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SHANNON MARTINEZ
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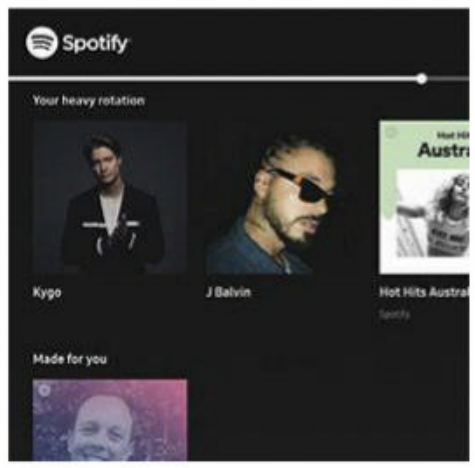
COLIN FASSNIDGE
Rum & Coke glazed ham

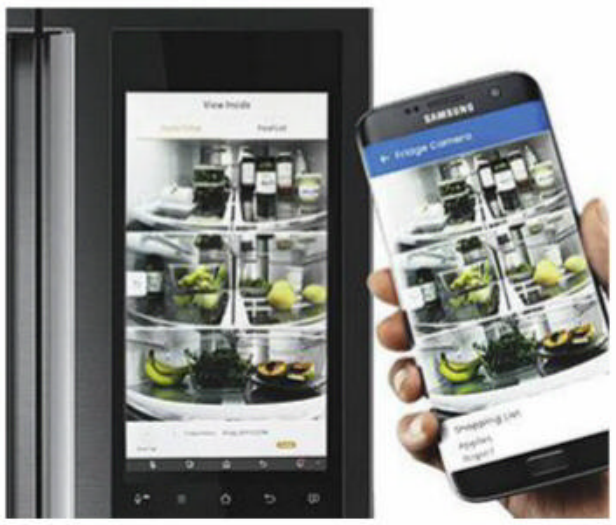
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ON THE COVER

Mango & Watermelon Trifle (recipe p 143)
Recipe Lucy Busuttil
Photography Brett Stevens
Styling Kirsten Jenkins
Merchandising Emmaly Stewart

OFFICIAL *DELICIOUS.* TEST KITCHEN SUPPLIER:
Our meat is supplied by Vic's Meat (vicsmeat.com.au).

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CELEBRATE



WHAT TO DO when you're so excited about Christmas you start planning, well, in August? My enthusiasm is well known; I am a glutton and unashamed festive fanatic. Imagine my delight (and relief) to know so many of you feel the same! Christmas searches appear on delicious.com.au as early as August, bubbling away throughout spring to reach a crescendo on Christmas Eve.

By the looks of what you search for – glazed ham, salads, rum balls, gingerbread, trifle, need I go on – you love spoiling others too. If history is anything to go by, mango seems to be your go-to, so for 2019, our food team dedicated an entire feature to the fruit, along with an epic tropical trifle for this month's cover.

There's something so pleasurable about planning how to indulge all Christmas and New Year's Eve, and early summer is an entertainer's dream. All our contributors come to the party – the chef and the butcher devised the 'Rum & Coke' glazed ham (forever known as 'black champagne' to the Queenslander in me) on page 58, and Matt Moran delivered salads (p 86) because it's how he entertains himself. The Porteño crew created an epic summer spread (p 19), Shannon Bennett kindly answered our call for gratins (p 80), while Shannon Martinez whipped up a vegan Christmas menu (p 104), and Matt Stone and Jo Barrett mopped up all the leftovers for a delicious Boxing Day feast (p 122).

The office is not a bad place to be either, when our brilliant food team starts testing and shooting Christmas. Hams and roasts roll in, potatoes must be consumed, and of course pavlovas and trifles need to be tasted, while ice cream cakes drip temptingly on trays.

There is distraction: namely in Travel! Aussie expat Fleur Wood visited the slopes and salons of Aspen, Joanna Savill raided the hidden hot spots of Paris, and Melissa Leong road-tripped through New Zealand's North Island. Hopefully you find inspiration aplenty inside, and have a wonderful break ahead of you. Wherever you are celebrating Christmas and New Year's Eve, the entire *delicious.* team wishes you all the very best for 2020!

Kerrie

Kerrie McCallum, Editor-in-chief

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PHOTOGRAPHY **BEN DEARNLEY**

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TALK TO US

SEPTEMBER'S MOST-LIKED POST

2517 likes, 51 comments

Life without cake would be pretty boring, so we're dropping this pink grapefruit, yoghurt and cardamom chiffon cake in your feed because we're nice like that. Find the recipe on delicious.com.au.
Recipe: @phoeberosewood
Photo: @markroperphotography
Styling: @morganfood



#MAKEITDELICIOUS

OH, BRING US A STICKY PUDDING: On a recent family holiday to wild and windy Strahan, Tasmania, I was delighted to find our guest accommodation reading material included a stash of *delicious.* magazines from the mid-2010s! I had a fantastic time remembering the fun of Jamie Oliver, Curtis Stone and Bill Granger's recipes. Not only were the mags great to read in front of a big open fire, but Valli's Christmas menu in 2013 made our feast all the more merry! The sticky cranberry and butterscotch pudding (December 2013, p 82) deserves a special mention. **Courtney Hollerich**

WELL PRESERVED: Recently, I needed to part with my huge, cherished collection of *delicious.* magazines. Long hours were spent poring over all the wonderful stories and recipes, but rather than cutting out things I 'needed' to save, I took photographs and stored them all on my iPad. Now I can easily find and enjoy my favourite articles. **Margaret Coghlan**

CORNWALL CALLING: I love to cosy up each month with your magazine in anticipation of the pleasures I'll find. In February's issue your Cornwall feature (Food Trail, p 140) inspired me so much that I bought a ticket to the UK. I drove to Cornwall and faithfully followed the 'food trail'; at Nathan Outlaw's Fish Kitchen, I dined on red emperor fish with burnt butter sauce and little boiled potatoes followed by a sublime dessert of chocolate-lime bombe Alaska, to the mouthwatering seared scallops and an exquisite chocolate pot at St Trudy's Inn. Thank you, *delicious.*, for inspiring me to make the journey of a lifetime! **Gail Byrne**



MAKE THE COVER RECIPE

Your new December tradition is here! Fresh, juicy and tropical, our mango and watermelon trifle is the epitome of summer. Each layer packs a real Aussie twist. Show us your version this silly season by tagging *@deliciousaus* and #makeitdelicious.

THE WINNER IS...

Cheers to Mike Bennie for his insightful article in the October issue (Dry and Mighty, p 34). Although I love to enjoy a good wine myself, I know there are plenty of people who can't and many who find it difficult to deal with that inability in a social context. It isn't easy for those folks and they are often not spared a thought! Your article shone a light on their needs and allowed them to feel included in the *delicious.* family. It provided options for people and encouraged responsible drinking. The drinks he chose were excellent (all new to me – I'm going to source them and keep some in the fridge) and the article itself was sensitively and thoughtfully composed. Thank you, Mike, for showing leadership – you are a champ. **Yvonne Marsh**



ED'S NOTE: Congratulations, Yvonne! You have won a Le Creuset Cast Iron Signature Round Casserole 24cm, valued at $529. The new Sage collection is inspired by the soft hue of the delightfully fragrant herb, and the cast iron retains heat, locks in flavour and keeps food moist and tender.

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DECEMBER

MENUS

ULTIMATE FEAST



Oysters with cucumber & fennel vinaigrette , **p 116**

Shaw & Smith Sauvignon 2019

~

Honey-glazed ham with parsley & praline crust, **p 77**

Bests Riesling Great Western 2019

~

Mango bombe Alaska, **p 144**

K1 By Geoff Hardy Autumn Harvest 2018



"A zesty sauvignon blanc works well with strong seasoning like vinaigrette on the oysters, while pairing a riesling with the ham is ideal – the citrus characteristics will cut through the sweetness of the honey and praline crust. For dessert, the natural sweetness of the riesling grapes, lingering intensity, and a nice acidity works well with mango, and is the fitting finish for a Christmas meal."

