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AUGUST

CONTENTS



10 **Out & About**
Join us for a long lunch as we celebrate Australia's best producers.

12 **Produce Awards**
Tender lamb ribs from Tasmania.

23 **Insider: News**
Food trends and restaurant news.

26 **Drinks**
Mike Bennie explores Italian grapes.

28 **Review**
A Melbourne *enoteca* as it should be.

30 **Masterchef**
Classic cannoli gets a taste of Asia.

44 **Yotam Ottolenghi**
Our new columnist brings simple ingredients with impressive flavours.

46 **Meat Market**
Porchetta from the chef and butcher.

48 **Subscribe to *delicious.***

50 **I'm Loving**
Matt Preston peels back lasagne's saucy layers.

52 **Cheese Counter**
All hail the king of cheese.

138 **Insider: Travel**
Hot destinations, news and products.

SAVOUR

15 **In Season**
Rinaldo Di Stasio celebrates his latest restaurant in Melbourne's CBD.

58 **Entertaining**
Join the Alberto's crew for good times and their greatest hits.

66 **10 William Street**
Trisha Greentree takes over one of Sydney's best wine bars.

76 **No Waste**
Genius ideas for your leftover loaf.

84 **Guest Chef**
Sarah Cicolini reinterprets rustic recipes at Santo Palato.

90 **Darren Robertson**
In the wonderful world of pesto, basil is only the beginning.

98 **Home Cooking**
Italian classics from Phoebe Wood.

106 **Extract**
Gill Meller cooks with fire.

112 **Silvia Colloca**
Shining a light on olive oil.

120 **Wicked**
Coffee and cake collide for the ultimate pick-me-up.

TRAVEL

130 **Global Flavours**
Food traditions of the Eternal City.

140 **Postcards**
Explore Brescia in Italy's Lombardy and enjoy the romance of Capri.

146 **Check In**
Lee Tulloch visits a Tuscan villa steeped in history.

154 **By George**
Ciao from the home of pizza.

REGULARS

6 **Ed's letter**

8 **Talk to Us**

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ON THE COVER

Espresso martini tiramisu (recipe p 124)
Recipe Phoebe Wood
Photography Chris Court
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QANTAS POINTS

WELCOME



ITALIANS DON'T DO things by halves: serving sizes, hand gestures, families, revenge. The only things they do small are maybe coffee and cars. That knack for living large but remaining effortlessly stylish is what draws so many to the culture, and is certainly why the Italian issue remains our favourite, year in and out.

As life comes full circle, and simplicity is seen as something beautiful, the Italian attitude to food makes so much sense. It is not a culture where fad diets fly, or where basic ingredients, such as oils, gluten or sugar, are labelled 'bad' – they're just eaten in moderation. As generations of Italians have known, good ingredients and produce in season do not need to be complicated or bad for you, and there is something deeply comforting in that. (Just like a good relationship, which, coincidentally, Matt Preston argues is like lasagne: "a good one takes work but then it's even better the next day", p 50.)

In this issue, we've rediscovered the love for ideas or ingredients that have fallen in and out of fashion (but not in Italy). Take olive oil, for example. A good-quality olive oil can be used in virtually anything, from dipping and dressings, to cake. Silvia Colloca works her magic with easy recipes using this liquid gold (p 112). Carbs are not the enemy (particularly when you're using up stale loaves as the Italians do) and so goes our story Our Daily Bread (p 76). Darren Robertson salutes an old love – pesto! – making light work with greens (p 90), while Gill Meller's simple pizza and flatbreads should hit the spot (p 106). Home-style cooking gets a look in with Phoebe Wood's tutorial on page 98, and Sarah Cicolini brings the trattoria to you (p 84). There is, of course, coffee for dessert should you need a revival (p 120).

In a year where the restaurant world has been relatively quiet, there have been interesting movements on the Italian front. In Sydney, Trisha Greentree debuted her menu at 10 William Street, so we invited her to take on antipasti (p 66). The good times at the clubby Alberto's Lounge has put a smile on my face, and chef Dan Pepperell and his crew show us how to really entertain (p 58). Rinaldo Di Stasio opened Melbourne's Di Stasio Citta earlier this year, so who better to show us inside his market basket (p 15).

Finally, Yotam Ottolenghi joins the *delicious.* team this month – we're thrilled to bring his monthly column to you, and we feel he is a kindred spirit when it comes to the *delicious.* mantra: impressive but effortless. He may not be Italian, but share food with soul sums up his ethos and we hope you'll enjoy his stories in the months to come.

Kerrie

Kerrie McCallum, Editor-in-chief

Follow me: @kerriemccallum @kerrie_mccallum

delicious.TRAVEL

WE'RE OFF ON AN ITALIAN ODYSSEY! CHEF CHRISTINE MANFIELD VISITS ROME, WHILE NINO ZOCCALI TRAVELS TO CALVISANO, THE ITALIAN REGION KNOWN FOR CAVIAR AND FRANCIACORTA (ITALY'S ANSWER TO CHAMPAGNE). ROSAMUND BRENNAN TAKES CAPRI, LEE TULLOCH TOURS TUSCANY, AND GEORGE CALOMBARIS ROUNDS UP HIS HOTSPOTS OF NAPLES. CHECK OUT THE STORIES INSIDE, AND DELICIOUS.COM.AU/TRAVEL, TO INSPIRE YOUR NEXT TRIP TODAY!

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TALK TO US

MAY'S MOST-LIKED POST

2046 likes, 54 comments

We're pretty sure this is the cake Burt Bacharach was talking about when he wrote 'The Look of Love'. Find the recipe for @phoeberosewood's toffee apple cake at delicious.com.au. Photo: @chriscourt Styling: @kirstenljenkins



#MAKEITDELICIOUS

JOIN THE CLUB: My husband is a sports fanatic and only reads car magazines, but he found himself browsing the April 2019 issue and was super enthused! He made George Calombaris' slow-cooked lamb shoulder (Greek Easter, p 66) and it worked out perfectly. Needless to say, you now have a new subscriber! **Effie Bakkalis**

THE WINNER IS...



Having been a long-time fan and subscriber of *delicious.*, only missing a few very early issues, I now have a large, treasured collection of the magazine. I've seen many changes in the pages, and how the magazine has played a significant role in bringing exciting new flavours from all around the world to our Aussie tables. And right on cue, the June 2019 cover, featuring cuisines from Turkey, Lebanon and India had my taste buds going. And, after all these years, I have to say how delighted I am to see that readers' letters are still included. As I go through my old issues, I can't help but notice how many of them have coloured sticky notes attached to their pages. They flag favourite recipes I've tried and others recommended by readers in their letters to the magazine. There have also been many times when I've just grabbed a random issue and decided to cook a reader's 'success story', because when it comes down to it, the real test kitchens are in our homes. Many thanks for another wonderful issue, and I look forward to more home testing!

Judith Caine

ED'S NOTE: Congratulations, Judith! You have won the SMEG FAB5 bar fridge, valued at $1190. The fridge's retro styling and innovative organisation features make this a real style statement for your kitchen.

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With a welcome drink to kick things off, and good times from the *delicious.* crew, you'll need to be quick to get your hands on tickets to this sought-after event. So don't miss out – book your ticket now at the link below.

@thedolphinsurryhills @monty_koludrovic

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MENU

SNACK
Wapengo Rocks Wild Organic
Rock Oysters Rockefeller

ENTREE
Grilled brassicas salad *à la* Boon Luck Farm
Celeriac confit, Burraduc Farm Buffalo
Mozzarella & Yarra Valley Caviar
Bellata Gold Duralina macaroni
'cacio e pepe' di Pecora Dairy Yarrawa

MAIN
Eugowra Game Birds Pastured Quail
saltimbocca, radicchio, smoked garlic &
Newcastle Greens Calvin Lamborn Snap Greens
Moonacres Farm colcannon crush

DESSERT
Crème caramel & whipped Malfroy's
Gold Wild Honey Yoghurt

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Analiese Gregory, head chef at Franklin Bar & Restaurant in Hobart, nominates top-class lamb from Tasmania's Littlewood Lamb for a 2019 *delicious.* Harvey Norman Produce Award.



THE PRODUCER
SOPHIE NICHOLS
FOUNDER,
LITTLEWOOD LAMB

For Sophie Nichols, her product's story is key. "We invite chefs to come out and see the animals grazing, so they can see the product from start to finish," she says.

After a decade working in hospitality, Nichols was inspired to "understand and break the gap between producer and chef" and, encouraged by her farming heritage, started Littlewood Lamb in Richmond, just north of Hobart.

Nichols breeds a Southdown Merino cross, an ideal combination in Tasmania, and the care she shows her sheep at every step of the production process is what makes her stand out.

"I weigh and handle the sheep myself, then transport them in my ute to a small family abattoir only 30 minutes away," she says. "The short time on the road, with a smaller number of animals than you'd have in a large truck, keeps the stress down, so they stay calm. The abattoir is very small and the animals are handled there with the highest level of care, just as I treat them on the farm."

LAMB RIBS WITH RHUBARB BARBECUE SAUCE

SERVES 4-6

Begin this recipe 1 day ahead.

300ml buttermilk
2 x 900g lamb ribs, fat trimmed
800ml beef stock
1 brown onion, cut into wedges
3 bay leaves
3 garlic cloves, bruised
Baby parsley, to serve

RHUBARB BARBECUE SAUCE
100g caster sugar
1/2 bunch rhubarb, trimmed, cut into 5cm lengths
1/3 cup (80ml) rice bran oil
1 brown onion, finely chopped
2 garlic cloves, crushed
1 tsp black peppercorns, toasted, ground
1 tsp cumin seeds, toasted, ground
1 cinnamon quill, toasted
1 clove, toasted
1/2 tsp fennel seeds, toasted, ground
1/2 tsp coriander seeds, toasted, ground
2 whole dried chillies
2 tomatoes, finely chopped

For the lamb belly, combine the buttermilk with 1.2L water and 60g salt flakes in a large bowl. Add the lamb and submerge in brine. Cover bowl and chill for 12 hours or overnight.

Meanwhile, for the rhubarb barbecue sauce, place sugar and 1/2 cup (125ml) water in a saucepan over high heat. Bring to the boil and add rhubarb. Simmer, stirring occasionally, for 10-12 minutes or until rhubarb is just tender.

Heat the oil in a large saucepan over high heat. Add onion, garlic, spices and dried chillies. Cook, stirring frequently, for 5-6 minutes or until onion has softened. Add tomato and cook, stirring occasionally, for a further 10-12 minutes. Add rhubarb and poaching liquid, plus 1 cup (250ml) water. Bring to the boil, reduce heat to low and simmer, stirring frequently, for 1 hour-1 hour 25 minutes or until thickened. Remove from heat, season to taste and cool completely.

Preheat the oven to 160°C. Remove lamb from brine and pat dry with paper towel. Place lamb, skin-side up, in a large roasting pan with the stock, onion, bay leaves and garlic. Place a sheet of baking paper over the lamb, then cover roasting pan tightly with foil. Bake in the oven for 3 hours-3 hours 30 minutes or until meat is very tender.

Remove lamb from oven. Preheat the oven grill to high. Uncover lamb and transfer to a large baking tray. Brush rhubarb barbecue sauce liberally all over lamb ribs. Place baking tray on top shelf and grill lamb for 8-10 minutes or until ribs are caramelised and golden.

To serve, place lamb on a large platter and brush with more rhubarb barbecue sauce. Scatter ribs with baby parsley and serve with remaining barbecue sauce alongside.

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For more information on the 2019 awards.

PHOTOGRAPHY **JEREMY SIMONS** STYLING **KIRSTEN JENKINS**
SOPHIE NICHOLS PORTRAIT **CHRIS KIDD**



"LITTLEWOOD LAMBS HAVE A FINELY GRAINED MEAT AND SUBTLE FLAVOUR THAT IS AMONG THE BEST I'VE HAD."

ANALIESE GREGORY
HEAD CHEF AT FRANKLIN BAR & RESTAURANT, HOBART

OLD-SCHOOL PRODUCTION WITH HIGH-LEVEL CARE

"I really enjoy lamb ribs," says Analiese Gregory from Hobart's Franklin. "It's a somewhat under-utilised cut. We buy in whole animals, so we've had to find ways to use all the cuts that aren't traditionally suited to roasting, perhaps, but just need to be treated differently."

Gregory's choice is Littlewood Lamb. "The big difference with my product is that it is dry-brushed the old fashioned way, with no water, and then hung for a week," says Nichols. "This gives the skin a chance to dry out and the meat time to rest, so it's more tender."

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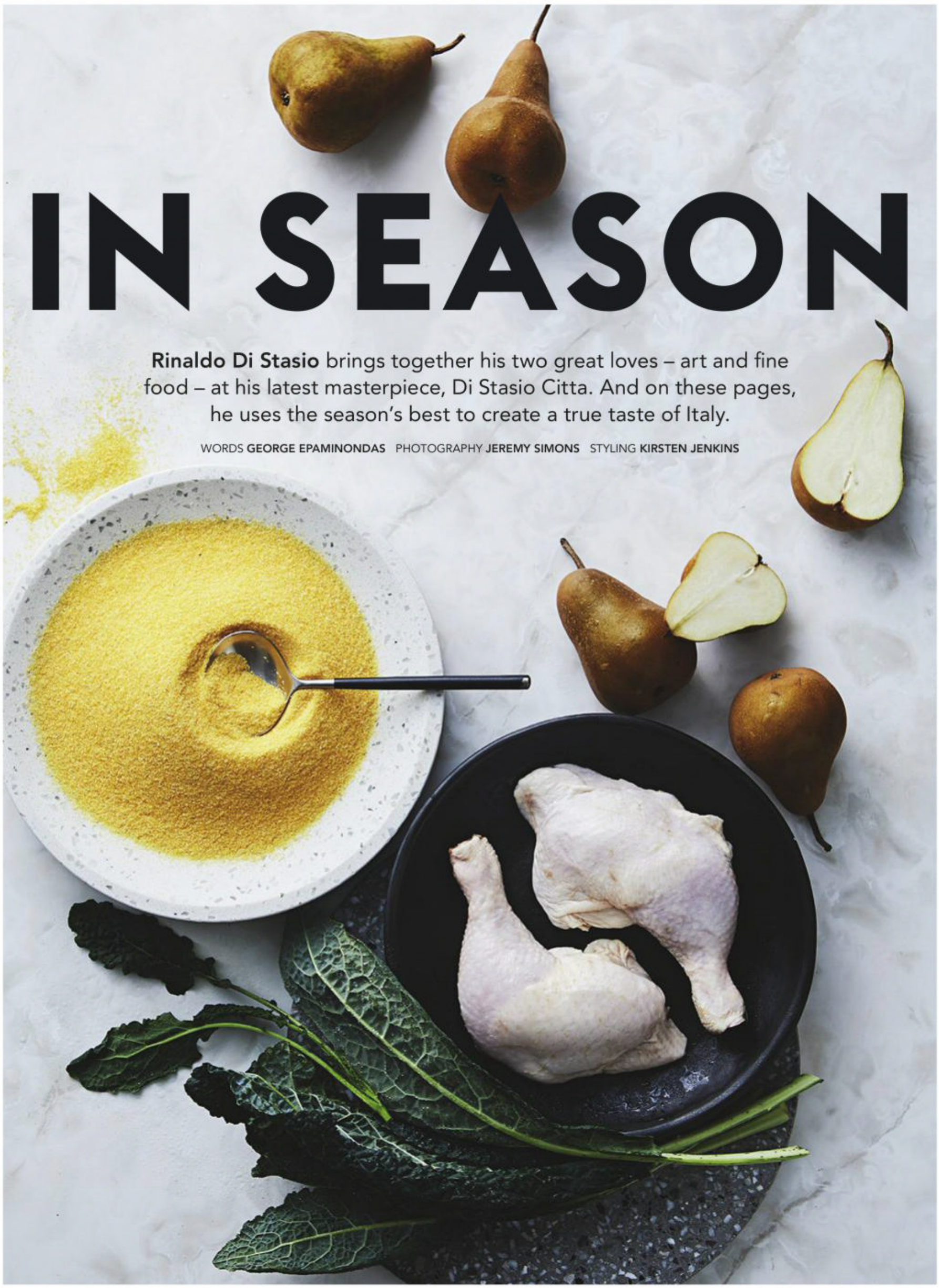




IN SEASON

Rinaldo Di Stasio brings together his two great loves – art and fine food – at his latest masterpiece, Di Stasio Citta. And on these pages, he uses the season's best to create a true taste of Italy.

WORDS **GEORGE EPAMINONDAS** PHOTOGRAPHY **JEREMY SIMONS** STYLING **KIRSTEN JENKINS**



MERCHANDISING **EMMALY STEWART** BACKGROUND PHOTOGRAPHY **MARK ROPER**

IN SEASON.

RIBOLLITA

SERVES 6-8

2 tbs extra virgin olive oil, plus extra to drizzle
80g unsalted butter, chopped
3 garlic cloves, crushed
1 onion, finely chopped
1 celery stalk, finely chopped
1 carrot, finely chopped
2 tbs finely chopped thyme, plus extra to serve
2 tbs finely chopped flat-leaf parsley
2 tbs finely chopped tarragon
2 bay leaves
250g dried cannellini beans, soaked overnight, drained
8 cups (2L) chicken or vegetable stock
2 x 400g cans crushed tomatoes
1 bunch cavolo nero, stalks removed, roughly chopped
4 thick slices sourdough, torn into chunks
1/4 cup (20g) grated parmesan, plus extra to serve

Heat the oil and butter in a large saucepan over high heat. Add garlic, onion, celery, carrot and half the herbs. Cook, stirring, for 3-4 minutes or until onion has softened. Add cannellini beans, stock and crushed tomatoes. Season and stir to combine. Bring to the boil, reduce heat to low and simmer for 8-10 minutes or until vegetables have softened.

Stir in the cavolo nero, reduce heat and cook for 30-35 minutes or until beans are soft and cooked and ribollita is thickened slightly. Stir in remaining 1 tbs herbs and season to taste.

Preheat oven to 180°C.

Meanwhile, spread sourdough on a baking tray, drizzle with extra olive oil and scatter with parmesan. Season to taste. Bake for 12-15 minutes or until bread is crisp and golden. Add to soup and season. Divide among bowls, and scatter with extra thyme and parmesan to serve.

Polenta uncia (recipe p 18).

CHICKEN CACCIATORE

SERVES 4

2 tbs extra virgin olive oil
50g unsalted butter
4 x 300g chicken Marylands (skin on)
1/4 bunch flat-leaf parsley, leaves picked, roughly chopped

STOCK
25g dried whole porcini mushrooms
2 tbs extra virgin olive oil
50g salted butter
1 each onion, carrot, celery stalk, cut into 1cm pieces
5 sage leaves, chopped
5 thyme sprigs
2 bay leaves
100g guanciale (cured pig's cheek – from selected delis), cut into 5mm pieces
2 tbs tomato paste
1/2 cup (125ml) white wine
5 cups (1.25L) chicken or vegetable stock

For the stock, place the dried porcini mushrooms with 200ml cold water in a bowl and soak at room temperature for 30 minutes. Remove from liquid and roughly chop. Return to liquid and set aside until ready to use.

Heat oil and butter in a large frypan over high heat. Add onion, carrot, celery and herbs. Cook, stirring occasionally, for 3-4 minutes or until onion has softened. Add the guanciale, and cook, stirring frequently, for 4-5 minutes or until guanciale starts to brown. Stir in tomato paste and cook, stirring, for 1-2 minutes for paste to toast. Add wine, scraping the bottom of pan with a wooden spoon. Add porcini with soaking liquid and stock. Bring to the boil, reduce heat to low and simmer for 5-6 minutes for flavours to develop. Season to taste and remove from heat.

Preheat oven to 180°C.

Meanwhile, heat oil and butter in a large deep frypan over high heat?. Add chicken, skin-side down, and cook for 6-8 minutes, turning, until browned all over. Carefully pour stock over. Stir gently to combine and return to the boil. Reduce heat to low, and braise for 30-35 minutes or until chicken is cooked. Transfer chicken to a large heatproof bowl. Skim off any oil and impurities that rise to the surface of the stock mixture. Return pan to medium-high heat and cook for 10-15 minutes or until sauce has thickened. Add a quarter of the parsley, season and stir to combine. Pour sauce over the chicken and scatter with remaining parsley leaves to serve.

POLENTA UNCIA

SERVES 8

5 cups (1.25L) chicken stock
80g unsalted butter
250g instant polenta
100g parmesan, finely grated, plus extra to serve
300g taleggio cheese, cut into 8 equal portions

BURNT BUTTER
125g salted butter, chopped
1/2 bunch sage

Preheat oven grill to high. Place stock in a large saucepan over high heat. Bring to the boil and stir in butter with 1/2 tsp salt flakes. Whisking constantly, gradually add polenta. Cook, whisking constantly, for 3-5 minutes or until polenta is fully incorporated and mixture has thickened.

Remove pan from heat and stir in the parmesan. Divide polenta mixture into eight 1-cup (250ml) capacity ovenproof dishes or cocottes. Push a piece of taleggio into the centre of each dish and scatter with extra parmesan. Place dishes on baking trays and grill in batches for 6-8 minutes or until the tops are golden and taleggio has melted in the middle.

Meanwhile, for the burnt butter, place butter in a small saucepan over high heat. When butter begins to foam, add sage and cook, stirring occasionally, for 1-2 minutes or until sage is crisp and the butter has browned. Remove sage with a slotted spoon and drain on a plate lined with paper towel. Season to taste.

Drizzle the polenta uncia with burnt butter and scatter with crispy sage leaves to serve.

PEAR & MARZIPAN BUDINO

SERVES 8-10

200g apricot jam
150g unsalted butter, at room temperature
1 vanilla bean, split, seeds scraped
1/3 cup (75g) caster sugar
Finely grated zest of 1 lemon
650g marzipan, cut into 5mm pieces
3 eggs
1 cup (150g) plain flour

POACHED PEARS
1 cup (220g) caster sugar
5 star anise
2 cinnamon quills
1 vanilla bean, split, seeds scraped
3 small beurre bosc pears, peeled, halved lengthwise, cored

For the poached pears, place sugar, spices, vanilla pod and seeds with 4 cups (1L) water in a saucepan over high heat. Bring to a simmer. Add pear, cover surface closely with a piece of baking paper cut to fit, return to the boil. Reduce heat to low, simmer for 6-8 minutes or until just tender. Remove from heat and set aside to cool.

Meanwhile, place the apricot jam and 1/2 cup (125ml) of the poaching liquid in a small saucepan over high heat. Bring to the boil, reduce heat to low and simmer for 8-10 minutes or until thickened. Set aside at room temperature until ready to use.

Place butter, vanilla seeds, sugar and zest in the bowl of a stand mixer with the paddle attachment, and beat until thick and pale. Reduce speed to medium-low and gradually add marzipan 1 piece at a time (this will take about 10 minutes). Add the eggs, 1 at a time, then add the flour. Beat until just combined.

Preheat oven to 150°C. Grease base and side of a 26cm springform cake pan and line with baking paper. Spoon mixture into prepared pan and spread evenly. Place pear, cut-side up, evenly over the top. Bake for 1 hour-1 hour 25 minutes or until pastry is golden and firm to touch. Remove from oven and brush with apricot jam glaze. Cool in pan for 15 minutes. Cool budino on a wire rack before serving.



Chicken cacciatore



Pear & marzipan budino (recipe p 18)

d.

delicious.com.au/recipes
For more seasonal recipe ideas with big Italian flavours.

MARKET BASKET
BY RINALDO DI STASIO

PEARS

"Pears were my mother's favourite fruit. As a child, I remember watching her picking them as we went on country drives in Victoria. The budino recipe here is similar to my mum's, and we offer it as a special dessert during winter. I also like to use pears in salads, in pâté, in a carpaccio dessert, and to make a chutney we serve with Piedmontese sausage. Pears and gorgonzola are a great match, too."

POLENTA

"We always joke that in Northern Italy they like eating polenta, but in the south, where my family is from, we feed it to the pigs. But truthfully, we love polenta for its versatility. You can have it fresh, baked or deep-fried. You can use it as a feature dish or as a side dish. You can serve it with seafood, meat or vegetables. And there are various grades to try."

CHICKEN

"If we serve chicken it has to be from Milking Yard Farm in Trentham, Victoria. These are quality chickens, happy and healthy. You don't want to use inferior product. In winter, organic chicken soup is considered Italian medicine, and we use chicken stock in dishes such as linguine vongole to add a layer of flavour. Also we do chicken liver pâté."

CAVOLO NERO

"This is also known as black cabbage and Tuscan kale. It's a bit of a trendy ingredient now, but we used to forage for it years ago when it was considered peasant food, or *cucina povera*. We use it in chickpea ragu, as a filling in pasta, as a side dish grilled and mixed with radicchio. Chickpea and orecchiette pasta, and minestrone soup are two other uses for this incredibly versatile vegetable."

PHOTOGRAPHY **REBECCA MICHAEL**





DOWN TO A FINE ART

A new city restaurant only cements **Rinaldo Di Stasio** and **Mallory Wall**'s status as iconic Melbourne restaurateurs. And their entertaining style at Di Stasio Citta is effortless as ever.

ON A COLD evening in Melbourne, hours after the city's urban workers have traipsed home, a scene worthy of an Italian film is unfolding in one building. Inside, waiters serve Negronis, video art is projected on walls, and revellers enjoy crayfish salad, gnocchi with wild boar and a slice of *la dolce vita*.

"What is it?" asks a passerby on Spring Street, gazing in at the animated dining room. "It doesn't have a name." Di Stasio Citta doesn't need one.

Cafe Di Stasio, the Italian restaurant in St Kilda, opened a city branch earlier this year after 30 years at its beachside locale. Restaurateurs Rinaldo Di Stasio and Mallory Wall, who reside in the same modernist apartment block as the eatery, have taken to calling their new stomping ground the "Milan end of Collins Street".

"We didn't have any intention of doing a second restaurant," says Di Stasio, who was last seen in the CBD 30 years ago at Rosati. "But the location opposite the park and Parliament House, the high ceilings, it felt like home." The duo tapped design firm Hassell to deploy concrete walls, terrazzo floors and lipstick-red chairs. Wall added Murano chandeliers, a French bar cart and antique silver vessels as serving dishes.

"Your experience differs depending on where you sit," Wall says, nursing a vibrant gin cocktail called The Pinka Drinka at the marble bar. Asked how the couple has thrived in the competitive hospitality industry, she chalks it up to their eternally upbeat outlook. "It's not really a job – we come to work and we have fun," she says. The electric vibe at Citta confirms that.

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INSIDER NEWS

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

Edited by Erina Starkey

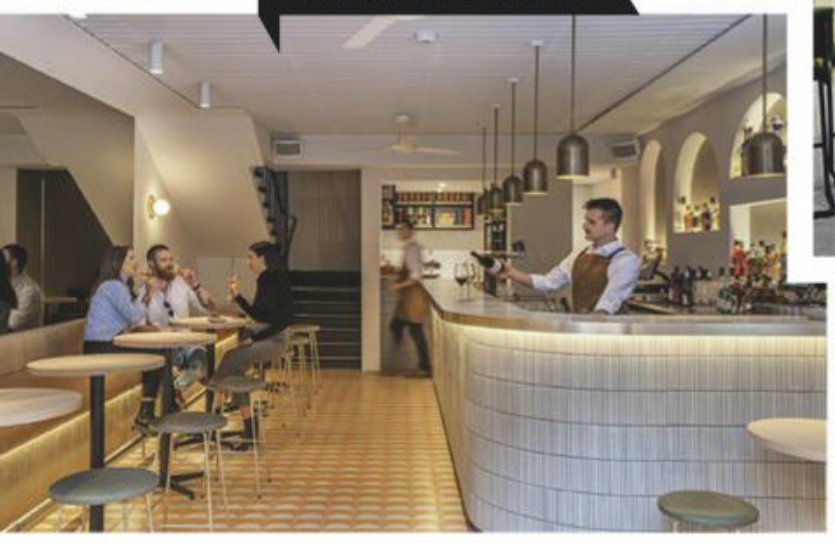
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CHUUKA

Dragon and koi tattoo art set the scene at Chuuka – Sydney's hip new waterfront restaurant that has taken over the former Flying Fish digs on Jones Bay Wharf. And fish won't just feature on the walls. Chase Kojima from Sokyo, and Victor Liong from Lee Ho Fook have created a Japanese-Cantonese fusion menu that's heavy on the seafood. Pick from the dedicated raw menu, or try the roe service that offers premium fish eggs paired with cashew cream and chives.

TABLETALK



1 Adelaide's newest small bar, Paloma Bar & Pantry (above), is bringing Southern European vibes to downtown Adelaide. Head chef Louis Halstead presides over the pantry, with a short menu that revolves around pickled and preserved fare, from tinned Ortiz anchovies and hot smoked ocean trout to duck rillettes with candied pears. You'll even be able to raid the pantry yourself – jams, relishes and ferments are up for sale so you can stock the cupboards at home.

2 Newcastle restaurant MEET has moved into its new home, a vast New York-style warehouse space styled in rich chocolate tones with ponytail palms and dangling fronds. Now simply called M, the venue (above) serves up Brazilian-style share plates and bar snacks, but it's the all-you-can-eat churrasco barbecue that you really want. Cuts like *picanha* and 12-hour smoked brisket are carved up at the table, competing for plate space with worthy adversaries such as cassava fries, cheese breads and grilled spiced pineapple. End your evening with a shot of *cachaça*, a fermented sugarcane spirit.



3 It's hard to believe that Omnia Bistro & Bar in South Yarra (above, right), the latest restaurant by ex-Vue de monde chef Stephen Nairn, is actually a pop-up. But there's nothing fleeting about the fit-out – think walnut leather banquettes with raw timber tables and forest-green accents. Nairn's produce-driven menu invites diners to gorge on *gougères* with chive cream before working their way up to steak tartare with smoked egg yolk. You've got just under 12 months to check it out.



TRENDING NOW

SARDINES

From fresh fillets to ritzy tins, sardines are crowding menus like, well, sardines. Scott Pickett's new Collingwood diner, Lupo, is serving the oily fish in warm lemon olive oil, crushed coriander seeds and fennel pollen (right). Meanwhile, Sydney's Eliza Food & Wine is going with pickled, topped with sweet onions and dill on toasted brioche fingers.



OMNIA PHOTOGRAPHY **HARVARD WANG**
MEET PHOTOGRAPHY **DOM CHERRY**
LUPO PHOTOGRAPHY **PETER DILLON**

DELICIOUS.COM.AU/EAT-OUT Go online for weekly restaurant news and reviews from our critics and reviewers.



A TASTE OF SARDINIA

If you can't make it to the isle of emerald waters, Sydney restaurant Rosetta is hosting a special Sardinian Feast on August 14. Head chef Richard Purdue will serve regional specialties such as *culurgiones*, a Sardinian ravioli, and *seada*, semolina dumplings drizzled in wildflower honey. rosettarestaurant.com.au. Find Purdue's top tips for homemade pasta on delicious.com.au



TURKISH DELIGHT

Tulum ($49.99, Melbourne Books), the first cookbook by Coskun Uysal, owner and head chef of Melbourne's Tulum restaurant, takes you on a journey through seven diverse regions of Turkey, from the comfort of your own kitchen.



BEACHSIDE SIPS

This Bondi Negroni, taken from Joe Pavlovich and Alasdair France's new cookbook, *Bondi Trattoria Modern Italian with a View* ($45, New Holland) drinks superbly, with or without the multimillion-dollar views.

BONDI NEGRONI

SERVES 1

25ml each Melbourne Gin Company Dry Gin, Adelaide Hills Distillery Bitter Orange and Maidenii Sweet Vermouth
Ice cubes
1 dehydrated orange slice or fresh orange, to serve

Place gin, bitter orange and vermouth in a mixing glass with crushed ice, then stir gently. Place the ice cubes and strain ingredients into a rocks glass. Serve with orange slice.



HOUSE BLEND

If you're more inclined to go for a latte rather than a long black, you'll be pleased with Nespresso's new permanent coffee pod collection. The range, called Barista Creations, is especially created to pair with milk coffees.

WHISKY BUSINESS

A celebratory drink is in order. Sydney-based distillery Archie Rose has just released its first batch of Rye Malt Whisky ($119). Wondering if it's any good? Cask samples have already won Best Australian Rye Whiskey at the 2019 Spirits International Prestige (SIP) Awards in California. Take that as a yes.





EASY SQUEEZY

Like salt, pepper and olive oil, a fresh squeeze of lemon is a must in the kitchen, especially if you like pancakes for breakfast. Handcrafted from terracotta, these citrus stones are not just brilliant at juicing, they also make standout countertop pieces. zakkia.com.au

GRIND MASTERS

Una caffe? You know Italians do it best. And when it comes to the best brewing gadgets, only a slick selection of presses and machines will do for the kings of coffee.

