusting of cocoa and a sprinkle of chopped pistachios.

NOTES: Pistachio paste is available at delis and cake decorating shops. Substitute 100g very finely chopped pistachio. Chill mixing bowl and beaters before whipping the mascarpone and cream. This helps achieve a stable, fluffy consistency. Acetate is available at cake decorating and specialty food shops. Cake can be served immediately after setting, or stored in the fridge, loosely covered in plastic wrap, for up to 3 days.

LEMON, BLACKBERRY & EARL GREY STRIPE CAKE (COVER RECIPE)

SERVES 16

Begin this recipe 3 hours ahead. You'll need 3 x 30cm x 42cm baking trays and 2 piping bags, 1 fitted with a V-shaped wave nozzle.

150ml milk
15g Earl Grey loose-leaf tea, or
1 Earl Grey tea bag
240g egg yolks, at room temperature
(you'll need about 14 large eggs)
120g caster sugar, plus 120g extra
150ml neutral oil (such as canola or
vegetable oil)

1 1/3 cups (200g) plain flour
40g cornflour
360g egg whites, at room temperature
(you'll need about 12 large eggs)

BLACKBERRY COMPOTE

400g fresh or frozen blackberries
1 tbs caster sugar, plus extra, if required
Lemon juice, to taste

LEMON CURD

1/2 cup (125ml) lemon juice
3 large eggs
190g caster sugar
90g unsalted butter, chopped, softened

BLACKBERRY MERINGUE BUTTERCREAM

200g fresh or frozen blackberries
6 large egg whites, at room temperature
250g caster sugar
450g unsalted butter, chopped, at room
temperature
Fuchsia food colouring (see notes)

Preheat oven to 190°C/170°C fan-forced. Grease 3 x 30cm x 42cm baking trays and line with baking paper.

To make the cake, bring milk to almost boiling point in a small saucepan over high heat. Add tea, remove from heat and infuse for 5 minutes. Meanwhile, place egg yolks, 120g sugar and oil in a stand mixer fitted with the whisk attachment and whisk for 5 minutes until light and fluffy. Transfer to a large bowl. Pour infused milk into a jug through a fine sieve. Add milk to the yolk mixture and gently stir to combine. Sift over the flour and cornflour and gently mix until combined. Place egg whites and extra 120g sugar in the clean bowl of a stand mixer fitted with the whisk attachment and whisk on high speed to a firm meringue. Gently fold meringue into yolk mixture. Divide mixture evenly between prepared trays. Bake for 8-12 minutes, until golden and sponge springs back when pressed. Using baking paper, slide each sponge onto a clean tea towel and, leaving baking paper in place, roll up in tea towel, starting with short side. Set aside, rolled, to cool completely.



WICKED.

For the compote, place blackberries, sugar and $\frac{1}{3}$ cup (80ml) water in a small saucepan over medium-low heat. Cook until soft, muddling with a whisk to break it down to a chunky consistency. Cook for 10 minutes, or until jammy. Add more sugar, if needed, and lemon juice to taste. Cool, then chill until ready to assemble.

For the curd, place lemon juice in a small saucepan. Bring to the boil over high heat. Meanwhile, in a bowl, whisk together eggs and sugar by hand until pale and creamy. Slowly whisk in one-third of the juice until combined. Add remaining juice and whisk to combine. Return to pan and whisk over medium heat until mixture starts to boil. Remove from heat and whisk in butter, a piece at a time, until melted and combined. Cover and chill until ready to assemble.

For the buttercream, whiz the blackberries in a food processor until smooth. Pass through a fine sieve over a small bowl, discarding solids (you should get about 125ml puree). Set aside. Place egg whites and sugar in a large heatproof bowl over a saucepan of simmering water (don't let base of bowl touch the water) and whisk constantly until white and hot to the touch and sugar has fully dissolved. Transfer to a stand mixer fitted with the whisk attachment and whisk on high speed until firm peaks and the bowl is room temperature to touch. Whisk in the butter, a piece at a time, until all is incorporated (if the mix seems to split, continue whisking on high speed and eventually it will come back together). Add the blackberry puree and whisk until combined. Add a few drops of food colouring (see notes), and whisk until combined and your preferred shade of pink. Switch to the paddle attachment and beat for 5 minutes on medium speed – this step isn't compulsory, but will make your buttercream silky smooth. Leave at room temperature until ready to assemble.

To assemble, line a tray with baking paper. Unroll cooled sponges and cut each in half lengthways into strips about 13cm wide. Leave strips of sponge on baking paper at this stage. Spoon half the buttercream into a piping bag and cut a 1cm opening at the end. Spread each strip of sponge with $2\frac{1}{2}$ tbs

compote. Follow with $\frac{1}{3}$ cup curd. Pipe diagonal lines of buttercream over curd, 2cm apart. Roll one sponge strip up to enclose the fillings, as tight as you can, like a Swiss roll. When the first strip is rolled up, position the next where the last one ends and continue rolling to make a thicker roll. Continue until all strips have been rolled. When all sponge has been rolled, turn roll upright to sit on one flat end and place on prepared tray. Chill for 30-60 minutes to set.

Using a spatula, coat top and sides of cake with a very thin layer of buttercream, to set the crumb. Chill for 30 minutes. Coat cake with more buttercream. Transfer remaining buttercream to a piping bag fitted with a V-shaped wave nozzle and pipe large petals, cascading from the top centre of cake down one side (see notes).

NOTES: The compote and curd can be made in advance. Serve cake immediately, or keep in an airtight container in the fridge for 3 days. Bring to room temperature to serve. Adding some fuchsia colouring gives the buttercream a pink colour. If you prefer not to use this, the buttercream will look more purple. Instead of piping, you can decorate with berries or edible flowers.

TRIPLE-CHOCOLATE MOUSSE CAKE

SERVES 12

Begin this recipe at least 5 hours ahead. You'll need a 22.5cm springform pan and a 20cm springform pan.

4 large eggs, yolks and whites separated, at room temperature
120g caster sugar
40g cocoa powder

DARK CHOCOLATE MOUSSE
 $1\frac{2}{3}$ cups (310ml) thickened cream
215g dark (70%) chocolate, chopped
100ml milk
2 large egg yolks
1 tbs caster sugar

MILK CHOCOLATE MOUSSE
1 cup (250ml) thickened cream, plus
 $\frac{1}{4}$ cup (60ml) extra
265g milk chocolate, chopped
 $\frac{1}{4}$ cup (60ml) milk

1 large egg yolk
3 tsp caster sugar
1 platinum-strength gelatine leaf, soaked in cold water for 5 minutes

MIRROR GLAZE

125g caster sugar
50g thickened cream
 $\frac{1}{2}$ cup (50g) cocoa powder
5 platinum-strength gelatine leaves, soaked in cold water for 5 minutes
25g dark (70%) chocolate, chopped

Preheat oven to 180°C/160°C fan-forced. Grease base and side of a 22.5cm springform pan and line base with baking paper.

For the cake, place the egg whites and sugar in a stand mixer fitted with the whisk attachment. Whisk on high speed to a firm meringue (by adding the sugar all at once, you get a denser meringue, which adds to the texture of the sponge). Add yolks and whisk until just combined.