Nick Mallios, Qantas Wine Buyer, qantas.com/wine

SUMMER NIGHTS



Tomato, peach and mozzarella salad, **p 91**

Chaffey Bros Wine Co Kontra Punkt Riesling 2018 (Eden Valley, SA)

~

Barbecued spatchcock, mojo verde and lime-buttered corn, **p 23**

Dominique Portet Fontaine Rosé 2019 (Yarra Valley, VIC)

~

Coconut & strawberry ice cream trifle with gin jelly, **p 156**

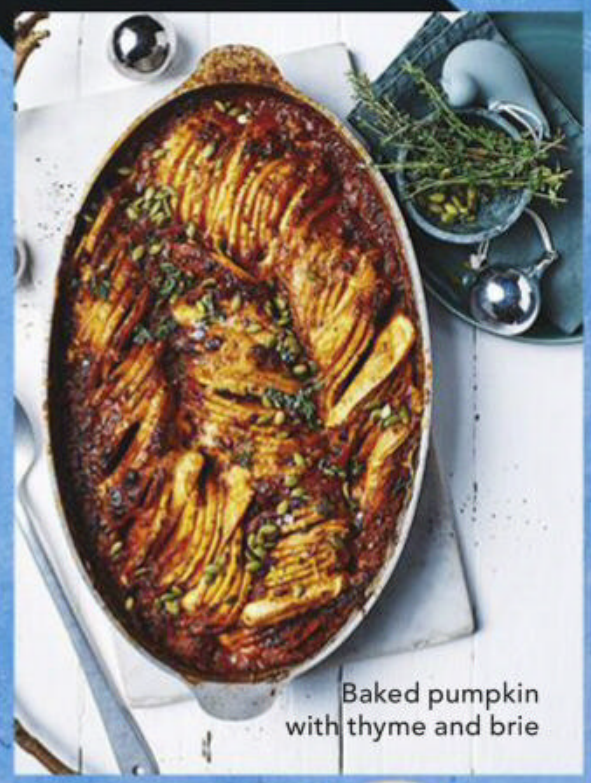
Pizzini Brachetto Pink Moscato 2018 (King Valley, VIC)



"The heat is on, time to get into the crisp, crunchy whites and the high-refreshment rosé wines. This menu calls out for such styles, so head for the fridge, seek out the aromatic white varieties, go for the bone-dry pinks and find yourself harmonising between the dishes and the light, cold wine styles."

Mike Bennie, Drinks writer

BRING A PLATE



Devilled 'egg' and pickled cucumber tea sandwiches, **p 109**

~

Baked pumpkin with thyme and brie, **p 85**

~

Gingerbread people, **p 42**



"You might not have a plus-one to invite to Christmas this year, but you can have a plus-16 if you bring this joyous troupe of gingerbread people to the party! Start with vegan-friendly egg sandwiches, then a cheesy pumpkin gratin and you'll be the ultimate guest this festive season."

Corinne Parkes, Subeditor

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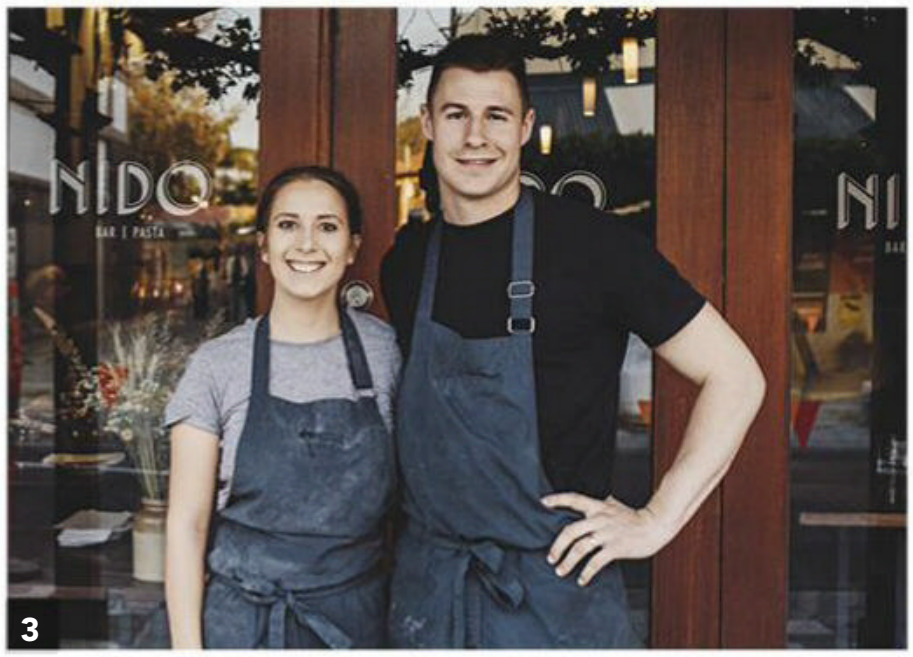
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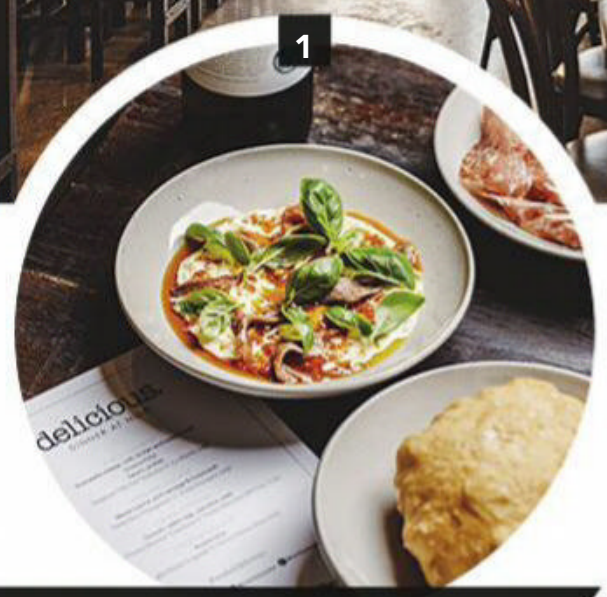
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DELICIOUS. @ **NIDO BAR AND PASTA**

Out& About

We celebrated the launch of *delicious*. South Australia, got up close and personal with local wildflife, reveled in Bali bliss and indulged in some fine Australian wine… all in the name of work.

"EXQUISITE HANDMADE PASTA MATCHED EQUALLY IMPRESSIVE ITALIAN WINE."
– JESSICA GALLETLY

1. Stracciatella cheese, chilli, Sicilian olives and basil at Nido Bar and Pasta. **2.** The Nido dining room is all ready for a *delicious*. dinner. **3.** Nido chefs Laura Cassai and Max Sharrad. **4.** Tessa Briscoe, Ben Doecke and Kim Nguyen **5.** Nathan Moorhouse and Amy Williams. **6.** Adelaide's *Sunday Mail* editor Jess Leo-Kelton, *delicious*. editor-in-chief Kerrie McCallum and *delicious*. South Australia editor Jess Galletly. **7.** Matching wines by Vinify Wine Co. **8.** Mezza manica, pork sausage and brassica. **9.** The evening's festivities were enjoyed by all. **10.** The gnocchi, rabbit ragu, pancetta and peas is plated up. **11.** Tom Huntley and Alison Huntley. **12.** Laura Cassai and Max Sharrad make sure every plate is perfect for guests.