PHOTOGRAPHY **NIGEL LOUGH** STYLING **EMMALY STEWART**

1. Bodum 'Chambord' 8-cup coffee press, $54.95, from Kitchen Warehouse (kitchenwarehouse.com.au) **2.** Wedgwood 'Arris Accent' creamer (part of a sugar and creamer set), $169, wedgwood.com.au **3.** Jura ENA 8 coffee machine, $1899, au.jura.com **4.** Alex and Trahanas 'Apulian' tea cup (part of a cup and saucer set) in Red, $80, alexandtrahanas.com **5.** De'Longhi La Specialista coffee machine, $849, from Harvey Norman (harveynorman.com.au) **6.** Williams Sonoma Espro P5 French press, $118, williams-sonoma.com.au **7.** Mud Australia tea cup and saucer set, $95, mudaustralia.com **8.** Bodum 'Eileen' 3-cup coffee press, $44.95, from Kitchen Warehouse **9.** Fishs Eddy mirror tray, $89 (small), from West Elm (westelm.com.au) **10.** Country Road 'Tapas' mugs, $44.95 (set of 4), countryroad.com.au **11.** Alex and Trahanas 'Apulian' espresso cup and saucer set, $45 **12.** Wedgwood 'Arris' teacup and saucer, $399 (set of 4) **13.** Country Road 'Mala' spoon, $12.95 **14.** De'Longhi Espresso glass, $19.95 for 2 **15.** Bodum 'Chambord' 3-cup coffee press, $44.95, from Kitchen Warehouse.



INNOVATIVE ITALIAN

Aussie winemakers are embracing Italian varieties, and they're knocking it out of the park. **Mike Bennie** shares his top drops.

@mikebennie101 @mikebennie101



KOERNER PIGATO VERMENTINO 2018, *$30*
An intriguing white grape that is fermented on its skins, this is a wine of interest and high drinkability. It's reminiscent of tonic water with a refreshing squeeze of lemon, though there's more going on, and texturally it's lightly chalky and very frisky.



LATTA TRANQUIL NEBBIOLO 2018, *$35*
Owen Latta is a brilliant winemaker, reinventing much of what we expect from Italian grape varieties in Australia. This nebbiolo comes out more like a rosé or very light red and is very delicious to drink. It would dress up an Italian dinner party well.



QUEALY POBBLEBONK 2018, *$25* Quealy has curiously fermented together Italian varieties pinot grigio, *friulano* and *moscato giallo* with more commonly found riesling and chardonnay. The result is a complex, wildly delicious white of slippery texture and huge perfume, perfect for casual drinking.



DELINQUENTE HELL SERIES RED BLEND 2018, *$33* From a younger-generation winemaker and an organic vineyard in the Riverland wine region, this unusual blend of *montepulciano* and *nero d'avola* is a red of fleshy texture and richness, but vibrant spice and green herb character. Pair it with heartier Italian fare.



MOOROODUC PINOT GRIS ON SKINS 2018, *$40*
Though a traditional Mornington Peninsula pinot noir and chardonnay-focused producer, this skin-fermented gris is a great addition to the range. It's lightly chewy in texture, rosé-like in its feel, fragrant and charming. Get the fancy glasses and jump in.



CALABRIA PRIVATE BIN AGLIANICO 2016, *$15*
Aglianico is one of those almost thirst-quenching red wines, high in natural acidity which lends a crunchiness to the texture. It's pretty in perfume, light, gently spicy and vibrant to taste. I'd see spag bol, pizza or lasagne in its near future. And maybe a light chill.

VIGNERON KATHLEEN QUEALY is one of Australia's pioneers of Italian grape varieties and styles. Before pinot grigio was ubiquitous with summer fun and casual drinking (and now more complex versions of the variety), Quealy and her winemaker husband Kevin McCarthy were ahead of the curve.

"Italian grape varieties are well-suited to 'our place' and Australia," offers Quealy. "The Italian varieties and blends come with inherent drinkability and interest, not to mention a synergy with food." Quealy's Mornington Peninsula pinot grigios are outstanding and helped cement the variety in Australian drinking culture.

Indeed, Italian wines seem inherently linked to food and culture, and have become touchstones for winemakers seeking to produce friendly wines well-suited to our love of al fresco eating and drinking.

Also, the rising impact of climate change has shifted the gaze to Southern-Italian grape varieties. Hence, grapes like the increasingly popular *vermentino*, *nero d'Avola*, *fiano* and *aglianico* are making ground in our drinking vernacular.

Younger-generation producers have been flocking to these varieties and putting an 'Australian accent' on many of them. Young-gun winemaker Owen Latta has a particular affinity for pinot grigio, making skin-contact 'orange wines' with the variety, but his best wines come from the grape variety of Piedmont nebbiolo. "There's just so much interest in these varieties, you don't have to over-make the wines; they just happen to have interest and good flavour and weight".

Winemaking duo Damon and Jono Koerner have been quietly reinventing the image of Clare Valley, with bright, textural styles. "Italian varieties bring about freshness and purity in whites, and for us reds need to show liveliness and vitality. In essence, Italian varieties, innovatively handled, have become wines for our Australian lifestyle."

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To peruse more of Mike's favourite drinks.

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FROM LEFT: Agostino is the new kid on the (Italian) block; the cosy space is perfect for top drops and tasty bites; such as anchovies and potato focaccia.



FAMILY TIES

Melbourne's new *enoteca* drinks to the pride of Italy – good food, good wine and good times, writes **Anthony Huckstep**.

FOR ALL THE influence Italian food has on our culinary landscape, I'm always a bit perplexed at the lack of quality *enotecas*, a place where you'd quaff wines and sample food from a particular region. But over the past few years there's been a blurring of the lines between wine bar and restaurant, especially in Melbourne, where the ideal of an *enoteca* feels most at home. The reason may be Melbourne's ability to cut through the casual and classy, or its Italian heritage. Of course, in this instance, it may well be that new *enoteca* Agostino is on Italian-influenced Lygon Street, too.

And although they've not got everything down pat just yet at Agostino, there's something that feels right as soon as you arrive at the door.

The heritage-listed building, now owned by Luca Sbardella and Jamie Valmorbida, was built in 1884 and was run as a food store by George Godfree and Edwin King. They sold it to Luca and Jamie's grandfather Carlo Valmorbida in 1955, and it's remained in the family since. The current iteration – part deli, espresso bar, Pidapipó gelataria, and rooftop bar – is now joined by Agostino – an *enoteca* named after Carlo Valmorbida's first food store Frank Agostino & Co.

Service is more formal than the feast requires, and although there can be long periods between courses, the staff are sharper than a 5B pencil. You can buy a bottle of wine from the wine store and cop a $20 corkage fee, or peruse sommelier James Tait's Italian and Australian list that caters for those on a light budget, but mostly for those looking to go large.

In the kitchen, Anthony Musarra (ex-Van Haandel Group and Estelle Group) is culinary director, and although there are highlights, a few dishes miss the mark, too.

Capers, raisins and chilli bring a mild umami to yellowfin tuna crudo, while a salad of steamed new potatoes and charred octopus garners support from 'nduja and salsa verde – nice though a little pedestrian. Better is salted persimmon which adds a refreshing edge to shaved culatello, perhaps the dish of the night, where a medley of prawn, crab, tomato, garlic, chilli and a dash of white wine (*soave*) entwine with spaghettini. More of this please. Borlotti beans and fennel underpin a grilled blue-eye, and although ricotta-filled *agnolotti* is a miss, with small, under-cooked parcels barely filled, an almost bouillabaisse-style *brodetto* of John Dory, cuttlefish, mussels and vongole is warming, generous and points towards a bright future for the *enoteca*.

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SHORT & SWEET

Sashi Cheliah is no stranger to standout flavours, and this month, the *MasterChef* winner is putting an Asian twist to a much-loved Italian dessert.

@sashi_cheliah



ITALIAN FOOD is one of the global cuisines that Indians are truly obsessed with, and of course I'm not spared! I love cannoli, and after I moved to Australia I came up with many twists for my afternoon-tea staple. Born and bred in Singapore, I decided to use the most versatile ingredient in Southern Asia – pandan – to infuse the queen of all Southern Italian desserts, cannoli. Creating new twists on classic desserts is so much fun and these treats are a hit with my kids. With each bite of pandan-custard cannoli, you'll enjoy the crispy crunch of flaky pastry and the decadently delicious filling of sweet and creamy custard. Even though this is a light dessert, it will satisfy your sweet tooth and leave you wanting for more. Making cannoli at home might seem a little bit daunting (those fried shells!), but armed with the correct equipment and a little time invested, making cannoli isn't difficult at all!

Serve these delicious bites with a hot cup of tea and let your taste buds do the singing!

CANNOLI WITH PANDAN CUSTARD

MAKES 12

1/2 cup (125ml) white wine
1 tbs extra virgin olive oil
1 tbs caster sugar
1 cup (150g) plain flour
2 eggs, separated, whites beaten
Vegetable oil, to fry
Icing sugar, to dust

PANDAN CUSTARD

300ml each pure (thin) cream and milk
6 pandan leaves, trimmed, tied into a knot
8 egg yolks
80g caster sugar
2 1/2 titanium-strength gelatine leaves, soaked in cold water
2 drops green food colouring

For the pandan custard, place cream, milk and pandan in a saucepan over medium heat and bring to a simmer. Remove from the heat and leave to infuse for 10 minutes.

Meanwhile, whisk egg yolks with sugar until pale and thick. Slowly add cream mixture to egg mixture and whisk until just combined. Discard pandan leaves.

Transfer mixture to a heatproof bowl set over a saucepan of gently simmering water, and stir continuously, for 8-10 minutes or until custard thickens, remove from heat. Squeeze excess water from gelatine and add to custard. Cool completely, then beat in food colouring. Transfer to a piping bag and chill until needed.

To make the cannoli, place wine, olive oil and sugar in a small saucepan over medium heat. Cook for 2-3 minutes or until sugar dissolves. Place flour in a large bowl, add egg yolks then wine mixture. Using your hands, bring dough together. Place onto a lightly floured surface and knead for 5-6 minutes or until combined and smooth. Enclose in plastic wrap and rest in the fridge for 1 hour.

Divide dough into 4 pieces, and flatten each portion into a rough rectangle. Pass the dough through the widest setting of a pasta machine 3-4 times, then keep rolling dough through the settings, reducing the thickness each time until you reach the second-last setting. Cut dough into 9cm squares. Starting from one corner, wrap each square of dough around a cannoli tube so opposite corners overlap. Brush overlapping corners with egg white to seal.

Fill a large saucepan three-quarters full with vegetable oil. Heat to 180°C. Cook cannoli in batches, turning, for 1-2 minutes or until golden. Drain on paper towel and cool completely. Fill cannoli with custard and dust with icing sugar to serve.

d. **delicious.com.au/recipes**
For more super-tasty recipes from the *Master Chef* winner.

PHOTOGRAPHY **ANSON SMART** STYLING **EMMA KNOWLES**

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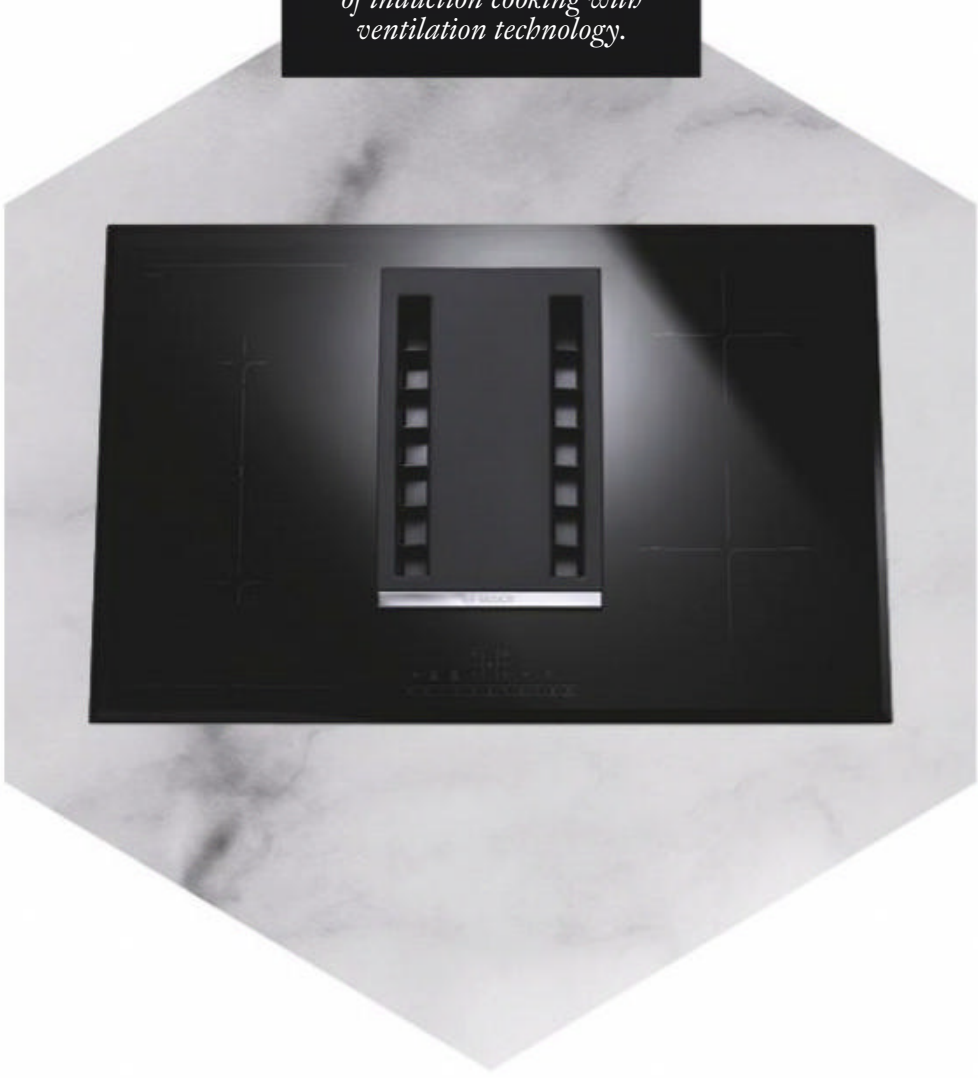
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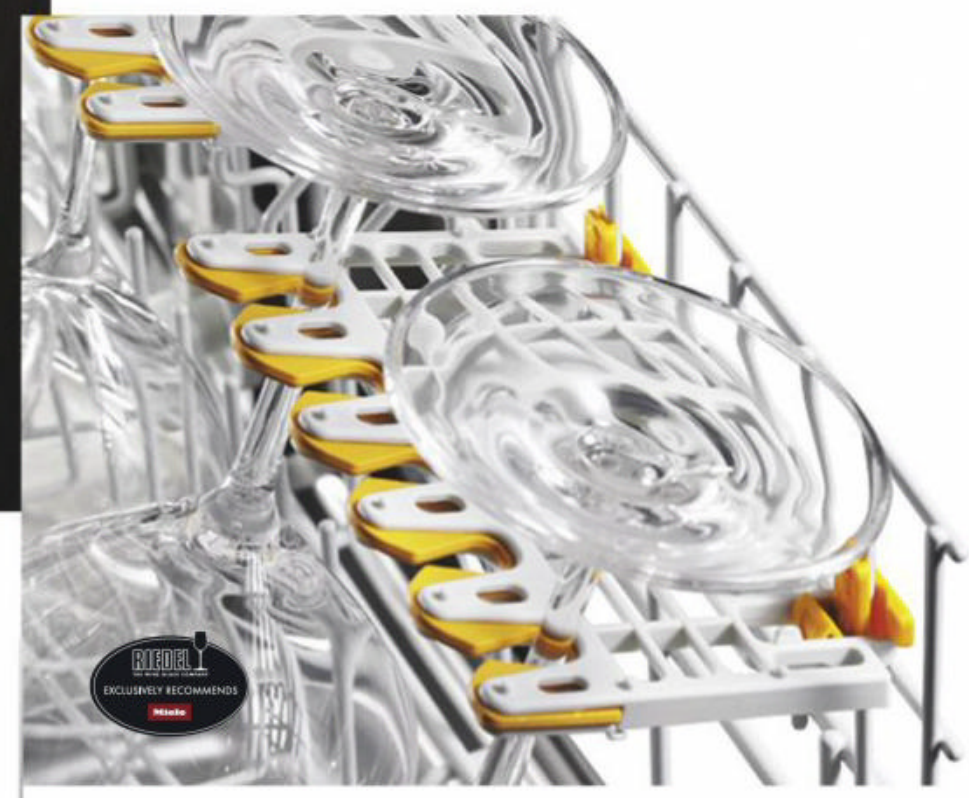
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YOTAM OTTOLENGHI.



FLAVOUR MAESTRO

Joining *delicious.* with his new monthly column, **Yotam Ottolenghi** shares the secrets to his celebrated cooking, with top-notch ingredients and big flavours. First up, a hearty baked pasta with a spicy twist.

FROM START TO finish, this bolognese is made in one roasting pan – the pasta cooks directly in the sauce. It may seem counterintuitive to chop dried manicotti or cannelloni, but there is a method to the madness: it's nearly impossible to break the dried pasta in half exactly, so you end up with some shards, which become lovely and crisp, and some tubes, which hold the sauce very nicely. The kick and thick consistency of the Tunisian harissa brand Le Phare du Cap Bon is especially nice, but any kind will work – just note that the spice level and texture of the final dish will reflect the harissa you choose. Sprinkle this dish with additional cheese before serving, if you'd like.

Yotam Ottolenghi is chef-patron of the London-based Ottolenghi delis and the NOPI and ROVI restaurants. He has published seven bestselling cookbooks – his latest is Simple, *published by Random House.*

@ottolenghi @ottolenghi

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

ONE-PAN PASTA WITH HARISSA BOLOGNESE

SERVES 6-8

680g beef mince, at least 15 per cent fat
450g pork mince
1/3 cup (95g) tomato paste
1/4 cup (70g) harissa paste
2 tbs Worcestershire sauce
1 tbs ground cumin
1 tbs ground coriander
1/3 cup (80ml) olive oil
60g parmesan, finely grated
60g Pecorino Romano, finely grated
1 carrot, peeled, halved lengthwise, sliced
1 small onion, roughly chopped
2 large roma tomatoes, roughly chopped
4 garlic cloves, peeled, roughly chopped
3 cups (750ml) chicken stock
100ml double cream
225g dried manicotti or cannelloni pasta, roughly chopped in half, crosswise
1/4 cup firmly packed chopped parsley, plus extra to serve

Preheat oven to 245°C. Place the beef mince, pork mince, tomato paste, harissa, Worcestershire sauce, cumin and ground coriander in a large roasting pan about 38cm x 23cm in size, with 1/4 cup of the oil, two-thirds of the parmesan, two-thirds of the pecorino, 1 3/4 tsp salt flakes and plenty of pepper.

Place the carrot, onion, tomato and garlic in a food processor and blitz until finely chopped. Add to the beef mixture and mix to combine. Transfer to the oven and bake for 25 minutes or until browned on top and sizzling. Reduce temperature to 190°C.

Use a fork to break the meat apart thoroughly, stirring it into the liquid that has been produced. Pour the chicken stock and cream on top of the meat mixture, then add the pasta. Stir the pasta into the sauce until thoroughly coated; you want to get all of the pasta wet so it doesn't burn. Push as much of the pasta under the surface of the sauce as possible (you won't be able to submerge it all).

Bake, stirring halfway through cooking, for 25 minutes or until pasta is tender.

Remove pasta bake from the oven, stir in the parsley, sprinkle with the remaining 20g parmesan and pecorino and drizzle with the remaining 1 tbs oil. Bake for 8 minutes or until the top is crisp in parts and beginning to brown. Sprinkle with extra parsley and set aside for 10 minutes to cool slightly, so the sauce soaks in, before serving.

PHOTOGRAPHY **CHRIS COURT** PORTRAIT PHOTOGRAPHY **JONATHAN LOVEKIN**
STYLING **KIRSTEN JENKINS** MERCHANDISING **EMMALY STEWART**



"THE PASTA SHARDS BECOME LOVELY AND CRISP, AND THE TUBES **HOLD THE SAUCE VERY NICELY."**

Colin Fassnidge and **Anthony Puharich** pop the kettle on and debate the ins and outs of a cracking, crackling porchetta.

THE CHEF AND THE BUTCHER



C: When I worked with Gordon Ramsay, we did porchettas every day and it was a lot of work. But it's easy enough at home – porchetta is great. For me, I think you should stuff it with a great stuffing.
A: Yeah, it's all about the stuffing.
C: So my idea for the stuffing is – we'll talk about the crackling later; I already have so much to do, but that's my department, too.
A: What's my department, then?
C: Selling meat to get the best crackling ever! As Whitney said, crack is whack!
A: We'll dedicate this to Whitney Houston. But why are you talking about crackling? You're meant to start with the stuffing!
C: Fine. We're going to get some fat in there. So a pork sausage meat.
A: Yeah, I like that for stuffing.
C: Alright, I'm talking. So I wanted to go a bit old school and put some sundried tomatoes in there, fennel seeds, sage.
A: That's the Italian flag right there! Red, white and green.
C: By the time it cooks it's Irish – it turns a bit orange! Then I want to put some cavolo nero in there for veg. So when you cut it, it's about the wow.
A: We have the Italian flag by the Irish. The best cut for porchetta is definitely the belly. Nice and fatty. Ask your butcher to score the skin to make it nice and crackly. You need a bit of salt and a bit of olive oil.
C: The thing about crackling is ideally you want to buy the belly a few days before you're going to use it. You want to leave it in the fridge and for the skin to dry out.
A: Yes, that's good, but if you've left it too late, what you can do is boil the kettle – have a cup of tea – and pour the hot water over the skin so it blisters.
C: Has my Croatian grandmother arrived?
A: What happens is the hot water and steam send the skin into shock.
C: That's just sent me into shock. I'm trying to draw the moisture out and this guy is enjoying a cup of tea with the pig!
A: Listen to the butcher this time.
C: No, listen to the chef. The pig chef!

PORCHETTA WITH SAGE & FENNEL STUFFING

SERVES 12-14

For best crackling, begin this recipe 1 day ahead. You will need butcher's twine.

1 bunch cavolo nero, trimmed, stalks removed
550g day-old sourdough loaf, crusts removed, coarsely torn
1 bunch flat-leaf parsley, leaves picked
1/2 bunch sage leaves, leaves picked
2 tsp toasted fennel seeds, crushed
1 tsp ground allspice
70g sundried tomatoes, drained
2/3 cup (160ml) extra virgin olive oil
400g pork and fennel sausages, casings removed
3kg piece of boneless pork belly, trimmed

To make the stuffing, blanch cavolo nero in a saucepan of boiling water and refresh in iced water. Drain well and chop. Place sourdough, cavolo nero, herbs, spices, tomatoes and olive oil in a food processor and whiz until well combined. Place in a large bowl with the sausage mince and season. Using your hands, mix until combined. Chill until required.

Lay pork belly out, skin-side down, and butterfly the meat from the centre outwards on one side to separate meat from the skin without cutting all the way through, then open out to 1 large piece. Season meat and spread evenly with stuffing. Roll into a log so the skin is over the top and not rolled into the centre of the porchetta. Cut 8 pieces of butcher's twine long enough to tie around the pork and lay them at even intervals on a bench. Place the rolled pork onto the twine and tie a knot in each to firmly secure the pork. Season skin with salt and leave uncovered in the fridge overnight or for up to 24 hours.

Preheat a fan-forced oven to 250°C. Place a wire rack inside a roasting tray and place porchetta on the rack with the seam underneath, drizzle with olive oil and season all over with fine cooking salt. Roast for 30 minutes. Reduce heat to 180°C and roast for a further 1 hour 25 minutes or until skin is crackling and meat is cooked. Remove from oven and rest porchetta for 15 minutes before carving.

BUTCHER'S CUT
PORK BELLY

A boneless cut taken from the underside of a pig, pork belly is highly sought after for its generous layer of flavoursome fat. Perfect crackling requires low skin moisture and a high oven temperature. The dry outer skin becomes crisp and golden when roasted initially in a hot oven yielding tender, juicy meat beneath.

INTERVIEW **SAMANTHA JONES** PORTRAIT PHOTOGRAPHY **SHARYN CAIRNS**
FOOD PHOTOGRAPHY **JEREMY SIMONS** STYLING **KIRSTEN JENKINS** MECHANDISING **EMMALY STEWART**



Look out for more from Colin in
delicious. ON SUNDAY

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I LOVE LASAGN-YEAH

Layer up! **Matt Preston** is getting between the sheets of life, love and lasagne, and shares his ultimate crowd-pleasing version.

LASAGNE IS LIKE life; like a relationship. It has layers. It's complicated. A good one takes work but it is even better the next day. It gives you the rough with the smooth. It's loads of fun once you get between the sheets. (Alright that's quite enough of that now. We get the point – Ed)

It is also spelt differently depending on where you are from in Italy. It's 'lasagne' in the north and generally 'lasagna' in the south. So, for the sake of unity let's just call it 'lasagn-yeah' because we all love it so much.

Lasagn-yeah – those textbook silken pasta sheets tucked between layers of bolognese and bechamel – is one of the most famous Italian foods in the world; loved from Leichhardt to London. Yet different versions exist across Italy, and it is so much more than the Emilian archetype (*lasagne al forno*) that has become famous overseas and which relies on a meat sauce that is scarcely known in traditional Italian cookbooks.

THE ORIGINAL LASAGNE OF NAPLES

The original lasagne is most commonly traced to medieval Naples. Instead of bechamel and meat sauce, there's grated cheese and crumbled sausage. Don't believe anyone who says it featured a tomato sauce – tomatoes hadn't arrived in Europe at that time.

THE LASAGNE OF MARCHE

Vincisgrassi might be the most decadent of all lasagnes. Originally from the Marche region, this version uses bechamel as a topping, with pasta sheets separated by a sauce of pancetta, prosciutto and chicken giblets ruddy with tomato puree and white wine.

THE UNBAKED LASAGNE

Way back (at least six months ago) restaurants layered splotches of sauces and angular ingredients on plates blanketed with blanched handkerchiefs of pasta and called it 'lasagne'. I have discovered that these lighter lasagnes actually have Italian antecedents. In Genoa they layer pasta sheets with pesto mixed with fresh ricotta. Olive oil dresses that small stack of milky basil freshness.

THE MEAT-LOVER'S LASAGNE

Perhaps my most favourite lasagne is the meat-lover's version served to me by the wonderful Ms. De Pasquale who looks after, and largely enables, my ridiculous TV wardrobe. Calabrian in origin, it not only has mortadella in it but also hard-boiled eggs, which sounds ridiculous until you taste their pristine presence among all this meaty decadence. Try it and discover yet another wonderful Italian lasagne. Can I get a "Hell yeah, lasagn-yeah".

CALABRIAN LASAGNE 3.0 (SAGNA CHINE)

SERVES 6-8

1kg pork and fennel sausages, casings removed
2 tbs extra virgin olive oil
2 celery stalks, finely chopped
1 (200g) brown onion, finely chopped
2 red capsicums, core removed, finely chopped
2 tbs each finely chopped oregano and basil, plus extra leaves, to serve
2 bay leaves
1 tsp ground fennel seeds
2 tbs tomato paste
1 cup (250ml) red wine
1.7L tomato passata
1 x 375g packet fresh lasagne sheets
6 hard boiled eggs, thickly sliced
80g each mortadella and prosciutto, finely chopped
400g mozzarella, coarsely grated
2 x 220g tub cherry bocconcini, drained, torn
2 tbs chopped flat-leaf parsley, to serve

Line a baking tray with baking paper. Roll 2 heaped tsp sausage meat into a ball and place on prepared tray. Repeat with remaining sausage meat. Heat the oil in a large saucepan over high heat. In batches, add meatballs and cook, tossing frequently, for 3-4 minutes or until meatballs begin to brown. Return all meatballs to pan. Add celery, onion, capsicum, oregano, basil, bay leaves and fennel seeds. Cook, stirring occasionally, for 3-4 minutes or until vegetables begin to soften. Stir through tomato paste and cook for a further 1-2 minutes. Add wine, scraping bottom of pan with a wooden spoon. Stir through the passata. Bring to a simmer, reduce heat to medium and simmer, stirring occasionally for 6-8 minutes or until sauce thickens slightly. Season to taste.

Preheat oven to 200°C. Grease a 32cm x 21cm x 10cm-deep ovenproof dish. Spoon some of the sauce from meatball mixture into the dish and spread evenly. Arrange 1 layer of lasagne sheets on top, overlapping slightly. Top with one-third of the sliced eggs, mortadella, prosciutto, meatballs and sauce. Scatter with one-quarter mozzarella. Repeat layers twice more, only using 2 lasagne sheets for each layer. Finish with mozzarella on top. Season.

Cover dish with baking paper and foil. Bake for 1 hour. Discard foil and baking paper. Top with bocconcini. Return to the oven and bake for a further 30 minutes or until golden. Set aside for 15 minutes. Scatter with extra oregano, basil and parsley to serve.

PHOTOGRAPHY **BRETT STEVENS** STYLING **KIRSTEN JENKINS** MERCHANDISING **EMMALY STEWART**


@mattscravat
Visit delicious.com.au for more recipes from Matt.
For more from Matt each week, see:
delicious. ON SUNDAY



THE BIG *WHEEL*

There may be endless varieties of *formaggio*, write **Ellie** and **Sam Studd**, but when it comes to flavour and favour, this Northern Italian cheese rules all.

@thestuddsiblings



LAST YEAR WE were lucky enough to see the birth of twins in the picturesque countryside of Northern Italy. But this birth was not of the human kind, this involved seeing two 45-kilogram Parmigiano Reggiano wheels arising from a deep copper cauldron with the help of masterful cheesemakers.

Rightfully known as the 'King of Italian Cheese', Parmigiano Reggiano is a fascinating, versatile and mouth-watering cheese, and a must-have in the refrigerator at all times!

To bear the name 'Parmigiano Reggiano', the cheese must meet strict criteria. It can only be made using a blend of raw full-cream milk and skimmed milk sourced from particular provinces, from cows that are fed a diet of hay or grass. And it must be aged for a minimum of 12 months in a specific area of Northern Italy. Each wheel must then undergo rigorous inspections, some of which include tapping each cheese with a hammer to identify cracks, and then evaluated by a *consorzio*, or consortium, for colour, texture, aroma and quality before it can be officially labelled Parmigiano Reggiano.

SELECTING AND SERVING

Despite popular belief, flavour and texture outweigh the age of the Parmigiano, so don't be fooled by a two- or three-year aged cheese being sold as 'premium'.

A good Parmigiano has complex flavours, including a butterscotch sweetness and a succulent, nutty texture. You may even crunch down on some sweet and salty crystals.

We recommend going for the real deal Parmigiano Reggiano, as anything labelled 'parmesan' means it has been made in the style of the authentic cheese. If possible, try before you buy, concentrating on flavour and texture.

Quality Parmigiano will elevate many a dish, but will also stand on its own on a cheese board. Serve bite-sized chunks with a drop of extra-aged balsamic vinegar as an appetiser.

PARMIGIANO REGGIANO CRISPS

Scatter these golden crispy chips on top of risottos, soups or salads for a hit of flavour.

100g Parmigiano Reggiano (we used Cravero), finely grated
12 sage leaves

Preheat the oven to 160°C. Line a baking tray with baking paper and scatter grated Parmigiano in a thin, even layer. Arrange sage leaves over the top, pressing gently into the cheese. Bake for 12-15 minutes or until deep golden. Remove from the oven and allow to cool completely. Break into shards then scatter with freshly ground black pepper. Store in an airtight container.

PHOTOGRAPHY **BRETT STEVENS** STYLING **KIRSTEN JENKINS**
MERCHANDISING **EMMALY STEWART**



WHAT IS?
PARMIGIANO REGGIANO

TYPE: A hard, granular cheese.
ORIGIN: Parma, in Italy's Emilia-Romagna region.
SPECIAL BECAUSE: A truly versatile cheese, it works beautifully with meat and fish, fruit and vegetables – and desserts!

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SAVOUR



PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS**

Coffee fix meets pillowy meringue in this luscious Florentine chocolate tart with coffee meringue (recipe p 126).



Alberto's all-stars (back row, from left): Anton Forte, Grace Jenkins, Toby Hilton, Stefan Forte, Allie Webb, Dan Pepperell. **FRONT ROW (from left):** Ben Brown and Iggy Siles.

IN GOOD COMPANY

It's Italian but not as you know it. With a fresh approach to the favourites, **Dan Pepperell** and the Alberto's Lounge crew are sprinkling some fun into Sydney's Italian dining scene, and the crowd wants in.

WORDS **GEORGE EPAMINONDAS** PHOTOGRAPHY **CHRIS COURT** STYLING **DAVID MORGAN**



Cappelletti en brodo
(recipe p 62).



FROM LEFT: Vintage film posters add to the easy vibe; Giuseppe is a restaurant fixture (inset); the wall of wine is seen from the eatery's window; Lunch, Alberto's style.



Fritto misto di mare (recipe p 62)

SYDNEY CHEF DAN Pepperell has a masterful way with Italian food. At 10 William Street, he earned a cultish following for his inventive take on the cuisine jazzed up with a Japanese twist. At Hubert, Pepperell shifted gears to explore French fare infused with Chinese and Korean influences – think escargot with XO sauce and kimchi gratin. But late last year the chef returned to his earthy influences at Alberto's Lounge.