Remove bowl from the mixer and sift over cocoa powder. Using a spatula, gently fold cocoa through. Spoon into prepared pan and spread evenly (the sponge batter will appear very voluminous, but will shrink after baking). Bake for 14 minutes or until sponge springs back when pressed. Set aside to cool completely in pan on a wire rack. Run a small sharp knife around the edge of the sponge and unmould. Transfer sponge to a board. Using the base of a 20cm springform pan as a guide, cut out a circle of cooled sponge for assembly.

For the dark chocolate mousse, using a stand mixer fitted with the whisk attachment (or a hand mixer), whip the cream to medium firm peaks, and chill until required. Melt chocolate in a large heatproof bowl over a saucepan of simmering water (don't let base of bowl touch the water). Set aside.

Place milk in a small saucepan and bring to the boil over high heat. Meanwhile, whisk yolk and sugar by hand in a large heatproof bowl until pale, creamy and doubled in volume. Slowly whisk in one-third of the milk until smooth. Whisk in remaining milk, then pour mixture back into pan. Cook, stirring in a figure 8, over medium heat, for 3-4 minutes, until mixture coats the back of a spoon. Pour through a fine sieve onto



Triple-chocolate mousse cake

Custard caramel flan cake



the melted chocolate and whisk until just combined. Cover and set aside at room temperature to cool down to body temperature, then whisk in one-third of the chilled whipped cream until smooth. Gently fold in remaining cream until thoroughly combined. Set aside.

For the milk chocolate mousse, using a stand mixer fitted with the whisk attachment (or a hand mixer), whip 1 cup (250ml) cream to medium firm peaks. Chill until required.

Melt the chocolate in a large heatproof bowl over a saucepan of simmering water (don't let base of bowl touch the water). Set aside.

Place milk and extra $\frac{1}{4}$ cup (60ml) cream in a small saucepan. Bring to the boil over high heat. Meanwhile, whisk yolk and sugar by hand in a large heatproof bowl until pale, creamy and doubled in volume. Slowly whisk in one-third of milk mixture until smooth. Whisk in remaining milk mixture, then pour mixture back into pan. Cook, stirring in a figure 8, over medium heat, for 2-3 minutes, until mixture coats the back of a spoon.

Drain gelatine and squeeze out excess water. Add to pan and stir until dissolved. Pour through a fine sieve onto melted chocolate and whisk to combine. Cover and set aside to cool to body temperature. Whisk in one-third of the chilled whipped cream until smooth. Gently fold in remaining cream until thoroughly combined. Set aside.

To assemble, grease side of a 20cm springform pan and line side with baking paper. Position the sponge on a plate as the base and place pan over top. Spoon dark chocolate mousse over sponge and level surface with a spatula. Freeze for 30 minutes or until mousse has set (the longer it sets, the more defined the layers will be). Repeat this process with milk chocolate mousse. Freeze for 30 minutes.

Meanwhile, for the glaze, place sugar, cream, cocoa and $\frac{1}{2}$ cup (125ml) water in a medium saucepan. Bring to the boil over high heat, whisking until smooth. Reduce heat to medium and simmer for 5 minutes, stirring occasionally. Remove from heat. Drain and squeeze out excess water from gelatine, then add to pan with chocolate.

Stir until smooth. Strain through a fine sieve into a jug. Set aside to cool for 5 minutes. Pour over cake. Chill for 30 minutes to set.

To serve, unmould cake and peel away baking paper. Cut using a hot knife.

NOTES: If the glaze is not hot enough and the cake is too cold, the glaze will set too quickly and will not set smooth. Be sure to tilt the plate as you pour the glaze to help it spread – do not use a spatula. Cake can be served immediately after setting or can be stored in an airtight container in the fridge for up to 3 days.

CUSTARD CARAMEL FLAN CAKE

SERVES 12

Begin this recipe a day ahead.

You'll need a 25cm bundt pan.

Softened butter, to grease
80g dulce de leche

CUSTARD FLAN BATTER

340ml can evaporated milk
395g can sweetened condensed milk
115g cream cheese, at room temperature
3 large eggs, at room temperature
1 drop vanilla extract

BROWN SUGAR SPONGE

140g plain flour
 $\frac{3}{4}$ tsp each baking powder and bicarb soda
175g brown sugar
 $\frac{1}{2}$ cup (125ml) milk
1 large egg, at room temperature
 $\frac{1}{3}$ cup (80ml) neutral oil (such as canola or vegetable oil)
115ml boiling water

Preheat oven to 195°C/175°C fan-forced. Lightly butter a 25cm bundt pan and spread dulce de leche evenly on base.

For the flan, place all ingredients in a food processor and whiz for 1 minute until smooth. Gently pour into prepared pan. Cover with foil. Place bundt pan in a roasting dish and add enough warm water to come three-quarters of the way up sides of bundt pan. Bake for 45 minutes.

Meanwhile, for the sponge, sift flour, baking powder and bicarb into a large bowl with $\frac{1}{2}$ tsp fine salt, then add the

sugar and whisk to combine. In a separate bowl, whisk the milk, egg and oil until combined. Add to flour mixture and whisk to combine. Add boiling water and whisk until just combined. Remove foil, pour batter over flan and re-cover with foil. Bake for a further 45-50 minutes, until sponge is firm to touch and just set. Remove from oven and leave covered, still in roasting dish, at room temperature for 1 hour, for sponge to finish cooking and start cooling.

Place a serving platter on top of the pan, jiggle a little to loosen flan and flip quickly. Lift pan off cake carefully and drizzle cake with any excess caramel in the pan. Chill for 12 hours, uncovered, (see note) before serving.

NOTES: This is best served after 12 hours in the fridge, but can also be served warm. Cake will last for up to 3 days, loosely covered in plastic wrap, in the fridge. You can omit the sponge and serve simply as a flan, if desired.

OPERA CAKE

SERVES 12

Begin this recipe at least 4 hours ahead.

You'll need 2 shallow 32cm x 21cm baking trays and a sugar thermometer.

125g pure icing sugar
40g plain flour
 $1\frac{1}{4}$ cups (125g) almond meal
3 large eggs, at room temperature
30g unsalted butter, melted, cooled
3 large egg whites, at room temperature
 $1\frac{1}{2}$ tbs caster sugar

DARK CHOCOLATE GANACHE

$1\frac{1}{3}$ cups (330ml) thickened cream
250g dark (40%) chocolate, finely chopped
25g unsalted butter, chopped

COFFEE SYRUP

150ml espresso
 $\frac{1}{3}$ cup (75g) caster sugar
 $1\frac{1}{2}$ tbs Cognac (optional)

COFFEE BUTTERCREAM

3 large egg yolks, at room temperature
100g caster sugar
225g unsalted butter, chopped, softened
 $2\frac{1}{2}$ tbs cooled espresso

DARK CHOCOLATE GLAZE

85g caster sugar

1/2 cup (125ml) pure (thin) cream

150g dark (40%) chocolate, finely chopped

For the ganache, bring the cream almost to the boil in a small saucepan over high heat. Place the chocolate in a heatproof bowl. Pour the cream over the chocolate, and stand for 5 minutes. Whisk to combine. Add the butter and whisk until smooth and combined. Cover and set aside for 2-3 hours, until thickened.

Preheat oven to 200°C/180°C fan-forced. Grease 2 shallow 32cm x 21cm baking trays and line with baking paper.