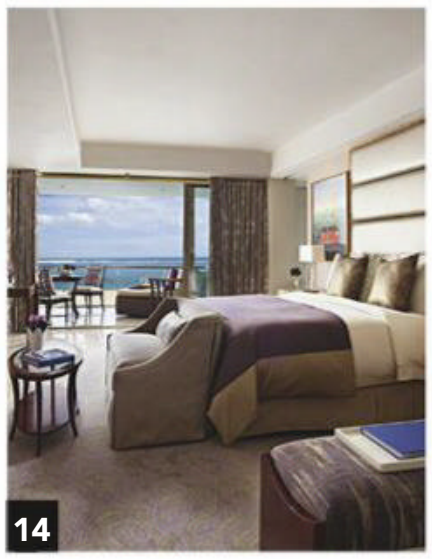


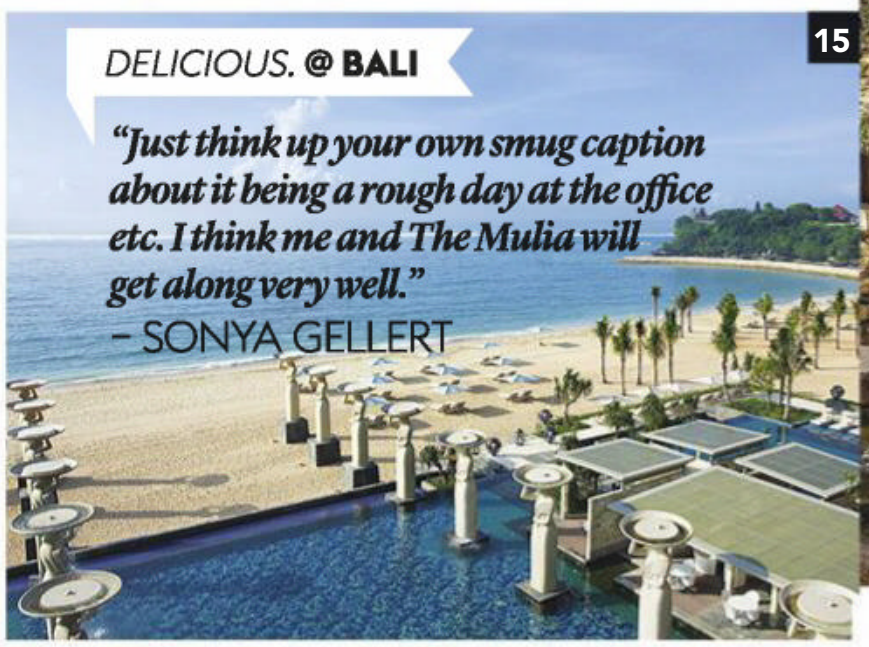




NIDO EVENT PHOTOGRAPHY **MEAGHAN COLES**

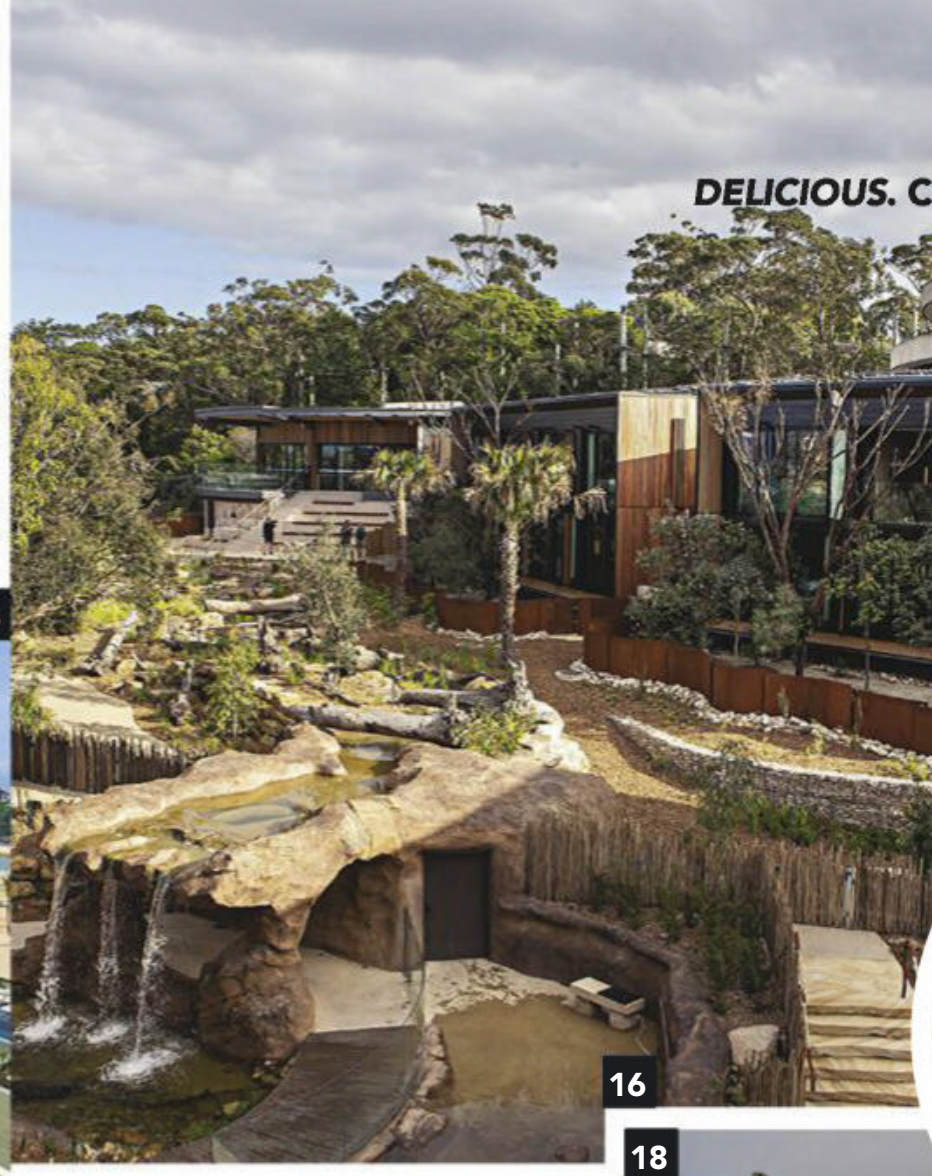

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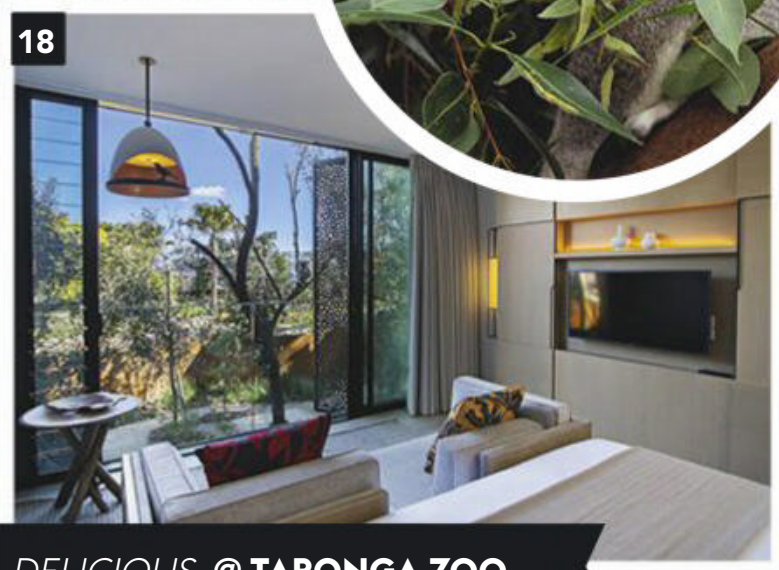

15

DELICIOUS. @ BALI

"Just think up your own smug caption about it being a rough day at the office etc. I think me and The Mulia will get along very well."
– SONYA GELLERT


16


17


18

DELICIOUS. @ YALUMBA

"MAY OR MAY NOT HAVE LOCKED MYSELF IN AN EPIC CELLAR @YALUMBAWINE."
– KERRIE MCCALLUM

13. Brunch, Bali style at Soleil at the five-star The Mulia Bali. **14.** The Baron Suite with ocean views. **15.** Poolside or beachside relaxation at The Mulia. **16.** Taronga's new Wildlife Retreat makes the most of the natural surrounds. **17.** One of the locals you're likely to see during a stay at Taronga. **18.** There's nothing rustic about the stay in one of the Animal View rooms. **19.** Chill out at the Wildlife Retreat's Nest. **20.** Yalumba Estate's historic clock tower sits amidst the winery's manicured grounds. **21.** Yalumba's Smith's Eden Valley Rock Gin served with orange and lemongrass. **22.** The estate's oak barrels are crafted by Yalumba's coopers, and make the perfect backdrop to the dining room.


22

21


20

DELICIOUS. @ TARONGA ZOO

"COME FOR THE JURASSIC PARK VIBES, STAY FOR THE VIEW AT TARONGA'S WILDLIFE RETREAT."
– SONYA GELLERT


19

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IN SEASON

Porteño and Bodega founders **Ben Milgate** and **Elvis Abrahanowicz** share big-flavoured dishes that will get the thumbs up from the crew this entertaining season – surefire recipes for a good time.

WORDS **GEORGE EPAMINONDAS** PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**



GRILLED CALAMARI, ROMESCO AND GREEN MANGO SALAD

SERVES 4

4 (750g total) calamari, cleaned, halved lengthways, scored, tentacles reserved
1 green mango, peeled, cut into matchsticks (we used a julienne peeler)
1 bunch Thai basil, leaves picked
Juice of 2 limes, plus extra lime halves to serve

ROMESCO SAUCE (MAKES ABOUT 1 1/2 CUPS – 375ML)

25g roasted slivered almonds
200g jar piquillo peppers, drained, stems and seeds removed, chopped
3 garlic cloves, crushed
1 tsp smoked paprika
1 tsp sherry vinegar or to taste
1 1/2 tsp Dijon mustard
1/3 cup (80ml) canola oil
1/3 cup (80ml) extra virgin olive oil, plus extra to drizzle

For the romesco sauce, place all ingredients except oils in a food processor and whiz until finely chopped. Gradually add both oils until emulsified and combined. Season to taste and set aside.

Preheat a lightly greased barbecue to a high heat. Place the calamari in a large bowl, drizzle with extra olive oil, season and toss to combine. Chargrill hoods and tentacles for 2-3 minutes, turning frequently, until charred and cooked through.

Spoon romesco sauce among plates and top with barbecued calamari. Scatter over mango and basil leaves. Squeeze over lime juice and serve with extra lime halves.



Barbecued spatchcock, mojo verde and lime-buttered corn (recipe p 23).

CRISPY PORK & OCTOPUS SALAD WITH TOMATILLO DRESSING

SERVES 4

¼ each red and savoy cabbage, shredded (we used a mandoline)
2 green apples, cut into matchsticks
1 bunch mixed small baby heirloom radishes, trimmed
30g roasted pepitas
1 tbs nigella seeds
100g pork crackling (from Asian and specialty food shops)

BRAISED OCTOPUS

1 brown onion, chopped
1 garlic bulb, halved horizontally
¼ bunch each thyme and oregano
3 (1kg total) small octopus, cleaned, tenderised

TOMATILLO DRESSING (MAKES ABOUT 1 CUP – 250ML)

180g canned tomatillos (from specialty food shops), drained
1 pickled jalapeño, finely chopped, plus 2 tbs pickling liquid
3 garlic cloves, crushed
1 tbs each fish sauce and sherry vinegar
50ml extra virgin olive oil
1 tbs caster sugar

For the braised octopus, place all ingredients and enough water to cover the octopus in a large heavy-based saucepan with a lid. Bring to the boil over high heat, then reduce heat to low, cover with lid and simmer for 1 hour or until octopus is very tender. Remove octopus from braising liquid, remove heads and discard. Return tentacles to braising liquid, cover and keep warm until ready to serve.