The convivial eatery is described as "a neighbourhood Italian restaurant and wine bar" but that neighbourhood could only be Surry Hills. As the following recipes show, Pepperell is always tweaking the classics. His *fritto misto* is spiced with curry powder, while his poached peppers are annointed with prawn oil. It's Italian food reinterpreted by someone who grew up eating Asian dishes.

Not surprisingly, the chef has lately been shaking things up. "I've been getting into a lot of Korean food for staff meals at the restaurant," he says. And if he has guests visiting at home, he reins it right back. "Its normally simple fare – grilled seafood and vegetables." And it's served with homemade kombucha.

Alberto's Lounge is part of the Swillhouse Group, known for Hubert, Frankie's, Baxter Inn and Shady Pines. Owners Anton and Stefan Forte and Toby Hilton have the Midas touch when it comes to orchestrating crowd-pleasing venues. With Pepperell behind the pans at two of them, they also deliver memorable food.

@albertoslounge

@danielpepperell

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For more crowd-pleasing food and drinks to serve the party.



Peppers aqua pazza; marinated artichokes, green olives & parsley; and eggplant caponata (recipes p 64)

CAPPELLETTI EN BRODO

SERVES 6-8

Begin this recipe at least 5 hours ahead.

3 cups (450g) tipo '00' flour
12 egg yolks, plus 2 whole eggs
1 tbs olive oil
1 tbs milk
Unsalted butter, to toss
Extra virgin olive oil, to serve

PASTA FILLING
1¼ cups (300g) ricotta
1¼ cups (100g) finely grated parmesan
1 egg

CHICKEN BRODO (BROTH)
2kg chicken wings
1 pig trotter, cut in half
2 celery stalks, chopped
2 white onions, chopped
½ bunch long green shallots, chopped
1 bulb garlic, halved horizontally
10 black peppercorns
1 sheet kelp (from Asian food shops)
½ bunch thyme

Preheat oven to 220°C. For the brodo, roast the chicken wings for 25-30 minutes or until golden. Place the chicken wings and remaining ingredients in a large saucepan over high heat. Cover with 3L cold water and bring to the boil. Reduce heat to low and skim off any fat that rises to the surface. Simmer gently, skimming and topping up with water if needed, for 3-4 hours. Strain stock through a fine sieve into a small saucepan and place over high heat. Bring to the boil, reduce heat to medium-low and simmer for 15-20 minutes or until you have 1.5L stock left (or 2L, for bollito misto recipe, left). Season to taste and keep hot until ready to serve.

Meanwhile, to make the pasta, place flour with a pinch of salt flakes in the bowl of a stand mixer with the dough hook and mix on low speed. Combine yolks and eggs in a jug and pour into the flour mixture with olive oil and milk. Mix until combined and smooth. Enclose in plastic wrap and rest for 2 hours in the fridge.

For the pasta filling, place all ingredients in a large bowl, season to taste and stir well to combine. Cover and refrigerate.

Divide pasta dough into 4 equal pieces. Working with 1 piece of dough at a time, place on a lightly floured surface and press to flatten slightly. Start on the thickest setting on pasta machine. Run the dough through 3 times, folding it in half each time. Keep rolling through the settings, reducing thickness each time and without folding in half, until 1mm thick.

Work quickly so the pasta doesn't dry out and cover pasta not being used with a dry tea towel. Working with 1 pasta sheet at a time, cut into 7cm squares. Working with 1 square at a time, place 1 tsp of ricotta filling in the centre of the square. Fold pasta, corner to corner, to create a triangle. Brush the bottom two corners with a little water, then fold under and press to seal. Repeat with remaining pasta and filling.

Fill a large saucepan three-quarters full with water and bring to the boil over high heat. In batches, cook cappelletti for 2-3 minutes or until cooked through. Transfer to a large heatproof bowl, season and toss gently with butter. Divide among bowls and spoon over hot broth. Drizzle with extra virgin olive oil, to serve.

BOLLITO MISTO (MIXED BOILED MEATS)

SERVES 6

"At Alberto's, we include ox tongue in the recipe too; this is a simplified version."

2L chicken brodo, (see cappelletti en brodo recipe, below)
1 cotechino sausage (from butchers and speciality Italian food shops)
6 chicken Marylands
2 large carrots, sliced lengthwise
1 daikon, sliced into 1.5cm thick rounds
Chopped flat-leaf parsley, to serve

ANCHOVY MAYONNAISE
1 cup (300g) whole egg mayonnaise
1 tbs thyme leaves, finely chopped
8 anchovy fillets in oil, drained, finely chopped

SALSA VERDE
8 anchovy fillets in oil, drained
4 garlic cloves, crushed
1 bunch flat-leaf parsley
½ bunch chervil
1 cup (250ml) extra virgin olive oil
Juice of 1 lemon

Place the cold chicken brodo and cotechino in a large saucepan over high heat. Bring to the boil, reduce heat to low and cook for 2 hours. Add the chicken, carrot and daikon. Return to the boil. Reduce heat to low. Simmer, skimming any fat that rises to the surface, for 25-30 minutes or until meat is cooked. Remove meat from liquid. Stand on a resting rack.

Meanwhile, for the anchovy mayonnaise, place all ingredients in a small bowl, season to taste and stir to combine. Set aside.

For the salsa verde, place all ingredients in a food processor and whiz until combined. Season to taste and set aside.

Slice the cotechino into 1.5cm rounds. Place the cotechino and chicken in shallow bowls with the daikon and carrot. Spoon over the brodo and serve with anchovy mayonnaise and salsa verde alongside.

FRITTO MISTO DI MARE

SERVES 6

1 tbs curry powder
1 large zucchini, sliced into 1cm rounds
12 Ortiz anchovies, drained
200g king prawns, peeled (tails and heads intact)
500g cleaned calamari, cut into rings
1 lemon sliced, plus extra wedges to serve
Tapioca flour, to dust
Vegetable oil, to deep-fry
½ bunch flat-leaf parsley, leaves picked

To make the curry salt, place the curry powder with 2 tbs sea salt flakes in a small bowl and toss to combine. Set aside.

Working in batches, place the zucchini, anchovies, prawns and calamari and slived lemon on a large tray. Dust with tapioca flour and shake off excess flour. Place on separate trays.

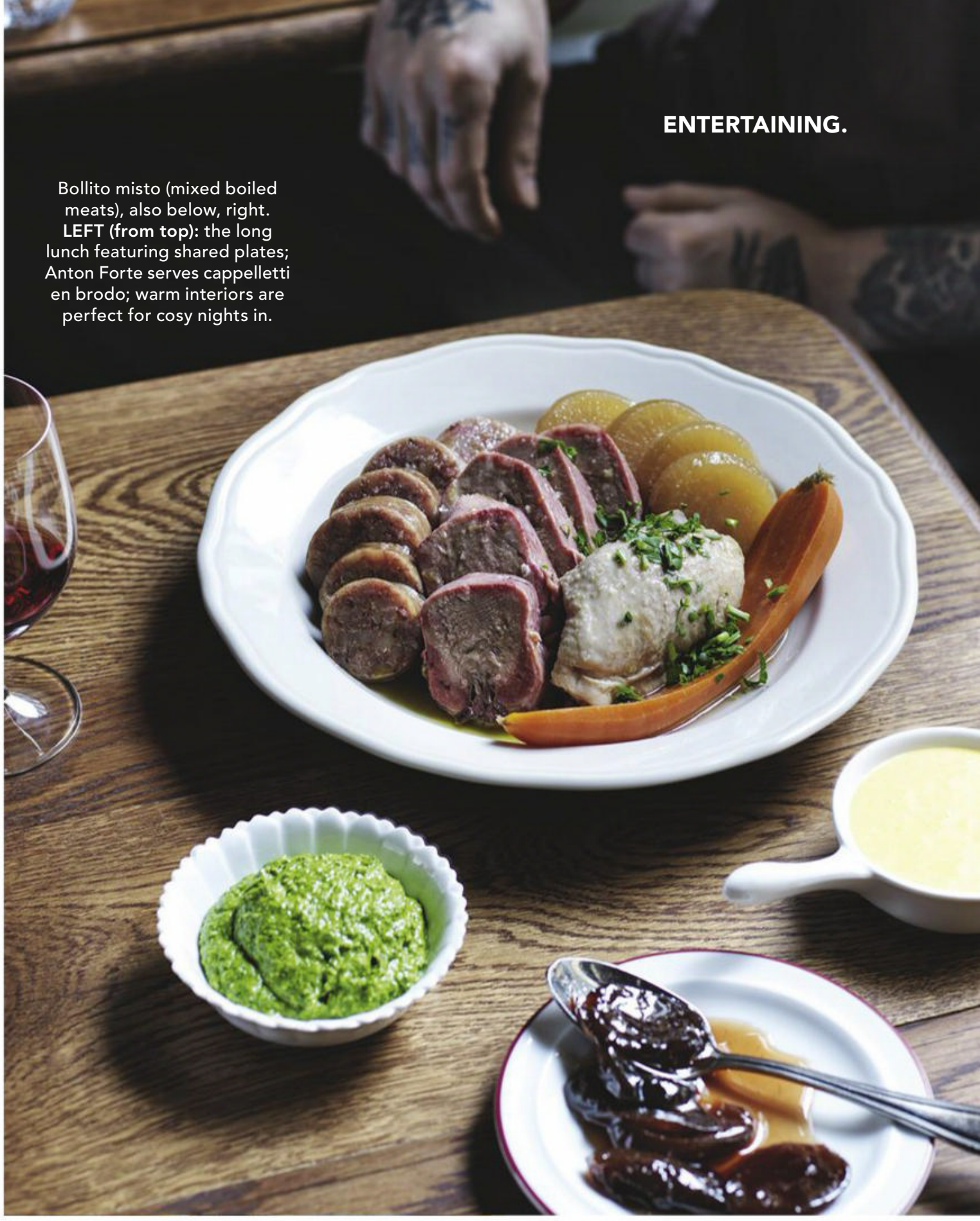
Preheat oven to 100°C and line 2 large oven trays with baking paper.

Half-fill a deep-fryer or large saucepan with vegetable oil and heat to 180°C (a cube of bread will turn golden in 90 seconds when the oil is hot enough).





Bollito misto (mixed boiled meats), also below, right. **LEFT (from top):** the long lunch featuring shared plates; Anton Forte serves cappelletti en brodo; warm interiors are perfect for cosy nights in.







In separate batches, deep-fry the zucchini, anchovies, prawns and calamari, stirring occasionally, for 1-2 minutes or until crisp. Drain, place on prepared trays and place in oven to keep warm. Season to taste with curry salt. Place fritto misto di mare on a large platter and scatter with parsley. Serve with lemon wedges.

PEPPERS AQUA PAZZA

SERVES 4

Begin this recipe 1 day ahead.

500g ripe tomatoes, quartered
1/4 cup (60ml) red wine vinegar
1/4 cup (60ml) extra virgin olive oil
2 garlic cloves, crushed
6 large red capsicums
6 marinated white anchovies, drained

PRAWN OIL
2/3 cups (160ml) vegetable oil
250g school prawns
2 tbs tomato paste
1 tsp smoked paprika

Place the tomato and 20g salt flakes in a blender and pulse until roughly chopped. Place in a colander lined with muslin set over a large bowl and place in the fridge to strain overnight.

To make the tomato dressing, place the strained tomato liquid in a bowl with the vinegar, olive oil and garlic. Season to taste and whisk to combine. Set aside.

For the prawn oil, heat a quarter of the vegetable oil in a medium saucepan over high heat. Stir in the prawns and cook, stirring occasionally, for 8-10 minutes or until prawn shells are roasted. Stir in the tomato paste and paprika and cook, stirring frequently, for 1-2 minutes or until paste is toasted. Stir in remaining 120ml oil, reduce heat to low and cook, stirring occasionally, for 12-15 minutes or until the oil is red and full of flavour. Transfer to a heatproof blender and blend until finely chopped. Drain through a fine sieve lined with muslin set over a large bowl and stand until cool (store prawn oil in the fridge for 1 week).

Meanwhile, to roast the capsicums, heat a barbecue or chargrill pan to a high heat.

Grill capsicums, turning frequently, for 10-12 minutes or until charred all over. Transfer to a bowl, cover with plastic wrap and stand for 30-40 minutes or until cool. Peel over a bowl, discarding seeds and reserving juice. Strain juice into a bowl. Run capsicum through juice to help remove all seeds and skin. Tear into wide strips. Place in a large bowl with 2 tbs tomato dressing. Season. Toss to combine.

Place anchovies on a serving plate and top with capsicum. Drizzle with more tomato dressing and prawn oil to serve.

MARINATED ARTICHOKES, GREEN OLIVES & PARSLEY

SERVES 6

3 lemons, plus extra zest to serve
6 (200g each) medium globe artichokes
1 1/2 cups (375ml) extra virgin olive oil, plus extra to serve
4 garlic cloves, halved lengthwise
1 tsp toasted fennel seeds
3/4 cup (180ml) white wine vinegar
1 1/2 cups (375ml) white wine
100g whole green olives, stones removed, sliced
1 tbs flat-leaf parsley, roughly chopped

To prepare the artichokes, squeeze lemon juice into a large bowl of water. Working with 1 artichoke at a time, cut through the middle, widthways, and discard top. Dip the cut side into the lemon water. Peel the darker outer leaves until you reach the pale green leaves. Using a paring knife peel stem back to reveal inner edible core. Scoop out and discard hairy choke. Place whole artichoke in lemon water, to submerge. Repeat with the remaining artichokes.

Heat the oil in a large saucepan over medium-high heat. Add garlic, fennel seeds, white wine vinegar, white wine and artichokes. Season and bring to a simmer. Reduce heat to low and simmer for 30-35 minutes or until artichoke cores are tender. Remove from the heat, cover surface closely with a piece of baking paper cut to fit and stand at room temperature until cooled completely.

Place the olive and parsley in a small bowl and toss to combine. Place cooled artichokes on a large platter and scatter over olive mixture. Drizzle with extra oil and spoon over a little poaching liquid. Season to taste and serve immediately.

EGGPLANT CAPONATA

SERVES 4

1/4 cup (40g) raisins
1/3 cup (80ml) red wine vinegar
Vegetable oil, to shallow-fry
6 Japanese eggplants, halved lengthwise, scored
1/4 cup (60ml) extra virgin olive oil
1 red onion, cut into 2cm pieces
2 celery stalks, cut into 2cm pieces
1 tsp chilli flakes (optional)
400g can crushed tomatoes
1 tbs caster sugar
2 tbs baby capers in brine, rinsed, drained
1/4 cup (40g) toasted pine nuts

Place the raisins and vinegar in a bowl and stand for 20 minutes or until ready to use.

Meanwhile, heat 2cm vegetable oil in a large frypan over high heat. Shallow-fry eggplant in batches, turning occasionally, for 3-4 minutes or until golden and cooked. Drain on paper towel.

Heat olive oil in a separate large frypan over high heat. Add onion and celery and cook, stirring occasionally, for 4-5 minutes or until onion has softened. Stir in chilli, if using, and tomatoes. Bring to the boil and reduce heat to low. Stir in raisins and vinegar mixture with sugar, capers and eggplant. Simmer, stirring occasionally, for 15-20 minutes or until mixture begins to thicken. Season. Stir to combine. Remove from heat and cool to room temperature. Stir through pine nuts to serve.

ESPRESSO MARTINI

MAKES 1

1 1/2 tbs (30ml) chilled espresso
2 tbs (40ml) vodka
15ml coffee liquer (such as Kahlúa)
1 tsp sugar syrup

Place all ingredients in a cocktail shaker with 1/2 cup ice. Shake for 20 seconds. Strain and serve in a chilled martini glass.

PISTACHIO GELATO

MAKES 1L

Begin this recipe at least 4 hours ahead. You will need an ice cream machine and a kitchen thermometer.

50g skim milk powder
20g dextrose (from health food shops)
24g glucose sugar (from health food shops)
145g caster sugar
670ml milk
1/2 cup (125ml) pure cream
180g pistachio paste

Combine the skim milk powder, dextrose, glucose sugar and caster sugar in a bowl.

Place milk and cream in a saucepan over medium-high heat and cook, stirring, until mixture reaches 100°C on a kitchen thermometer. Slowly add sugar mixture and cook, stirring with a whisk, for 5 minutes or until combined. Chill, then strain into a bowl.

Add the pistachio paste to the milk mixture and using a stick blender, blend until well combined. Transfer to an ice cream machine and churn according to the manufacturer's instructions until thick but soft enough to spoon into a container. Freeze for 3-4 hours or until set.

Pistachio gelato





Espresso martini

ART & VIBES

STYLE "Great wine and great food are important," says Alberto's general manager Benjamin Brown. Add to that "great service", something you'd see in classic restaurants, and you have the formula to a standout event.

MENU As for one of the key elements of a party – the food – shared plates are the order of the day. "I like menus that are designed to be shared. Dishes ranging from small plates like olives, to larger dishes of saltimbocca or roasted fish are ideal to keep the guests happy," says Brown.

PLAYLIST What type of tunes does the group lean towards for casual gatherings? "We like to play more chilled-out tunes for lunch, and then as the evening arrives and it gets busier, we like to go from some great funk to disco and back again."

DRINKS There is nothing like a perfectly chilled glass of wine or cocktail to start the festivities. Brown agrees, saying the ideal drink journey is "the perfect Negroni at the start, then move on to a large selection of wines (white, rosé, orange and red) and lots of amaro to finish."

10 WILLIAM STREET.

The *Italian* Way



Antipasti takes the lead in chef **Trisha Greentree**'s 10 William Street, where the shared plates are driven by the best seasonal produce and leave you reaching for the nearest spritz.

WORDS **CORINNE PARKES** PHOTOGRAPHY **ANSON SMART** STYLING **EMMA KNOWLES**



Farinata, giardiniera pickles, pecorino & prosciutto. **OPPOSITE:** Fish polpette with puttanesca sauce (recipes p 70).



"IT DEFINITELY HAS to have texture and salt… and acid. Those three things. And freshness! Freshness, acidity, crunch and salt." If ever there was a magic formula for the perfect antipasti, this is it – and Trisha Greentree has mastered the art. In February this year, Greentree picked up the pans at one of Sydney's best wine bars, 10 William Street, where plates showcase only the best ingredients.

"I base it on the produce that comes in each week, how I feel it needs to be treated in the setting that we cook in. That's everything I do here," says Greentree. "10 William Street is home now, I'm not going anywhere anytime soon. It's a family, it's good."

@tgreentree

CROSTINI WITH RICOTTA & CAVIAR

SERVES 8-10, AS A LIGHT MEAL OR STARTER

Begin this recipe 1 day ahead.

500g tipo '00' flour
75g caster sugar
10g instant yeast
10g fennel seeds
1 egg
150g butter, melted
175ml milk
Extra virgin olive oil, to brush and serve
2 cups (480g) ricotta
1/4 cup (60ml) pure cream
100g salmon roe
30ml mirin

Place flour, 20g salt flakes, sugar, yeast and fennel seeds in the bowl of a stand mixer with the dough hook. Mix on medium speed until combined. Combine egg, butter and milk in a jug and slowly add to flour mixture. Mix for 3 minutes or until dough comes together. Refrigerate for 4 hours or overnight.

Preheat oven to 180°C. Grease 4 large baking trays and line with greaseproof paper. Divide dough into 16 equal pieces. Start with a floured bench and the pasta machine on the thickest setting. Working with 1 piece at a time, roll through the settings, reducing thickness, until size 2. In batches, place on prepared trays, brush with oil, season and bake for 12-15 minutes or until golden. Cool on trays. Transfer to a separate tray.

Place ricotta and cream in a blender and blend until combined and smooth.

Place salmon roe and mirin in a small bowl. Stir gently to combine. Place whipped ricotta in a bowl. Top with roe, scatter with freshly ground black pepper and drizzle with oil. Serve with crostini.

ORANGE, FENNEL & PRAWN CRUDO

SERVES 4, AS A LIGHT MEAL OR STARTER

1kg medium sashimi-grade green king prawns, peeled, deveined, cut into 1cm pieces
1 each orange, grapefruit and ruby red grapefruit, peeled, segmented, cut into 1cm pieces, juice reserved
1 baby fennel, trimmed, shaved, sprigs reserved
Dill sprigs and chargrilled sliced baguette, to serve

DRESSING

1/3 cup (80ml) reserved citrus juice
1/3 cup (80ml) extra virgin olive oil
2 tbs brown rice vinegar

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

Place the prawn, orange, grapefruit, ruby red grapefruit and fennel in a serving bowl and add one-quarter of the dressing. Season and toss well to combine. Divide among plates, drizzle with remaining dressing and scatter with dill and fennel sprigs. Serve with chargrilled sliced baguette alongside.

FISH POLPETTE WITH PUTTANESCA SAUCE

SERVES 4, AS A LIGHT MEAL OR STARTER

750g white fish fillets, skinned, boned, cut into chunks
2 tbs finely chopped flat-leaf parsley leaves
1/2 bunch oregano, leaves picked, finely chopped, plus extra to serve
50g potato starch
Zest of 1 lemon, plus extra wedges to serve
1 egg, separated
1/2 cup (125ml) vegetable oil, plus extra, to deep-fry
1 small white onion, thinly sliced
50g daikon, finely chopped

PUTTANESCA SAUCE
2 tbs extra virgin olive oil
1 small red onion, finely chopped
2 garlic cloves, crushed
5 anchovy fillets in oil, drained
50g kalamata olives, seeds removed, sliced
50g salted capers, rinsed, drained
2 bird's-eye chillies (optional), thinly sliced
700g tomato passata
200g mayonnaise
1/4 bunch oregano, leaves picked, finely chopped
1/2 bunch basil, leaves picked, finely chopped

Place the fish, parsley, oregano, potato starch, lemon zest and egg yolk in a food processor and blitz until combined. Gradually add the vegetable oil. Add the onion and daikon and pulse until combined. Whisk the egg white in a bowl to soft peaks, then fold into the fish mixture. Chill in the fridge for 2 hours.

Meanwhile, for the puttanesca sauce, heat the olive oil in a large saucepan over medium-high heat. Add the onion, garlic, anchovies, olives, capers and chilli, if using. Cook, stirring occasionally, for 5-6 minutes or until mixture starts to caramelise. Stir in the passata, bring to the boil, reduce heat to low and simmer, stirring occasionally, for 35-40 minutes. Stir in the mayonnaise and herbs. Season. Cover and keep warm.

Fill a large saucepan three-quarters full with vegetable oil. Heat to 180°C (a cube of bread will turn golden in 90 seconds). Shape 1 tbs fish mixture into rough balls. Cook, in batches, stirring gently, for 4-5 minutes or until golden. Drain on paper towel and season. Scatter with extra oregano. Serve with puttanesca sauce and lemon wedges alongside.

FARINATA, GIARDINIERA PICKLES, PECORINO & PROSCIUTTO

SERVES 4, AS A LIGHT MEAL OR STARTER

Begin this recipe 1 day ahead.

1 1/3 cup (200g) chickpea flour
50ml olive oil
Shaved pecorino and sliced prosciutto, to serve

GIARDINIERA
1 cup (250ml) white wine vinegar
1/3 cup (75g) caster sugar
1 carrot, peeled, trimmed, cut into 5cm batons
1 celery stalk, trimmed, cut into 5cm batons
2 x 5cm chunks daikon, cut into batons
1/4 bunch thyme
2 bay leaves

For the giardiniera, place the vinegar, sugar and 250ml water in a saucepan over high heat. Stir until sugar has dissolved. Place remaining ingredients in a large heatproof bowl and scatter with 1 tbs salt flakes. Pour the hot pickling liquid over the vegetables. Refrigerate overnight.

To make the farinata, mix the chickpea flour and 450ml water in a bowl and rest in the fridge overnight.

Skim any foam from farinata mixture, add oil and mix well to combine. Heat a lightly greased 20cm non-stick frypan over low heat. Pour a thin layer (about 2/3 cup) of batter into pan. Cook for 2-3 minutes or until golden. Flip and cook for 2-3 minutes or until cooked through and golden. Don't cook it for too long, farinata should be soft.

Drain the giardiniera, discarding the pickling liquid and reserving the bay leaves and thyme sprigs. Place the giardiniera in a small bowl and top with the reserved bay leaves and thyme sprigs. Place on a platter with the farinata, prosciutto and pecorino.

'NDUJA DIP WITH GRILLED LEEKS

SERVES 6-8, AS A STARTER

1/4 cup (60ml) extra virgin olive oil, plus extra, to drizzle
6 eschalots, thinly sliced
1 fennel bulb, trimmed, thinly sliced
1 tsp fennel seeds, toasted
250g 'nduja (spreadable spicy salami)
1/2 cup (125ml) white wine
250g cooked chickpeas
50ml red wine vinegar
24 small pencil leeks, trimmed, washed
Grated pecorino, lemon wedges and oregano leaves, to serve

To make the dip, heat the oil in a saucepan over high heat. Add the eschalot, fennel and fennel seeds. Cook, stirring occasionally, for 5-6 minutes or until starting to caramelise. Add 'nduja and cook, breaking up with a wooden spoon, for 6-8 minutes or until fat separates. Add wine, scraping the base of the pan with a spoon, and cook for 1-2 minutes or until well combined. Place mixture in a blender with the chickpeas and vinegar and blend until smooth. Season. Set aside.

Bring a large saucepan of salted water to the boil. Blanch leeks for 30-40 seconds or until slightly soft. Refresh in iced water. Drain and place on paper towel. Preheat a chargrill or barbecue to high. Place leeks in a large bowl and drizzle with extra oil. Season to taste and toss to coat. Grill leeks in batches, turning, for 3-4 minutes or until nicely charred.

Place dip in a small bowl on a platter with the charred leeks. Scatter with grated pecorino and oregano leaves. Drizzle with extra olive oil and serve with lemon wedges.

“Grilled vegetables make the perfect snack. Using the freshest you can find also heightens the taste.”

‘Nduja dip with grilled leeks



PIZZA FRITTI WITH LEMON PUREE & SEA URCHIN

SERVES 6-8, AS A LIGHT MEAL OR STARTER

3 lemons
1/2 cup (125ml) extra virgin olive oil
2 sea urchins, cleaned, roe removed (you can purchase sea urchin roe ready to eat from your local fish market or fishmonger)
Thyme leaves, to serve

PIZZA FRITTI
1 sachet (7g) dried yeast
1kg strong (baker's) flour
Vegetable oil, to deep-fry

To make the lemon puree, place lemons in a saucepan and cover with water. Bring to the boil and simmer for 5 minutes. Drain and repeat 3 times. On the final time, bring to the boil and simmer for 30-35 minutes or until very soft. Drain, reserving 125ml lemon cooking water. Place lemons in a blender with the olive oil and lemon water and blitz until combined. Season. If lemon puree is a little thick, add more lemon water until you reach a good consistency. Season. Set aside.

Meanwhile, for the pizza fritti, place 550ml lukewarm water in a jug, add yeast and mix gently to combine. Set aside for 6-8 minutes or until mixture begins to foam. Place flour in the bowl of a stand mixer with the dough hook. Add yeast mixture and mix on low speed until combined and smooth. Add a good pinch of salt flakes and mix for 2-3 minutes.

Grease 3 large oven trays and line with baking paper. Turn dough out onto a lightly floured work surface and shape into a ball. Place on another oven tray lined with baking paper. Cover and set aside for 30-40 minutes or until dough is doubled in size. Divide dough into 100g balls and set aside for 30-40 minutes or until doubled in size. Flatten the dough, pushing your finger in the middle of the ball, taking care not overstretch it but leave a nice and fluffy rim on it. Place shaped balls onto prepared trays.

Half-fill a large deep frypan with vegetable oil over high heat to 180°C (a cube of bread will turn golden in 90 seconds). Fry pizza fritti, in batches, turning occasionally, for 2-3 minutes or until golden brown. Cool on a wire rack.

Place pizza fritti on a platter and lemon puree in a small bowl. Place a small spoonful of puree in the centre of each pizza fritti, topped with sea urchin roe. Serve scattered with freshly ground black pepper and thyme leaves.

BAGNA CAUDA WITH CRUDITES

SERVES 4-6, AS A LIGHT MEAL OR STARTER

10 anchovy fillets in oil, drained, finely chopped
3 garlic cloves, crushed
100g cold unsalted butter, cubed
1/4 cup (60ml) extra virgin olive oil, plus extra to serve
Zest and juice of 1 lemon
1 bunch each baby red radishes, Japanese turnips and baby carrots, trimmed, halved
1 each green witlof and purple witlof, trimmed, leaves separated
1 bunch French breakfast radishes, trimmed, leaves separated

Place anchovies and garlic in a large heatproof bowl set over a saucepan of simmering water. Slowly add butter, 1 piece at a time, whisking continuously to emulsify. Gradually whisk in oil. Add lemon zest and juice and season with black pepper. Place in a serving bowl. Scatter vegetables with freshly ground black pepper and drizzle with extra oil to serve.

d. **delicious.com.au/recipes**
For more Italian-inspired entertaining ideas.



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This is why Fisher & Paykel Integrated Column Refrigerators have been designed to provide optimal foodcare. Built around state-of-the-art technology, they embody deep insights into how different foods are best stored.

It's easy to access the optimal conditions for your ingredients and foods with our Variable Temperature Zones. Whether it's preserving the flavour of fresh veggies to create delicious warming winter soups or keeping meat and poultry pristine for a roast dinner – all the thinking has been done for you.

Columns refrigerators offer three modes that you can switch between at the touch of a button. Fridge mode is ideal for everyday items like fruit and vegetables, dairy products, meats, preserves and drinks.

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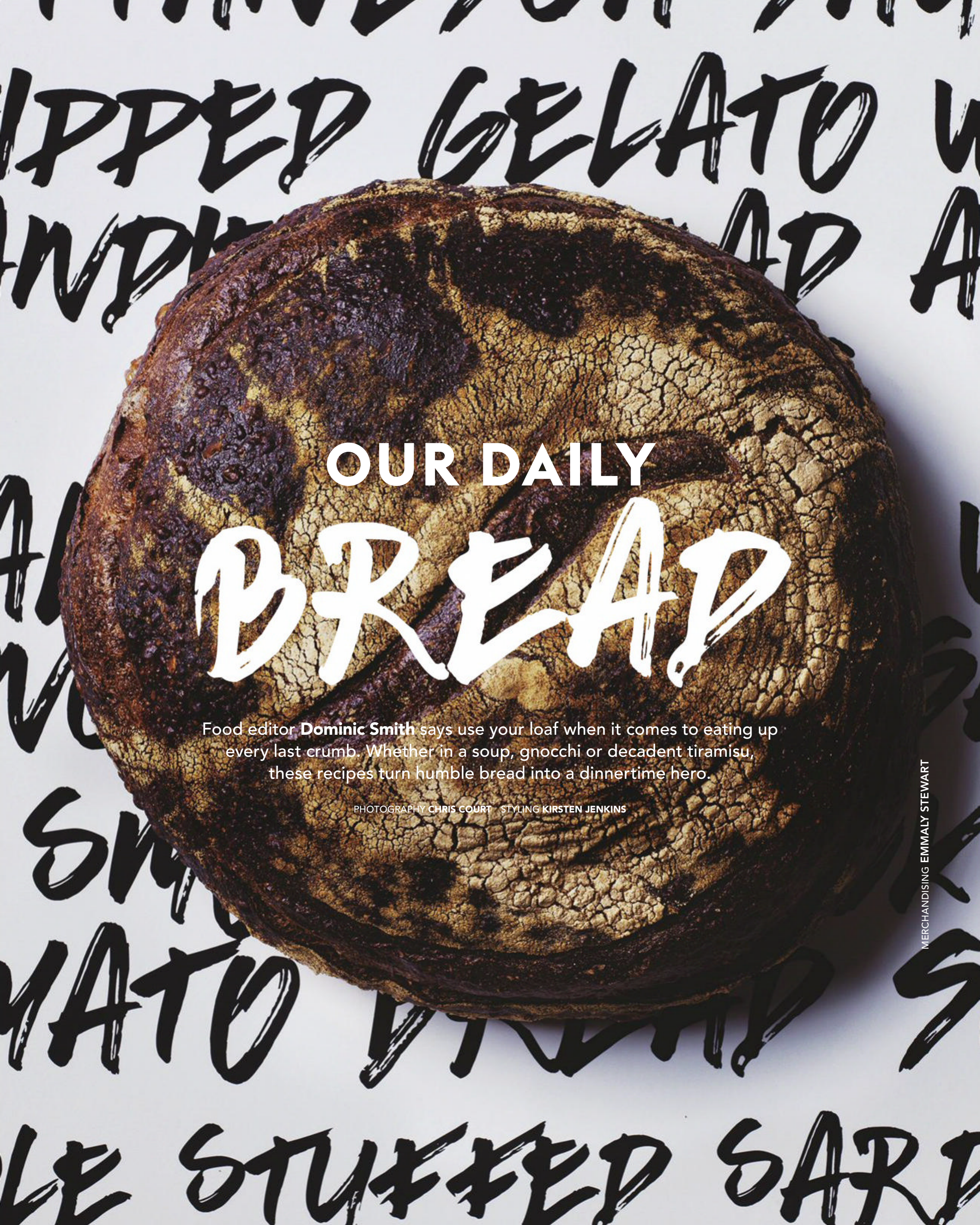
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Clockwise from left: Nash Kitchen by Rogan Nash Architects, photography by Simon Wilson; Variable Temperature Zone control panel within the fridge.