Sift icing sugar and flour into the bowl of a stand mixer fitted with the paddle attachment. Add almond meal and whole eggs and beat on high for 10 minutes, or until light and aerated. Gently fold in melted butter. In a separate bowl, whisk egg whites and caster sugar to firm peaks. Whisk one-third of egg white mixture into almond mixture until combined. Gently fold in remaining egg white mixture. Spread onto prepared trays, ensuring top is level, and bake for 12 minutes, or until golden. Cool in trays on a wire rack.

For the syrup, place the espresso, sugar and 1/3 cup (80ml) water in a small saucepan and bring to a simmer over high heat, stirring to dissolve sugar. Set aside to cool completely. Stir through Cognac, if using. Set aside.

For the buttercream, in a stand mixer fitted with the whisk attachment, whisk the egg yolks on high until pale and tripled in volume. Meanwhile, place the sugar and 1 1/2 tbs water in a small saucepan over low heat, stirring until sugar dissolves. Increase heat to high and cook until temperature reaches 118°C on a sugar thermometer, or until a drop of syrup forms a ball in cold water. Once sugar syrup reaches 118°C, reduce mixer speed to low and slowly pour sugar syrup onto the egg yolks. Increase speed to high and whisk until the bowl feels room temperature. Whisk in butter, a piece at a time, until fully incorporated. Whisk in the espresso, 1 tsp at a time, until incorporated. Cover and set aside.

To assemble, cut 4 x 30cm x 10cm strips of sponge. Place 1 strip of sponge on a serving plate. Brush with syrup, then spread over one-third of the ganache, making sure to go to the edges. Freeze for 15 minutes, or until set. Spread with one-third of buttercream. Repeat layers, finishing with sponge and syrup.

For the glaze, stir the sugar in a small saucepan over medium-high heat until sugar dissolves and turns a dark caramel colour. Remove from heat and carefully add 1/3 cup (60ml) warm water (caramel will spit). Add cream, return to heat and bring back to the boil, whisking until smooth. Add chocolate and remove from the heat. Stand for 5 minutes, then whisk until smooth, setting aside to cool slightly. Starting at one end of the cake and moving along, slowly pour the glaze over the cake. Allow to set in the fridge for 10 minutes.

Using a knife dipped in hot water and slicing vertically, trim all the outside edges to reveal the layers underneath.

Serve cake immediately. Alternatively, it will last in an airtight container in the fridge for up to 4 days.

FRAISIER CAKE

SERVES 10

Begin this recipe at least 4 hours ahead. You'll need a 25cm x 38cm x 3cm-deep baking tray, a 20cm springform pan and acetate (see notes).

3 large egg whites, at room temperature

90g caster sugar

1 tbs runny honey

5 large egg yolks, at room temperature

2 tbs neutral oil (such as canola or vegetable oil)

85g plain flour

20 large strawberries, hulled, halved (see notes), plus extra, to serve

VANILLA SYRUP

100g caster sugar

1/4 tsp vanilla extract

150ml Grand Marnier (optional)

RED BERRY GLAZE (SEE NOTES)

50g each fresh raspberries and strawberries, hulled

1/4 cup (55g) caster sugar

3 platinum-strength gelatine leaves, soaked in cold water for 5 minutes

CREME DIPLOMAT

150ml milk

1/4 tsp vanilla extract

3 large egg yolks

65g caster sugar, plus 2 tsp extra

1 tbs cornflour

3 platinum-strength gelatine leaves, soaked in cold water for 5 minutes

200ml thickened cream

Preheat oven to 180°C/160°C fan-forced. Grease base and sides of a 25cm x 38cm x 3cm-deep baking tray and line with baking paper.

To make the sponge, in a stand mixer fitted with the whisk attachment, whisk the egg whites, sugar and honey on high for 4-5 minutes, until firm peaks and sugar has dissolved. Add yolks and oil and whisk until combined. Sift over flour and stir by hand until just combined. Spoon batter into prepared tray and spread evenly. Bake for 10-12 minutes, until light golden and sponge springs back when pressed. Remove from oven and cool completely in pan on a wire rack, then stand in fridge for 15 minutes, or until sponge is firm and chilled. This gives you a nice clean edge when you cut out your base. Using base of a 20cm springform pan as a guide, cut out a circle of sponge for assembly. Set circle aside, and save offcuts for another use.

To make syrup, place sugar, vanilla and 100ml water in a medium saucepan and bring to the boil over high heat, stirring to dissolve sugar. Set aside to cool completely.





Stir through Grand Marnier, if using.

To make the glaze, bring berries, sugar and 200ml water to the boil in a large saucepan over high heat. Reduce heat to low and cook for 6-8 minutes, stirring frequently, until berries have broken down completely. Squeeze excess water from gelatine and stir into berry mixture until dissolved. Pass through a fine sieve into a jug, discarding solids. Cover and set aside to cool to body temperature.

To make the creme diplomat, bring milk and vanilla to the boil in a large saucepan over medium-high heat, then remove from heat. Meanwhile, whisk yolks, sugar, cornflour and a pinch of fine salt in a large heatproof bowl until pale and creamy. Gradually whisk in milk mixture until combined. Return mixture to pan and whisk constantly over medium

heat until mixture boils and thickens. Remove from heat. Squeeze excess water from gelatine leaves and stir into custard until dissolved. Pass through a fine sieve into a bowl, cover and set aside to cool to room temperature. Whisk cream and extra sugar to medium-firm peaks. Gently fold in custard. Set aside.

To assemble, grease sides of a 20cm round springform pan and line sides with acetate. Place cut circle of sponge in base of pan. Drizzle generously with syrup.

Trim the halved strawberries so they're all a similar size (see notes) and arrange with cut sides against the inside of pan, pressing to ensure strawberries are firmly in place on base and against the acetate. Spoon diplomat until the pan is about two-thirds full and, using a small offset spatula, firmly push the cream up sides

of pan, ensuring any gaps are filled between the strawberries.

Finish with remaining diplomat and level with a small offset spatula for a flat surface. Freeze for 30 minutes, until filling is firm and set enough to pour over the glaze.

Gently spoon glaze over the top so it spreads evenly. Chill for 1 hour, or until set.

Unmould cake and peel away acetate, then transfer cake to a serving platter. Decorate with extra strawberries.

NOTES: Acetate is sold in cake decorating and specialty food shops. If you're short on time, you can use 1 packet store-bought strawberry jelly to replace the glaze recipe. Trim halved strawberries to about 2.5cm in height. This will make your strawberry layer look visually cleaner. Cake will last for up to 3 days in an airtight container in the fridge.