For the tomatillo dressing, place all ingredients in a blender and whiz until combined and smooth. Season and set aside.

Place cabbages, apple, radish, pepitas and nigella seeds in a large bowl. Add as much dressing as you like, season and toss to combine. Transfer to a serving platter and scatter over octopus and crackling. Serve with remaining dressing alongside.

BARBECUED SPATCHCOCK, MOJO VERDE AND LIME-BUTTERED CORN

SERVES 4

You will need kitchen string for this recipe.

1 tbs smoked paprika
4 butterflied spatchcock
(ask your butcher to do this for you)
4 corn cobs
Lime wedges, to serve

MOJO VERDE (MAKES 150ML)

2 tsp caster sugar
2 long green shallots
1 bunch coriander, finely chopped
1 tsp toasted cumin seeds
8 (40g total) pickled guindillas (pickled green chillies, from Spanish or specialty food shops), drained, finely chopped, plus 2 tbs pickling liquid
2 tbs extra virgin olive oil, plus extra to drizzle
1 tbs white wine vinegar

LIME BUTTER

150g unsalted butter, room temperature
2 tbs Old Bay seasoning (spice mix, from specialty food shops)
Zest and juice of 2 limes
1/2 bunch marjoram, leaves picked

To marinate the spatchcock, place the smoked paprika and 2 tbs sea salt in a small bowl and stir to combine. Place the spatchcock in a large deep baking tray, drizzle with olive oil and scatter over the smoked paprika mixture, making sure to coat all sides of the spatchcock. Stand at room temperature until ready to barbecue.

For the mojo verde, place all the ingredients in a small food processor and whiz until finely chopped. Transfer to a bowl, season to taste and stir to combine. Set aside.

For the lime butter, place all ingredients in a bowl, season to taste and stir to combine. Set aside at room temperature until ready to serve.

Preheat oven to 180°C and preheat a lightly greased barbecue or chargrill pan to a high heat. Grease a large oven tray and line with baking paper.

Barbecue spatchcock, skin-side down, on the barbecue flat plate, for 7-8 minutes until golden brown. Transfer to prepared tray, skin-side up, and bake for 20-25 minutes until cooked through. Cover loosely with foil and rest for 15 minutes before serving.

Meanwhile, peel back corn husks and remove silks. Leave the husks intact at the base and tie with kitchen string. Barbecue corn for 6-8 minutes, turning frequently, until charred.

To serve, place spatchcock and corn on a serving platter. Spoon butter over corn and drizzle some mojo verde over the spatchcock. Serve with remaining mojo verde, butter and lime wedges alongside.

BASQUE GOAT'S CHEESECAKE WITH BAKED PEACHES

SERVES 8-10

Begin this recipe at least 3 hours ahead.

400g cream cheese, chopped, at room temperature
400g soft goat's cheese, chopped, at room temperature
2 vanilla beans, split, seeds scraped
400ml pure (thin) cream
400g caster sugar
25g cornflour, sifted
3 eggs, plus 6 egg yolks

BAKED PEACHES

200g caster sugar
1 vanilla bean, split, seeds scraped
3 ripe slipstone peaches, halved
1 rosemary sprig, plus extra leaves to serve

CHANTILLY CREAM

200ml pure (thin) cream
50g pure icing sugar, sifted
1 vanilla bean, split, seeds scraped

Preheat oven to 240°C.

Grease the base and side of a round 22cm springform pan and line with baking paper, with a 5cm overhang above the side of the pan.

Place cheeses and vanilla in the bowl of a stand mixer fitted with the paddle attachment and beat on medium speed until smooth. Gradually beat in the cream until combined.

Add sugar and beat for 2 minutes then add cornflour and egg yolks and beat for 1-2 minutes until combined. Add whole eggs, one at a time then beat for a further 5 minutes until combined.

Transfer mixture to the prepared pan, and using the back of a spoon, smooth the top. Bake on the middle shelf of the oven for 35-40 minutes until top is deeply caramelised and almost burnt, and cake is slightly wobbly in the centre. Turn off the heat and cool cheesecake in the oven for 1 hour 30 minutes-2 hours. Chill until cold and set. Bring to room temperature and place on a large round serving platter.

Meanwhile preheat oven to 160°C.

For the baked peaches, heat sugar, 200ml water and vanilla pod and seeds in a small saucepan over medium heat and stir until sugar has dissolved.

Place peach, cut-side down, in a deep oven tray that is big enough to just fit the fruit in a single layer. Pour over the sugar syrup and add the rosemary. Cover tightly with foil and bake for 15-20 minutes until peach is just tender. Remove from the oven and remove foil. Allow to cool then discard the stones and reserve syrup.

For the Chantilly cream, place all the ingredients in the bowl of a stand mixer fitted with the whisk attachment and whisk until soft peaks form. Refrigerate for 1 hour to firm up a little. Set aside until ready to use.

Serve cheesecake on a large platter with cream and peaches alongside.

"CALAMARI IS SUCH A VERSATILE INGREDIENT. YOU CAN USE IT IN PASTA SAUCES OR PAN-FRY AND GRILL IT QUICKLY."

IN SEASON.

“ELVIS AND I LOOK FORWARD TO PEACH SEASON. I LIKE TO BAKE THEM WITH SUGAR SYRUP... AND USE THEM AS A DESSERT ACCOMPANIMENT.”

Basque goat’s cheesecake with baked peaches (recipe p 23).



MARKET BASKET

BY BEN MILGATE

SPATCHCOCK

"I often cook spatchcock at home for the kids. They're so easy – they go straight in the oven and remain tender even if you overcook them. Buy them butterflied, or remove the bones yourself, and they will cook quickly. To season, I like to use a little paprika and lemon or just olive oil and salt, or even some Old Bay. For crispy skin, pan-fry them skin-side down for 5 minutes and bake for 10 minutes."

PEACH

"Elvis and I look forward to peach season. As soon as they come into the restaurant, we grab them straight away. I like to use them in a salad with rocket, prosciutto and parmesan. Or I bake them with sugar syrup, which preserves them, and use them as a dessert accompaniment. You could also deglaze peaches with a little chardonnay vinegar and serve them with barbecued pork chops. It's a great summer pairing."

GREEN MANGO

"This ingredient is fresh and flavoursome in Thai and Vietnamese-style salads, which I cook at home, all you need to do is julienne it. We incorporate green mango and coriander in dishes at the restaurants too. We're not strict in our interpretation of Argentinian and Spanish food, and we live in Sydney after all."

CALAMARI

"It's such a versatile ingredient. You can use it in long-braised stews or pasta sauces, or pan-fry and grill it quickly. If we pick the right size at the fish market, we will stuff it with morcilla, Spanish blood sausage. You just warm the sausage a little so it becomes pliable and then put the calamari on the grill."

d. **delicious.com.au/recipes**
For more dishes that celebrate fresh seasonal produce.



IT TAKES TWO

Housing their two iconic restaurants next door to each other, **Elvis Abrahanowicz** and **Ben Milgate** continue to heat up Sydney's food scene.



IF YOU CAN'T stand the heat, get out of Ben Milgate and Elvis Abrahanowicz's kitchen. At Porteño, in Sydney's Surry Hills, everything from soft cheese to suckling pig is licked by the flames of a traditional *parilla* (barbecue grill) and fire pit. "It's second nature to me to light up charcoal," says Milgate. "I worked in kitchens for 17 years, so I've done my share of pan work."

Recently, the pair relocated Bodega, their beloved Spanish tapas venue, to the space which used to be home to their wine bar Wyno, just behind Porteño. Now, Milgate relishes the proximity to his trusty grill. "The tapas menu changes regularly, but it's good having access to the fire element next door to prepare things like vegies," he says. "It's great having everything under one roof."

Each day, the chefs will take their pick of the venue. "It's about whoever feels like cooking in either one," says Milgate. "One of us is always here." Tapas offerings at Bodega might include their famous fish fingers (raw kingfish on toast), ricotta dumplings and pork sausage. Meanwhile, sommelier and third owner Joe Valore has curated a lengthy list of wines, and every single one is available by the glass.

When Milgate is not roasting meat at work, he can be found roasting meat at home. "For my birthday last year I got a Big Green Egg [a kamado charcoal grill and smoker in one], so whenever the sun is out I'm outside cooking with that," he says.

And as the recipes on these pages attest, the pair are partial to vegetables too. "We cater to vegos and pescos really well," Milgate says, adding that a vegan customer at Porteño requested seven courses recently. "We did it – you need to be able to do things on the fly these days."

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A FEW OF OUR *Favourite things*

Get your notepads out – you're going to want to make your wish list from our collection of the newest, finest, fizziest, most genius and festive offerings. From blinged-up baubles and bon bons to special-release bottles, these gift ideas will jingle everyone's bells.