OUR DAILY BREAD

Food editor **Dominic Smith** says use your loaf when it comes to eating up every last crumb. Whether in a soup, gnocchi or decadent tiramisu, these recipes turn humble bread into a dinnertime hero.

PHOTOGRAPHY **CHRIS COURT** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**



PORK AND FENNEL ARANCINI
(recipe p 81)

NO WASTE.

SARDINES WITH BABY FENNEL

MAKES 30, AS AN APPETISER

40g currants
2 tbs caramelised red wine vinegar
1 tbs extra virgin olive oil, plus extra to drizzle
80g unsalted butter
2 red onions, finely chopped
2 garlic cloves, crushed
½ tsp fennel seeds
1 long red chilli, seeds removed, finely chopped
30g Ligurian black olives, stones removed, finely chopped
200g stale white sourdough breadcrumbs
2 tbs each finely chopped dill and flat-leaf parsley, plus extra dill to serve
Finely grated zest of 1 lemon, plus extra wedges to serve
30 whole sardines, scaled, gills removed, cleaned
2 baby fennel bulbs, shaved

To make stuffing, combine currants and vinegar in a bowl, and set aside until ready to use. Heat oil and butter in a frypan over medium-high heat. Add onion, garlic, fennel seeds, chilli, olive and currant mixture. Cook, stirring occasionally, for 4-5 minutes or until onion has softened. Stir in breadcrumbs and cook, stirring, for 2-3 minutes or until coated in the mixture. Transfer to a bowl with herbs and zest. Season and combine, then cool completely.

Preheat oven to 200°C. Grease 2 large baking trays and line with baking paper. Working with one sardine at a time, fill cavity with stuffing mixture, then place on prepared trays. Roast for 15-20 minutes or until sardines are cooked.

Place shaved fennel on a serving platter and top with sardines. Drizzle with extra olive oil, scatter with dill and serve with lemon wedges.



SMOKED HAM, TOMATO AND BREAD SOUP

SERVES 6-8

Begin this recipe at least 4 hours ahead.

1.5kg roma tomatoes, halved lengthwise
2 small red onions, cut into thin wedges
2 tbs finely chopped basil
1 tbs finely chopped oregano
1 tbs finely chopped flat-leaf parsley, plus extra to serve
1/4 cup (60ml) extra virgin olive oil, plus extra to drizzle
300g day-old ciabatta, torn
2 tbs red wine vinegar

SMOKED HAM HOCK STOCK

2 (1.2kg each) smoked ham hocks
2 celery stalks, chopped
1 each large carrot, onion, small fennel, chopped
3 garlic cloves, bruised
3 bay leaves
1 tsp black peppercorns
1/4 bunch thyme sprigs

For the smoked ham hock stock, put all ingredients in a large saucepan over high heat. Pour in enough cold water to cover, bring to a simmer. Reduce heat to low and cook, skimming impurities from surface, for 3-4 hours (top up water occasionally) or until meat falls off the bone.

Preheat oven to 200°C. Line 3 large baking trays with baking paper. Place tomato, cut-side up, on 2 trays and add onion. Scatter with herbs, drizzle with olive oil, season and roast for 1 hour.

Place the ciabatta on the third tray, drizzle with olive oil and bake for 10-15 minutes, tossing occasionally, or until toasted. Set aside until ready to use.

Transfer ham to a large tray, set aside until cool. Strain stock into a heatproof jug, discard solids. Shred ham into bite-sized pieces, transfer into a bowl and season. Discard bones and skin. Pour enough stock to cover meat to keep it moist. Set aside.

Pour 6 cups (1.5L) stock into a large saucepan over medium-high heat. Place roasted tomato and onion into stock, bring to the boil. Reduce heat to low and simmer for 8-10 minutes or until tomato has coloured stock. Stir in three-quarters of the ham and vinegar. Season.

Divide soup among bowls, top with ciabatta, remaining ham and extra parsley. Drizzle with extra olive oil, to serve.



VEAL COTOLETTA WITH PROSCIUTTO AND SAGE

SERVES 6

6 x 300g veal rib cutlets, French trimmed
6 sage sprigs, plus extra leaves, fried, to serve
6 slices prosciutto
Plain flour, to dust
300g stale white sourdough breadcrumbs
1/4 cup finely chopped flat-leaf parsley
2 tbs finely chopped thyme leaves
Finely grated zest of 1 lemon, plus extra wedges to serve
1/2 cup (40g) finely grated parmesan
2 eggs
1 cup (250ml) milk
Vegetable oil, to shallow-fry

Using a meat mallet, pound one cutlet at a time to 1cm thick. Place 1 sage sprig on one side of the cutlet then wrap with prosciutto. Pound both sides of the cutlet so that sage adheres to prosciutto. Repeat with remaining cutlets, sage and prosciutto.

Season the flour with salt and pepper, then spread onto a large plate. Place breadcrumbs and herbs in a large bowl with lemon zest and parmesan. Season and mix to combine. In a bowl, beat eggs with the milk. Lightly coat the cutlets in the flour, then in the egg mixture and finally in the breadcrumb mixture. You will be able to see some of the prosciutto and sage through the breadcrumbs. Place cutlets on a tray and chill for 15 minutes.

Preheat oven to 180°C. Half-fill a large deep frypan with oil and heat to 180°C (a cube of bread will turn golden in 30 seconds). Fry cutlets, in batches, for 4-5 minutes, turning once, or until golden. Place cutlets on a baking tray and bake for 8-10 minutes for medium or until the meat is cooked to your liking. Remove from oven and rest for 5-6 minutes before serving. Scatter with crispy sage leaves, salt flakes and freshly ground black pepper. Serve with lemon wedges.

BREAD GNOCCHI PUTTANESCA

SERVES 6-8

You will need a potato ricer for this recipe.

4 large desiree potatoes
250g stale white or brown sourdough breadcrumbs
1 cup (150g) plain flour
3/4 cup (60g) finely grated parmesan, plus extra to serve
1 egg, plus 2 yolks lightly beaten
1 tbs extra virgin olive oil

PUTTANESCA SAUCE

1/4 cup (60ml) extra virgin olive oil
4 anchovy fillets in oil, drained, chopped
1 tbs baby capers, drained, finely chopped
1 red onion, finely chopped
2 garlic cloves, crushed
2 tbs Ligurian black olives, stones removed, sliced
1 cup (250ml) dry white wine
2 tbs tomato paste
2 x 400g cans Italian crushed tomatoes
2 tbs finely chopped tarragon
1/2 bunch basil, finely chopped, plus extra leaves to serve



Preheat oven to 200°C. Place potatoes on a large oven tray. Roast for 1 hour or until cooked.

Meanwhile, for the puttanesca sauce, heat oil in a large saucepan over high heat. Add the anchovy, capers, onion, garlic and olive. Cook, stirring, for 5-6 minutes or until onion has softened and anchovy has broken down. Add wine, scraping bottom of pan with a spoon. Simmer for 3-4 minutes or until reduced by three-quarters. Stir in tomato paste and cook, stirring, for 30 seconds. Add tomatoes and herbs and stir until combined. Bring to a simmer, reduce heat to low and cook, stirring occasionally, for 25-30 minutes or until sauce has thickened. Season and keep warm until ready to use.

Remove potatoes from oven. Halve the potatoes and scoop out the flesh. Discard skin. Pass potatoes through a ricer and into a large bowl. Combine 500g potato with the breadcrumb, flour and parmesan. Add egg and yolks, olive oil and 3 tsp fine cooking salt. Using your hands, mix gently until just combined.

Line 3 baking trays with baking paper. Lightly flour a work surface. Divide mixture into 4 portions. Working with 1 portion at a time, roll into a long cigar shape, about 2.5cm thick. Cut dough into 3cm portions, then roll into balls. Use the tines of a fork to slightly indent and flatten each piece. Place on prepared trays.

Fill a large saucepan three-quarters full with water and bring to a simmer over high heat. Place gnocchi from one tray into the water. Cook for 1-2 minutes or until the gnocchi floats to the surface. Use a slotted spoon to remove from the water and drain well. Place in iced water until cooled completely, then drain. Repeat with remaining trays of gnocchi.

Add cooked gnocchi to puttanesca sauce and stir to combine. Cook, stirring, for 5-6 minutes or until warmed through. Season, then divide gnocchi among bowls. Top with extra basil leaves and scatter with extra parmesan to serve.

PORK AND FENNEL ARANCINI

MAKES 30, AS AN APPETISER

1.6kg thick pork and fennel sausages
1 tsp fennel seeds, toasted, crushed
1 tbs Dijon mustard
Plain flour, to dust
2 tbs finely chopped chives
2 tbs finely chopped oregano, plus extra sprigs, fried, to serve
1/4 cup loosely packed flat-leaf parsley, finely chopped
350g stale white or brown sourdough breadcrumbs
3 eggs, lightly beaten
2 cups (500ml) milk
Vegetable oil, to fry
Aioli and lemon halves, to serve



RISOTTO
70g unsalted butter
1 onion, finely chopped
2 garlic cloves, crushed
200g arborio rice
1 cup (250ml) dry white wine
700ml vegetable or chicken stock, warmed
2/3 cup (50g) grated parmesan

For the risotto, melt butter in a large frypan over medium-high heat. Add onion and garlic, and cook, stirring occasionally, for 4-5 minutes or until onion has softened. Stir in arborio rice and cook, stirring, for 1-2 minutes or until rice is coated in oil. Add wine, scraping bottom of pan with a spoon, and cook until wine is absorbed by rice. Add a ladleful of stock and stir until absorbed. Repeat until all stock has been added or until rice is cooked but still al dente. This should take 20-25 minutes. Stir in the parmesan and season. Spread risotto on a tray and refrigerate until cooled. Remove from fridge and divide into 30 portions (about 30g each or 1 heaped tbs) and roll into firm balls. Refrigerate until ready to wrap with mince.

Meanwhile, remove and discard casings from the pork and fennel sausages. Place meat in a large bowl and combine with fennel seeds, mustard and 2 tbs cold water. Season. Divide the sausage mixture into 30 portions (about 60g each or 2 tbs). Working with one portion at a time, flatten sausage mixture on work surface. Place a risotto ball in the centre and wrap with sausage mixture to enclose. Repeat with remaining meat and risotto balls. To stop the meat from sticking to the work surface or your hands, use damp hands while rolling the balls. Place balls on a tray and refrigerate for 30 minutes.

Season flour with salt and pepper, then spread on a tray. Combine herbs and breadcrumbs on a separate tray. In a bowl, beat the eggs with the milk. Roll the balls in the flour, then in the egg mixture, and finally in the breadcrumbs to coat well. Refrigerate for 15 minutes.

Preheat oven to 180°C. Fill a large saucepan three-quarters full with vegetable oil and heat to 180°C (a cube of bread will turn golden in 30 seconds when the oil is hot enough). Fry the balls, in batches, for 5-6 minutes or until golden. Place on a baking tray and bake for 8-10 minutes or until the meat is cooked through. Scatter with fried oregano, and serve warm or cold with aioli and lemon halves.

WHIPPED GELATO WITH CANDIED BREAD

MAKES 2.25L
Begin this recipe at least 4 hours ahead.

130g stale brown sourdough breadcrumbs
2/3 cup (160g) brown sugar
2 cups (500ml) pure (thin) cream
6 egg whites
175g caster sugar
Roasted chopped pistachios (we used Woolworths Macro), to serve

Preheat oven to 200°C. Grease 2 large baking trays and line with baking paper.

To make the candied bread, combine breadcrumbs and brown sugar in a bowl. Spread over prepared trays in an even layer and bake for 15-20 minutes, swapping trays and stirring occasionally until golden and caramelised. Cool completely. Place in a food processor and pulse until crumbled finely.

Meanwhile, put the cream into a large bowl, whisk to soft peaks. Chill until needed. Put egg whites in the bowl of a stand mixer with whisk attachment. Whisk on high and gradually add caster sugar until thick, glossy and sugar has dissolved.

Using a large spatula, fold meringue into whipped cream. It will look like the cream and meringue are not combining properly, but this is the way it is supposed to be. Add three-quarters of the candied bread and fold until combined. Freeze for 4-5 hours or until set and firm. Serve scattered with chopped pistachios and remaining candied bread crumbled over the top.

WHITE CHOCOLATE TIRAMISU

SERVES 4

You will need four 13cm x 3.5cm shallow dishes and a piping bag with a 1cm nozzle for this recipe.

2 cups (500ml) strong black coffee
3/4 cup (165g) caster sugar
1/4 cup (60ml) Frangelico
800g slab day-old plain focaccia, crusts removed
Cocoa and finely grated dark chocolate, to serve

WHITE CHOCOLATE CREAM

2 cups (500ml) pure (thin) cream
200g white chocolate, finely chopped
65g plain flour, sifted
3/4 cup (165g) caster sugar
6 egg yolks
3 cups (750ml) milk
1 tsp vanilla extract
2 titanium-strength gelatine leaves, soaked

For the white chocolate cream, place half the cream in the bowl of a stand mixer with the whisk attachment and whisk to soft peaks. Place remaining 1 cup (250ml) cream with the white chocolate in a saucepan over medium heat and stir until melted and combined. Remove from heat.

Place flour and sugar in a large bowl. Stir in egg yolks with 1/2 cup (125ml) cold milk. Place remaining 2 1/2 cups (625ml) milk in a saucepan and bring to a simmer over medium heat. Remove from heat and pour over flour mixture. Whisk to combine. Stir in white chocolate mixture. Transfer to a large saucepan over low heat. Cook, stirring constanty, for 6-8 minutes or until mixture starts to thicken, then squeeze excess water from gelatine and add gelatine to the mixture. Cook, stirring, for a further 2-3 minutes or until gelatine is combined and white chocolate cream has thickened. Transfer to a large bowl and fold in whipped cream. Press a sheet of baking paper to touch the surface, to prevent a skin forming, and refrigerate until cold.

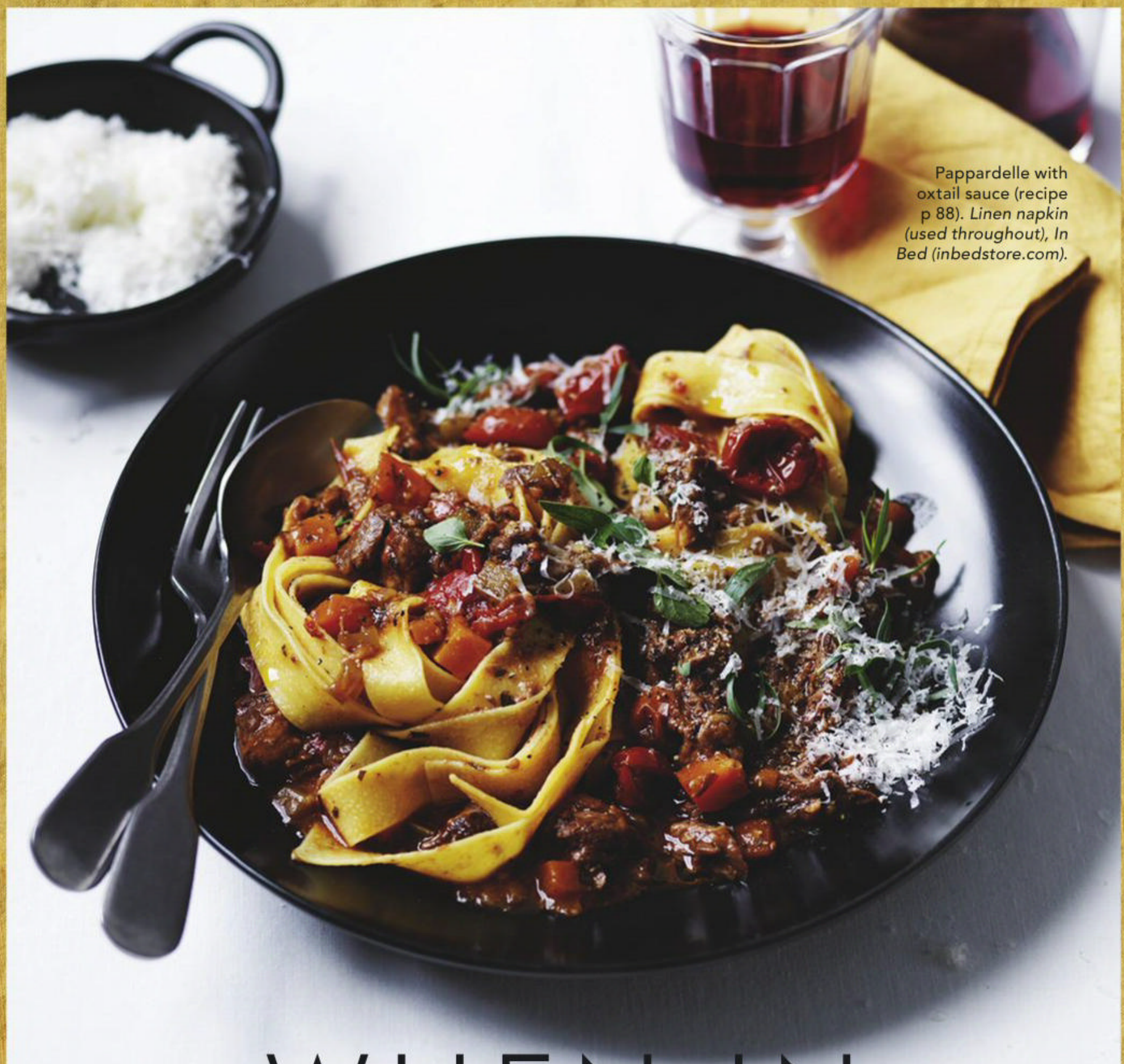
Meanwhile, place coffee and sugar in a saucepan over medium heat. Cook, stirring, for 5-6 minutes or until sugar has dissolved. Remove from heat and stir in liqueur. Refrigerate to cool completely.

Divide the focaccia into 4 equal portions then cut each portion into 13cm-diameter discs or the same diameter as your serving dish. Cut each disc in half horizontally: you should have 8 thin discs. Using a rolling pin, roll each disc to about 5mm thick. If the disc is bigger than the dish, trim to size.

Working with one disc at a time, dip into coffee syrup and line the base of a 13cm x 3.5cm, 375ml capacity shallow dish. Transfer the white chocolate cream to a piping bag with a 1cm nozzle. Pipe a 1cm thick layer evenly over the coffee-dipped focaccia. Place another disc of coffee-dipped focaccia over the white chocolate cream layer, followed by a piped layer of white chocolate cream that fills the dish to the top. You can either smooth over the surface with a spatula or leave it textured. Repeat with remaining focaccia discs and white chocolate cream. Refrigerate for 1 hour to set. Dust with cocoa and sprinkle with dark chocolate, to serve.



d. **delicious.com.au/recipes**
For more sweet and savoury ways to use up leftover bread.



Pappardelle with oxtail sauce (recipe p 88). *Linen napkin (used throughout), In Bed (inbedstore.com).*

WHEN IN ROME...

...do as the Romans do and head to **Sarah Cicolini**'s trattoria Santo Palato. In the meantime, serve up the star chef's recipes – classics with a modern flourish – at your table. *Buon appetito*!

PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**



Spaghettini with butter & anchovies (recipe p 88). *Linen tablecloth (used throughout), In Bed (inbedstore.com).*



IN A CITY where trattorias and ristorantes are found in just about every street corner, Sarah Cicolini is doing something remarkable. The Abruzzese chef, who moved to Rome 10 years ago, takes classic dishes and puts her own spin on them. On these pages, for instance, fennel and lemon zest brighten a typical spaghettini with anchovies, and her love of offcuts shines in the oxtail sauce that is the star of the papardelle plate.

It's this fresh approach and respect for her roots that's catapulted the 30-year-old chef and her trattoria Santo Palato onto the world stage. Earlier this year, she toured Australia and collaborated with renowned restaurants, Marta in Sydney, Osteria Ilara in Melbourne and The Agrarian Kitchen in Tasmania. Favourites such as porchetta and carbonara were guaranteed highlights at the sold-out event in Sydney, but it was her polpette with wild chicory – a Cicolini stamp – that had the tick of approval from the crowd.

@sarahcicolini

OSSO BUCO ALLA MILANESE WITH SAFFRON RISOTTO

SERVES 4

Begin this recipe at least 3 hours ahead.

4 x 300g osso buco (veal shanks)
Plain flour, to dust
1/2 cup (125ml) extra virgin olive oil
40g unsalted butter
1 onion, finely chopped
2 tbs tomato paste
1/2 cup (125ml) white wine
400g can crushed tomatoes
3 cups (750ml) beef stock
2 tbs finely chopped flat-leaf parsley
2 tbs finely chopped oregano

GREMOLATA

1/4 cup loosely packed flat-leaf parsley leaves, finely chopped
2 garlic cloves, crushed
Finely grated zest of 1 lemon, plus extra lemon wedges to serve

RISOTTO

60g unsalted butter
1 large onion, finely chopped
2 garlic cloves, crushed
400g carnaroli rice (from gourmet food shops and selected delis – substitute arborio rice
1 pinch saffron threads
1/2 cup (125ml) white wine
1.2L hot vegetable stock
2/3 cup (50g) finely grated parmesan, plus extra to serve

Place osso buco in a bowl and dust with flour to coat. Heat half of the oil in a large deep ovenproof frypan over high heat. Cook veal for 7-8 minutes, turning, until browned on all sides. Transfer to a plate. Wipe pan clean with paper towel and return to heat.

Preheat oven to 160°C. Add remaining 1/4 cup (60ml) oil, butter and onion to pan. Cook, stirring, for 4-5 minutes or until onion begins to soften. Stir in tomato paste and cook, stirring, for 30 seconds to toast. Add white wine, scraping the bottom of the pan with a spoon, then add veal. Pour in the crushed tomatoes, beef stock and herbs. Season. Cover tightly with foil and braise in the oven for 3 hours-3 hours 30 minutes or until meat is falling off the bone.

Meanwhile, for the gremolata, combine all the ingredients in a bowl and set aside until ready to serve.

For the risotto, heat a large deep heavy-based saucepan over high heat. Add butter and heat for 30 seconds or until melted over the base of the pan. Add onion and garlic and cook, stirring, for 4-5 minutes or until softened.

Stir in the rice and saffron. Season then cook, stirring, for 3-4 minutes or until rice is well coated in butter. Stir in the wine and cook until it is evaporated and absorbed by the rice. Reduce the heat to medium-low and gradually add the stock a ladleful at a time, stirring gently. Keep adding the stock and stirring until the rice is cooked. This will take about 20-25 minutes. Turn off the heat and add the parmesan. Season to taste and stir to combine.

Divide saffron risotto among serving bowls, top with osso buco and scatter with gremolata and extra parmesan. Serve with lemon wedges alongside.

GARDEN VEGETABLES WITH GREEN SAUCE

SERVES 4

1 1/2 cups (375ml) white wine vinegar
1/3 cup (75g) caster sugar
5 thyme sprigs
2 bay leaves
1 bunch each baby red radishes and baby golden beetroot, trimmed, halved
2 baby fennel bulbs, trimmed, cut into thick wedges
1 bunch heirloom baby (Dutch) carrots, trimmed
4 eschalots, cut into thick wedges

GREEN SAUCE

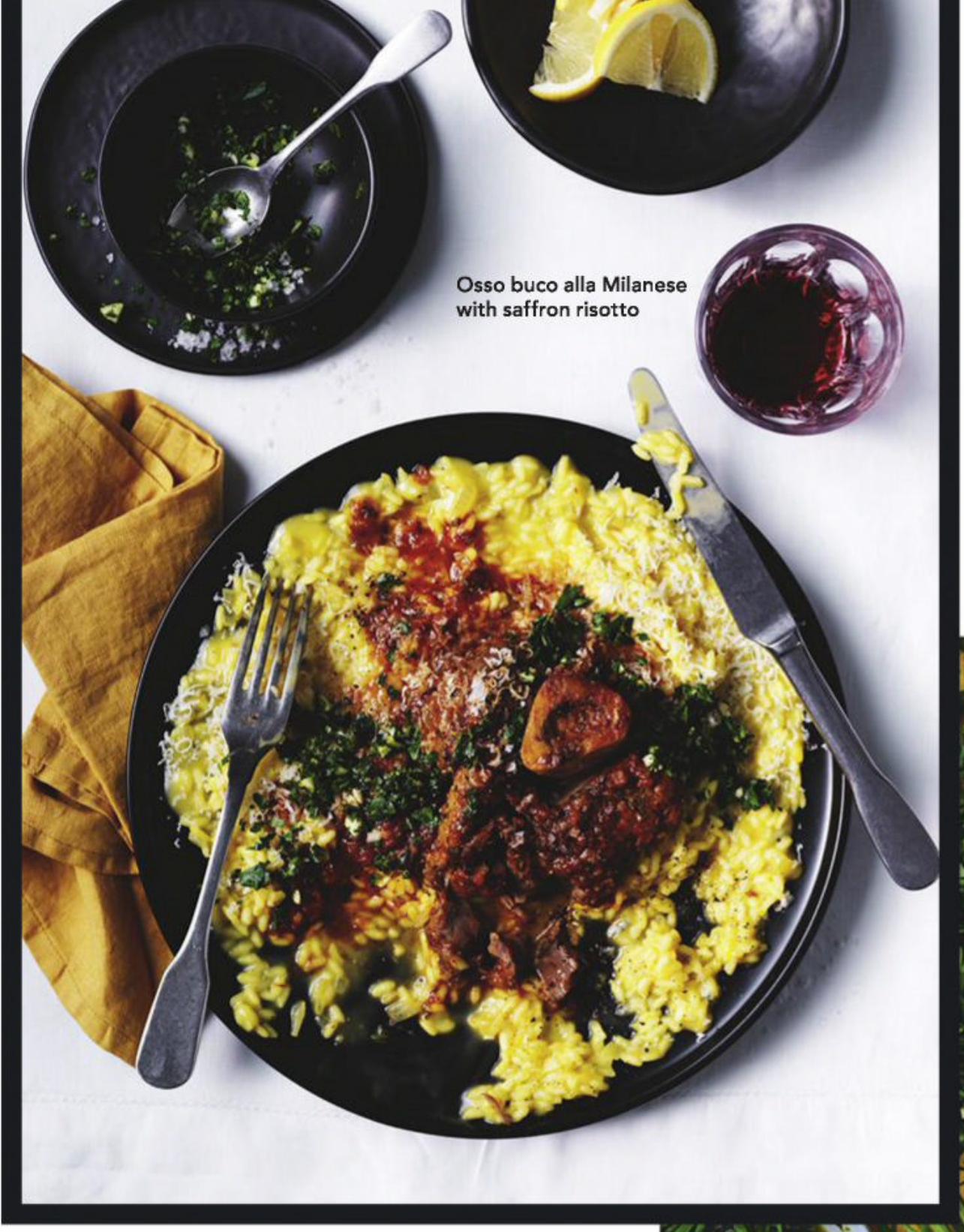
20g (about 1/2 thick slice) day-old white sourdough, crusts removed
1 bunch flat-leaf parsley, leaves picked
1/3 cup (65g) baby capers, rinsed, drained
6 anchovy fillets in oil, drained
2 tbs white wine vinegar
3/4 cup (180ml) extra virgin olive oil
4 boiled eggs, cut into wedges
4 small desiree potatoes, cooked, cut into wedges

To pickle the garden vegetables, place the vinegar, sugar, thyme and bay leaves in a saucepan with 1 1/2 cups (375ml) water, and bring to the boil. Place vegetables in a large heatproof bowl. Pour pickling liquid over and refrigerate until cooled completely.

Meanwhile, for the green sauce, place the sourdough in a small bowl and soak in water for 30-60 seconds or until completely saturated. Remove from water and squeeze out as much water as possible, then transfer to a food processor with the parsley, capers,



GUEST CHEF.



Osso buco alla Milanese
with saffron risotto



Garden vegetables
with green sauce





anchovies, vinegar and oil. Pulse until roughly chopped and combined. Season to taste. Transfer to a bowl, then add egg and potato, and toss gently to combine.

Remove pickled garden vegetables from pickling liquid and drain. Place on a large platter and spoon over green sauce to serve.

PAPPARDELLE WITH OXTAIL SAUCE

SERVES 4-6

Begin this recipe at least 3 hours ahead.

1.5kg oxtail, cut into 3cm pieces
Plain flour, to dust
1/2 cup (125ml) extra virgin olive oil
1 red onion, finely chopped
2 garlic cloves, crushed
1 carrot, finely chopped
2 celery stalks, finely chopped
4 star anise, crushed
1 tbs tomato paste
3/4 cup (180ml) white wine
2 x 400g cans cherry tomatoes
4 cups (1L) beef stock
2 tbs each finely chopped flat-leaf parsley and basil
2 tbs each finely chopped oregano and tarragon, plus extra leaves to serve
400g pappardelle
Finely grated parmesan, to serve

Place the oxtail in a bowl and dust with flour to coat. Heat half of the oil in a large, deep ovenproof frypan over high heat. Cook oxtail in batches, turning, for 5 minutes, or until browned on all sides. Transfer to a plate. Wipe pan clean with paper towel and return to heat.

Preheat oven to 160°C.

Add remaining 1/4 cup (60ml) oil, onion, garlic, carrot, celery and star anise to pan. Cook, stirring, for 5-6 minutes or until vegetables have softened. Stir in tomato paste and cook, stirring for 30 seconds, to toast. Add white wine and scrape bottom of the pan with a spoon. Add oxtail to the pan, then add cherry tomatoes, beef stock and herbs. Season. Cover tightly with foil and braise in the oven for 3-4 hours or until meat is falling off the bone. Remove from the oven and shred the meat from the bones. Discard bones. Transfer oxtail mixture to a large saucepan. Place over high heat and bring to the boil. Simmer, skimming any fat that rises to the surface, for 8-10 minutes or until thickened. Season to taste.

Meanwhile, fill a large saucepan three-quarters full of water and bring to the boil. Cook pasta for 6-7 minutes or according to packet instructions. Drain. Add pasta to oxtail sauce, season and stir to combine. Divide among bowls and scatter with parmesan, extra oregano and tarragon leaves to serve.

SPAGHETTINI WITH BUTTER & ANCHOVIES

SERVES 4

400g spaghettini
160g unsalted butter
100ml extra virgin olive oil
20 anchovy fillets in oil, drained, chopped, plus extra fillets to serve
2 baby fennel, finely chopped, fronds reserved
Finely grated zest of 1 lemon, plus extra wedges to serve
Finely grated parmesan, to serve

Fill a large saucepan three-quarters full of water and bring to the boil. Add pasta and cook for 3 minutes less than packet instructions. Drain, reserving 200ml of the cooking water.

Heat butter and oil in a large deep saucepan over medium-high heat. Add chopped anchovy, fennel and lemon zest. Cook, stirring occasionally, for 5-6 minutes or until fennel has softened and anchovy has broken down.

Add pasta and reserved cooking water to pan and cook, tossing, for 3-4 minutes or until pasta is coated and liquid has thickened. If pasta looks dry add a little more water. Divide pasta among plates and scatter with extra anchovy fillets, reserved fennel fronds and grated parmesan. Serve with extra lemon wedges.

RIGATONI WITH BACON & EGG

SERVES 4

400g rigatoni
2 tbs extra virgin olive oil
300g guanciale (cured pig's cheek – from selected delis) or bacon, cut into 3cm batons
5 egg yolks, plus 1 egg white
150g finely grated pecorino, plus extra shaved pecorino to serve
Flat-leaf parsley leaves, to serve

Fill a large saucepan three-quarters full of water and cook rigatoni according to packet instructions. Do not season the pasta water, because of the saltiness of the guanciale. Drain and reserve 1 cup (250ml) of the cooking water.

Meanwhile, heat the oil in a large deep frypan over medium-high heat. Add guanciale and cook, stirring occasionally, for 6-7 minutes or until guanciale is golden. Transfer to paper towel to drain. Pour excess oil from the pan into a large heatproof bowl and reserve.

Bring a saucepan one-quarter full of water to a simmer. Place the egg yolks and egg white in a small bowl and lightly beat to combine. Gradually whisk into the reserved oil then add 1/4 cup (60ml) reserved pasta cooking water. Gradually stir in the grated pecorino. Set the bowl over the saucepan of simmering water and whisk until just starting to thicken. Do not scramble the eggs.

Return frypan to medium heat. Add guanciale, rigatoni and remaining 3/4 cup (180ml) pasta cooking water. Toss to combine. Remove from heat and add the egg mixture. Season and toss to combine. Divide among bowls, season and scatter with extra pecorino and parsley to serve.



Rigatoni with bacon & egg

d.

delicious.com.au/recipes
For more flavour-packed touches to Italian favourites.

HEY, PESTO!

Darren Robertson hits the refresh button on the Italian must-have. From chickpeas and capers, to macadamias and hempseed, these tasty twists on pesto bring instant flavour.