Portofino, Italy



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1914 Lounge and Bar,
Josun Palace, Seoul
~
(p 120)

PHOTOGRAPHY ELISE HASSEY

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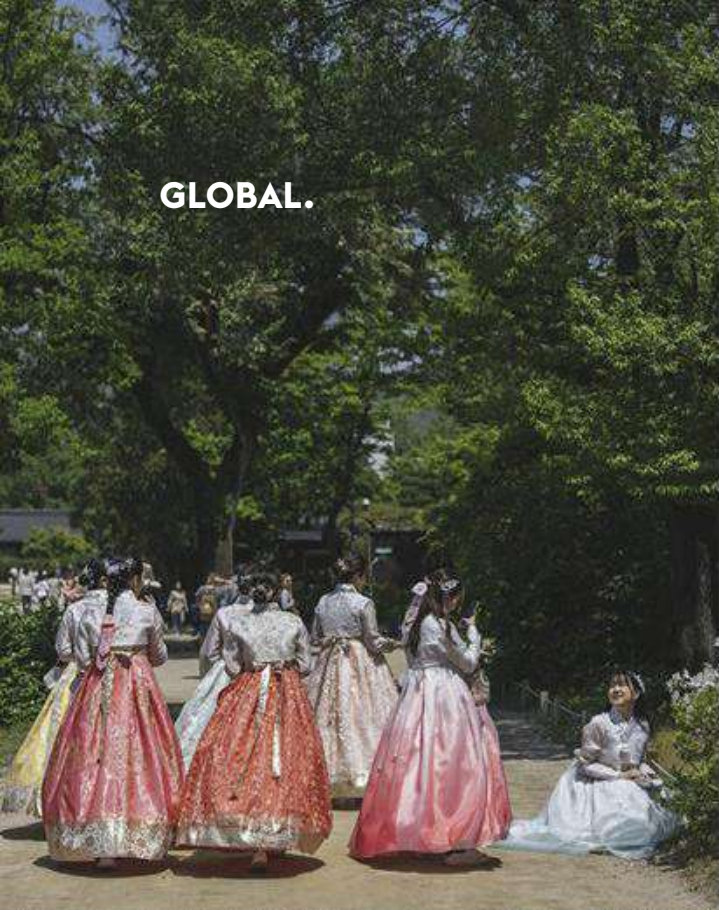
Welcome to a truly dynamic city of wild contrasts, vivid colours and breathtaking cultural treasures.

George Epaminondas dives headfirst into Seoul, where a cornucopia of ancient tradition, modern flair and world-class cuisine awaits.

WORDS *George Epaminondas*
PHOTOGRAPHY *Elise Hassey*



1914 Lounge & Bar in
Josun Palace **OPPOSITE:**
Dondaemun Design Plaza
by architect Zaha Hadid



“Nothing prepares you for the *propulsive energy* of Seoul. A metropolis of almost 10 million citizens, the South Korean capital *crackles with verve and vibrancy.*”

– FOLLOW ME: [@georgeepam](#)

Plot twists, lavish backdrops and beautiful people in scene-stealing fashion are the elemental tenets of Korean TV shows. Arriving at Josun Palace, a magnetic hotel in Seoul’s Gangnam district, is like stumbling onto the set of a modern-day K-drama. Well-heeled Seoulites graze and gossip in the hotel’s lofty lounge. Around them swirl mirrored walls, ornamental screens and furnishings upholstered in jewel-toned fabrics. Nearby, happy families skitter to private gatherings, inquisitive TikTokers admire edgy art, while other habitués pick up elaborate cakes from an in-house bakery. Outside the hotel’s windows, the city appears like a never-ending diorama.

Nothing prepares you for the propulsive energy of Seoul. A metropolis of almost 10 million citizens, the South Korean capital crackles with verve and vibrancy. It’s sprawling, too, with the storied Han River bisecting north and south, and 25 autonomous districts, each with its own allure. Jongno is the unmissable cultural hub, with ornate palaces and museums. Gangnam is a style mecca packed with skyscrapers, nightclubs and ritzy stores. Myeong-dong teems with K-beauty, street-food stalls and fried-chicken purveyors. Hongdae, the location of several universities, offers indie cafes, karaoke bars and street performers aspiring to K-pop stardom. And Itaewon is a cosmopolitan neighbourhood with a Brooklynesque vibe.

Navigating such a mega-city involves decisive planning. As a cultural, culinary and aesthetic juggernaut, Seoul needs to be carved into small, digestible bites for visitors. As I discover the hard way,

Google Maps is not reliable here.

One evening, I’m 45 minutes late for a reservation at a fashionable bar and the owner is so incensed, he bans me in perpetuity. Local apps Naver and Kakao are mandatory for real-time information and directions. Where Google Maps does come in handy, though, is its translation feature, with text-to-speech support for communicating with those who don’t speak English.

DESIGNS OF THE TIMES

With pagoda-style palaces brushing up against leading-edge galleries, Buddhist temples beaming alongside commercial skyscrapers and centuries-old traditional *hanok* dwellings everywhere, Seoul is a beguiling mix of atavism and futurism.

It’s also a locus of civic innovation, where a one-time overpass has been shrewdly retrofitted into an urban oasis garlanded with plants, and where clear water is piped into a stream that flows through the heart of the city.

Arguably the most startling structure in the city is Dongdaemun Design Plaza, a free-flowing aluminium marvel that resembles a spaceship. Designed by the late architect Zaha Hadid, and unveiled in 2014, DDP captivates with its complex geometry and warren of galleries, stores and event spaces. Its trippy, mushroom-like form pulsates with multicoloured LED lights in the evenings. Not far from DDP is Dongdaemun Gate, part of a fortress wall built in 1398 and restored over the years. It’s a two-storey structure with a traditional hip-and-gable roof – and a doorway to another era. In Dongdaemun, the interplay of then and now, illustrious and industrious, is a memorable one.



CLOCKWISE FROM TOP LEFT: Noodles and lobster at Mosu; Seoul New City Hall; *hangwa* at the Marriott Dongdaemun; Marriott Seoul's Presidential Penthouse; Mosu chef Sung Anh **OPPOSITE, FROM TOP:** Revellers in *hanboks* at Gyeongbokgung Palace; an installation in the New City Hall lobby; a detail at Gyeongbokgung Palace





CLOCKWISE FROM TOP LEFT: One of Han-nam-dong's many galleries; Mobo Bar at JW Marriott Seoul; a view of Dongdaemun Gate; Gangnam's Juun.J flagship store; a laden local in Insadong; the Presidential Suite at Josun Palace
OPPOSITE: Myung Sin Dang brush store in Insadong



Completed in 2017, Lotte World Tower has a sleek, smooth and tapered design that evokes Korean ceramics. A glass-bottomed deck, reached via a Willy Wonka-like elevator, hovers 497 metres above ground level to reveal vertiginous vistas. Another contemporary wonder is Seoul New City Hall; its cresting wave-style structures tower above the Seoul Metropolitan Library building. Inside is an enormous vertical garden, photography gallery and a striking installation formed from a cluster of translucent spheres.

I'm also taken by Saemoonan Church in Jongno. Its low-slung, curvilinear facade is purported to represent a mother's outstretched arms extended towards heaven. Meanwhile, the Seosomun Shrine History Museum is a powerful ode to Catholic martyrdom. Among its most meditative spaces is a rectangular plaza of tall red-brick walls, arrayed with wooden forms. It deftly unites earth and sky – a moving way to memorialise those who perished generations ago.

Not all of Seoul's design highlights are so monumental. The Juun.J flagship store in Gangnam, filled with avant-garde streetwear, has a sombre black exterior shaped like a witch's hat. Namusairo, a cafe in the Jongno district that occupies a renovated *hanok*, is a tranquil environment for drinking iced Americanos – the preferred coffee here. Speaking of *hanoks*, nearby is Bukchon Hanok Village, a locality of almost 900 classic homes with overhanging roofs, wooden frameworks and polychromatic patterns.

“With cashed-up collectors, *WORLD-CLASS* museums and a flourishing gallery scene, Seoul has morphed into a *global art capital*.”