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

Riedel Veritas coupe/cocktail, $119.96 (for a pair), Performance champagne glasses, $99.95 (for a pair), riedel.com/en-au. Williams Sonoma coupe cocktail glasses, $24 each, williams-sonoma.com.au. Krug Grande Cuvee 166 Eme Edition, $269.95, from Dan Murphys (danmurphys.com.au). Ruinart Blanc de Blancs, $150, from David Jones (davidjones.com)

FAVOURITE THINGS.

What a CRACKER

These festive bon bons are bursting with deluxe gifts: think designer boxer shorts, opulent candles, body products and classic Aussie treats. Snap up one or two to tear open with a pal… or keep them for yourself!

1. Ella Baché Bon Bon, $19, ellabache.com.au **2.** Haigh's Chocolates Milk Chocolate Bon Bon, $18.50, haighschocolates.com **3&4.** Meri Meri Festive Foliage Cracker, $49.95, and Pinata Fringe Cracker, $44.95, from The Party Cupboard (thepartycupboard.com.au) **5.** Haigh's Chocolates Leadlight Gift Bon Bon, $19.90, haighschocolates.com **6.** Christmas Bon Bon Body Duo, $15.95, from Glasshouse Fragrances, glasshousefragrances.com **7.** Peter Alexander women's Xmas Penny Boxer Short, $49.95, peteralexander.com.au **8.** Meri Meri Candy Cane Fringe Cracker, $49.95, from The Party Cupboard, (thepartycupboard.com.au) **9.** Peter Alexander men's Xmas Penny Boxer Short, $49.95, peteralexander.com.au **10.** Glasshouse Fragrances A Tahaa Affair Christmas bauble candle, $14.95, glasshousefragrances.com **11.** Jo Malone London Christmas Ornament, $45, jomalone.com.au **12.** Circa Home Mini candle Bon Bon in Coconut & Watermelon, $15.95, circahome.com.au

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



PUDDING PERFECTION

A mixing bowl and mould in one, this porcelain pudding bowl by Mud Australia ($137) will make a stylish centrepiece of your Christmas dessert. mudaustralia.com



ALL THE TRIMMINGS

You can now dress your table in the same festive linen gracing the tables at Yotam Ottolenghi's London restaurant ROVI. Made from high-quality organic Italian linen, the range of tea towels, tablecloths and napkins are available in red, indigo, saffron and green. From approx. $47 each, ottolenghi.co.uk



Deck the halls

Christmas calls for a splash of colour – and these standout trinkets and treats deliver.

SWEET TIDINGS

Whether you favour praline, caramel or liqueur, there's a square for every member of the family in Koko Black's new boxed Christmas collection. kokoblack.com



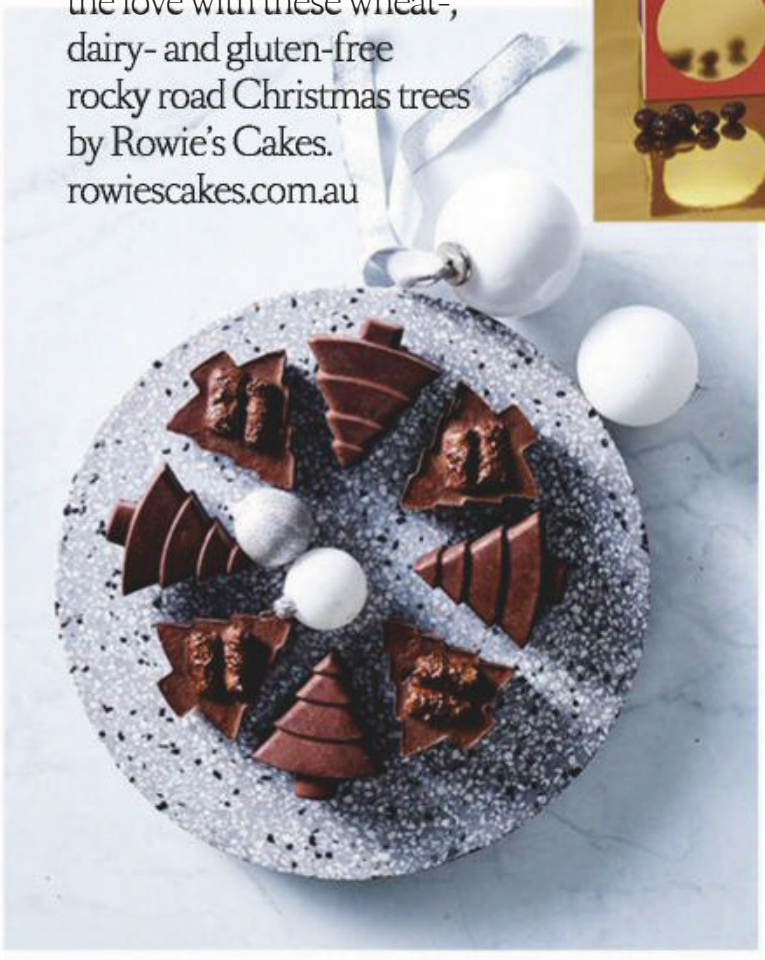


HIT THE SACK

Beyond the big day, this svelte Santa sack by Kip & Co ($69) is the bright and stylish way to stash the kids' toys after they've unwrapped them all. kipandco.com.au

O CHRISTMAS TREE

Make sure all guests feel the love with these wheat-, dairy- and gluten-free rocky road Christmas trees by Rowie's Cakes. rowiescakes.com.au





CRYSTAL BALLS

Decorations don't get more eye-catching – or exquisite – than these fine-cut crystal balls by Waterford Crystal. Available in ruby, emerald ($299) or clear crystal ($199), each ornament comes with a dainty silver date tag. waterfordcrystal.com.au



GLORY DAYS

What better way to count down the days to Christmas than with a Georgian-inspired advent calendar townhouse ($849), which houses Wedgwood porcelain tree decorations behind every door. wedgwood.com.au

A little bit extra

Designer kitchen accessories or handmade Moroccan wares… Pull up your stocking standards and give additional gifts a lux lift.



BUT FIRST… COFFEE

Biodegradable and compostable, Pod & Parcel's coffee pods ($9.50 for 10) are the eco-friendly answer to your caffeine addiction. Filled with Melbourne coffee, you can use them in your Nespresso machine, too. podandparcel.com.au



Greenhouse goals

It's the gift that keeps on giving. Plant-subscription service Botanic Box will deliver a bundle of greenery to your door each month, so you'll never be without a happy, healthy houseplant ($299.70 for six months). botanicbox.com.au



JUST THE FIZZ

Keep the fridge stocked and revellers hydrated during the party season with the sleek Aarke Sparkling Water Maker in matte black ($249). harveynorman.com.au.



In full bloom

Bring the outdoors in with Kip & Co's table linen. The native placemat set ($99) is made from 100% French flax linen, and includes a table cloth, napkin set and tea towel. kipandco.com.au

CLEAN AND GREEN

Leif's Buddha Wood hand wash and balm set ($99) is made from local botanicals and natural antiseptics for soft, clean mitts. They're also vegan, and cruelty-free. leifproducts.com





OVER ACHIEVER

The one appliance to rule them all, Breville's new Multicooker 9 in 1 ($349.95) combines the talents of a bread maker, deep fryer, slow cooker, rice cooker and steamer in one. breville.com



DESIGNER GRINDERS

Shake up your table setting with George Sowden's colourful salt and pepper mills ($85 each). Made from stainless steel and ceramic, each grinder lets you adjust the size and coarseness of the grain for the perfect peppering. hayshop.com.au



DOWN TO EARTH

Handmade in Morocco, this glazed ceramic vessel by local artist Laurence Leenaert is for a truly unique gift (Vase No13, $380). tigmitrading.com

SPOT ON

Join the bring-your-own-coffee-cup crew with this leopard-print reusable cup ($49) by Kim Wallace Ceramics. Even the barista will be impressed. kwceramics.com.au



Light the Way

Enduring scents in scene-stealing vessels – from quirky and fun to classic metallic touches – will make anyone's Christmas merry and bright.



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

1. Maison Balzac The Marble Hand, $129, and Le Soleil incense, $39, maisonbalzac.com **2.** Black Blaze Neroli Bigarade scented candle, $49, blackblaze.com.au **3.** Oliver Thom Vic glass candle, $49, oliverthom.com.au **4.** Glasshouse Fragrances Scent Scene Duo, $39.95, glasshousefragrances.com **5.** Palm Beach Collection Prosecco Rose Mini Triangle, $16.95, palmbeachcollection.com.au **6.** Moiya Scents Sante scented candle, $49.95, moiyascents.com.au **7.** Maison Balzac Le Soleil Orange Neroli candle, $69, maisonbalzac.com **8.** Scented candle in Luminous, $16.95, from Sunnylife (sunnylife.com.au) **9.** Cire Trudon Abd El Kader Christmas Candle, $140, from agencedeparfum.com.au **10.** Circa Home Classic candle in Raspberry & Rhubarb, $34.95, circahome.com.au **11.** Glasshouse Fragrances Christmas Cheer candle, $49.95, glasshousefragrances.com **12.** Tom Ford Jasmin rouge candle, $130, from David Jones, davidjones.com

Cheers to that!