WORDS **MICHELLE OALIN** PHOTOGRAPHY **BRETT STEVENS** STYLING **KIRSTEN JENKINS**

MERCHENDISING **EMMALY STEWART**

DARREN ROBERTSON.

XL flatbreads with chickpea pesto. **OPPOSITE:** roasted hasselback sweet potatoes with hempseed pesto (recipes p 95).

DARREN ROBERTSON.



LEAVE IT TO Darren Robertson to put extra zing into an already fresh and vibrant Italian accompaniment. The Three Blue Ducks chef, who is mostly based in Byron Bay, says pesto is the perfect sauce to tinker with. "It's such a simple thing, so it has a couple of ingredients that are interchangeable, like replacing basil with another herb. And there are a lot of macadamias around Byron; they're a bit of staple, so I thought it would be interesting to use them in a pesto. I used them in the mushroom bruschetta because mushrooms go well with a creamy macadamia." One of the more interesting ingredients Robertson uses is hempseed, which he says is becoming more mainstream.

"I see hempseeds a lot more in cafes these days. They're full of protein and have a nutty, buttery taste. [At Three Blue Ducks] we throw them on cereals, and in granolas and smoothies. And they work as an interesting twist for pesto as well."

@darrenrobertsonfood

@djrobertson

SUPER GREENS PESTO PASTA

SERVES 4

1/2 broccoli, cut into florets
1/2 bunch each kale and spinach, leaves chopped, stalks removed, discarded
1/2 bunch basil, leaves picked, plus extra to serve
2/3 cup (100g) roasted macadamias, finely chopped, plus extra to serve
1 garlic clove, crushed
2 anchovies in oil, drained
Juice of 1 lemon
1/4 tsp chilli flakes (optional)
1/3 cup (25g) grated parmesan, plus extra, shaved, to serve
3/4 cup (180ml) extra virgin olive oil, plus extra to serve
500g rigatoni pasta

Bring a large saucepan of water to the boil over high heat. Add broccoli and kale and cook for 1 minute or until kale has wilted. Transfer greens to a bowl of iced water to refresh. Add spinach to pan and cook for 10-20 seconds or until wilted. Refresh in iced water. Drain greens.

To make the pesto, place the blanched greens in a food processor with basil, half the macadamia, garlic, anchovies, lemon juice, parmesan, chilli, if using, and olive oil. Whiz until finely chopped but not pureed. Season. Transfer to a bowl and stir through remaining 50g macadamias. Set aside.

Cook pasta according to packet instructions. Drain and reserve 3/4 cup (180ml) pasta cooking water. Transfer pasta to a large heatproof bowl with three-quarters of the pesto and reserved water. Season and toss to combine. Divide pasta among plates, scatter with extra basil, extra macadamia and shaved parmesan. Drizzle with extra oil to serve.



Mushroom bruschetta with garlic & macadamia pesto (recipe p 95).



ROASTED LAMB RACK WITH HERB & ALMOND PESTO

SERVES 4

2 tbs extra virgin olive oil
2 x 6-cutlet French-trimmed lamb racks, cap on

MIXED HERB & ALMOND PESTO
1/2 bunch coriander
1/2 bunch flat-leaf parsley, leaves picked
60g whole blanched almonds
1 garlic clove, crushed
2 tbs Greek yoghurt
1 tsp toasted fennel seeds
1 pinch toasted cumin seeds
1/4 tsp chilli flakes (optional)
1/2 cup (125ml) extra virgin olive oil

FENNEL SALAD
1 long red chilli, thinly sliced
1 baby fennel, shaved
Zest and juice of 1 lime, plus extra wedges to serve
1/4 bunch mint, leaves picked
Seeds from 1 pomegranate

Preheat oven to 220°C. Heat oil in a large ovenproof frypan over medium-high heat. Season lamb all over then place skin-side down in pan. Cook for 6-8 minutes or until skin begins to brown and caramelise. Place pan in oven and roast for 20-25 minutes for medium-rare or until cooked to your liking. Rest for 5 minutes before carving.

Meanwhile, for the herb and almond pesto, place the herbs, almonds, garlic, yoghurt, spices and oil in a food processor and whiz until smooth. Season to taste.

For the fennel salad, place all ingredients in a large bowl, season and toss to combine. Serve lamb on a large platter with fennel salad, pesto and extra lime wedges alongside.

"THESE RECIPES USE INGREDIENTS THAT PEOPLE HAVE IN THEIR PANTRIES ANYWAY – CAPERS, A BIT OF PARSLEY – THEY'RE ALL THROW-TOGETHER RECIPES, REALLY."

XL FLATBREADS WITH CHICKPEA PESTO

SERVES 4, AS A LIGHT MEAL

1/4 tsp sumac, plus extra to serve
Finely grated zest and juice of 1 lime
3 eschalots, thinly sliced into rings (we used a mandoline)
1/4 bunch mint, leaves picked
1/4 bunch coriander, leaves picked
2 tbs extra virgin olive oil
Basil leaves, to serve

FLATBREADS
480g self-raising flour, sifted
1 tsp caster sugar
320g Greek yoghurt
Extra virgin olive oil, to brush

CHICKPEA PESTO
2 cups loosely packed flat-leaf parsley leaves
50g roasted almonds, chopped
1 garlic clove, crushed
Zest and juice of 1 lemon
1/2 cup (125ml) extra virgin olive oil
400g can chickpeas, rinsed, drained,

For the chickpea pesto, place parsley, almond, garlic, zest, juice and oil in a food processor, and whiz until smooth. Add three-quarters of the chickpeas and pulse until roughly chopped. Transfer to a bowl, season to taste and stir to combine.

For the flatbreads, combine flour and sugar in a bowl with a pinch of salt flakes and stir to combine. Add yoghurt, and use your hands to combine. Turn out onto a lightly floured work surface and knead until smooth. Rest dough for 30 minutes.

To make the salad, place sumac, lime zest and juice in a small bowl with the eschalot and herbs and oil. Season to taste and toss to combine. Set aside.

Halve dough and, working with one portion at a time, roll out to an oval shape about 40cm x 17cm and 2mm thick. Whatever size you go with, make sure it fits on your chargrill pan. Brush both sides with olive oil and season.

Preheat a chargrill pan or barbecue over high heat. Chargrill flatbread for 1-2 minutes on one side or until golden. Turn and cook for a further 1-2 minutes or until golden and cooked. Top with the pesto and herb salad, and scatter with extra sumac, remaining chickpeas and basil leaves to serve.

MUSHROOM BRUSCHETTA WITH GARLIC & MACADAMIA PESTO

SERVES 4, AS A LIGHT MEAL

2 tbs extra virgin olive oil, plus extra to drizzle
80g unsalted butter
1 garlic clove, bruised
500g mixed mushrooms (we used oyster, shiitake and enoki), trimmed, sliced
2 thyme sprigs
Juice of 1/2 a lemon
1 x 620g sourdough baguette, cut diagonally into thick slices

MACADAMIA & GARLIC PESTO
1 bunch flat-leaf parsley, leaves picked
2/3 cup (100g) roasted macadamias, finely chopped, plus extra to serve
2 garlic cloves, crushed
Zest and juice of 1 lemon
3/4 cup (180ml) extra virgin olive oil

For the macadamia and garlic pesto, place all the ingredients in a food processor and whiz until smooth. Season to taste.

Heat oil and butter in a large frypan over high heat. When the butter foams add garlic, mushroom and thyme. Cook, stirring occasionally, for 4-5 minutes or until mushrooms start to brown and absorb the butter. Add lemon juice. Season, set aside and keep warm.

Meanwhile, preheat a lightly greased chargrill pan or barbecue over high heat. Chargrill sourdough in batches, for 1-2 minutes, turning halfway, until charred. Drizzle with extra olive oil, then season. Spread sourdough with pesto, top with mushroom and scatter extra macadamia to serve. Place remaining pesto and mushrooms in small bowls alongside.

ROASTED HASSELBACK SWEET POTATOES WITH HEMPSEED PESTO

SERVES 4-6, AS A SIDE

5 (200g each) sweet potatoes, skin on
1 bunch basil, leaves picked
200g semi-dried tomatoes
1 tsp each toasted fennel, coriander and sesame seeds
1 garlic clove
Juice of 1 lemon
1/2 cup (125ml) extra virgin olive oil, plus extra to drizzle
90g hempseeds, toasted
1/2 bunch rocket, stalks removed
150g feta, crumbled

Preheat oven to 200°C (fan-forced). Cut slices into each potato, 3-6mm apart (do not cut all the way through). Place sweet potato on a large oven tray, drizzle with olive oil and season. Roast for 1 hour to 1 hour 25 minutes or until cooked and a little crispy on the outside.

Meanwhile, to make the pesto, place basil, semi- dried tomatoes, spices and sesame seeds, garlic, lemon and olive oil in a food processor, and whiz until smooth. Transfer to a bowl, season and stir through hempseeds. Set aside.

Remove sweet potato from oven and transfer to a platter. Spoon over hemp pesto, and scatter with rocket and feta. Drizzle with extra olive oil and scatter with sea salt flakes to serve.

DARREN ROBERTSON.

FRIED SQUID WITH LEMON, CAPER & PARSLEY PESTO

SERVES 4-6

1kg squid, heads and tentacles separated, cleaned
1/2 cup (125ml) extra virgin olive oil
1 (200g) dried chorizo, finely chopped
2 long red chillies (optional), skin pierced
250g cherry truss tomatoes
1 red onion, thinly sliced into rings (we used a mandoline)

PARSLEY PESTO

1 bunch flat-leaf parsley, leaves picked, plus extra to serve
1/4 cup each loosely packed basil and mint leaves
Juice of 1 lemon
1/4 cup (40g) roasted pine nuts
1 garlic clove, crushed
2 tbs baby capers in vinegar, drained
1/3 cup (80ml) extra virgin olive oil

For the parsely pesto, place the herbs, lemon juice, pine nuts, garlic and capers in a food processor and whiz until roughly chopped. With the motor running, scrape down the sides occasionally, and slowly pour in the olive oil until combined and pesto is finely chopped. Transfer to a bowl and season. Set aside.

Meanwhile, halve the squid hoods and tentacles lengthwise. Score the inside of the squid hoods and cut into 5cm triangular pieces. Refrigerate until ready to use.

Heat a quarter of the olive oil in a large frypan over high heat. Add chorizo and cook, stirring occasionally, for 2-3 minutes or until chorizo starts to brown. Transfer to a large bowl and set aside. Add chilli, if using, and tomatoes, to pan. Cook, shaking pan, for 5-6 minutes or until tomatoes are blistered and chilli is charred. Transfer tomato mixture to a plate. Wipe pan clean.

Heat half the remaining olive oil in the cleaned frypan over high heat. Add squid hoods and cook, tossing and shaking pan, for 1-2 minutes or until golden. Season, then transfer to bowl with chorizo. Repeat with remaining 2 tbs oil and squid tentacles. Add squid tentacles, tomato mixture, onion and three-quarters of the pesto to the bowl. Season and toss to combine. Place squid on a platter and scatter with extra parsley. Serve drizzled with remaining pesto.

d. **delicious.com.au/recipes**
For more classic sauces reinvented to flavourful effect.





CLOCKWISE (from far left): Holland America Line ship, Oosterdam, cruising through Glacier Bay, Alaska; Canadian bear cubs; Quaaout Lodge, near Little Shuswap Lake; Skagway, Alaska.



call of THE WILD

Relax and set sail in 2020 to discover the rugged beauty of Canada and the jaw-dropping wonders of Alaska.

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- For more information, visit: travelmarvel.com.au/canada2020

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Make yourself AT HOME

Moreish homemade pasta and pizza to please the crowd are just some of the rustic Italian dishes that **Phoebe Wood** serves up from her kitchen to yours. Just add vino.

PHOTOGRAPHY **BRETT STEVENS**
STYLING **KIRSTEN JENKINS**



Ricotta ravioli with rosemary & walnut butter (recipe p 102)

MERCHANDISING **EMMALY STEWART**



Pizza taglio (recipe p 102)



"This is my favourite way to cook chicken and results in an incredibly crispy skin and tender meat."

Phoebe Wood, Food Director

@phoeberosewood

d. **delicious.com.au/recipes**
For more home-style cooking to warm your heart.

Pollo al limone (chicken in lemon) with bitter greens (recipe p 105).





Melanzane carozza (stufffed eggplant fritters – recipe p 105)



Pork rib tagliatelle (recipe p 105).
BELOW: Egg pasta dough (recipe p 102).



EGG PASTA DOUGH

SERVES 4-6

2 cups (300g) tipo '00' flour
100g fine semolina, plus extra to dust
4 large eggs

Sift flour, semolina and 1/2 tsp salt flakes into the bowl of a stand mixer with the dough hook. Make a well in the centre. Add eggs and mix on low speed. Increase speed to medium. Knead for 5 minutes or until smooth and elastic. Enclose in plastic wrap. Rest for 1 hour at room temperature.

RICOTTA RAVIOLI WITH ROSEMARY & WALNUT BUTTER

SERVES 4-6

500g fresh ricotta
100g finely grated parmesan
Finely grated zest and juice of 1 lemon
1 egg yolk, plus 1 whole egg
1 quantity pasta dough (recipe above)
125g unsalted butter, chopped
2 bay leaves
1 cup (100g) roasted walnuts (we used Woolworths Macro), chopped
2 rosemary sprigs, leaves picked

Combine ricotta and parmesan in a bowl. Add lemon zest and egg yolk, and season. Beat to combine, then set aside.

To make ravioli, divide dough into 4 equal pieces, then enclose 3 portions in plastic wrap and set aside. Start the pasta machine on the thickest setting. Working with 1 piece of dough at a time, run dough through 3 times, folding in half each time. Keep rolling through the settings, reducing thickness, until 1mm thick.

Place 1 pasta strip on a lightly floured surface. Place 1 heaped tsp ricotta mixture every 7cm down centre of strip. Beat egg with 1 tsp water and brush in between each spoonful of ricotta. Top with another pasta strip. Press to seal around filling, making sure there are no air pockets. Use a crinkle cutter or knife to cut into ravioli. Repeat with remaining pasta and filling. Place on floured trays. Chill until needed.

Place butter and bay leaves in a large frypan over medium heat. Cook, shaking the pan occasionally, for 3-4 minutes or until a nutty brown. Add walnut, rosemary and lemon juice. Swirl to combine, then remove from heat.

Bring a large saucepan of salted water to the boil over high heat. In batches, cook the ravioli for 2-3 minutes or until they float to the surface and the pasta is al dente. Remove using a slotted spoon and toss in the butter mixture. Serve immediately.

PIZZA TAGLIO

SERVES 6

2 x 7g sachets dried instant yeast
1 tbs caster sugar
3 cups (450g) plain flour
2 tbs extra virgin olive oil
1 cup (250ml) tomato passata
20g finely grated parmesan
3 marinated artichokes, torn
6 best-quality anchovies in oil, drained
6 slices prosciutto
1/3 cup (35g) grated mozzarella
1/4 tsp dried chilli flakes
4 slices sopressa or other hot salami
1 ball buffalo mozzarella
1/4 cup basil leaves

Place yeast, sugar and 1/2 cup (125ml) warm water in a bowl and stir. Set aside for 5 minutes or until frothy. Place flour in the bowl of a stand mixer with dough hook. Add yeast mixture and 200ml warm water, and knead on medium speed for 6 minutes or until smooth and elastic. Place dough in a lightly oiled bowl and cover with a clean tea towel. Set aside in a warm place for 1 hour 30 minutes or until doubled in size.

Preheat oven to 180°C. Knock back dough with a single punch and place in a greased 38cm x 28cm x 2cm-deep baking dish. Using your hands, press dough out in a rectangle the same size as the dish, pushing it into the corners. Set aside to prove for 30 minutes.

Preheat oven to 220°C. Drizzle pizza base with oil, spread with tomato passata, scatter with parmesan. Season. Layer artichoke over one-third of pizza. Arrange anchovies in a crisscross pattern over the top. Tear 3 slices of prosciutto over the middle third and scatter the remaining third with grated mozzarella, chilli flakes and sopressa. Place in oven and bake for 20 minutes or until base is golden. Top middle section with remaining 3 slices of prosciutto, tear buffalo mozzarella over and scatter with basil to serve.

ROASTED PORK BELLY POLPETTE WITH POLENTA TOMATO SAUCE

SERVES 6

1 cup (70g) day-old breadcrumbs
1/2 cup (125ml) milk
1kg pork belly mince
160g coarsely grated parmesan
1/3 cup thyme leaves
100g butter, chopped
1/4 cup (60ml) extra virgin olive oil
2 onions, finely chopped
5 garlic cloves, finely chopped
1/2 cup (140g) tomato paste
3/4 cup (185ml) white wine
750g cherry tomatoes
3 cups (750ml) chicken stock
1/4 cup rosemary leaves
1 cup (170g) instant polenta
1/2 cup (50g) grated mozzarella
Oregano leaves, to serve

Place breadcrumbs and milk in a bowl and soak for 5 minutes. Drain, then combine with pork mince, 100g parmesan and thyme in a bowl and season. Shape into 12 large meatballs and chill until needed.

To make sauce, melt butter and oil in a saucepan over low heat. Add onion and garlic and cook, stirring, for 10 minutes or until onion has softened. Add tomato paste and cook, stirring, for 1 minute. Add wine, increase heat to medium. Simmer for 3 minutes or until reduced by half. Add tomatoes, stock and rosemary. Season. Simmer for 20 minutes or until slightly reduced.

Preheat oven to 180°C. Spread polenta over base of a 31cm x 20cm x 7cm roasting pan. Scatter with remaining 60g parmesan. Pour over half tomato sauce, stir to combine. Top with meatballs, pour over remaining sauce, scatter with mozzarella. Bake for 40 minutes or until reduced. Rest for 10 minutes for polenta to soak up sauce, then scatter with oregano to serve.

Roasted pork belly polpette with polenta tomato sauce

"Baked in a rich cheesy sauce, these pork belly meatballs will have everyone asking for '*più polpette*'."

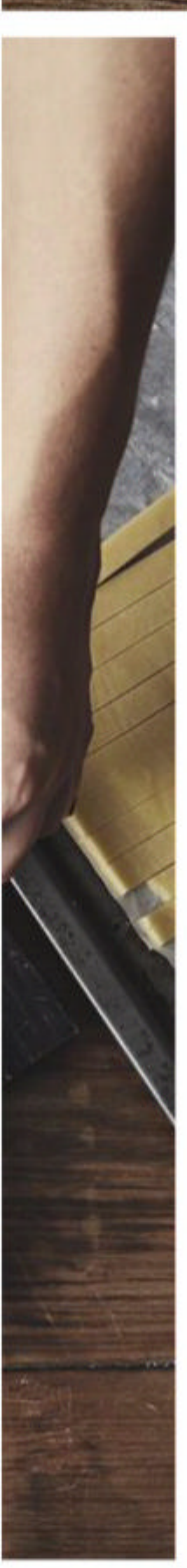


Apricot jam crostata









POLLO AL LIMONE (CHICKEN IN LEMON) WITH BITTER GREENS

SERVES 4

1/4 cup (35g) plain flour
2 lemons
1.4kg chicken, boned (ask your butcher to do this for you)
100ml extra virgin olive oil
1 garlic bulb, halved
1 bunch chicory leaves, washed
1 bunch dandelion leaves, washed
20g unsalted butter
1/2 cup capers in vinegar, drained
1/4 cup flat-leaf parsley, finely chopped

Preheat oven to 220°C. Place flour and 2 tsp salt flakes in a bowl and add finely grated zest of 1 lemon. Add chicken and coat well in flour mixture. Heat 1/3 cup (80ml) oil in a large ovenproof pan over medium-high heat. Add chicken, skin-side down, and garlic, cut-side down, and cook for 12 minutes or until chicken is golden and crisp. Flip chicken over and remove from heat. Cut lemon into quarters, removing any seeds, and add to pan. Transfer to the oven. Bake for 12 minutes or until chicken is cooked through. Transfer chicken to a plate to rest and reserve pan.

Heat remaining 1 tbs oil in a large frypan over medium heat. Add chicory, dandelion and 1 tbs water and cook, stirring, until wilted. Place butter into reserved pan over low heat and whisk with capers and parsley, squeezing over juice from the roasted lemon. Slice chicken, drizzle with sauce and serve with greens alongside.

MELANZANE CAROZZA (STUFFED EGGPLANT FRITTERS)

MAKES ABOUT 20 FRITTERS

4 large eggplants, each cut into ten 4mm thick slices
20 slices provolone dolce cheese (substitute mozzarella)
10 pitted green olives, chopped
10 slices prosciutto, torn in half
1/2 cup (75g) plain flour
5 eggs, lightly beaten
300g panko breadcrumbs
Sunflower oil, to deep-fry
Crispy sage leaves and lemon wedges, to serve

Place eggplant in a colander set over a bowl and toss with 2 tsp salt flakes. Set aside for 30 minutes. Rinse under cold running water. Pat dry. Lay half the slices on a board. Top each slice with 1 slice of provolone, chopped olive and a prosciutto half. Top with remaining eggplant slices and press. Place flour, egg and breadcrumbs in 3 separate bowls. Coat each fritter in flour, then egg, then breadcrumbs, then repeat egg and another layer of breadcrumbs.

Half-fill a saucepan with oil and heat to 160°C (a cube of bread will go golden in 3 minutes when oil is hot enough).

Preheat oven to 180°C. Working in batches, cook fritters for 3 minutes each side or until golden. Remove with a slotted spoon and drain on paper towel. Transfer to a baking tray and bake for 10 minutes or until eggplant is cooked through. Serve with crispy sage and lemon wedges.

PORK RIB TAGLIATELLE

SERVES 4-6

Begin this recipe 3 hours ahead.

1 quantity pasta dough (recipe p 00)
Semolina, to dust
2 tbs extra virgin olive oil
2 racks pork spare ribs
1 each fennel and onion, finely chopped
10 garlic cloves, peeled
1 tbs fennel seeds
2 x 700ml jars tomato passata
2 cups (500ml) chicken stock

To make tagliatelle, divide dough into 4 equal pieces, enclose 3 portions in plastic wrap and set aside. Start pasta machine on thickest setting. Working with 1 piece of dough at a time, run dough through 2-3 times, folding in half each time, until elastic. Keep rolling through settings, reducing thickness, until 2mm thick. Cut pasta into strands using the tagliatelle attachment and spread on a semolina-dusted tray. Set aside to dry.

Heat olive oil in a large saucepan over medium-high heat. Season ribs, add to pan and brown for 5 minutes on each side. Remove ribs from pan. Add fennel, onion, garlic and fennel seeds. Cook, stirring, for 5 minutes or until softened. Add passata and stock, and return ribs to pan. Bring to the boil, reduce heat to low and cover with a lid. Cook, stirring occasionally, for 3 hours or until ribs are tender. Remove lid and simmer for 30 minutes. Season, then pull away meat from bones.

Cook pasta in boiling salted water for 1 minute or until it floats to the surface. Drain and toss through sauce to serve.

APRICOT JAM CROSTATA

SERVES 8

Begin this recipe 4 hours ahead.

200g unsalted butter, chopped
1/2 cup (110g) caster sugar
2 eggs
3 cups (450g) plain flour
1 tsp baking powder
900g apricot jam
30g cornflour
1 egg, lightly beaten

Place butter and sugar in a stand mixer with the paddle attachment and beat until smooth. Beat in eggs until combined. Fold in flour, baking powder and a pinch of salt flakes. Divide dough in half and shape into rectangles. Enclose in plastic wrap, and chill for 2 hours.

Remove pastry from fridge 10 minutes before rolling. Roll each piece of pastry between sheets of baking paper until 3mm thick. Use one sheet of pastry to line base and sides of an 11cm x 34cm loose-base fluted tart pan and chill for 30 minutes. Cut remaining pastry into 7mm wide strips. Lay the strips on a tray and place in the freezer for 30 minutes.

Preheat oven to 180°C. Mix jam and cornflour together in a bowl and spread over the chilled pastry base. Brush edges with egg and arrange strips over the top. Brush pastry with egg and chill for 15 minutes.

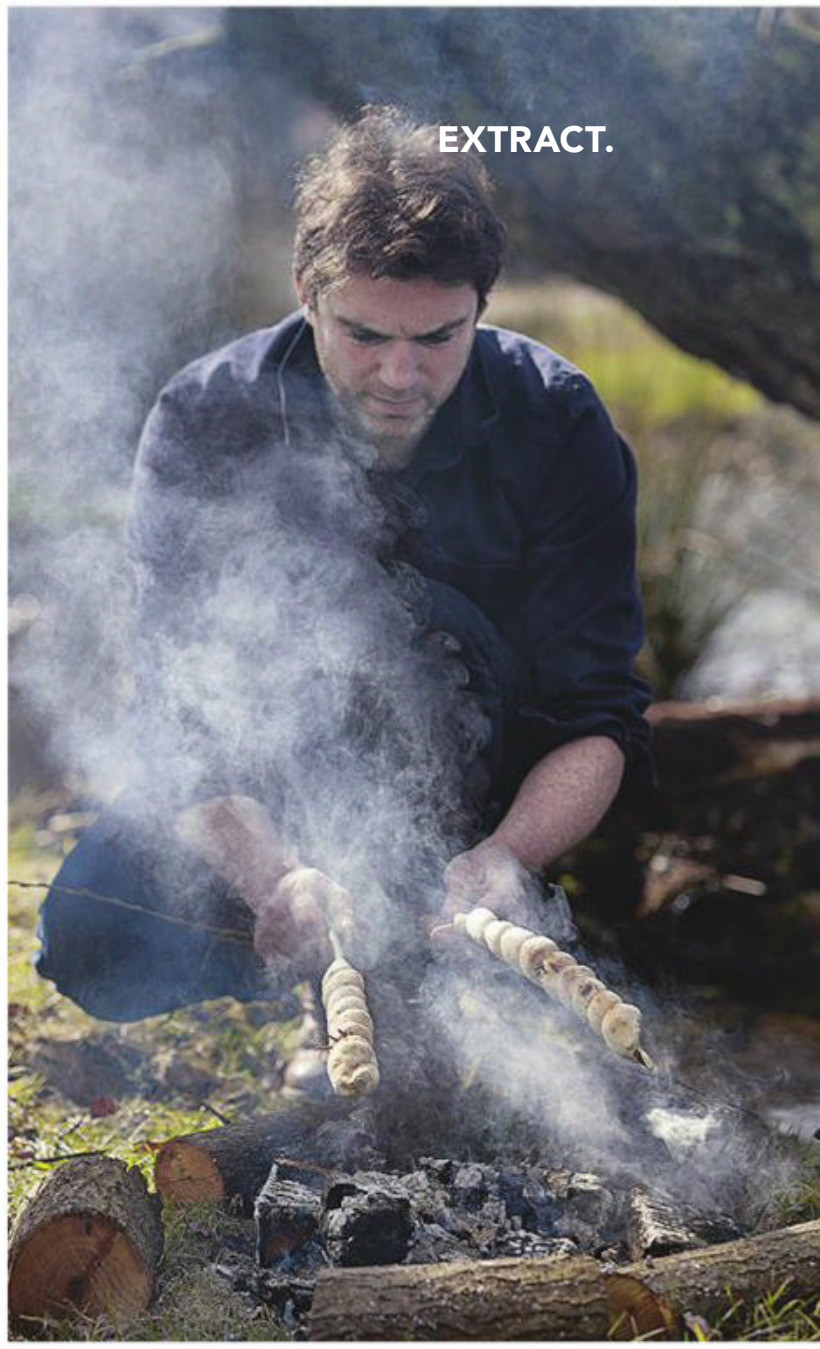
Place tart pan on a baking tray and bake for 1 hour or until pastry is golden. Remove from oven and cool to room temperature. Cut into slices and serve.

FIRE STARTERS

In this extract from *Outdoor Cooking: River Cottage Handbook No. 17*, **Gill Meller** shares his favourite recipes for cooking over the fire or in a wood-fired oven, including his simple but super-tasty pizza and rosemary focaccia.

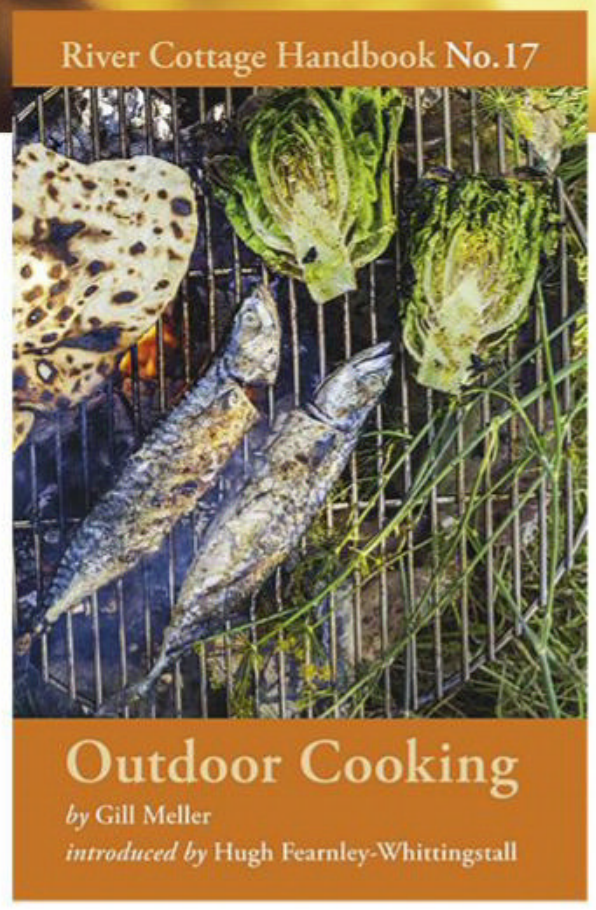
PHOTOGRAPHY **GAVIN KINGCOME**





"THE COMBINATION OF SPICY CHORIZO, SOFT GOAT'S CHEESE AND AROMATIC ROSEMARY TURNS THIS CLASSIC ITALIAN BREAD INTO A MEAL. I OFTEN SERVE IT WITH SLICED TOMATOES DRESSED WITH RED WINE VINEGAR AND OLIVE OIL, A CRUNCHY GREEN SALAD, AND A FEW COLD BEERS."

Rosemary focaccia with chorizo & goat's cheese (recipe p 111) **OPPOSITE:** Onion & kale pizza with mozzarella & anchovies (recipe p 108).



COOKING OVER FIRE is, for me, one of the simplest and best ways to enjoy food. As a chef I've had the good fortune to cook in lots of fantastic kitchens. But cooking outside over wood or charcoal is something completely different. It's far more engaging. It allows you to forge a connection with the food you eat that you could never make using only a fan-assisted oven inside a house or a restaurant.

Cooking outside over an open fire helps you unlock instincts and hidden skills you may never have thought you had. You learn how one action affects another and how small decisions can often have big, flavoursome outcomes.

A lot of the techniques and recipes I'll share are easy – but don't be deceived into thinking they are insignificant because of that. I'd like to encourage you, wherever you are, to cook outside a little more often – to capture your imagination, and rekindle that spark which we all have somewhere within us.

This is an edited extract from Outdoor Cooking: River Cottage Handbook No.17 *by Gill Meller. (Bloomsbury Publishing, $35). Out August 5, 2019*

@gill.meller

WHOLE ROAST BRILL WITH FENNEL SEEDS, LEMON, CHILLI

SERVES 2

"Brill is a sensational flat fish with firm white flesh and a great flavour – just as good as turbot, its more celebrated cousin. When you cook it in the wood oven, its skin crisps, blisters and tears and it gets deliciously smoky. I love it with this butter – flavoured with fennel seeds, black pepper, chilli and lemon. As it melts, it finds its way into the fish, keeping it beautifully moist."

2 tsp fennel seeds
1 tsp black peppercorns
25g butter, softened
Grated zest of 1 lemon
1½ tsp dried chilli flakes
2 garlic cloves, peeled and grated
A small handful of fennel fronds, chopped (optional)
1 brill (New Zealand turbot), 1.5kg, cleaned
Boiled new potatoes and green salad, to serve

Preheat oven to 240°C. Put the fennel seeds and black peppercorns into a mortar and crush them coarsely with the pestle. Transfer to a bowl and mix with the butter, lemon zest, chilli flakes, garlic, chopped fennel fronds, if using, and some salt and pepper.

Rub a small amount of the butter over the base of a large baking tray. Place the brill in the middle of the tray. Rub the top of the fish with the remaining fennel butter and season lightly with salt and pepper. Place the tray in the oven and cook, rotating the tray once or twice, for 15-20 minutes, or until the fish flesh just comes away from the bone. Remove the fish from the oven and serve at once, with new potatoes and a green salad.

ONION & KALE PIZZA WITH MOZZARELLA & ANCHOVIES

MAKES 2 LARGE PIZZAS

"I've been making this pizza for years because it's just so good: sweet from the onions, salty from the anchovies, rich from the cheese, with a kind of 'crisp around the edges texture' from the kale. Sometimes I like to add a healthy scattering of dried chilli flakes before it goes in the oven. A pizza 'peel' (a metal paddle on a long handle) is extremely useful, or you can also use a sturdy baking sheet."