BLAST FROM THE PAST

Rich, complex and juicy, the history of the Korean peninsula reaches back more than 2,000 years. One of the leading places to get up to speed is the National Museum of Korea in the Yongsan district. This vast, imposing institution has more than 12,000 artworks and artefacts on display, from prehistory all the way to the Korean Empire period (1897-1910). Prioritise the Joseon Dynasty (1392-1897) the prolific influence of which can still be seen today. During that period, Confucianism intertwined with Buddhist and Daoist ideals to produce exceptional painted screens, porcelain ritual vessels, lacquered wood furnishings and accessories.

Armed with this backstory, I better appreciate Seoul's five royal palaces. Each served as the country's seat of power at one stage. Gyeongbokgung is the oldest and most visited. Erected by King Taejo in 1395, it has been remade several times, including following Japanese invasions. Tour the palace grounds, observe the changing of the guards and hail the young crowds in rented *hanboks* – traditional attire of tight-fitting cropped jackets and bell-shaped skirts. Though they carry smartphones, I can imagine them as players in court intrigue.

Changdeokgung is worth a visit, too, if only for its terraced gardens and remnants of exquisite furniture. Or to combine history and hiking, walk along the Seoul City Wall, dating back to 1396, for jaw-dropping glimpses of the megapolis.

STATE OF THE ARTS

With cashed-up collectors, world-class museums and a flourishing gallery scene, Seoul has morphed into a global art capital. International galleries such as König Galerie, Perrotin and Pace have outposts here, while the prestigious art fair Frieze hosted its first major event last year.

“We've seen a surge of internationally educated, tech-savvy young collectors who are unafraid to get what they want,” Bo Young Song, vice president of Kukje Gallery, tells me.

Other compelling cutting-edge galleries include PKM, Hakgojae and Arario.

In terms of larger institutions, the National Museum of Modern and Contemporary Art and SeMa, the Seoul Museum of Art, both offer a fount of multimedia works scattered over floors and various branches. The Leeum Museum of Art in Itaewon spans three buildings, each designed by a bold-faced architect, Mario Botta, Jean Nouvel and Rem Koolhaas. Museum 2, a blocky glass and stainless steel structure by Nouvel, houses an East-meets-West collection of notable Korean artists, including Kim Whan-ki and Nam June Paik, who stand shoulder-to-shoulder with the likes of Andy Warhol and Francis Bacon.



GLOBAL.

A FEAST FOR GOURMANDS

Seoul's culinary scene is piquant and diverse. There's everything from knife-cut noodles, soy-marinated crab, Korean fried chicken and pork barbecue to veg-centric Buddhist temple food, cinnamon pancakes and sweet rice cakes. At Jin-Ok-Hwa, a homey eatery in Jongno that's been trading for more than 40 years, the signature dish is *dak hanmari*, a comforting soup made from a whole chicken that's simmered at your table, and paired with dipping sauces, noodles and kimchi (don't forget to serve yourself).

At the higher end is a flock of Michelin-starred restaurants that should be booked way in advance. As the leading exponents of modern Korean fare, blending local flavours with Western techniques, eateries including Mingles, Jungsik and Mosu have devoted followings. Mosu in Itaewon is the only 3 Michelin-starred restaurant in the city, a reflection of its virtuosic chef Sung Anh.

"Growing up in the US, I never thought kimchi would be cool," Anh tells me from the kitchen of his light-filled fine-diner.

After stints in the US, Europe and Hong Kong, Anh's menus shine with cosmopolitan flair and playful conceits.

"I want to have my own identity and no boundaries," he says. That might mean abalone tacos, slivers of burdock root with sweet soy and sublime wheat noodles served chilled.

Another restaurant that fuses intimacy and originality is Evett from Australian chef Joseph Lidgerwood, who opened his 14-seat diner in Gangnam in 2018.

"I wanted to dive deeper into Korean cuisine," he tells me. "It's so much more than bibimbap and soju."

Lidgerwood avoids the trappings of fine-dining (caviar, truffles) to focus on local ingredients – a bounty of vegetables and pristine seafood including delicacies like *meongge* (sea pineapple), its orange flesh served raw and tasting of the ocean. Lidgerwood also relies on foraging, fermentation and making his own *makgeolli* (unfiltered rice wine).

Seoul's coolest cocktail dens are as experimental as the city's outstanding restaurants. At Bar Cham in Jongno, mixologist Lim Byung-jin showcases native spirits. One bracing confection pairs black tea-infused *sonbi* (gin) with kombucha, honey syrup and lemon.

Tucked away in the basement of the Four Seasons Hotel in Gwanghwamun, Charles H is an opulent speakeasy with gilded interiors, vintage decanters and clever drinks – a 'mojito colada' is a decadent hybrid with a vivid green appearance. And Alice Cheongdam combines Lewis Carroll-inspired interiors with fantastical libations.

For boundary-pushing desserts, head to Nudake. Launched by eyewear brand Gentle Monster, the chain of pastry stores is known for its lab-like interiors and *recherché* concepts, like a black croissant infused with squid ink.

WHERE TO STAY

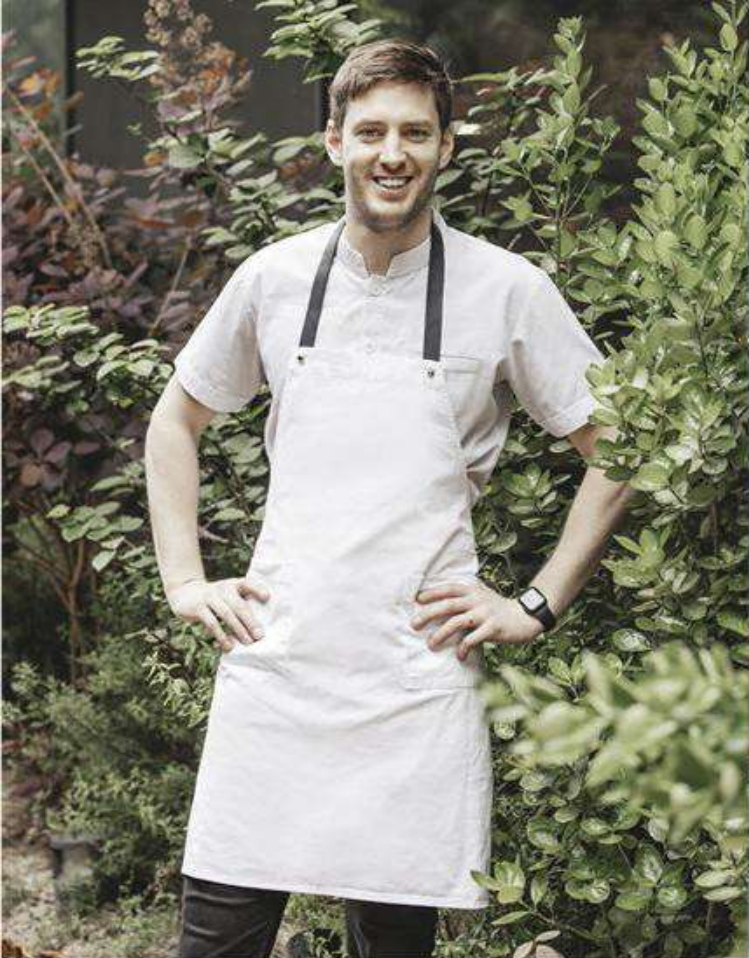
With luscious colours, geometric patterns and elevated materials, the super-luxe lodging at Josun Palace in Gangnam is emblematic of Seoul's grandeur. For the first South Korean property in Marriott Bonvoy's Luxury Collection, Monaco-based studio Humbert & Poyet made over one of Seoul's stateliest hotels.