If there's a time to pop a few bottles, it's Christmas Day… and Boxing Day… and New Year's Eve. Whatever occasion you choose, make sure your bubbles are chilled and served in classic coolers with top-notch details:



1. Salisbury & Co Hemingway wine bucket, $29.95, from Kitchen Warehouse (kitchenwarehouse.com.au) **2.** Williams Sonoma marble and brass wine chiller, $92, williams-sonoma.com.au **3.** Perrier-Jouët Belle Epoque, $349.99, from Vintage Cellars (vintagecellars.com.au) **4.** Riedel Veritas coupe/cocktail, $119.96 (for a pair), riedel.com/en-au **5.** Veuve Clicquot Brut Yellow Label, $64.95, from Dan Murphys (danmurphys.com.au) **6.** Georg Jensen indulgence cooler, $340, from David Jones (davidjones.com) **7.** Nachtmann Noblesse Ice Bucket, $119.95, riedel.com/en-au **8.** Ruinart Blanc de Blancs, $150, from David Jones, (davidjones.com) **9.** West Elm Blaise barware wine cooler, $69, westelm.com.au

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

Good spirits

If you're aiming to please, nothing beats a good bottle. Here are our top picks to put you in the good books.



SILVER GOOSE

Grey Goose has teamed up with Parisian fashion label Maison Labiche to create a French Rivieria-inspired bottle. Pour into the Christmas punch or save as a personal reward for hosting Christmas.



GOLD STANDARD

Make yourself the most popular guest at the party with a bottle of Moët Impérial 150th Anniversary Holiday Bottle ($70). Pop this limited-edition drop for yellow-fleshed fruits and white flowers that pair perfectly with the seafood platter.

BARREL OF FUN

A little too good for the pud, you'll find holiday-friendly flavours of fruit and spice in this XO Single Cask ($190) and Double Cask ($275) Brandy by Sullivan's Cove.



GIN-GLE ALL THE WAY

Giving away a bottle of Four Pillars Christmas Gin ($100) might be the hardest thing you do all season. The annual release is made from gin distilled with homemade puddings with a sweet and sticky pour of Rutherglen muscat.



LOOK SMART

Crafters Union Wines has paired with Ginger & Smart to produce fashion-forward packaging for their new-release sauvignon blanc ($20). The design channels the wine's vibrant palate of passionfruit, citrus and gooseberry, with rose-gold speckles to showcase the craftsmanship.



ON THE HOUSE

Archie Rose has released an Inside and Outside gin ($99 each) inspired by the Sydney Opera House. Each of the gins use individually distilled botanicals to capture the drama and dynamics of the landmark structure.



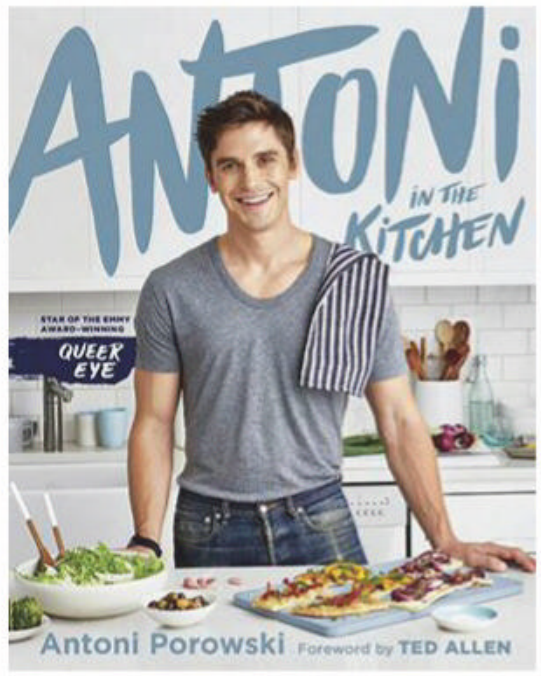


HOPPY HOLIDAYS

Ease into the silly season with the Four Pines Christmas Beer Pack. This year's line-up includes the popular Pale Ale and Draught Kolsch-Style Ale, along with small-batch release El Dorado IPA and a lemon lime Margarita Gose ($29 for a 4 x 500ml pack).

KITCHEN GURU

Fab Five food and wine expert Antoni Porowski will give your culinary skills a makeover in his debut cookbook *Antoni in the Kitchen* (Pan Macmillan, $39.99).





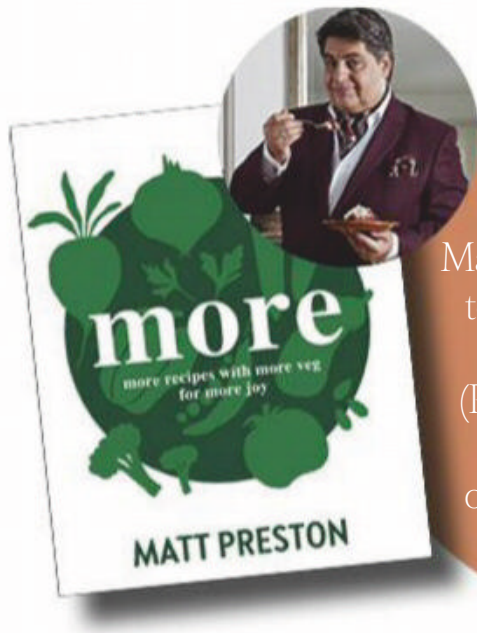
PITCHING IN

Farmer (Harlequin, $29.99) sees stories from the land combined with home cooking by top chefs such as Maggie Beer, Stephanie Alexander and Jamie Oliver, with all proceeds donated to the CWA.



SWEET TALK

Sydney baker and pun maker Charlotte Ree reveals the secret behind her Instagrammable cakes, slices and sweets in *Just Desserts* (Pac Macmillan, $29.99).



More, please

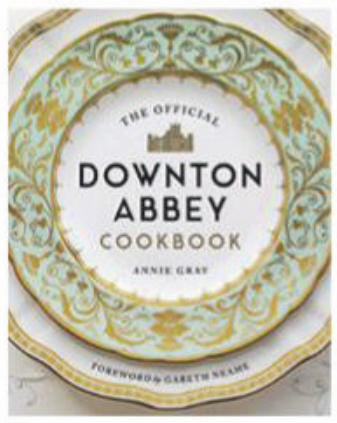
Matt Preston says goodbye to the grey days of meat and potato with *More* (Pan Macmillan, $39.99), a vibrant collection of recipes that celebrate the humble veg.

Word Perfect

A feast for the eyes and mind, these colourful cookbooks make the perfect gift for foodies – you may receive a baked treat in return.

UPPER CRUST

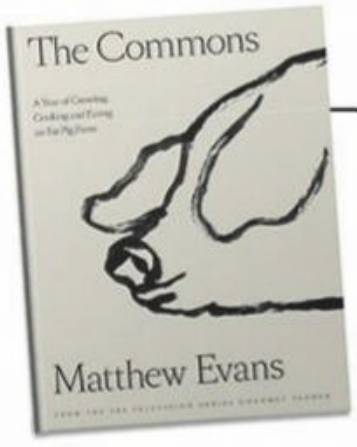
Get a taste for the cookery and customs of the Crawley household in *The Official Downton Abbey Cookbook* (Simon & Schuster, $35) from upstairs dinner party centerpieces to downstairs puddings and pies. Recipes come with a side of historical insight as well as etiquette, customs and quotes from the characters.



HEALTH KICK

Looking to turn over a new (salad) leaf? Amy Chaplin's *Whole Food Cooking Every Day* (Artisan Books, $59.99) features more than 250 good-for-you recipes, loaded with nuts, seeds, fruits, vegetables and wholegrains.





WHOLE HOG

In *The Commons* (Hardie Grant Books, $60) Matthew Evans captures a year of growing, cooking and feasting at Fat Pig Farm. Part cookbook, part diary, it's the perfect inspiration for those dreaming of a simpler life.



TAKE FIVE

Using everyday essentials, *Five Ingredient Vegan* by Kate Beskow (Hardie Grant Books, $39.99) shows you how to make easy, flavour-packed vegan meals.

delicious.

BAKE CLUB

DO YOU HAVE WHAT IT TAKES TO BAKE WITH THE GREATS?

If you believe Sundays are for sponge cakes not sit-ups, then this club is for you. We love baking and we love people who bake (hello, office treats!), so our new monthly challenges are here to give you the chance to win big. Here's how:

- Get riled up and ready to challenge one of Australia's greatest bakers
- Visit delicious.com.au/bakeclub to watch the recipe video for that round
- Bake the challenger's recipe and post your version using the tag below
- Go into the running to win: this round, a selection of cake and tart pans from Bakemaster

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SUGAR & SPICE

Treats with a sweet spiced touch are always a hit at Christmas time, and the ***delicious.* food team**'s four classic, whimsical ways (you can eat the entire advent calendar!) with gingerbread will bring joy to your world.

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

MERCHANDISING **EMMALY STEWART**

"ASSEMBLING THIS TREE IS AN ABSOLUTE DELIGHT - TRY NOT TO EAT ALL THE COOKIES BEFOREHAND!"

- PHOEBE WOOD



Gingerbread Christmas tree (recipe p 40).