Fine semolina or polenta, for dusting
1 quantity pizza dough (recipe p 110)

TOPPING
2 small onions, finely sliced
Olive oil, for cooking
2 cups (65g) torn kale leaves,
12 anchovy fillets in oil, drained
1 large ball of buffalo mozzarella, torn into pieces
50g cheddar, coarsely grated

Preheat oven to 220°C. For the topping, place the onion into an ovenproof heavy-based frying pan, toss with a little olive oil, sea salt and pepper. Place frypan over high heat and cook, tossing occasionally, for 5-6 minutes or until soft and have taken on a little colour.

Once the onion is soft, add the kale and cook for a further 2-3 minutes or until kale has wilted. Season to taste and set aside while you prepare the pizza bases.

Sprinkle your work surface with a little semolina or polenta. Place one ball of pizza dough on the surface and stretch it out by hand to a large round, 25-30cm in diameter, leaving a little ridge around the edge. Repeat with the second piece of dough. Dust a pizza peel with more polenta or semolina (if you don't have a peel, an upturned baking tray is a good substitute). Transfer one pizza base to it. Top the pizza with half the onion and kale mixture, anchovies, mozzarella and grated cheddar. Finish with a drizzle of olive oil. Bake pizza for 15-20 minutes or until the base is cooked, the cheese is bubbling away and the kale is nice and crispy. Slide the pizza out of the oven then assemble and bake the second pizza. Serve immediately.

“OPEN-FIRE COOKING IS A CRAFT, AN ANCIENT ART. BUT THE TIME AND ENERGY YOU PUT INTO THIS LEARNING WILL GIVE YOU RICH REWARDS.”

Whole roast brill with fennel seeds, lemon, chilli

Simple flatbreads

PIZZA DOUGH

FOR 2 LARGE PIZZAS

250g strong white bread flour
1 tsp dried yeast
170ml water
A little oil, for oiling
Extra flour or fine semolina, for dusting

In a large bowl, mix the flour, yeast, 5g salt flakes and water to a rough dough. Turn out onto a clean surface and knead by hand for 7-10 minutes, or knead in a mixer fitted with the dough hook for about 5 minutes until the dough feels soft, stretchy and smooth.

Wipe out the bowl and lightly oil it, then return the dough to it, cover with a cloth and leave to rise at room temperature for an hour.

Lightly dust a tray with flour or semolina. Tip the risen dough out onto a clean surface and divide in two. Loosely shape each piece into a ball and place both balls on the prepared tray. Give the tops a dusting of flour or semolina too. Leave to rest at room temperature for 20 minutes before using.

Indispensable open fire kit

Coco's garlic bread

SIMPLE FLATBREADS

MAKES 8

"Quick to make, these tear-and-share flatbreads are perfect for cooking over an open fire. I have a cast-iron frying pan that I keep especially for this purpose. It's a robust old thing, which I sit directly in the embers. When it's smoking hot I lay the flatbreads down in the pan and they cook very quickly. You could use a large flat stone, instead – just make sure it's really hot."

250g plain flour, plus extra, for dusting
150ml warm water
4 tbsp extra virgin olive or rapeseed oil, plus extra to serve

Sift the flour into a large bowl with 1 tsp fine sea salt. Measure the water in a jug, stir in the oil and pour this into the flour in a thin stream, stirring well with a wooden spoon or your hands to form a slightly sticky dough.

Turn the dough out onto a lightly floured surface and knead for about 5 minutes, until it feels smooth and plump, sprinkling on a little more flour if the dough feels very sticky. Rest dough for 1 hour.

Roll the dough into a sausage shape and divide it into 8 pieces. Roll each piece into a ball. Flour your work surface or board and a rolling pin, then roll out each ball into a circle, about 2-3mm thick, using plenty of flour as the dough will stick.

Heat a heavy-based cast-iron frying pan over high heat. Shake off any excess flour from one of the flatbreads and lay it in the hot pan. Let it sit for a minute or two, until the dough looks 'set' on top and is starting to lift away from the pan. Carefully look at the underside and, if you can see dark brown patches forming, flip the flatbread over and cook the other side for 30-45 seconds or until golden and charred. Wrap the cooked flatbread in a tea towel or cloth while you cook the others. To serve the flatbreads, trickle with extra virgin oil, then sprinkle over a pinch of sea salt flakes.

ROSEMARY FOCACCIA WITH CHORIZO & GOAT'S CHEESE

SERVES 4-6

Begin this recipe 1 day ahead.

500g strong white bread flour
425ml water
7g sachet dried yeast
A little olive oil, for oiling
Fine polenta or semolina, for dusting

TOPPING

100g cured (dried) chorizo
75g soft goat's cheese
4 large sprigs of rosemary, leaves picked

Place the flour, water, yeast and 10g salt flakes into a large bowl and combine to form a very soft, almost batter-like dough. Tip the dough out onto a clean surface. Drizzle a little olive oil over your hands and begin to knead the dough. It's a very wet dough, which may feel unusual at first, but it will result in a light and bubbly focaccia.

To knead, it is easiest to lift the dough up and slap it back down on the work surface, stretching the dough as you do so. After about 5-7 minutes of this process, the dough should begin to feel nice and stretchy. Wipe out the bowl and lightly oil it. Transfer the dough to the bowl, cover with cling film or a cloth and leave to rise at room temperature for 16 hours or overnight.

Preheat oven to 220°C. Grease a 30cm x 21cm oven tray and dust with a little polenta. Lift the dough very gently from the bowl onto the prepared tray, gently encouraging it to fill the entire space. Slice the chorizo into 5mm thick slices and dot it over the focaccia. Break up the cheese into chunks and press these into the surface of the dough, then scatter with rosemary leaves. Give the surface a generous drizzle of olive oil and transfer the focaccia to the oven. Bake for 35-40 minutes but do keep checking and turning the tray to ensure the bread doesn't start to catch. Turn out the focaccia on to a wire rack and leave to cool a little before you tuck in.

COCO'S GARLIC BREAD

MAKES 4 LARGE GARLIC BREADS

"Whenever we make pizzas, my daughter Coco likes to make these garlic breads as well. Sometimes she pushes the boat out and covers them with grated cheddar too. For this recipe, you will need to divide the risen pizza dough into four before shaping into balls. A pizza 'peel' (a metal paddle on a long handle) is extremely useful, or you can also use a sturdy baking sheet."

2 quantities pizza dough (recipe p 110)
Fine polenta or semolina, for dusting
4 sprigs of thyme, leaves picked

GARLICKY BUTTER

8 garlic cloves, peeled
180g unsalted butter, softened
A bunch of parsley, leaves picked and chopped

Preheat oven to 220°C. For the garlicky butter, grate the garlic using a fine grater such as a microplane, or crush it to a coarse paste. Mix with the butter and parsley, and season to taste.

Sprinkle your work surface with a little semolina or polenta. Divide pizza dough in four. Place one ball of dough on the surface and stretch it out by hand to a round (or square), 25-30cm in diameter, leaving a ridge around the edge which will puff up nicely in the oven.

Alternatively, use a rolling pin. Repeat with the other three pieces of dough.

Dust a pizza peel with more polenta or semolina (if you don't have a peel, an upturned baking tray is a good substitute) Transfer one dough round to it.

Spread a quarter of the garlicky butter over the dough and finish with a grinding of black pepper and some thyme leaves. Slide the dough into the oven and keep an eye on it. It will need 5-6 minutes to turn golden brown and crisp on the base, depending on the heat. Repeat with the remaining dough and garlic butter.

d. **delicious.com.au/recipes**
For more dishes to fire up your outdoor cooking repertoire.

PRESSING MATTERS

Starring in both savoury and sweet dishes, olive oil may just be the hardest-working ingredient in **Silvia Colloca**'s *cucina*. Here, she shares her favourite recipes – from a classic spaghetti to a heavenly torta Caprese – that shine a light on Italy's liquid gold.

PHOTOGRAPHY **ANSON SMART** STYLING **DAVID MORGAN**

SILVIA COLLOCA.



Focaccia with braised eggplant & stracchino (recipe p 114). **OPPOSITE:** Spaghetti, garlic, olive oil, chilli & prawns (recipe p 118).



IT IS ALMOST impossible for an Italian to approach home cooking without good olive oil on hand. This emerald nectar is the main staple throughout the peninsula, with only a few northern regions that don't use it on *everything*. Apart from using it in savoury cooking, Italians also swap butter for olive oil in desserts. You may think its piquant and floral accent would clash with ingredients like sugar and chocolate, but the texture is so rich, you may stick to olive oil in your cake batters forever more! And you can use olive oil to make pastry. How brilliant is it that you don't have to go through the trouble of melting butter? One could fall in love with olive oil because of its practicality, but Italians are more romantic than that. Our love for it is connected to the land it comes from and the beauty of those strong, secular trees we harvest every year, on a quest for the perfect drop.

Along with our growing love, we know that olive oils are not all the same. If you are making a cake batter, I would suggest a mild olive oil, so as not to disturb the flavour profile of the dessert. But if the oil is one of the main ingredients, as in my olive oil and white wine *taralli*, or my mum's savoury waffles, then a full-bodied, extra-virgin variety is what you are after. If you're lucky enough to know a local farmer, beg for a taste of freshly pressed olive oil. Simply dunk some bread in it – a ritual Italians live by.

@silviacollocaofficial @silviascucina

OLIVE OIL STRUDEL, RICOTTA, ZUCCHINI & PANCETTA

SERVES 6-8

1 2/3 cups (250g) plain flour
2 tbs extra virgin olive oil, plus extra to drizzle
2 eggs
2 tbs fennel seeds
Baby parsley leaves, to serve

FILLING

2 tbs extra virgin olive oil
150g flat pancetta, cut into 5mm pieces
3 zucchini, cut into 1.5cm pieces
400g fresh ricotta, well drained
1/4 cup (20g) grated Parmigiano Reggiano (substitute regular parmesan)
1 egg
1/4 bunch flat-leaf parsley, roughly chopped

Place the flour and 1/2 tsp salt flakes in a large bowl. Make a well in the centre and add the oil and 1/2 cup (125ml) water. Lightly beat 1 egg and add to the mixture. Using your hands, bring the mixture together to form a dough, adding 1 tbs of water if it seems too dry. Knead for 10 minutes or until smooth, then enclose in plastic wrap and rest in the fridge for 30 minutes.

Preheat oven to 180°C and line a large baking tray with baking paper.

For the filling, heat oil in a small frypan over medium-high heat. Add pancetta and cook for 3-4 minutes or until it starts to brown. Add zucchini and cook, stirring occasionally, for 6-8 minutes or until lightly browned. Season and set aside to cool. Combine ricotta, parmesan, egg and parsley with pancetta mixture in a bowl and season.

On a lightly floured work bench, roll out pastry to a 2mm thickness (it should be almost transparent). Place the pastry on a large floured tea towel.

Spread filling lengthways down one long side of the pastry, then use the tea towel to help you roll the strudel into a log, folding in sides as you go. Remove tea towel and place strudel onto prepared tray. Beat remaining egg and use to brush the top of pastry. Sprinkle with fennel seeds.

Bake for 40-45 minutes or until golden and cooked through. Cool on a wire rack before slicing. Scatter with baby parsley and drizzle with extra olive oil to serve.

FOCACCIA WITH BRAISED EGGPLANT & STRACCHINO

SERVES 6-8

2 x 7g sachets instant dried yeast
3 cups (450g) plain flour, plus extra to dust
2 tbs extra virgin olive oil, plus extra to drizzle

TOPPING

1/4 cup (60ml) extra virgin olive oil, plus extra to drizzle
2 garlic cloves, crushed
1 red onion, cut into wedges
2 Japanese eggplants, cut into 1.5cm pieces
200g canned crushed tomatoes
2 tbs basil leaves, thinly shredded, plus extra leaves to serve
150g stracchino cheese (from Italian food shops)
300g cherry truss tomatoes

Combine the yeast and 320ml water in a bowl and stand for a 6-8 minutes or until mixture is frothy.

Place the flour in a large bowl and make a well in the centre. Pour in the yeast mixture then add the oil and mix until combined. Add 1 tbs fine cooking salt and knead on a lightly floured surface for 3-5 minutes or until smooth, adding a little extra flour if needed (keep in mind this is meant to be a soft, slightly sticky dough). Shape the dough into a ball and place in a greased bowl. Drizzle extra olive oil over the top, then cover with a clean damp tea towel and prove at room temperature for 2 hours or until doubled in size.

Use your fist to knock back the dough, then shape back into a ball. Set aside to rest at room temperature for 30 minutes.

SILVIA COLLOCA.



Olive oil strudel, ricotta, zucchini & pancetta



"ONE COULD FALL IN LOVE WITH OLIVE OIL BECAUSE OF ITS PRACTICALITY, BUT OUR LOVE FOR IT IS CONNECTED TO THE LAND IT COMES FROM."



Olive-oil roasted salmon with braised lentils

Meanwhile, for the topping, heat the olive oil in a large frypan over high heat. Add the garlic and onion. Cook, stirring frequently, for 5-6 minutes or until onion starts to caramelise. Add the eggplant and cook, tossing in pan, for a further 3-4 minutes, reduce heat to medium and stir in crushed tomatoes and basil. Season then cook, stirring frequently, for 8-10 minutes or until eggplant is cooked. If mixture is slightly dry, add a little water to moisten, then season. Set aside to cool completely.

Preheat the oven to 220°C. Place the dough on a floured work surface. Using floured hands and a floured rolling pin, roll out dough to a 2cm-thick rectangle, then place onto an oiled tray. Spread the eggplant mixture over the dough, then drizzle over with extra olive oil. Bake for 20 minutes, then scatter stracchino and place cherry tomatoes on top. Bake for a further 5-6 minutes or until crust is golden and puffed up and the cheese melted. Top with extra basil leaves to serve.

OLIVE-OIL ROASTED SALMON WITH BRAISED LENTILS

SERVES 4

You will need a kitchen thermometer for this recipe.

4 x 180g skinless salmon fillets, pin-boned
Extra virgin olive oil, to poach
5 thyme sprigs
2 dill sprigs
5 juniper berries, crushed
Pared zest of 1 lemon
1 garlic clove, crushed

CURE

40g sea salt flakes
40g caster sugar
Finely grated zest of 1 lemon

FENNEL AND LENTIL BRAISE

1/4 cup (60ml) extra virgin olive oil
1 eschalot, thinly sliced
1 small fennel bulb, thinly sliced, fronds reserved to serve
1 1/2 cups (300g) green (Puy) lentils, rinsed
1 tsp tomato paste
2 bay leaves
4 cups (1L) vegetable or chicken stock

To cure the salmon, place all the cure ingredients in a large glass bowl and mix to combine. Add salmon and toss gently to coat, then refrigerate for 2-3 hours. Brush off cure mixture and discard. Place salmon on paper towel and stand at room temperature until ready to use.

Meanwhile, for the braised lentils, heat the oil in a large saucepan over medium-high heat. Add the eschalot and fennel. Cook, stirring occasionally, for 5-6 minutes or until softened. Stir in the lentils, tomato paste, bay leaves

and stock. Bring to a simmer, reduce heat to low and cook, stirring occasionally for 30-35 minutes or until the lentils are cooked, but still slightly al dente. Turn off the heat, season to taste and set aside.

Preheat oven to 60°C. To make the olive-oil-roasted salmon, arrange the salmon in a single layer in a deep ovenproof dish. Pour enough olive oil into a deep saucepan so that it can cover the salmon completely while cooking. Add the herbs, juniper berries, lemon peel and garlic to the oil and place over medium-low heat. Cook until temperature reaches 55°C on a kitchen thermometer. Pour the olive oil mixture over the salmon, making sure salmon is completely submerged. Place in the oven and cook for 12-15 minutes or until salmon is opaque. Remove from oven and stand for 5 minutes. Carefully lift the fish out of the oil using tongs and pat dry with paper towel.

Divide the lentils among serving plates, flake salmon and scatter with fennel fronds.

TARALLI AL VINO BIANCO (WHITE WINE CRACKERS)

MAKES 14

2 1/3 cups (350g) plain flour, plus extra to dust
100ml extra virgin olive oil
100ml dry white wine
1 tbs fennel seeds, toasted
1 tbs each poppy and white sesame seeds
Burrata and extra virgin olive oil, to serve



Taralli al vino bianco (white wine crackers)

Place the flour, olive oil, wine and 1 tsp salt flakes in stand mixer fitted with the dough hook attachment. Mix on low speed until combined well and dough is smooth. If the dough is a little dry, gradually add 2 tbs water and keep mixing until combined and smooth. Dust extra flour into a bowl. Transfer dough into bowl and rest at room temperature for 30 minutes.

Preheat oven to 200°C and line a large baking tray with baking paper.

Cut the dough into 14 pieces (approx 40g portions) and roll each one into a thin rope, about 5mm thick. Twist the ropes to give the taralli a twirly look.

Fill a large, deep, non-stick heavy-based frypan with 2cm water and bring to the boil. Reduce heat and simmer. Add the taralli in batches and gently poach for 1-2 minute on each side.

Remove from pan using a slotted spoon, drain excess water and place taralli on the prepared baking tray. Immediately sprinkle with fennel seeds, poppy seeds and sesame seeds so seeds adhere to the dough. Bake for 35-40 minutes or until golden. Remove from the oven and cool on a wire rack for 20 minutes before serving. Serve taralli with burrata and extra virgin olive oil.



My mum's pizzelle salate (olive oil & wine waffles)

MY MUM'S PIZZELLE SALATE (OLIVE OIL & WINE WAFFLES)

SERVES 4, AS A LIGHT MEAL OR STARTER

"Pizzelle are waffle cookies that are typically found in Abruzzo. They're generally sweet, but this savoury version is quite popular in my mum's village, Torricella Peligna." You will need a pizzelle iron or a waffle iron for this recipe.

3/4 cup (180ml) extra virgin olive oil
3/4 cup (180ml) white wine
1 1/3 cups (200g) plain flour
Charcuterie (such as mortadella and culatello), pecorino, micro herbs and olives, to serve

Place the olive oil and wine in a large bowl and whisk gently to combine. Gradually add the flour, whisking well to form a smooth batter (similar to a thick pancake batter).

Preheat and lightly grease a pizzelle or waffle iron over medium heat. Place 2 tbs batter in the iron (use double the amount of batter if you're using a waffle iron), spread with a spatula and close the lid. Scrape away any excess batter that oozes out of the edges of the iron. Cook for 2-3 minutes or until golden. Turn and cook for a further 2-3 minutes or until both sides are golden. If you're using a waffle machine, close the lid and cook for 8-10 minutes or until both sides are golden and the pizzelle is crisp. As they cool down they will go slightly crunchy.

Serve with a selection of cold cuts of meat, pecorino and olives.

SPAGHETTI, GARLIC, OLIVE OIL & CHILLI WITH PRAWNS

SERVES 4

400g dried spaghetti
1/2 cup (125ml) extra virgin olive oil
4 garlic cloves, sliced
1 long red chilli, thinly sliced, plus extra sliced to serve
20 large green king prawns, peeled, deveined, butterflied
1/4 bunch flat-leaf parsley leaves, finely chopped
Finely grated zest of 1 lemon, plus extra wedges to serve
80g unsalted butter, chopped

Cook spaghetti in boiling, salted water according to packet instructions. Drain and reserve 2/3 cup (165ml) cooking water.

Meanwhile, heat a large, deep, non-stick frypan over medium-high heat. Add the oil, garlic and chilli and cook, stirring frequently, for 2-3 minutes or until the garlic starts to go golden. Add the prawns and cook, tossing, for 5-6 minutes, or until prawns are cooked. Add the cooked spaghetti, parsley and zest, and toss well to combine. Add the reserved cooking water with the butter and toss some more until butter is melted. Season to taste. If the mixture is looking a little dry, add a little more water. The oil and water will create a creamy texture to the sauce.

Serve scattered with extra sliced chilli, freshly ground black pepper and lemon wedges.

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For more of Silvia's dishes celebrating Italian produce.

CHOCOLATE & HAZELNUT TORTA CAPRESE

SERVES 8

180g dark (70%) chocolate, chopped
1/2 cup (125ml) light olive oil
1 tbs Galliano or Frangelico
4 eggs, at room temperature, separated
1 cup (220g) caster sugar
2 1/2 cups (250g) hazelnut meal
3 tsp good-quality cocoa, to dust
Mascarpone, to serve

RED-WINE ROASTED STRAWBERRIES

500g strawberries, hulled
1/3 cup (75g) caster sugar
1/4 cup (60ml) red wine
1 vanilla bean, split, seeds scraped

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

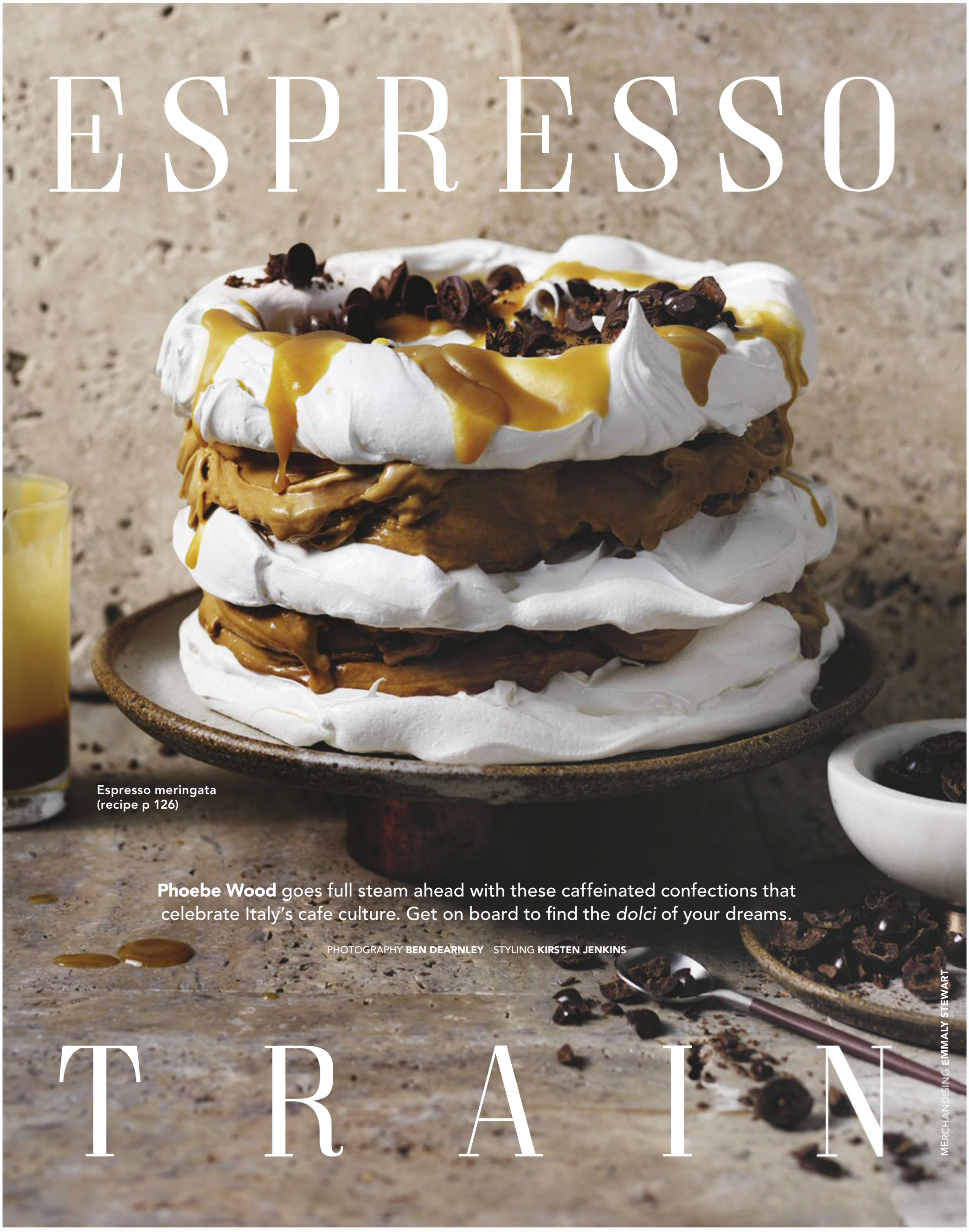
Melt chocolate in a heatproof bowl set over a saucepan of gently simmering water, stirring occasionally (make sure the bowl doesn't touch the water). Stir in olive oil and liqueur, then set aside to cool.

Place egg yolks and sugar in a stand mixer with paddle attachment and beat on medium speed until pale and creamy. Reduce speed to low and beat in hazelnut meal, then chocolate mixture. Transfer to a large bowl.

Place egg whites and a pinch of salt flakes in the cleaned mixer bowl. Using the whisk attachment, whisk egg whites to stiff peaks. Using the paddle attachment and on low speed, add chocolate mixture and beat until just combined. The mixture will be firm so mix slowly. Pour batter into prepared pan and bake for 45-50 minutes or until top is slightly cracked and a skewer inserted in the centre comes out with a moist crumb. It should have a slight wobble. Remove from oven and cool in pan for 30 minutes, then turn out onto a wire rack to cool completely.

For roasted strawberries, increase oven to 180°C. Place strawberries in a large bowl, add sugar and red wine. Add vanilla pod and seeds. Place mixture into a baking dish. Bake for 15-20 minutes or until strawberries are soft, then cool to room temperature. Dust cake with cocoa. Serve with mascarpone and strawberries.

ESPRESSO TRAIN



Espresso meringata
(recipe p 126)

Phoebe Wood goes full steam ahead with these caffeinated confections that celebrate Italy's cafe culture. Get on board to find the *dolci* of your dreams.

PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**



Florentine chocolate tart with coffee meringue (recipe p 126)



"IF YOUR LOVE FOR COFFEE DESSERTS IS STRONGER THAN A DOUBLE SHOT ESPRESSO THESE *CAFFE* INSPIRED *DOLCI* WILL SEND YOU OVER THE EDGE."

Phoebe Wood, Food Director @phoeberosewood

Coffee ricotta cake
(recipe p 126)

RICOTTA FRITTERS WITH COFFEE SUGAR

SERVES 8

500g fresh ricotta, drained
2 1/2 cups (250g) almond meal
1/2 cup (110g) caster sugar
2 tsp vanilla extract
Finely grated zest of 1/2 a lemon
1 egg
1/3 cup (50g) plain flour
70g panko breadcrumbs
Sunflower oil, to fry
3 tsp instant coffee
150g raw sugar
1/2 tsp ground cinnamon

Combine ricotta, almond meal, caster sugar, vanilla extract, lemon zest, egg and flour in a bowl. Scatter breadcrumbs in an even layer on a tray. Spoon rounded tablespoons of ricotta mixture onto the panko, gently coat in the crumbs, then place on a plate. Chill in the refrigerator for 30 minutes.

Half fill a wok or frypan with oil and bring to 160°C (a cube of bread will turn golden in 3 minutes when the oil is hot enough). In batches, cook fritters for 3-4 minutes, turning, until golden and crisp. Remove using a slotted spoon and drain on paper towel. Combine coffee, raw sugar and cinnamon in a bowl. Scatter fritters with coffee sugar and serve hot.



Granita di caffe with white chocolate panna cotta

GRANITA DI CAFFE WITH WHITE CHOCOLATE PANNA COTTA

SERVES 6

Begin this recipe 1 day ahead.

260g caster sugar
900ml thickened cream
200g white chocolate, finely chopped
1 tsp vanilla extract
2½ titanium-strength gelatine leaves
1 cup (250ml) espresso or strong black coffee

Place 150g sugar and cream in a saucepan over medium heat, stirring until sugar is dissolved. Bring to a simmer, then remove from heat and add chocolate. Stir for 2 minutes until melted and combined. Stir in vanilla.

Soak gelatine in cold water for 5 minutes to soften. Squeeze excess water from gelatine, then stir into hot cream mixture for 1 minute or until melted and combined. Strain through a fine sieve into a 1.2L serving dish. Cool to room temperature, then chill overnight to set.

To make the granita, place espresso and remaining 110g sugar in a deep saucepan over medium-high heat, stirring until sugar is dissolved. Bring to a simmer. Remove from heat and add 3 cups (750ml) cold water. Allow to cool completely. Pour into a 5cm-deep tray. Freeze for 6 hours or overnight, scraping every hour with a fork, until frozen. Top panna cotta with granita to serve.

ESPRESSO MARTINI TIRAMISU (COVER RECIPE)

SERVES 16

Choose the best quality mascarpone for this luscious dessert. Begin this recipe 1 day ahead. You will need a kitchen thermometer.

600ml espresso or strong instant coffee, chilled
520g caster sugar
⅔ cup (160ml) vodka
⅔ cup (160ml) coffee liqueur (we used Kahlúa)
4 eggs
600ml thickened cream
1 tbs vanilla extract
1kg good-quality mascarpone, at room temperature
400g savoiardi biscuits
Cocoa, to dust

Place 1 cup (250ml) espresso and 150g caster sugar in a small saucepan over low heat, stirring to dissolve sugar. Remove from heat. Add 1 cup (250ml) espresso, vodka and coffee liqueur. Set aside.

Place eggs and 150g sugar in a heatproof stand mixer bowl set over a saucepan of gently simmering water (do not let the bowl touch the water). Using a whisk, stir for 6-8 minutes until sugar has dissolved and mixture reaches 60°C on a kitchen thermometer. Transfer to a stand mixer with the whisk attachment and whisk until completely cooled, pale and fluffy. Whisk in cream and vanilla on high speed until stiff peaks form (about 5 minutes). Turn off mixer. Add mascarpone and ½ cup (125ml) coffee syrup. Whisk on low speed until combined and thick.

Dip one-third of the savoiardi biscuits in remaining 535ml coffee syrup and use to line the base of a 32cm-wide 6cm-deep serving dish. Spread one-quarter cream mixture over the top. Repeat layering with remaining biscuits, coffee syrup and one-quarter cream mixture, to create 2 more layers, finishing with remaining cream mixture. Use a palette knife to create peaks. Chill overnight until firm and set.

Place remaining 100ml coffee and remaining 1 cup (220g) sugar in a saucepan. Place over medium heat, stirring to dissolve sugar. Bring to a simmer and reduce to low. Cook, stirring constantly, for 6-8 minutes until thickened. Transfer to a bowl and cool, stirring occasionally so it doesn't set. Pour cooled syrup over tiramisu and dust with cocoa to serve.



Espresso martini tiramisu

ESPRESSO MERINGATA

SERVES 12

2/3 cup (160ml) pure (thin) cream
1/2 cup (125g) brown sugar
125g cold salted butter, chopped
6 eggwhites
1 1/2 cups (330g) caster sugar
1/2 tsp cream of tartar
1/2 tsp white vinegar
8 cups (2L) coffee gelato, softened
Chocolate-coated coffee beans, roughly chopped, to serve

To make the caramel sauce, place 1/3 cup (80ml) cream in a small saucepan over low heat and bring to a simmer, then set aside.

Place remaining 80ml cream and brown sugar in a saucepan over high heat. Whisking continuously, add butter, 1 piece at a time, until melted. Whisk in warmed cream. Simmer, stirring occasionally, for 2-3 minutes. Set aside to cool completely.

Preheat oven to 150°C. Grease 3 baking trays and line with baking paper. Using a 20cm cake pan, draw a circle on each piece of paper. Flip so outline is on underside.

Place eggwhites, caster sugar and cream of tartar in a stand mixer with whisk attachment. Whisk for 15 minutes or until stiff and glossy and sugar is dissolved. Fold through vinegar. Divide meringue among the 3 prepared trays. Spread each into a 20cm circle. Reduce oven to 100°C and bake, swapping trays halfway, for 2 hours 30 minutes or until crisp and dry. Cool completely in oven.

Place 1 meringue on a freezer-proof serving dish. Carefully spread half gelato over meringue, then place in the freezer. Repeat with second meringue, then place on top of first layer in the freezer. Top with final meringue. Remove from freezer, then drizzle with caramel sauce and scatter with coffee beans to serve.

COFFEE RICOTTA CAKE

SERVES 10-12

Begin this recipe 9 hours ahead.

200g chilled unsalted butter, chopped
3/4 cup (165g) caster sugar, plus 1 extra cup (220g)
5 eggs
3 cups (450g) plain flour
1 tsp baking powder
1kg fresh ricotta
250g cream cheese, at room temperature
1 tbs vanilla extract
2 tbs finely ground instant coffee mixed with 2 tbs boiling water, plus 1 extra tsp
Icing sugar, to serve

To make the pastry, place butter and sugar in a stand mixer with paddle attachment and beat until smooth. Beat in 1 egg until well combined. Fold in flour, baking powder and a pinch of salt flakes. Divide mixture into 3: 1 smaller piece (enough to create a pastry border for cake pan) and 2 even pieces. Enclose separately in plastic wrap and chill for 2 hours.

Preheat oven to 200°C. Grease a 22cm springform cake pan and line base with baking paper. Roll out 1 larger pastry piece between 2 sheets of baking paper to 5mm thick. Cut a 22cm circle from pastry, using cake pan as a guide. Use to line base of prepared pan, then freeze for 20 minutes. Roll small pastry disc between 2 sheets of baking paper into a 3mm thick rectangle. Cut into strips wide enough to line side of pan. Roll out second larger pastry piece between 2 sheets of baking paper to 3mm thick. Cut a 22cm circle from pastry, using your cake pan as a guide. Chill all pastry. Place cake pan with pastry base on a baking tray and bake for 20 minutes or until base is golden. Remove from oven and cool completely.