On arrival, guests are greeted with an incense-like signature fragrance and a massive Hellenistic statue by artist Daniel Arsham. Once you've checked in on the velvet-lined 25th floor, you'll want to explore one of the inviting dining options, including 1914 Lounge & Bar, Cantonese fine-diner The Great Hong Yuan and modern Korean eatery Eatanic Garden. Or you could bounce to the fitness club and indoor heated pool, both of which offer pulse-quickening views. Cinematic vistas continue in the 254 guest rooms. Sequestered in my impressively designed suite I become obsessed with sanitising my clothing. The closet is equipped with an ingenious 'air-dresser clothing care system' to clean and refresh your garments. What's nearby? Starfield COEX Mall, eighth-century Buddhist temples and the Royal Tombs of the Joseon Dynasty.

Situated south of the Han River, alongside a department store and above a metro station in Central City, the 379-room JW Marriott Hotel Seoul is impeccably located. A panoply of dining outlets await, including the blush-coloured lounge for pork dumplings and afternoon tea. At Tamayura, chef Tae Un Woo – laser-focused with a seraphic mien – is a whiz at superb *kaiseki* (traditional multi-course Japanese) cuisine. The Margaux Grill is devoted to woodfired fare, while MOBO Bar serves stellar cocktails in a leafy and luminous setting. Avid gymgoers would relish staying here:





“Navigating such a mega-city involves decisive planning. As a *cultural, culinary and aesthetic JUGGERNAUT*, Seoul needs to be carved into *small, digestible bites* for visitors.”


A view over Seoul from Josun Palace **CLOCKWISE FROM TOP LEFT:** A cafe in Hannam-dong; Australian chef Joseph Lidgerwood; his Gangnam restaurant, Evett; wares at 10 Corso Como in Cheongdam **OPPOSITE:** Lehmann Maupin gallery in Hannam-dong



the fitness club spans three levels, and boasts a jogging track, basketball court and six-lane pool. Guest rooms are simply decorated with writing desks, window-adjacent banquettes and marble bathrooms. A pair of penthouse suites – with multiple rooms, private elevators and a duplex layout – resemble swanky apartments. One of them has a karaoke room for belting out K-pop tunes.

Located opposite the Great East Gate, a national treasure dating back to the 14th century, the 170-room JW Marriott Dongdaemun Square radiates with good *poongsu* – the Korean version of feng shui. Dongdaemun is beloved for its lively malls, indoor markets including Gwangjang, and Cheonggyecheon Stream. Shopping is this area’s defining feature. Once you’ve had your fill, retreat to the hotel’s serene spaces, including an indoor pool, L’Occitane spa and a refined lounge serving Champagne-infused tipples. At dusk, make a beeline for rooftop Griffin Bar for cocktails on its outdoor terrace and live music. The ancient gate is best observed from one of the hotel’s 15 Sky Suites, with glass-encased private verandahs and intuitive design. A selection of *hangwa*, traditional confections artfully arranged in a box, is a sweet welcome gift.

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TRAVEL NEWS

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1. ROYAL DAVUI



SUITE STAYS

1. Back and better than ever, Royal Davui Island Resort has unveiled its multi-million dollar refurbishment. The adults-only resort located on a private island in Fiji's Beqa Lagoon now features private plunge pools in each villa, an all-new dining and bar space and new furnishings throughout the 20-year-old property. royaldavui.fiji.com

2. Just north of Port Macquarie sits Crescent Head, a sleepy NSW coastal town that's set to get a wake-up call. Opening in November, Sea Sea Hotel is a '70s inspired 25-room boutique stay that will be a new cultural hub, thanks to its inclusion of a surf club, hi-fi audio lounge, heated pool, sauna, ice bath and swish new dining venue, Sea Sea Sane Kitchen by Daniel Medcalf. seaseahotel.com

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SO PLUSH

Your fellow guests will be green with envy when you step out on the pool deck in these Resort Sponge Slides by Bottega Veneta. Your feet will stay dry in the terry-cloth upper, while a rubber sole stops any slips. \$810, bottegapaveneta.com



SO EASY

Keep your feet protected while beachcombing in these bandana print DEPA sandals from Tokyo-born brand Suicoke. Technical webbing straps will keep them secure, but also release easily when it's time for a swim. \$180, farfetch.com



SO COOL

These vintage-inspired adidas Gazelle Indoor shoes are ideal for staying comfortable in style. With a premium suede upper and a gum rubber outsole, they're the perfect all-day shoe for lazy holidays. \$200, adidas.com.au



SO CUTE

For breezy afternoons at the beach bar or casual seaside dinners, slip into a pair of these adorable Ginger Blue Gingham Mary Janes by Loeffler Randall. A padded leather footbed provides extra comfort. US\$250, loefflerandall.com

2. SEA SEA





TRAVEL BACK IN STYLE

British travel brand Antler has made a stylish return to leather craftsmanship with its limited edition 1914 Collection. This exclusive range sees Antler's signature cabin suitcase get an upgrade in the shape of a tan leather front panel. The collection also includes a passport cover, laptop case, luggage tag and more. antler.com.au

Bucket List —Dior Spa



The Eastern & Oriental Express, A Belmond Train, has partnered up with Dior House to welcome the first-ever Dior Spa in South East Asia. Five tailor-made treatments will be available for guests travelling through Malaysia aboard the luxury train. belmond.com



CRUISE REPORT

See all that South East Asia has to offer on Scenic's just-launched 28-day itinerary for 2025. The *Ultimate Journey* through South East Asia tour begins on the Mekong River aboard Scenic's boutique river cruise ship before exploring the idyllic islands of Indonesia and beyond on *Scenic Eclipse II*. scenic.com.au



HOT PROPERTY

You can now soak in the Zen a little longer at Peninsula Hot Springs thanks to its newest offering, Eco Lodges. The luxury lodges will fittingly feature a private ensuite with fillable geothermal baths and self-guided sleep wellness programs, so guests can keep the good vibes going. peninsulahotsprings.com

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RAFFLES

LONDON

With so much to explore inside Raffles London at The OWO, it's easy to forget there's an entire city beyond its walls. **John Hannan** checks in to this storied hotel, where wars were fought and won, and history was made.