"ADD CHEERFUL ORNAMENTS TO MAKE THESE HOUSES EXTRA SPECIAL".

- HELENA MOURSELLAS

Gingerbread houses (recipe p 42).



Gingerbread people (recipe p 42).

GINGERBREAD DOUGH

MAKES 1 QUANTITY

2 1/2 cups (375g) plain flour, sifted, plus extra, to dust
1/2 tsp bicarbonate soda, sifted
1 1/2 tbs ground ginger, sifted
150g dark brown sugar
125g unsalted butter, softened
1 egg
1/3 cup (80ml) golden syrup

ROYAL ICING
1 eggwhite
1/2 tsp lime juice or water
1 1/2 cups (180g) pure icing sugar, sifted

For the royal icing, lightly whisk eggwhite and lime juice together in a bowl. Gradually add icing sugar, whisking until smooth and combined. Set aside.

To make the gingerbread dough, place flour, bicarb, ginger, sugar and butter in a food processor and whiz until mixture resembles fine breadcrumbs. Add egg and syrup, and whiz until mixture just comes together. Transfer to a work surface, shape into a rough ball, and enclose in plastic wrap. Chill for 1 hour or until firm.

Dust dough with flour and roll between 2 sheets of baking paper until 3mm thick (you can divide dough in 2 to make it easier to work with). Chill for 30 minutes before cutting and baking.

GINGERBREAD ADVENT CALENDAR

MAKES 1

You will need number templates (from specialty stores) for this recipe.

4 quantities gingerbread dough (recipe above)
Store-bought white icing bag (from supermarkets)
2 eggwhites, lightly beaten, to brush
Icing sugar, to dust
Decorations and chocolates, to serve

Preheat oven to 180°C. Grease 4 large baking trays and line with baking paper, reusing trays as you need them. Prepare 4 quantities of gingerbread dough, rolling out each as you need it.

For the base of the calendar, roll 1 quantity of dough until 5mm thick. Transfer to a prepared tray and bake for 12-15 minutes until just firm and slightly golden. Set aside to cool for 5 minutes then, while still warm, cut into a 27cm square. Transfer to a wire rack to cool.

Meanwhile, divide another quantity of dough into 2 pieces and roll out each until 3mm thick. Transfer to prepared trays and bake for 12-15 minutes until just firm and slightly golden. Set aside to cool for 5 minutes then, while still warm, cut into six 25cm x 4.5cm strips and two 27cm x 4.5cm strips. Transfer to a wire rack to cool.

Divide the third quantity of dough into 2 pieces and roll out each until 3mm thick. Transfer to prepared trays and bake for 12-15 minutes until just firm and slightly golden. Set aside to cool for 5 minutes then, while still warm, cut into twenty 5cm x 4.5cm rectangles for the small partition sides of the calendar. Transfer to a wire rack to cool.

Divide the remaining quantity of dough into 2 pieces and roll out each until 3mm thick. Transfer to prepared trays and bake for 12-15 minutes or until just firm and slightly golden. Set aside to cool for 5 minutes then, while still warm, cut out twenty-five 5.5cm squares to form the calendar lids. Transfer to a wire rack to cool.

To assemble, place the base square onto a board. Using the store-bought white icing bag, pipe along one long edge of each of the two 27cm x 4.5cm strips. Position onto the top and bottom edges of the base, holding for a few seconds for the icing to set.

Working 1 at a time with the six 25cm x 4.5cm strips, pipe a line of icing on the two short edges and one long edge, then position vertically on the left of the base. Hold in place for a few seconds for the icing to set, then repeat with the next 25cm x 4.5cm strip, placing it 4.5cm away from the first. Repeat until you reach the right edge of the base.

Working in batches, pipe icing onto the bottom edge and sides of the twenty 4cm x 5cm partitions and press between each column to create 25 advent boxes.

Place the relevant number templates onto the centre of each 5.5cm square and brush cut-outs with eggwhite. Dust with icing sugar, then carefully remove template to reveal the number.

To decorate, pipe small dots on each corner of the box lids. Fill the advent calendar with your chosen Christmas decorations and chocolates and top each advent box with a numbered lid.

GINGERBREAD CHRISTMAS TREE

MAKES 1 LARGE TREE

You will need snowflake or star-shaped cookie cutters of 7 varying sizes. We used 14.5cm, 14cm, 11cm, 7cm, 4.5cm, 3.5cm and 3cm-sized cutters.

3 quantities gingerbread dough (recipe left)
Store-bought white icing bag (from supermarkets)
1 quantity royal icing (recipe left)
Icing sugar, to dust

Preheat oven to 180°C and line 4 baking trays with baking paper, reusing trays as you need them. Prepare 3 quantities of gingerbread dough, roll out until 3mm thick, and chill for 30 minutes or until firm.

Cut out 3 cookies using a 14.5cm cutter, 4 cookies using a 14cm cutter, 6 cookies using an 11cm cutter, 5 cookies using a 7cm cutter, 3 cookies using a 4.5cm cutter, 2 cookies using a 3.5cm cutter and, lastly, cut out a 3cm star-shaped cookie for the top of the tree. Re-roll the dough as needed.

Place cookies 2cm apart on prepared trays and freeze for 30 minutes or until very firm. (Freeze before removing the cut biscuits from the sheet of dough if too soft to handle.) In batches, bake for 12-15 minutes until light golden. Allow to cool slightly on baking trays, then transfer to a wire rack to cool completely.

Decorate the cookies using the store-bought white icing bag, and use royal icing to flood a few cookies entirely with icing. Set aside for the icing to set.

To assemble the tree, stack the cookies on a plate from largest to smallest, securing with a dot of white icing in between each cookie. Dust with icing sugar to serve.

GINGERBREAD.

Gingerbread advent calendar





GINGERBREAD.

GINGERBREAD PEOPLE

MAKES 16 (APPROXIMATELY)

You will need gingerbread people cookie cutters (we used 13cm x 10.5cm and 12.5cm x 10.5cm cutters to make 16 gingerbread people) and a piping bag for this recipe.

1 quantity gingerbread dough (recipe p 40)
1 quantity royal icing (recipe p 40), to decorate

Preheat oven to 180°C. Line 2 baking trays with baking paper. Prepare gingerbread dough and roll until 3mm thick, then chill for 30 minutes or until firm.

Using gingerbread people cutters, cut out 16 cookies, re-rolling the dough as needed. (Freeze before removing the cut biscuits from the sheet of dough if too soft to handle.) Place on prepared trays (with a 2cm gap between each) and chill for 30 minutes or until very firm.

In batches, bake for 10-12 minutes until lightly golden. Stand on tray for 10 minutes to cool slightly, then transfer to a wire rack to cool completely. Decorate cooled gingerbread people with royal icing.

GINGERBREAD HOUSES

MAKES 1 LARGE AND 1 SMALL HOUSE

Begin this recipe 4 hours ahead.
You will need paper templates (see delicious.com.au) to prepare the houses, a 2cm square cookie cutter and a piping bag.

4 quantities gingerbread dough (recipe p 40)
1 quantity royal icing (recipe p 40), or store-bought white icing bag (from supermarkets)

Measurements for the large house:
Two 17cm x 18cm rectangles for the roof, two 14.5cm x 17cm rectangles for the side walls, two 16cm x 17cm rectangles with 17cm gables for the front and back walls.

Measurements for the small house:
Two 14.5cm x 15cm rectangles for the roof, two 12.5cm x 13cm rectangles for the side walls, two 12cm x 12.5cm rectangles with 12.5cm gables for the front and back walls, three 3.5cm x 7cm rectangles for the chimney, two cut once cooked to match the pitch of the roof.

Preheat oven to 180°C. Line 2 large baking trays with baking paper.

To make the large house, prepare 2 quantities of gingerbread dough, roll out until 3mm thick, and chill for 30 minutes or until firm. Using paper templates as a guide, cut shapes from dough to create the roof and 4 walls. Remove excess dough and place onto prepared trays. (Freeze before removing the cut biscuits from the sheet of dough if too soft to handle.) Bake, in batches, for 12-15 minutes, rotating from top to bottom shelf if necessary, until gingerbread is just firm and slightly golden (gingerbread will become crisp when cool).

While gingerbread is still warm and soft, use the tip of a sharp knife to trim and straighten the edges. Using a 2cm square cutter, cut 8 squares to create 2 windows on the front panel of the house. From the same panel, cut out a 5cm x 8cm rectangular door, positioned in between the two windows, starting at the base of the piece. Reserve cut-out piece to create the door. Transfer to wire racks to cool completely.

To assemble, stand the sides and walls on a board and secure edges together with icing, holding until the icing is set (you can use a rectangular cake pan to help prop up the walls, if needed). Allow to set for 1 hour before adding the roof. Once set, place roof on top edge of the walls and secure with icing. Set aside for 3 hours or until icing has completely set.

To decorate, pipe lines of icing to resemble roof tiles onto the roof, then spoon icing over half of the roof, letting it cascade over the edge to look like snow. Pipe a dot of icing onto the door for a door handle. Transfer to a large platter, prop door onto outside of house, and add extra decorations, if desired.