Reduce oven to 180°C. To make filling, place ricotta and cream cheese in a stand mixer with paddle attachment and beat until smooth. Beat in vanilla, coffee, extra 1 cup (220g) sugar and remaining 4 eggs.

Line side of cake pan with the wide strips of pastry, gently pressing raw pastry onto top of cooked base (the pastry is soft, but will come together when cooked). Pour filling into pastry shell. Cut a 5cm slit in centre of second pastry round. Place pastry over filling (trim any excess pastry on the sides). Place cake on baking tray. Bake for 1 hour 20 minutes or until pastry top is deep golden (it may crack a little but will settle when it cools). Cool completely in the oven, then chill for 6 hours to set. Combine extra teaspoon of coffee with icing sugar. Dust on top of cake to serve.

FLORENTINE CHOCOLATE TART WITH COFFEE MERINGUE

SERVES 12

Begin this recipe at least 6 hours ahead. You will need a kitchen blowtorch.

100g chilled unsalted butter, chopped
1 3/4 cups (385g) caster sugar
6 eggs, separated, plus 1 egg
1 1/2 cups (225g) plain flour
1/2 tsp baking powder
400g dark (70%) chocolate, chopped
400ml thickened cream, whisked to soft peaks
1 tbs instant coffee
1/4 tsp cream of tartar

To make pastry, place butter and 1/4 cup (55g) sugar in a stand mixer with paddle attachment and beat until smooth. Beat in whole egg. Fold in flour, baking powder and shape into a disc. Enclose in plastic wrap and chill for 2 hours. Roll out pastry between 2 sheets of baking paper to 3mm thick. Use to line the base and side of a 22cm x 5cm loose-bottomed, fluted tart pan, trimming any excess, then freeze for 10 minutes. Line pastry with baking paper and pastry weights. Place on a baking tray and bake for 20 minutes or until edges are light golden. Remove weights and paper, and bake for a further 15 minutes or until base is golden and dry. Remove from oven and cool slightly. Reduce oven to 150°C.

To make filling, melt chocolate in a heatproof bowl set over a saucepan of gently simmering water. Stir occasionally until melted. Cool slightly, then beat in egg yolks (it may look seized at this point but will come back together when cream is added). Cool to room temperature. Beat in whipped cream in 2 batches. Pour mousse into tart shell, chill for 4 hours or until firm.

To make coffee meringue, place egg whites, instant coffee, cream of tartar and remaining 1 1/2 cups (330g) sugar in a heatproof stand mixer bowl. Place over a saucepan of gently simmering water and stir with a whisk until sugar dissolves and

egg mixture is hot. Remove from heat. Whisk to stiff peaks until cool. Spoon over mousse and use a blowtorch to caramelise top of meringue. Serve immediately.

COFFEE ROULADE WITH CANNOLI CREAM

SERVES 8

You will need a Swiss roll pan or a tray with a 2cm lip for this recipe.

6 eggs
150g caster sugar
2 tbs instant coffee
60g plain flour, sifted
100g ricotta
150g good quality mascarpone
1 tsp vanilla extract
50g pure icing sugar, sifted
Cocoa, to dust
Roasted hazelnuts, skins removed, roughly chopped to serve

Preheat oven to 180°C. Grease a Swiss roll pan with oil spray, and line base and sides with baking paper. Place eggs and sugar in a stand mixer with a whisk attachment and whisk on high speed for 6-8 minutes until thick and pale. Place coffee and flour in a food processor and whiz to crush coffee. In two batches, scatter flour mixture over the eggs and fold through using a metal spoon. Pour into prepared pan and gently shake to even out. Bake for 18-20 minutes or until centre of sponge just springs back when pressed. Lay a clean tea towel over a large board. Remove pan from oven and invert hot cake immediately onto clean tea towel and carefully peel off baking paper. Roll up from short edge to form a roulade (the tea towel will roll up in the roulade to stop layers sticking). Set aside to cool.

To make the filling, place ricotta, mascarpone, vanilla and icing sugar in a bowl and whisk until smooth. Unroll cake and spread filling over the inside of the roulade, then re-roll. Dust with cocoa and scatter with hazelnuts to serve.

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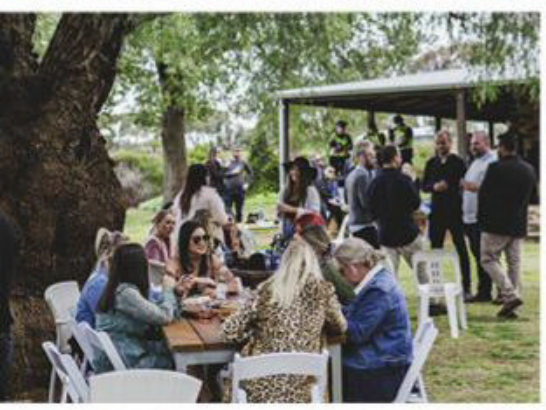
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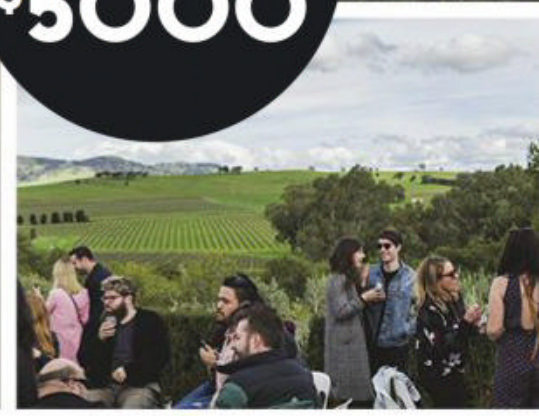
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BAROSSA AUSTRALIA

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ISLAND DREAMING IN CAPRI **142** >> MAGICAL TUSCAN ESCAPE **146** >> GEORGE CALOMBARIS' NAPLES EATS **154**

TRAVEL



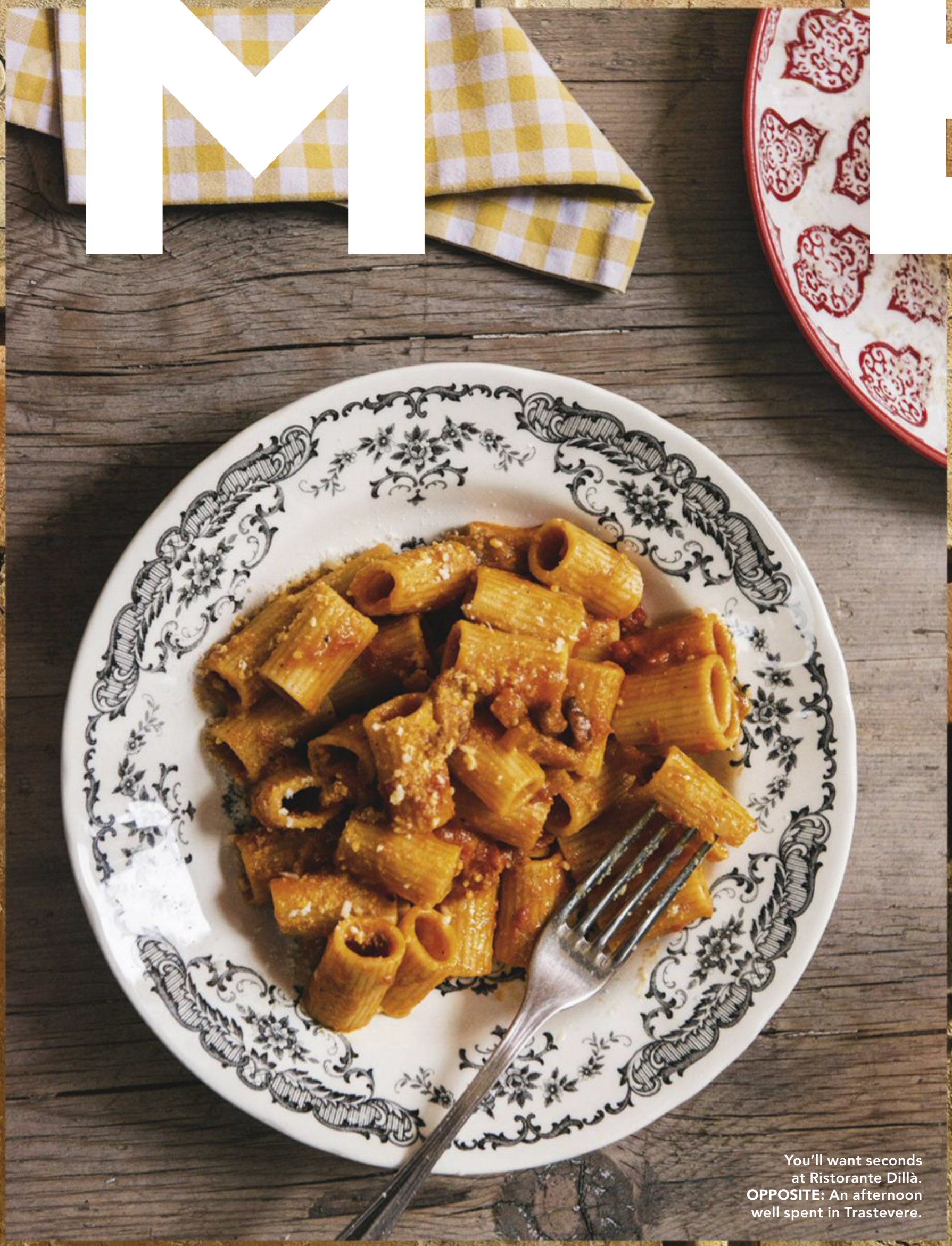
Chef Christine Manfield explores the hidden gems of the wondrous Italian capital (p 130).

PHOTOGRAPHY **SUSAN WRIGHT**

ROME

Each time chef **Christine Manfield** travels to the Eternal City, its ancient walls reveal a new and exhilarating side. Follow her lead – and your nose – through the Italian capital, listen to the locals and you'll be eating and drinking like an emperor in no time.

PHOTOGRAPHY **SUSAN WRIGHT**



You'll want seconds at Ristorante Dillà. **OPPOSITE:** An afternoon well spent in Trastevere.



A visit to Rome is an intoxicating and vivid dive into Italy's historical heart, which connects to the pulse of this Eternal City through its ancient charms and timeless architecture.

There's no better way to discover the essence and underbelly of Roman life than by exploring its food culture. Rome is a wonderful city for a food pilgrimage. My auto pilot tells me to hit the streets to see what tastes I'll find along the way. I make time for stops at cafes, bars and restaurants where the best food is simple and honest, often found in the back streets, far from the tourist-clogged Spanish Steps.

@christinemanfieldchef

Coffee is religion in Italy and there's no shortage of choice. My first mission upon arriving in the city is to always find a good coffee close by, often asking local friends for recommendations or simply following my nose. To fit in with the locals, we stand at the bar to sip our *espressi*, and it's never long before we're engaging in conversation with one or two residents.

My preferred place to stay is **G Rough**, a small, nine-suite hotel located within walking distance of all the must-visit sights. Designed by leading architect Giorgia Cerulli, the hotel features luxurious contemporary design, including an understated entrance. It's also right next door to popular *enoteca* **Cul de Sac**, where we like to stop for an aperitivo in the late afternoon, choosing a different glass of wine each day from its extensive list.

The produce markets reflect the seasons, and a visit to any one of the city's *mercati* informs me of what to expect on restaurant menus. My favourite market is **Mercato di Testaccio**, a gentle 30-minute walk from our hotel and a few blocks in from the river, on Via Benjamin Franklin. Open every day except Sunday, this produce heaven offers a wondrous display of the local harvest. It's a very joyful place for any keen cook who cares about the provenance of their food, and it makes me yearn for access to a kitchen. Instead we get our hands on prosciutto sliced off the bone, panini, fresh cheese and plump berries for an impromptu picnic by the river. My favourite stall is number 22, **Casa Manco**, for its freshly baked focaccia. Cooked in rustic slabs and sold by the slice, the fragrant bread is topped with mushrooms and ricotta or tomatoes, anchovies and mozzarella, each slice drizzled with a beautiful robust extra virgin olive oil and a sprinkling of salt. There's also the wonderful **Esquilino** market that pulses with life and vitality. It's a covered market on Via Principe Amedeo near the Termini train station, and displays abundant seasonal and regional fruit and vegetables as well as the occasional exotic tropical fruit, seafood, meat, Indian and African spices. The wild strawberries from Nemi, southeast of Rome, are exquisite when in season.

Much of the traditional food of Rome is based on Jewish recipes and this becomes evident when you explore the narrow, cobblestoned streets of the Ghetto, the old Jewish quarter. Locals swoon over pizza *bianca* baked around the clock at **Forno del Ghetto**, a kosher bakery that has been making bread for more than a hundred years. Try its crusty *ossi*, a perfect snack. As we meander through the Jewish quarter, we discover

The marble Pantheon Fountain, which sits just outside the majestic monument.







CLOCKWISE (from above): G Rough Hotel features wares by iconic Italian designers; antipasto at Cul de Sac; Testaccio Market (inset); where you can also pick up glorious artichokes; pizza by the slice at Casa Manco; lunch and a spot of people-watching at Cul de Sac's outdoor space; order a slice or two at Casa Manco.









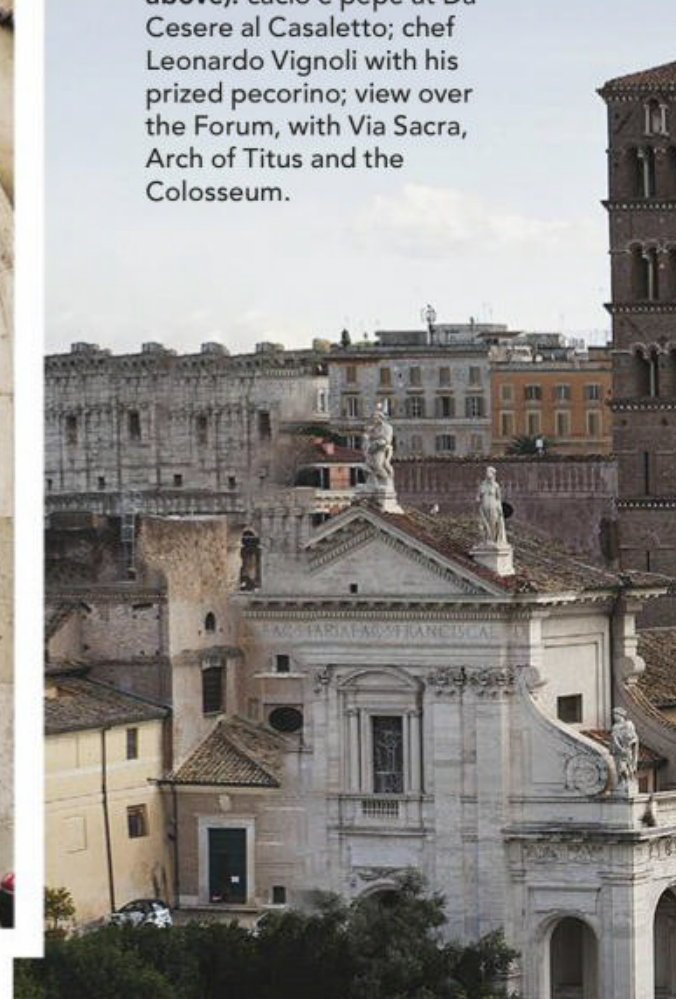












CLOCKWISE (from above): *carciofi alla giudìa*, or Jewish-style artichokes at Ristorante Dillà; Pierluigi Ristorante's spaghetti alle vongole (inset); frame-worthy scene in Porta Settimiana; Ristorante Dilla's message to customers can be seen from the outdoor seating; one of Rome's largest piazzas, Piazza Navona. **OPPOSITE (from above):** cacio e pepe at Da Cesere al Casaletto; chef Leonardo Vignoli with his prized pecorino; view over the Forum, with Via Sacra, Arch of Titus and the Colosseum.





Alice Kosher Pizza, where we devour a couple of generous slices, one adorned with grilled eggplant and another with potato and rosemary, as they emerge from the woodfired oven. The traditional food shops in this district captivate our senses; it's like tasting history in every bite.

Indeed, history is reflected in many of the city's favourite dishes. It's pretty easy to go weak at the knees over the crisp deep-fried salted cod *(filetto di baccala)* served from any number of hole-in-the wall establishments across town, and when in season, broad beans (fava), artichokes *(carciofi)* and kale (cavolo nero) are spectactular. Romans also breathe new life into the humble broccoli – steamed and tossed with fried anchovy crumbs, decadent lashings of garlic and a hint of chilli. I might opt for classics like *saltimbocca alla Romana* – pan-fried veal escalope with sage and prosciutto. If it's late spring, I adore the perfect simplicity of *quadrucci e piselli,* short pasta and tender, sweet peas, tossed with pancetta and garlic. My idea of heaven.

When in Rome, I generally eat at a local *osteria*, *enoteca* or trattoria. They're casual, relaxed and vibrant, and the food is terrific, cooked with care and easy on the wallet. One of my favourites is **Dillà**, for its fresh salads, so full of texture and flavour. Served with fish or pasta, they make a perfect lunch. The service is friendly, inviting and informed and its daily specials are listed on the blackboard. **Roscioli** is the definitive Roman trattoria and on everyone's go-to list. It boasts one of the most convivial dining rooms in the city – the atmosphere is palpable. It definitely pays to book ahead to get a seat and be amongst it all. The food is authentic and incredibly consistent, impressive in its style and simplicity. Roscioli's Roman pastas – *bucatini all'amatriciana* and *cacio e pepe* – along with its *salumi* and cured meats, are out of this world. Around the corner is its sister, **Antico Forno Roscioli**, serving deliciously authentic pizza by the slice. The same family has added **Rimessa** to its empire, located a couple of blocks away close to Campo di Fiori. Rimessa is a wine-and-food tasting room where guests sit at a communal table and allow the kitchen to showcase its talents. The clever menu is accompanied by carefully chosen wines and a relaxed, uncontrived style. I succumb to its expert direction and trust the staff wholeheartedly.

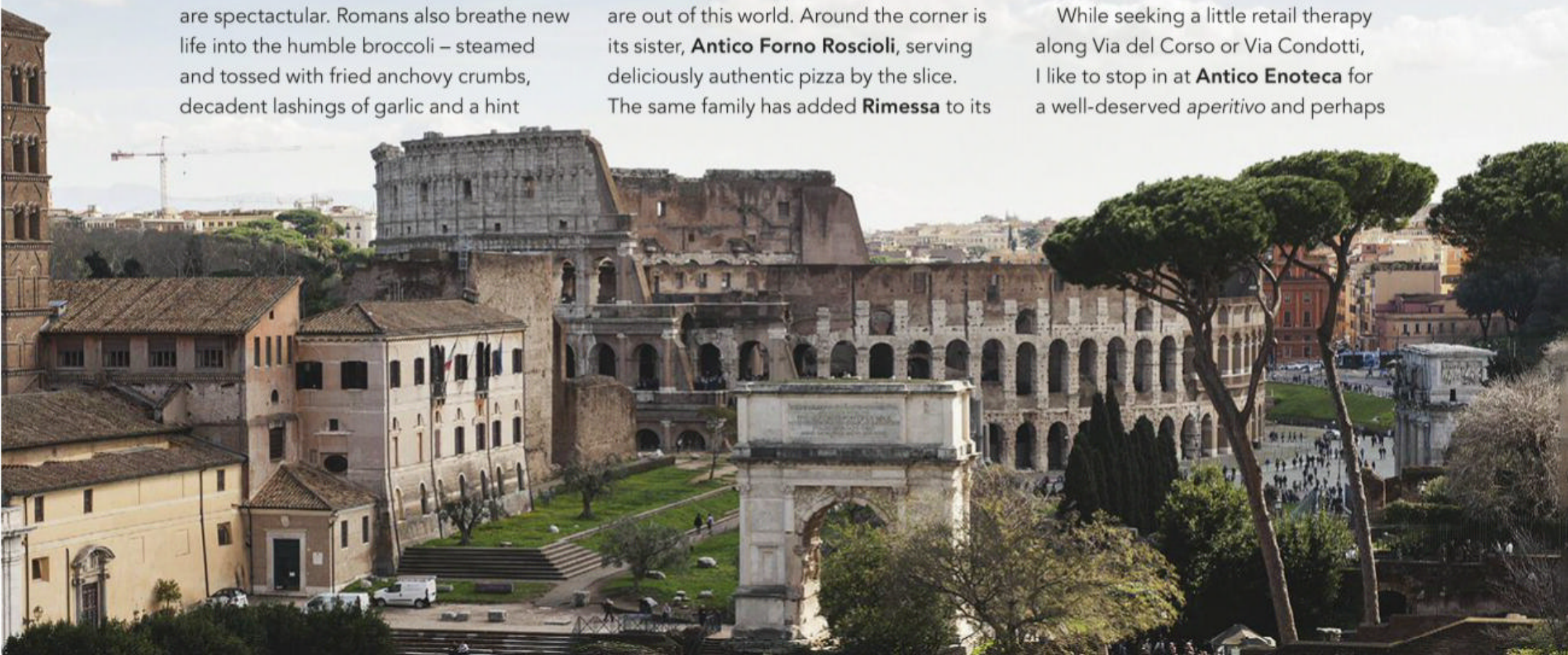
Abruzzese chef Sarah Cicolini opened her trattoria, **Santo Palato**, in 2017. Her gutsy food and hipster style has so much soul, showcasing a menu that heeds nose-to-tail comfort cooking, and whether it's her signature tongue-and-tail terrine or a traditional *rigatoni alla carbonara*, her passion for the food is unmistakable. Natural wines play a significant role on Cicolini's menu, and are a standout, too. (Read more on Sarah Cicolini on p 84).

The noisy, fast-paced **Da Francesco** is next on my go-to list. Try its steak served with balsamic vinegar, and focaccia with fine shavings of ham. A silken, wobbly, perfectly made panna cotta drizzled with a local acacia honey is the perfect way to end a meal here.

Al Moro, near the Trevi Fountain, has an enticing menu where vegetables play a starring role alongside fried baby calamari and the ubiquitous salted cod.

With its prime corner position in the narrow streets of the Lucina district, **Ciampini** is ideal for a salad or antipasti from its bistro menu. I always save room for one of its sweet pastries.

While seeking a little retail therapy along Via del Corso or Via Condotti, I like to stop in at **Antico Enoteca** for a well-deserved *aperitivo* and perhaps



GLOBAL FLAVOURS.

even a snack. The bar speaks of a different era, yet somehow simultaneously remains timeless. **Trimani Enoteca** has a lively atmosphere and a great list of wines by the glass, as does **Ai Tre Scalini** in the recently gentrified Monti district, just behind the Colosseum. Nearby is the wonderful **Trattoria Monti** with its authentic home-style cooking.

Romans love their seafood, so it's a feature across many menus. I love the offering and ambience at the upscale **Pierluigi**, where tables are set in an open courtyard, hidden along one of the back streets off Campo di Fiori. Its extensive seafood menu is elegantly presented, and combined with its smart service and relaxed vibe, it's the perfect place to dine al fresco. Always full of locals with a smug smattering of in-the-know visitors, it often feels like we've gate-crashed a family dinner. The same family also owns **Obica Mozarella Bar** in Campo di Fiori, with its fun atmosphere and cool staff. Delicious small shared plates showcase *mozzarella di bufala* from Campania – the perfect accompaniment to a spritz as we watch the world go by from our outdoor table.

Many family businesses boast recipes from generations past, such as pigeon wrapped in bacon, tripe or deep-fried artichoke hearts. If I'm hankering for these hearty Roman classics, then I head to **Ristorante La Botticella**. Its honest, traditional menu also includes zucchini flowers stuffed with mozzarella and anchovies, and pasta with house-made Botticella sauce (wild herb red pesto).

Like coffee, gelato is also held in the highest regard here; it's a quintessential Roman experience to indulge in a little gelato every day, especially in summer, and everyone has their favourite haunt. My first choice is **Tiberino di Gelato** on Tiberina Island. The fresh, pure fruit flavours here are not tricked up, there are no preservatives or thickeners added, and – always a good sign – there's a queue. Another favourite is **Fatamorgana**, offering another all-natural product with more experimental flavours. Other *gelaterie* of note include **Gelateria Buccianti** near the Pantheon, **Giolitti** near Via del Corso, or **Il Gelato di San Crispino** near the Trevi Fountain – all serve up incredible frozen treats.

I attempt to polish up on a few Italian food terms to make navigating a menu easier. Better still, it's fun to engage with the waiter and accept their expert direction and advice. This means I get to discover something new, whether it's an exciting combination of flavours or a new favourite Italian wine variety.

Wander the streets of the Borgo district and you'll soon discover some of Rome's well-loved food shops. **Franchi** is similar to a Parisian *traiteur* with its fabulous display of prosciutto, salami, regional cheeses and treats such as truffles, caviar and foods to go. Another specialty grocer next door is **Castroni**, a culinary wonderland. When you get to the Piazza, stop at **Caffe Rosati** for an espresso and sweet snack. Just across the river at Trastevere, the feel is more village-like and bohemian, and the streets come alive in the evenings.



This is a city with a fascinating history etched into every facet of life and, seemingly, every morsel of food. It's impossible not to have a good time in Rome, its atmosphere is infectious, food is taken seriously and having a good time even more so. *La dolce vita.*

Join Christine Manfield on a food safari through some of Italy's best culinary regions in May 2020. For more details, head to classicsafaricompany.com.au

delicious.com.au/travel
For more ideas to plan your next food-filled adventure.











CLOCKWISE: terracotta hues on the city's buildings; Tiberino di Gelato; where you can order a sampler of artisan gelato; food-and-wine tastings at Rimessa Roscioli; Pierluigi Ristorante's cellar (inset); a piazza in Via del Pellegrino and Via dei Banchi Vecchi. **OPPOSITE:** the Roman skyline featuring St Peter's Basilica in the background (main); al fresco dining that could easily lead into *aperitivo* hour at Pierluigi Ristorante.

TRAVEL NEWS

Hot destinations, cool stays, travel essentials & everything in transit.

CHECK IN

1 Sleeping under the starry sky needn't mean sacrificing luxury. In October 2019, &Beyond's Sossusvlei Desert Lodge in Namibia is set to re-open. The new conservation-driven design features 10 expansive suites that offer guests spectacular views. The desert escape is settled in the NamibRand Nature Reserve, one of Southern Africa's largest private conservation areas. **andbeyond.com**





2 New accommodation openings are few in the Eternal City, where crumbling ancient architecture featuring Corinthian columns continues to reign over cobblestoned streets. And yet, the Italian capital has just welcomed its newest hotel at the top of the much-trodden Spanish Steps. Rocco Forte Hotels has revealed 104 luxury rooms inside an 18th-century palazzo overlooking the city. The resulting stay, Hotel de la Ville (left), is a retreat fit for an emperor. **roccofortehotels.com**



A PERFECT PAIRING

Cruising cuisine has significantly evolved since its (forgiven but not forgotten) era in which mediocre dishes were served *en masse* to dispirited and dissatisfied diners. Now, luxury cruise lines are improving this experience – or, perhaps, restoring it to its original glory – and Crystal Cruises is leading the way. A 16-year partnership with lauded chef Nobuyuki 'Nobu' Matsuhisa has ensured guests aboard Crystal's ships have been treated to refined Japanese fare at sea. From 2020, those setting sail for polar regions on expedition ship Crystal Endeavour can be among the first to try Umi Uma & Sushi Bar from the world-renowned chef – who is known to appear onboard on occasion. **crystalcruises.com**



IN-FLIGHT DELIGHT

Alongside the excitement of travelling abroad is the dread of catching quality sleep on a long-haul journey. Slip's 'Beauty Sleep To Go!' Travel Set includes a comfortable travel pillow, a silk pillowcase and a matching silk eye mask. Made from luxuriously soft mulberry silk, this set might be the second-best thing to having horizontal beds on a flight. **slip.com.au**

SMOOTH OPERATOR

Whether you're travelling for business, pleasure or a special occasion, a durable garment bag can help you arrive at your destination unruffled. Keep outfits wrinkle-free and ready to throw on post-flight with this sleek, gun-metal version. **thedailyedited.com**



Edited by Sonya Gellert @sonya_gellert

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SOSSUSVLEI PHOTOGRAPHY **ANDREW NICHOLSON**

ROMAN HOLIDAY

Get set for *aperitivo* hour with accessories that turn up the heat. We can almost taste that *terrazza* in Rome.

PHOTOGRAPHY **NIGEL LOUGH** STYLING **EMMALY STEWART**

1. Hay glass bowl, $30, hayshop.com.au **2.** Hay perforated tray, $70 (medium) **3.** Vibi Venezia Venetian slippers in Inferno Burgundy, $165, from Alex and Trahanas (alexandtrahanas.com) **4.** Lewis coffee table, $1490, from Trit House (trithouse.com.au) **5.** Bec + Bridge x Pared Eyewear 'Petite Amour' sunglasses, $250, becandbridge.com **6.** Hay golden tray, $30 (small) **7.** Hay glass in Gold Dot, $40 **8.** Hay Champagne glass in Gold Lines, $55 **9.** Print by Anna Bjerger, $75, from Hay **10.** Aperol Aperitivo 700ml, $25.99, from Dan Murphy's (danmurphys.com.au) **11.** Flynn 'Bergen' bag in Rosso, $550, from Hunt Leather (huntleather.com.au) **12.** Sunnylife 'Luxe' bottle opener, $29.95, sunnylife.com.au **13.** *The Book of Vermouth* by Shaun Byrne and Gilles Lapalus, $39.99, from David Jones (davidjones.com.au) **14.** Deadly Ponies 'Razzle Rust' scarf, $219, deadlyponies.com **15.** Alex and Trahanas 'Apulian' saucer (part of a cup and saucer set) in Red, $80 **16.** Dinosaur Designs Classic Resin Wishbone bangles in Blood Orange, $55 each, dinosaurdesigns.com.au **17.** Trit House round tray, $169 (set of 2) **18.** Trit House globe vase, $60 **19.** Dinosaur Designs Large Orchid bangle in Gold Tone, $420.



ITALY'S CHAMPAGNE... WITH A SIDE OF CAVIAR

Nino Zoccali explores the elegant flavours of the Brescia region of Lombardy, with Franciacorta sparkling and Calvisius caviar taking top billing.

OUR ANNUAL PILGRIMAGE to Italy is always a remarkable experience. Each year, I travel with my dear friend Cristian Casarin, group sommelier of The Restaurant Pendolino and La Rosa The Strand. He and I journey to Verona for the world's largest wine exhibition, Vinitaly. After four intense days, we keep the momentum going, stopping in to visit new wineries and reconnect with old ones.

This year, we returned to Franciacorta in Lombardy's Brescia region. A true viticultural jewel, the area is Italy's legitimate answer to Champagne, and Franciacorta is both the name of the appellation and the region. While Prosecco enjoys a global juggernaut status, Franciacorta is indisputably Italy's most premium and boutique sparkling wine region. Like Champagne, the wine is made in the *méthode traditionnelle*, where secondary fermentation occurs in the bottle rather than in vats (where prosecco and similar sparkling varieties develop their bubbles). Comparatively, Franciacorta produces a very niche product – just 17.4 million bottles of wine annually. Its French counterpart, Champagne, sits at something closer to producing 268 million bottles per year.

Our first stop on the Franciacorta deep dive was iconic producer Bellavista, where winemaker extraordinaire Mattia Vezzola, a pioneer in Italian winemaking, had his team show us around the stunning estate. Comprising 190 hectares of vines, Bellavista accounts for about one-tenth of Franciacorta vineyards, harvesting chardonnay, pinot noir and pinot blanc to make some of the region's finest wines.

Next stop is Berlucchi, the birthplace of the appellation where the very first bottle of Franciacorta was produced in 1961. Today, it is the region's largest producer, with an annual output exceeding five million bottles, 1.6 million bottles more than fellow renowned producer, Ca' del Bosco (where the winery's modern art collection is almost as impressive as its sparkling wine, and is also well worth the visit).

In keeping with the opulent theme of this year's trip, we then headed south to another part of Brescia, Calvisano, to visit the stunning aquaculture caviar production of Calvisius, home to some of the world's most exquisite caviar, which we've proudly had on the Pendolino menu for years.

With admirable environmental and sustainability credentials, Calvisius was the first caviar producer to farm sturgeon – a threatened fish species – back in 1977, and today it enjoys a reputation as one of the world's leading caviar suppliers. Cristian and I examined the 60-hectare ponds where four different varieties of sturgeon are farmed in local natural spring water emanating from the Northern Italian Alps. We then headed down to an underground viewing platform, and enjoyed an indulgent caviar degustation lunch, paired with some of the best Franciacorta vintages of recent time.