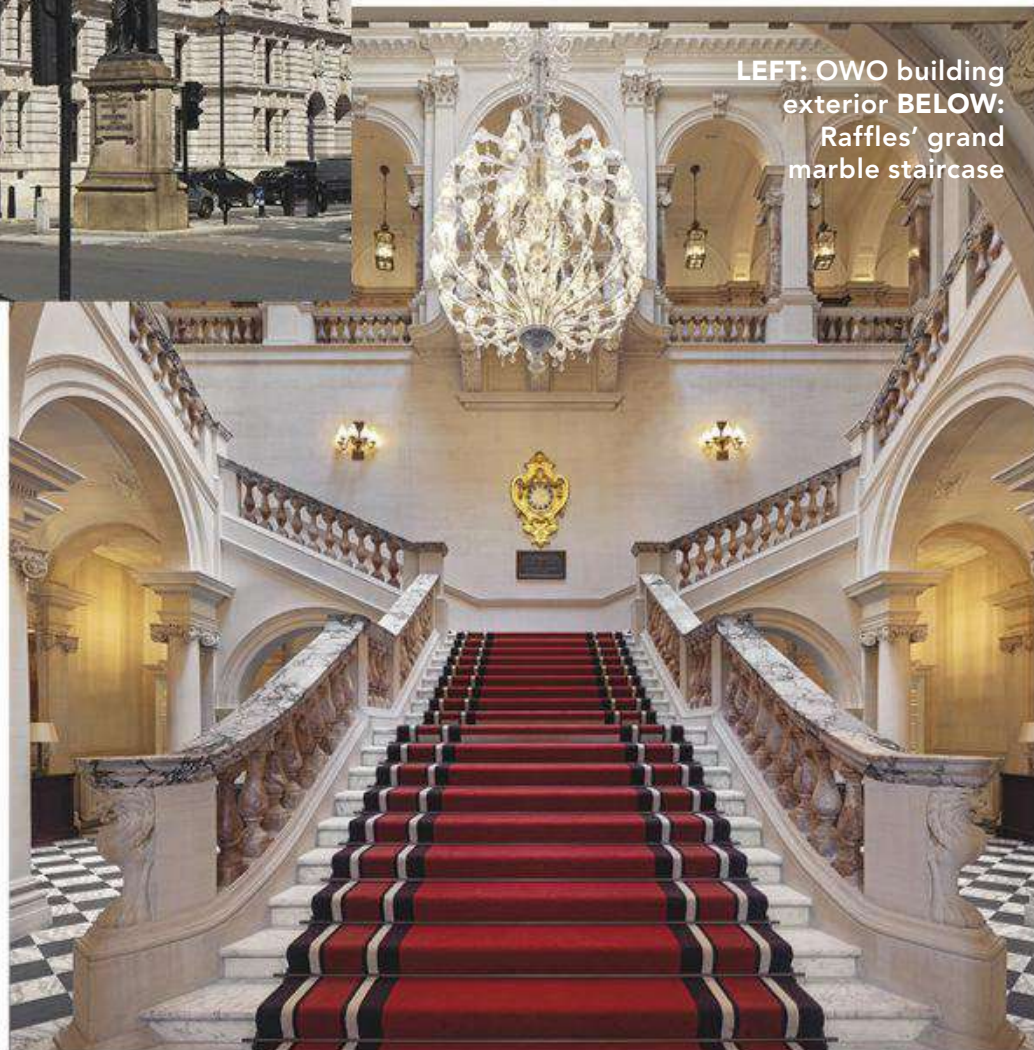
Today, the Champagne still flows at the elegantly reimagined Raffles London, which has taken up residence in the Old War Office (OWO). Across five expansive floors and more than 120 rooms, including 39 grand suites, Raffles London at The OWO blends modern luxury with centuries of history in one of the country's most iconic buildings. Every one of its 26.5 million bricks holds stories of power, prestige and the people who orchestrated victory in two of the world's most devastating conflicts.

Not only is it one of London's most lavish hotels, it's also among its most storied. Almost every room here has a tale to tell. In the Churchill Suite, where decisions that sealed the fate of men at Gallipoli, Dunkirk and D-Day were signed off, you can almost hear the echoes of war councils still lingering in the air. As for my own lodgings, I find myself in a ministerial suite. The room, which includes a separate living area, bedroom and marble-clad bathroom, is refined and elegant, and overlooks Horse Guards Parade. Gazing out of the windows one morning, I catch a glimpse of the Changing of the Guard – a spectacle of British pomp and pageantry that feels entirely fitting in these historic surroundings.

After a day spent retracing Churchill's footsteps, I find the perfect way to unwind at The Guards Bar and Lounge. Here, cocktails are crafted by staff in bow ties and waistcoats, and the menu pays homage to the site's namesake equine inspiration with occasional nods to Raffles' Singaporean heritage.



LEFT: OWO building exterior
BELOW: Raffles' grand marble staircase



It's said that every morning at 7am, from 1919 to 1921, Winston Churchill would assemble the staff of the War Office for his daily address. Speaking from a pulpit-like landing on the top floor of the Whitehall building, overlooking the grand marble staircase below, his speeches would rouse the hundreds of staff and officials into action. It was also here that Churchill sent arguably two of the most important telegrams of WWII – one to Parliament announcing the surrender of the Germans, and another to Berry Bros., ordering 40 cases of Champagne to celebrate with his staff. The man certainly knew his priorities.





The Churchill Suite
 RIGHT: Fine dining at
 Mauro Colagreco
 BELOW LEFT: Saison

CHECK IN.

THE DETAILS

WHERE Raffles London at The OWO, Whitehall, London

PRICE Rooms start at £1100 per night

MUST ORDER

A Vesper Martini at the Spy Bar. Stirred, not shaken – sorry, Mr Bond.

MUST VISIT

The Churchill Suite, where the weight of history is palpable, and decisions that shaped the course of WWII were made.

MUST DO

Book a tour with the hotel's historian, Emiel Danneels, whose unrivalled knowledge of the building's past reveals its many secrets.



“To walk the halls is to walk through the annals of *modern British history*. Almost every room here has *a tale to tell*.”

Dinner at Michelin-starred chef Mauro Colagreco's eponymous restaurant is a fitting way to continue the evening, with its focus on British terroir and the finest seasonal produce. The menu reads like a roll call of garden-fresh ingredients, starting with warm red oak lettuce, grown just 3km from the hotel, served

with a creamy vermouth and cockle sauce – a quintessentially British marriage of flavours from the seaside and the vegetable garden.

Later, in search of a nightcap, we venture underground to the Spy Bar – or 'Room 007,' as it's affectionately known. Hidden away in the basement, this dimly lit speakeasy was once an interrogation and debriefing room for agents, though today it offers a much more inviting atmosphere. The Aston Martin DB5 from *No Time to Die* hangs on the wall above the bar, and the rich Bordeaux-red interiors create a moody, intimate space.

Breakfast at Saison the next morning is the perfect way to end our stay. Reminiscent of an English courtyard, light streams in from above, bathing tables in a warm glow. Fluffy Raffles pancakes, topped with Menton lemon marmalade, local berries and citrus chantilly, are so good, a second order is inevitable. Paired with freshly brewed tea, it's a meal that invites you to linger just a little longer – with a copy of *The Times* in hand, naturally.



CITY GUIDE.

NEW YORK

Everyone should take a bite of the Big Apple at least once. **Ute Junker** rediscovers Manhattan and surrounding boroughs, and shares her top tips for eating, staying and playing with a New York state of mind.

The Met's Great Hall
OPPOSITE, CLOCKWISE FROM TOP LEFT: Sailor; The Hoxton, Williamsburg; bar at the Hoxton; The Greenwich Hotel Tribeca, and one of its corner suites; Cooper Hewitt Smithsonian Design Museum; small plates at Sailor





CITY GUIDE.



“Whether you love the bustle of downtown, the elegance of uptown or the urban edge of Brooklyn – or you love the way they mix together – New York remains one of the world’s great cities.”

Ute Junker

FOLLOW ME: @utejunker

The City that Never Sleeps has shaken off its post-pandemic blues and is back in business. Whether you love the bustle of downtown, the elegance of uptown or the urban edge of Brooklyn – or you love the way they mix together into an intoxicating cocktail – New York remains one of the world’s great cities.