SCALLOP TARTARE AND MASCARPONE CROSTINI

SERVES 4, AS A STARTER OR LIGHT MEAL

1 small sourdough baguette, thinly sliced on the diagonal
2 tbs extra virgin olive oil, plus extra to drizzle
400g scallops, roe removed, cut into 1cm pieces
Finely grated zest and juice of 1 lemon
1 tsp fish sauce
2 tbs finely chopped chives, plus extra to serve
125g mascarpone
Calvisius caviar, to serve

Preheat a lightly greased chargrill pan over high heat. Place sliced baguette in a large bowl and drizzle with olive oil. Season to taste and toss to combine. Grill in batches, turning once, for 2-3 minutes or until charred all over. Set aside.

Place the scallops, olive oil, lemon zest and juice, fish sauce and chives in a bowl. Season to taste and stir to combine. Place on a large platter with the mascarpone and caviar in separate bowls. Drizzle with olive oil and scatter with extra chives. Serve with charred baguette.

d. **delicious.com.au/travel**
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FOOD PHOTOGRAPHY **JEREMY SIMONS** STYLING **KIRSTEN JENKINS**
MERCHANDISING **EMMALY STEWART**

@chefninozoccali







CLOCKWISE (from top left): inside Palazzo Lana Berlucchi; Calvisius caviar (inset); the cellar at Berlucchi; a memorable visit to Berlucchi; Palazzo Lana boasts the grand Sala Camino; Scallop tartare and mascarpone crostini. **OPPOSITE:** the Berlucchi Arzelle chardonnay vineyard.





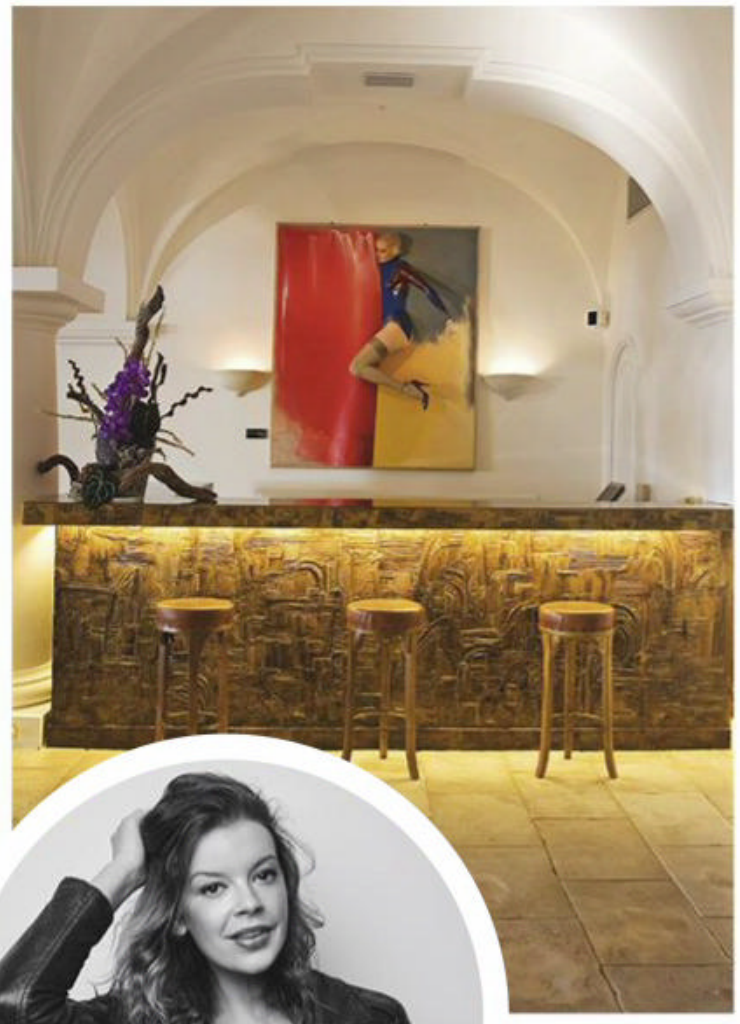


POSTCARD.

A rich layered history meets imaginative modern-Italian fare on the bite-sized island of Capri – a hedonistic landscape for the ages, **Rosamund Brennan** discovers.

ISLAND IDYLL

PHOTOGRAPHY GETTY IMAGES









"WHAT ARE YOU looking for?" a waiter in a linen suit beckons us from the sidewalk. It's a question that in normal circumstances might invite a tailspin of existential angst. Except that we are in Capri. So the answer is generally "an intravenous supply of carbs and wine, *grazie mille*". Right on cue, he continues, "Pasta, limoncello… love?"

A tempting offer – with or without the amorous overtures. After all, it's lunch time, and the restaurant in question soars high above the Gulf of Naples, its limitless blues shimmering like a thousand mega-watt bulbs flashing at once.

But we decline his invitation. We're caught in the slipstream of a crowd that's meandering towards Villa San Michele, the former home of Swedish physician and author Axel Munthe. Crouching on the parapet at the garden's edge is the villa's most intriguing feature: an Egyptian sphinx, gazing out to the vast expanse of ocean like a regal guard dog.

Munthe acquired the sphinx after being inspired by German writer Jean Paul, who wrote "like a sphinx lay the jagged Capri darkly on the horizon in the water, and guarded the gates of the bay". Steeped in legend, it has come to symbolise the island – mythical, omnipotent, unfathomably beautiful.

Today, Capri's bounty of dining, shopping, sea caves, lemon trees, hidden corners and sinuous laneways are still seducing visitors the world over. One such corner that screams 'Capri' like none other is Il Riccio, a sun-drenched day-club-cum-restaurant clasping the cliff edge above the Blue Grotto. Holding a Michelin-star since 2013, the restaurant offers a relaxed but sublime gastronomic experience, with exquisite house-made pasta such as the spaghetti *alla chitarra* with sea urchins and breaded cod medallions.

After lunch, head upstairs for an Aperol spritz at Il Riccio's rooftop terrace, recently restyled by eminent Italian architect Antonio Girardi to evoke the glorious 1950s. "When you are there, you have the feeling of being on a boat," explains Girardi. "This is what I wanted to emphasise, the feeling of being in the middle of the ocean while enjoying a drink, the sun or just the stunning view."





CLOCKWISE FROM TOP RIGHT: Bar degli Artisti at Capri Palace; Il Riccio's dessert room will hit the sweet spot; Munthe's sphinx watches over the island from Villa San Michele; one of Capri's intriguing laneways. **OPPOSITE:** Rugged cliffs tower over the breathtaking blue coastline.

@rosamundbrennan









CLOCKWISE: Infinite water views from the Acropolis suite at Capri Palace; L'Olivo's *spaghettoni* with chilli and anchovies (inset); Il Riccio's rooftop lounge is the spot for *aperitivo*; rest your head in a plush spot at the Acropolis suite; Il Riccio's rooftop drinks raise the bar; Terrazza L'Olivo's chic lounge. **OPPOSITE:** If luxury floats your boat, head to Capri's Marina Grande.



Il Riccio sits under the umbrella of the revered Capri Palace. Tucked away at the highest point of the island in Anacapri, it's Capri's only resort to boast not one but two Michelin-starred restaurants. It's crowning glory is L'Olivo headed up by chef Andrea Migliaccio, who cut his teeth in some of the world's leading kitchens, from Plaza Athenée with Alain Ducasse to L'Espadon at the Ritz Paris. Earning two Michelin stars in 2011, chef Migliaccio's raw shrimp with foie gras, green apple and gin is daring, and on the palate finds a perfect harmony, just like the classic fusilli *al ferretto* with Genovese rabbit, artichokes and pecorino.

While the island has certainly changed since Axel Munthe's heyday – when a swag of artists and poets found sanctuary in its quiet hillsides – it remains a place of hedonistic indulgence, with an inexhaustible beauty that somehow seems just out of grasp.

Perhaps that's why people keep coming back. To float above the heaviness of the world. To shout "*si, signore!*" with bolshy enthusiasm to any offer of pasta or limoncello or love – each in their own right flashes of wicked magic, like lava from Mount Vesuvius dancing between the stars.



WATER PHOTOGRAPHY **JUANITA DE PAOLA**
PHOTOGRAPHY OPPOSITE **GETTY IMAGE**

d.

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“THE ISLAND REMAINS A PLACE OF HEDONISTIC INDULGENCE, WITH AN INEXHAUSTIBLE BEAUTY THAT SOMEHOW SEEMS OUT OF GRASP.”



UNDER THE TUSCAN SUN

Picturesque gardens, a luxuriously appointed manor and Michelin-starred restaurants at every corner – **Lee Tulloch** soaks up the unrivalled beauty and hospitality of the award-winning Borgo Santo Pietro.

PHOTOGRAPHY **ANTHONY AMOS** @bymrsamos



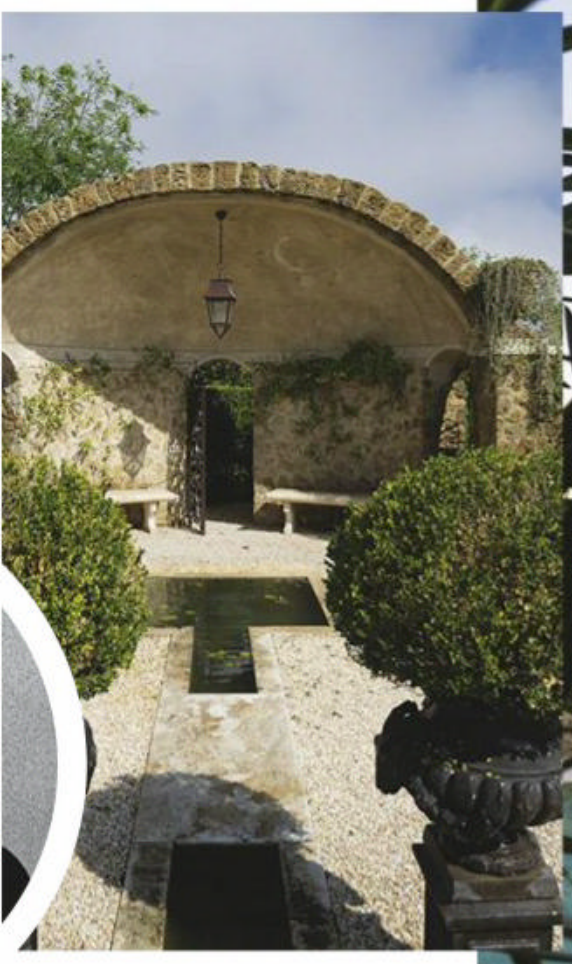
IN A LESS-TRAVELLED part of Tuscany, and high on a hill overlooking a bucolic valley, Borgo Santo Pietro sits on the former site of a medieval sanctuary for pilgrims walking to Rome. The acclaimed five-star hotel and spa (most recently awarded the No. 1 Resort in Europe in the *Condé Nast Traveler* Readers' Choice Awards 2018) is something of a miracle itself. What was once a dilapidated farmhouse surrounded by abandoned pig sties and ruined stables is now an elegant manor house and Michelin-starred restaurant in one of Tuscany's most beautiful grounds.

"I wanted the gardens to be so lush that I could disappear into them," says Jeanette Thottrup, a former fashion designer, who bought the run-down borgo in 2001 with her husband Claus. The Danish couple, who restore and decorate historic and listed properties in the UK and Europe, stumbled across the 12th-century farm on their way to Florence airport and initially intended on making it their home. Instead, they moved from London to Florence, where they own the Michelin-starred La Bottega del Buon Caffe, and gradually turned the country estate into a luxury hotel, Relais & Châteaux-branded gourmet retreat, spa and farm. In the process, the property absorbed part of the nearby village of Palazzetto to create a cooking school, a cheese-making factory to process the milk from their flock of sheep, and a chocolate shop.

'Lush' is an understatement. There are more than five hectares of greenery, arranged like outdoor rooms, from a verdant herb garden that supplies ingredients for the spa and the Borgo's new skincare range, Seed to Skin, to the extensive, thriving organic vegetable garden that supplies the kitchens at both the Borgo and the Bottega in Florence. A peaceful lawn area features lavender and tented daybeds, and there are orchards, olive and lemon groves, and formal gardens with sculptural hedges and antique statues. The charming artist's studio overlooking a pretty lake is a gift from Claus to Jeanette when their son Vincent was born.

The 20-guest-room manor house includes pool villas, and each bedroom is exquisitely and individually designed by Jeanette, who has a fine eye for details, fabrics and antiques. A beautiful bathroom in a pool villa, for instance, sits in a greenhouse setting, lit by a Baroque chandelier and veiled in lace curtains. The furnishings are opulent, and include eclectic pieces Jeanette has collected and restored over the years, as well as swathes of Fortuny fabrics in curtains, cushions and upholstery. But despite the grandeur,

Go for a stroll along the manicured grounds.



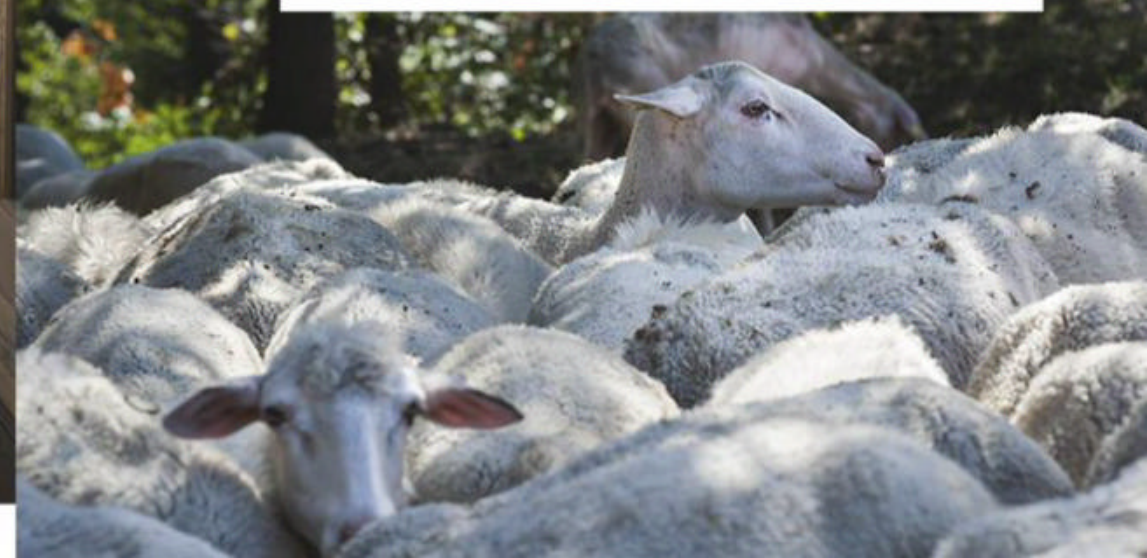










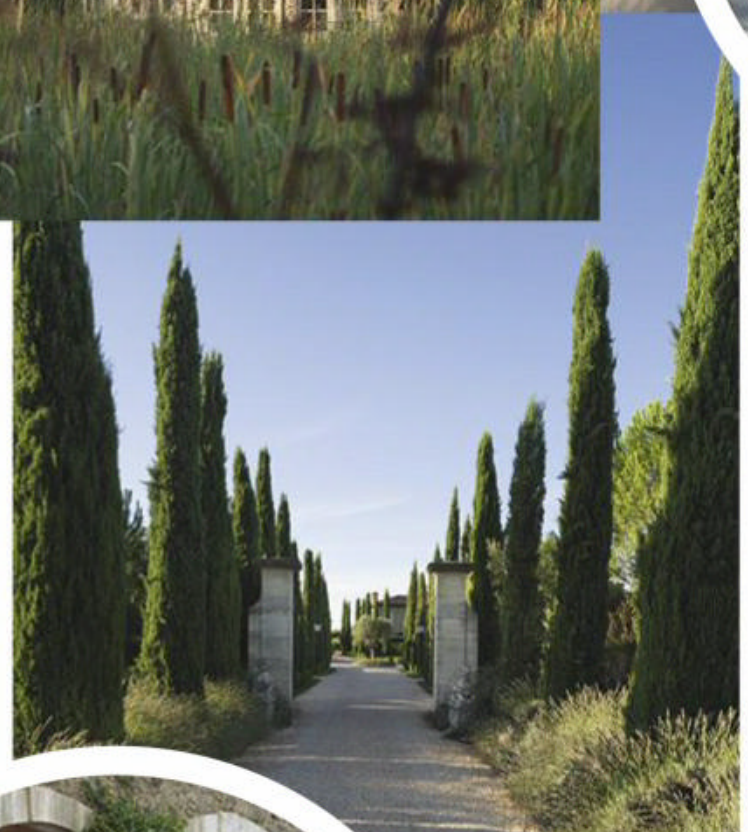


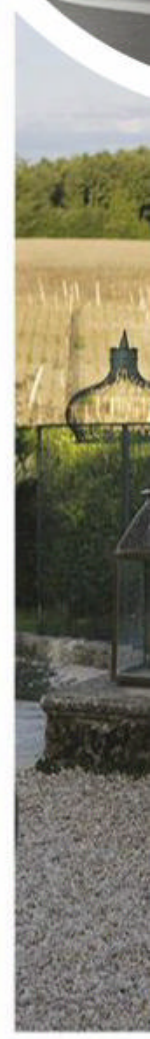
CLOCKWISE: Vespas on hand to explore the countryside; learn how to make ravioli at the cooking school (inset); the farm's sheep provide milk for cheese and yoghurt served at the Borgo's restaurants; Trattoria Sull'Albero; tomatoes ripening in the sun; one of the many nooks in the gardens; the pool suite's courtyard.



















CLOCKWISE (from above): risotto and rosé at Trattoria Sull'Albero; country elegance in the bedroom of a pool suite; the artist's studio; grand poplars along the driveway; preparing for evening cocktails at Meo Moda (inset); a stately stay in the Valle Serena suite; a luxurious bath overlooking a private pool.
OPPOSITE (from top): caffe alfresco; take in the views from the courtyard at Trattoria Sull'Albero; lounge on a daybed in the spa's garden.



the vibe is unpretentious, earthed in traditional (if aristocratic) Tuscan living.

Fireplaces warm communal spaces, there's a music room, an infinity pool and a great view of the valley from the beautiful lawn. At night, hundreds of candles create the most magical setting.

Michelin-starred Meo Modo restaurant, helmed by chef Andrea Mattei, opens onto a colonnaded stone terrace overlooking the valley. Serving lavish breakfasts and innovative lunch and dinner menus, the restaurant uses produce from the gardens and farm – honey from the hives, eggs from the colourful chicken coops, sustainably farmed fish and meat, as well as the Borgo's own ricotta and pecorino. Elsewhere on the property, the delightfully rustic trattoria, built around a 500-year-old oak tree, serves fine, crispy pizzas. The 'treehouse' also hosts a farmers' market showcasing local produce and traditional Tuscan fare.

Through the back gate of the farm, bridging the Borgo and the village, is the cooking school, where guests can enjoy specially tailored or group classes devoted to the simple art of Italian cooking. They can then enjoy their meals at a communal table under a flowering trellis. Nonna Olga, a local grandmother, visits classes to give lessons on cooking Tuscan classics, such as *pappa al pomodoro*, upon request.

Maintaining the eco balance of the land and integrity of the soil has involved innovative practices, utilising a team of gardeners and sustainability experts. Jeanette and Claus support local sheep and dairy farmers, investing in their businesses to keep them flourishing.

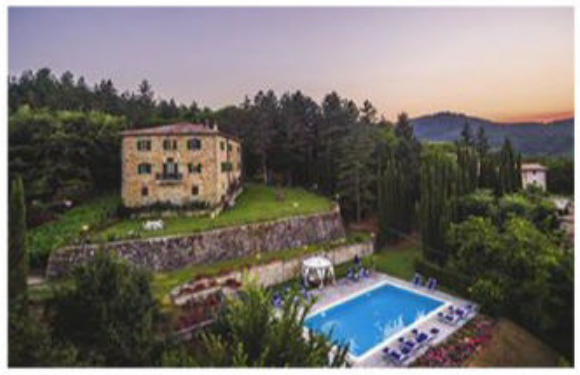
Surprisingly, Jeanette admits, "I had never planted a plant before in my life." But she's vitally involved in every step of the project and encourages guests to learn about organic farming through hands-on experiences – collecting eggs from the coops, visiting the sheep farm or trying their hand at cheese-making in the village. The vineyard is now producing wine, and guests are encouraged to help pick grapes. "I want to encourage people to slow down and live a better way. We live on the surface; it's all about reconnecting. Maybe there's a way we could live in a better harmony and not consume quite the same way."

If you want to experience Borgo Santo Pietro's superb hospitality, start with lunch at La Bottega del Buon Caffe in Florence, then take the one-hour drive to the Borgo. (The resort arranges transfers.) To extend the experience further, there is Satori, Claus and Jeanette's magnificent 21-metre yacht, which hosts up to 10 guests on itineraries along the Italian coast and further afield.

borgosantopietro.com



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INDEX

AUGUST 2019



STARTERS, SIDES & LIGHT MEALS

Bagna cauda with crudites .....p 73
Coco's garlic bread (V).....p 111
Crostini with ricotta & caviar .....p 68
Eggplant caponata (V).....p 64
Farinata, giardiniera pickles, pecorino & prosciutto .....p 70
Fish polpette with puttanesca sauce ....p 70
Fritto misto di mare .....p 62
Garden vegetables with green sauce ...p 86
Marinated artichokes, green olives & parsley (V).....p 64
Melanzane carozza (stuffed eggplant fritters) .....p 105
Mushroom bruschetta with garlic & macadamia pesto (V).....p 95
'Nduja dip with grilled leeks .....p 70
Orange, fennel & prawn crudo .....p 69
Peppers aqua pazza .....p 64
Pizza fritti with lemon puree & sea urchin .....p 71
Pork and fennel arancini .....p 81
Roasted hasselback sweet potatoes with hempseed pesto (V) .....p 95
Sardines with baby fennel .....p 78
Simple flatbreads (V).....p 111
Taralli al vino bianco (white wine crackers) (V) .....p 117
XL flatbreads with chickpea pesto (V) ...p 95

MAINS

Bollito misto (mixed boiled meats) .....p 62
Bread gnocchi puttanesca .....p 81
Calabrian lasagne 3.0 (sagna chine) .....p 50
Cappelletti en brodo .....p 62
Chicken cacciatore .....p 18
Focaccia with braised eggplant & stracchino (V) .....p 114
Fried squid with lemon, caper & parsley pesto .....p 96
Lamb ribs with rhubarb barbecue sauce .....p 12
My mum's pizelle salate (olive oil & wine waffles) .....p 118
Olive-oil roasted salmon with braised lentils .....p 116
Olive oil strudel, ricotta, zucchini & pancetta .....p 114
One-pan pasta with harissa bolognese .....p 44
Onion & kale pizza with mozzarella & anchovies .....p 108
Osso buco alla Milanese with saffron risotto .....p 86
Pappardelle with oxtail sauce .....p 88
Pizza taglio .....p 102
Polenta uncia (V).....p 18
Pollo al limone (chicken in lemon) with bitter greens .....p 105
Porchetta with sage & fennel stuffing ...p 46
Pork rib tagliatelle .....p 105
Ribollita (V).....p 16
Ricotta ravioli with rosemary & walnut butter (V).....p 102
Rigatoni with bacon & egg .....p 88
Roasted lamb rack with herb & almond pesto .....p 94
Roasted pork belly polpette with polenta tomato sauce .....p 102
Rosemary focaccia with chorizo & goat's cheese .....p 111
Smoked ham, tomato and bread soup..p 79
Spaghetti, garlic, olive oil & chilli with prawns .....p 118
Spaghettini with butter & anchovies ....p 88
Super greens pesto pasta .....p 92
Veal cotoletta with prosciutto and sage .p 80
Whole roast brill with fennel seeds, lemon, chilli .....p 108

SWEET THINGS

Apricot jam crostata .....p 105
Cannoli with pandan custard .....p 30
Chocolate & hazelnut torta caprese ...p 119
Coffee ricotta cake .....p 126
Coffee roulade with cannoli cream .....p 127
Espresso martini tiramisu .....p 124
Espresso meringata .....p 126
Florentine chocolate tart with coffee meringue .....p 126
Granita di caffe with white chocolate panna cotta .....p 124
Pear & marzipan bundo .....p 18
Pistachio gelato .....p 65
Ricotta fritters with coffee sugar .....p 123
Whipped gelato with candied bread ....p 82
White chocolate tiramisu .....p 83

DRINKS & EXTRAS

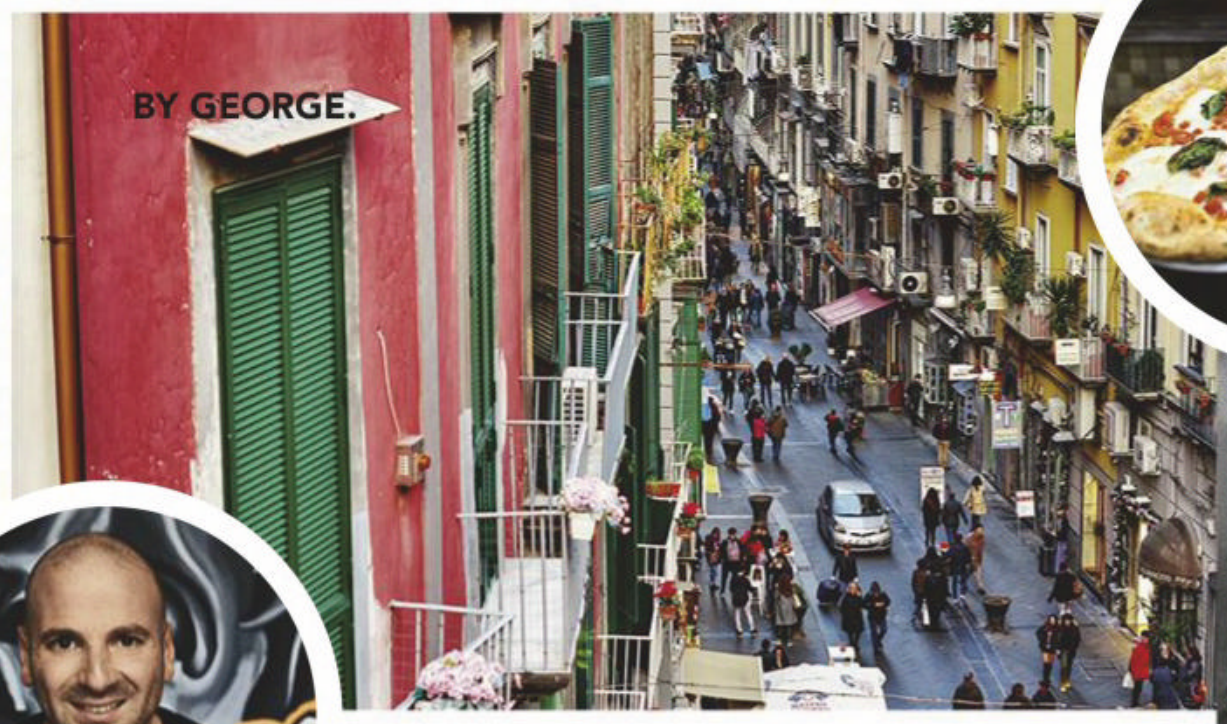
Egg pasta dough .....p 102
Espresso martini .....p 64
Parmigiano Reggiano crisps .....p 52
Pizza dough .....p 110

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BY GEORGE.







FROM LEFT: Naples' buzzing streets; pizza offering from Mattozzi; made by Neapolitan masters; stay at the stylish Romeo Hotel.

NAPLES

delicious. travel-editor-at-large **George Calombaris** samples a slice of the action in this southern Italian city.

DID YOU KNOW Naples (*Napoli*) was established by a Greek colony in the 7th century BC? Thanks Google, I knew pizza was Greek – haha! I'm kidding, guys, and I don't really mind. All I care about is the cracking 24 hours I had in Napoli. And what a day it was! Filled with pizza, pizza and some more pizza.

I fell in love with Naples right away. It's a raw and beautiful city; a total contrast to Rome. It felt like there were no other tourists around when we were there. We went on loads of great walks – there's so much history to see. It's a hard-working city full of colour, and yes, you do need to be careful. I'm sure you've heard all the stories – as I have – but like anywhere else in the world, you must be mindful of your surroundings. As my dad always says, "Your eyes must be four!"

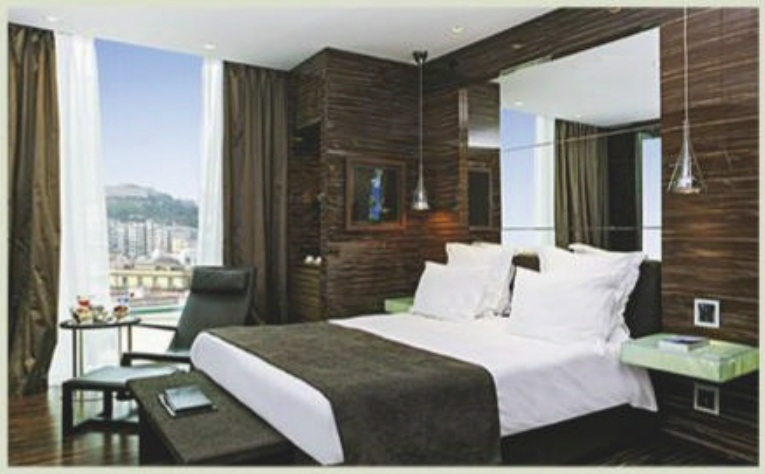
We were very lucky to have the great restaurateur Massimo Di Porzio guide us around the city. He was a gentleman and a lover of food. Here is my must-see list.

Pizzeria Mattozzi for amazing pizza that must be eaten straight out of the oven. Disclaimer: Neapolitan pizza is wet, just go with it.

Antica Pizzeria Port'Alba is one of the oldest pizzerias in Naples, and for me the highlight was the *pizza fritta*. A twice-cooked pizza that's first cooked in the deep fryer then dressed with simple tomatoes, mozzarella and basil, then finished in the oven. OMG, OMG, OMG! Seriously, the best hangover food ever.

I recommend making a stop at a cafe to help digest some of that pizza. Don't order a large cafe latte in the afternoon in Italy! A simple espresso wins. Be sure to visit **Scaturchio Pasticceria** for a coffee and a sample of the famous local chocolates filled with rich, booze-infused, ganache. Yum.

If you haven't exhausted your food quota at this stage, you must try Massimo's restaurant **Umberto**, which serves up amazing Neapolitan cuisine. It's a family business that first opened in 1916 and is still going strong.



The whitebait is an absolute must and the wine list is a ripper.

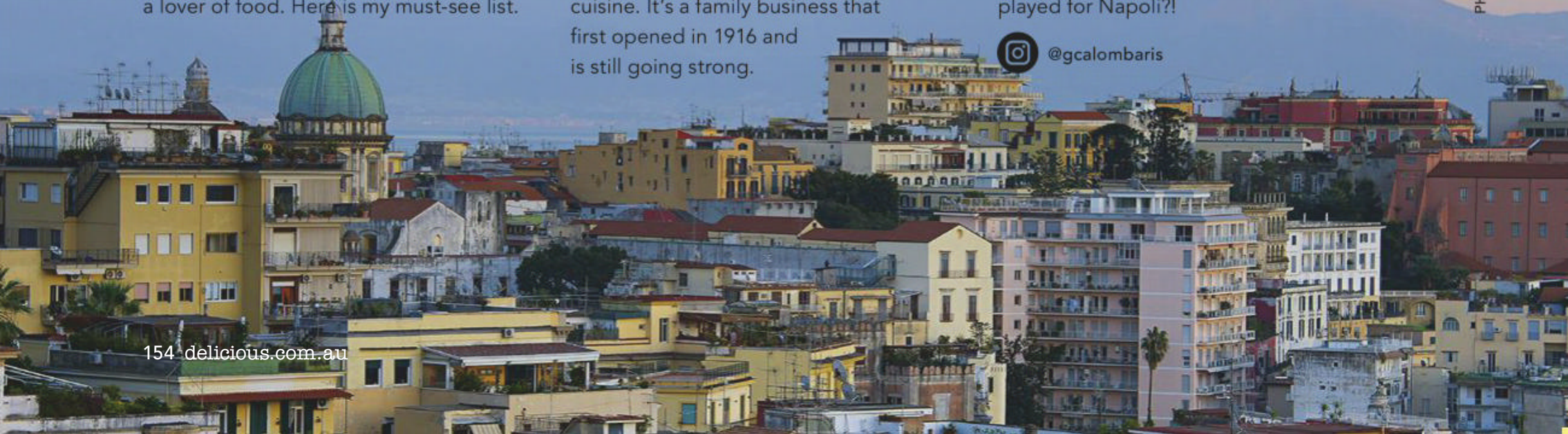
Stay at **Romeo Hotel** – a quirky and fun spot, and in a great position overlooking the port. Enjoy an Aperol spritz on the rooftop, and if you're game, there's a Michelin-starred restaurant in the hotel called **Il Comandante** where the chef does a dish of beef testicles with green chilli pepper sauce. Interesting!

The final must do when in Napoli, aside from all the pizza eating, is tour the underground city. While tours and touristy sightseeing aren't my thing, I thought this was awesome. Find Pulcinella and touch his nose. You will be lucky forever.

P.S. Did you know that Maradona once played for Napoli?!

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