WHERE TO STAY

Lower Manhattan has become the city’s new hotel hub thanks to some high-profile openings. For a long while, Ian Schrager’s PUBLIC Hotel – with its clever combination of Zen-like rooms and highly-styled work-friendly public spaces – was the place to go on the Lower East Side. Now there is Nine Orchard, which blends ornate heritage interiors – thanks to its former incarnation as a bank – with

CLOCKWISE FROM LEFT: Central Park; Museum of Broadway; Rosewood Suite at The Carlyle; The Carlyle exterior; Angie Rito and Scott Tacinelli, Don Angie; Nine Orchard entry and Lobby Bar; the Solomon R. Guggenheim Museum; Ilis

a cool neighbourhood vibe. Another hotspot is the Warren Street Hotel, a sister property to the Crosby Street Hotel and Midtown’s fabulous The Whitby Hotel. Positioned on the border of Tribeca and the Financial District, it offers skyline views and Kit Kemp’s signature eye-popping interiors.

If you prefer something more tried and true, The Greenwich Hotel in Tribeca is an ever-reliable choice, with its laid-back style and superb service. The Carlyle, A Rosewood Hotel, remains a bastion of Upper East Side elegance, while if you’re looking for a Brooklyn base, The Hoxton Williamsburg offers plenty of vibe at an affordable rate.

WHERE TO DINE

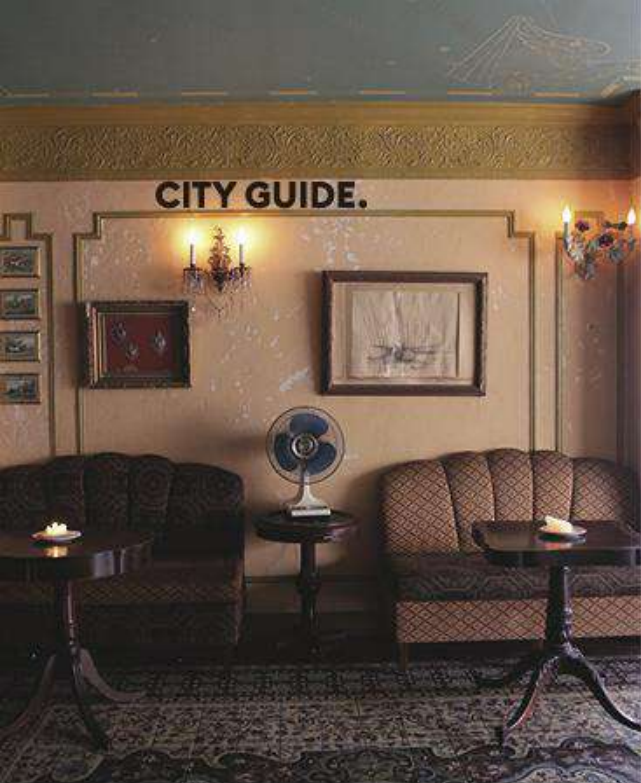
Getting a table at one of New York’s most in-demand restaurants is always a challenge, but there are workarounds.

At Tatiana by Kwame Onwuachi – which last year was named the city’s best restaurant by the *New York Times* just months after opening – they hold bar and outdoor patio seats for walk-ins. Be there by 5pm if you want to sample Onwuachi’s Afro-Caribbean-by-way-of-The-Bronx cuisine.

A seat at the bar is also an easy (and cheaper) way to try another hard-to-book diner: Ilis by Noma co-founder Mads Refslund. This dramatic Greenpoint diner offers a fabulous bar menu of dishes between \$6 and \$110 – much more accessible than the \$195 tasting menu.







CLOCKWISE FROM TOP LEFT: Night of Joy; the Morgan Library; Little Island; the High Line; Cadence chef Shennari Freeman, and her collard green wraps; snacks at The Campbell in Grand Central, and its bar; MoMA PS1; Cooper Hewitt Smithsonian



whisky are accompanied by elegantly-crafted small bites.

Alternatively, The Campbell at Grand Central Terminal is perhaps the grandest office conversion ever. The hand-painted seven-metre-high ceilings, lead-glass windows and massive stone fireplace make for a memorable night out.

If bespoke cocktails are more your scene, try Attaboy in Chinatown, where the suspender-clad servers behind the brushed-steel bar are dab hands at creating off-the-cuff cocktails to match your mood. The nearby Double Chicken Please is another always-buzzing choice (yes, they serve chicken sandwiches, too). Other enduring favourites include the elaborate concoctions at Katana Kitten in Greenwich Village and Leyenda in Carroll Gardens.

If you like a drink with a view, Nubeluz, atop The Ritz-Carlton New York, NoMad, offers astonishing panoramas, including Empire State close-ups, while Dear Irving on Hudson is that rarity: a classy cocktail destination in the heart of Midtown. For a more casual rooftop vibe, head to the granny-chic Night of Joy in Williamsburg.



Of course, you don't have to spend big to have a great meal. In the West Village, Don Angie's Insta-hit lasagne is not the only menu highlight: the spicy pepperoni fried rice with calamari is also sensational.

If you love small plates, try Junghyun Park's modern Korean at Atoboy in NoMad or the latest restaurant from April Bloomfield (The Spotted Pig, The Breslin Bar), Sailor at Fort Greene.

The city's plant-based restaurants are also serving up some big flavours. At Cadence, Shenarri Freeman does excellent vegan soul food, while Amanda Cohen, one of the city's vegan pioneers, continues to impress at Dirt Candy.

WHERE TO DRINK

Looking to start the night off in style? At Takuma Watanabe's elegant Martiny's, guests are greeted with a warm towel, while classic cocktails and Japanese

WHAT TO DO

Bring on the rainy days: New York's museums offer a trove of treasures to explore. Topping the never-let-you-down category are the Metropolitan Museum, the Solomon R. Guggenheim Museum and the Museum of Modern Art (MoMA), but there are also some extraordinary under-the-radar options.

At the Cooper Hewitt Smithsonian Design Museum on the Upper East Side you'll find everything from sculpture to



WHERE TO GO GREEN

Central Park is not the only place to escape the concrete jungle. Created by the same designer, Frederick Law Olmsted, Brooklyn's 236-hectare Prospect Park has its own forest, and also hosts a summer series of concerts. Stretching for 6.5km along Manhattan's west coast, Riverside Park is another great green space. We love the kayak rental but are less excited by the new 'beach' (no swimming allowed). And of course, The High Line, stretching high above the streets, offers a different kind of green escape. Also worth checking out: Little Island, built on a reclaimed pier (the clever design, featuring tulip-shaped concrete supports, is a stunner) and Battery Park on the island's southern tip, which offers views of the downtown skyline and the Statue of Liberty.



furniture and even musical instruments, while the Morgan Library & Museum, inside the gorgeous private library of legendary financier John Pierpont Morgan, features rarities including Charles Dickens' manuscript of *A Christmas Carol* and a handwritten Mozart score.

The Museum of Broadway celebrates both Broadway and its most famous shows through an impressive collection of props, photos and videos, while the National Museum of the American Indian showcases more than 1,200 different indigenous cultures.

Over the water, Long Island City is home to a couple of intriguing institutions, including cutting-edge art at MoMA PS1 – its collection includes everyone from James Turrell to Ai Weiwei. Alternatively, the delightful Noguchi Museum is a meditative space where abstract sculptures by Isamu Noguchi are displayed.

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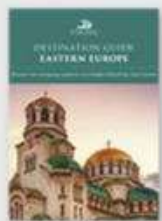
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