To make the small house, prepare 2 quantities of gingerbread dough, roll out until 3mm thick, and chill for 30 minutes or until firm. Using paper templates as a guide, cut shapes from dough to create the roof and 4 walls. Remove excess dough and place onto prepared trays. (Freeze before removing the cut biscuits from the sheet of dough if too soft to handle.) Bake, in batches, for 12-15 minutes, rotating from top to bottom shelf if necessary, or until gingerbread is just firm and slightly golden (gingerbread will become crisp when cool).

While gingerbread is still warm and soft, use a sharp knife to trim and straighten the edges. Using a 2cm square cutter, cut two windows on the front panel of the house then, using a sharp knife, cut a 3.5cm x 4cm rectangular window just below the square windows. Transfer gingerbread to wire racks to cool completely.

Once cool, use a piping bag to draw a door and handle on the front wall, below the windows, with royal icing. Set aside.

To assemble, stand the sides and walls on a board and secure edges together with icing, holding until the icing is set (you can use a rectangular cake pan to help prop up the walls, if needed). Allow icing to set for 1 hour before adding the roof. Place roof on top edge of the walls and secure with icing. Set aside for 3 hours or until icing has completely set. Meanwhile, assemble the chimney, securing together with icing. Once set, attach to the roof of the house.

To decorate, pipe lines of icing to resemble roof tiles onto the roof, then spoon icing over half of the roof, letting it cascade over the edge to look like snow. Transfer to a large platter and add extra decorations, if desired.

delicious.com.au/bakeclub
For a video guide on building the gingerbread house.

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Whip your guests into a frenzy with this take on the classic pavlova – these individual pavlovas are topped with whipped crème fraîche, mango puree and tropical curd. Instead of the usual lemon curd, this dessert features tangy pineapple curd. The fruit balances with the sweet, light and airy pavlova to produce a stunning ending to your summer feast.

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WHIP IT INTO SHAPE

SMEG 'SICILY IS MY LOVE' STAND MIXER (SMF03DGAU), $1,899.

Nothing says summer quite like the quintessential Aussie dessert; the pavlova served with dollops of cream, mango and fruity curd. And whipping up this version of the classic has never looked more appealing than with the vibrant Smeg Dolce & Gabbana 'Sicily Is My Love' Stand Mixer. With its 10 electronic speed settings, whisk, dough hook and beater tools, and 4.8-litre bowl, this mixer will help you create crowd-pleasing desserts for your next soirée and will also be the envy of all for its designer good looks and sunny vibe.

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NEW DIRECTION

Mike Bennie's legendary picks for the annual *delicious*. Christmas party are shifting focus and we can't wait to raise our glasses.

@mikebennie101 @mikebennie101



GRIFTER SERPENTS KISS WATERMELON PILSNER, *$5 EACH*
All hail the mix of fruits and beers! Inner West Sydney brewers Grifter produce this scintillating pilsner with the gentle sweetness and tartness of watermelon juice. Wow. So refreshing. I imagine serving this with…huge wedges of watermelon.



JILLY MIAMI BAGNUM (1.5L), *$59* A boutique wine producer doing a bright, crunchy, zero-additive red(ish) wine in a cask is so very thrilling. It's a really good example of a fresh, young, vibrant wine best served really cold. This one is coming to the Christmas party to be matched with Cheezels.



MARIONETTE DRY CASSIS, *$46* Marionette produces an 'Australian cassis' with around half the sugar of French types. Marry this blackcurrant-rich liqueur to Australian sparkling wine and you've got an authentic, local, Kir Royale cocktail for the festive season.



LAKEY FARM HEATHCOTE VERDELHO 2018, *$28* Verdelho is a much-maligned grape variety typically known for producing tropical fruit juice-like white wines often of questionable freshness and sweetness. This one, however, is summery drinking personified, more interesting and drier than most examples. For salads.



FARM HAND SEMILLON SAUVIGNON BLANC 2018, *$15* It's often difficult to find good, affordable organic wines, so the Farm Hand range is fertile ground to explore. This wine is the best from current releases – a fresh, tangy, grassy white that should do well with fancy seafood platters.



SPINIFEX ROSÉ 2018, *$26* Having a range of go-to rosé from high-quality producers (at reachable prices) is one of my superpowers. Here's one from that list, from an outstanding Barossa Valley producer. It is dry, offering rose-hip-tea-meets-light-raspberry-juice vibes. So good.

EVERY YEAR THE *delicious.* team celebrates the festive season with a seriously good party. Not to brag, but when you've got a roster of incredible chefs the scope is amazing. Along with the all-star food team, John Susman of Fishtales spreads around astoundingly good seafood, while Anthony Puharich of Vic's Meats, and Mitch Edwards at PorkStars supply the choicest cuts for the upmarket barbecue. It's a serious shindig.

I do the drinks, which comes with equal parts joy and trepidation for guests. My enthusiasm for the new and unusual can go either way. I have to bring my A-game.

Four years ago I rolled in with native botanical shrubs and tried to wow everyone with 'Aussie spritz cocktails'. They went down pretty well but I nearly flooded the bathroom with ice slurries.

Three years ago I figured everyone wanted orange wine and rosé made from obscure grape varieties. Sure, there wasn't a lot of variety, but the styles are food-friendly. But Colin Fassnidge yelling, "Make me a proper drink, mate!" while he was turning snags is etched into my memory.

Last year was all about pet nats and wild fermented beers. An array of fermented sparkling wines, from pale yellow through to dark red, appeared. Alongside, Produce Award-winning Wildflower beers emerged. Capturing the zeitgeist like a lighting bolt in a mason jar, the drinks sure did fly.

This year there'll be high-quality but affordable Australian sparkling wines so we can splash things like cassis and Australian 'Campari' into them. Alongside, I'll be bringing, tangy, tart and thirst-quenching fruit beers, where local brewers use seasonal produce to spike light, more bitter styles to enhance drinking palates.

There's going to be summery whites. Pure, clean, joyous things that require little attention but marry superbly with seafood, and chilled light red wines for Colin and his barbie. This year is about embracing a breadth of wines and drinks that are done better, but simply.

delicious.com.au/drinks
To peruse more of Mike's favourite drinks.

MIKE BENNIE IS ALSO CO-OWNER OF A SYDNEY-BASED WINE AND LIQUOR RETAIL BUSINESS



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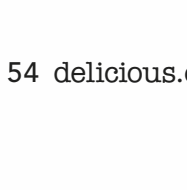




FROM LEFT: CicciaBella's offerings include the gremolata- topped bone marrow; the restaurant's sleek furnishings; head chef Mitch Orr.

BOLD & BEAUTIFUL

There's a new osteria in Sydney, headed up by a fearless chef with undeniable skill, writes **Anthony Huckstep**. The result may be audacious but it's also one of the best Italian experiences in town.



FORCES OF NATURE have a way of imposing themselves on you – cyclones, floods, confident egos. At times, they can be too powerful. But a combination of the right elements can create a perfect storm.

Take CicciaBella, the new Bondi Italian osteria by restaurateur Maurice Terzini in the former bones of his Da Orazio Pizza + Porchetta. He's corralled the culinary nous of Mitch Orr (ACME) and grape-juice guru James Hird for a trio with strong CVs and a healthy confidence to match.

CicciaBella is a darker proposition than Da Orazio. With a disco-meets-post-punk playlist setting the tone, CicciaBella has wood panelling, rippled black metal, tie-dyed cloths and dim lighting, and you can sit at the bar, counter or banquettes.

The wine, and indeed cocktail list, is a cracker. Hird veers us towards Italy with a Guttarolo *Verdeca* from Puglia he describes as "like a chardonnay with a mullet", but we opt for the rumbling red thunder of an Antoniotti *Pramartel* Hird describes as "a bit heavy at first, like 'Master of Puppets' by Metallica, but like the album, once you're in it's a smooth ride." It had me ready to swirl and sip.

In the kitchen chef Mitch Orr, forever the over-confident kid, has built a career on talent and a willingness to test your tolerance on tongue-in-cheek creations – think Duke and ACME. But here, it's just beautifully cooked southern Italian.

A long antipasti offering could include broad beans and edamame in a puddle of olive oil; yellowfin tuna tartare tossed with Calabrian chilli, or gremolata-topped bone marrow – all delightful with a light garlic pizza *fritta*. Pasta, Orr's strong suit, takes things up a notch. Blistered cherry tomatoes get an umami oomph from shaved bottarga tossed through linguine.

Then *maltagliati* matches braised rabbit with pistachio. Like Da Orazio, there are pizzas, but here they are smaller *pizzette*. Thin, blistered, smoky and malleable, the puttanesca is perfect and you'll be hard pressed to not order another – if so, the 'nduja, olive and mozzarella is where to go. For mains, NZ flounder, pork chop, or a charred Riverina angus flank – delightful on its own, but served atop an intense *cafe cucina* butter. Finish with a no frills but fun macadamia semifreddo with coconut and mango.

Sure it's brash and loud, but for those drawn in, it's good times, great food and cracking wine. And there's that perfect storm of confidence, talent and experience that puts CicciaBella in the realms of one of the best openings of the year.



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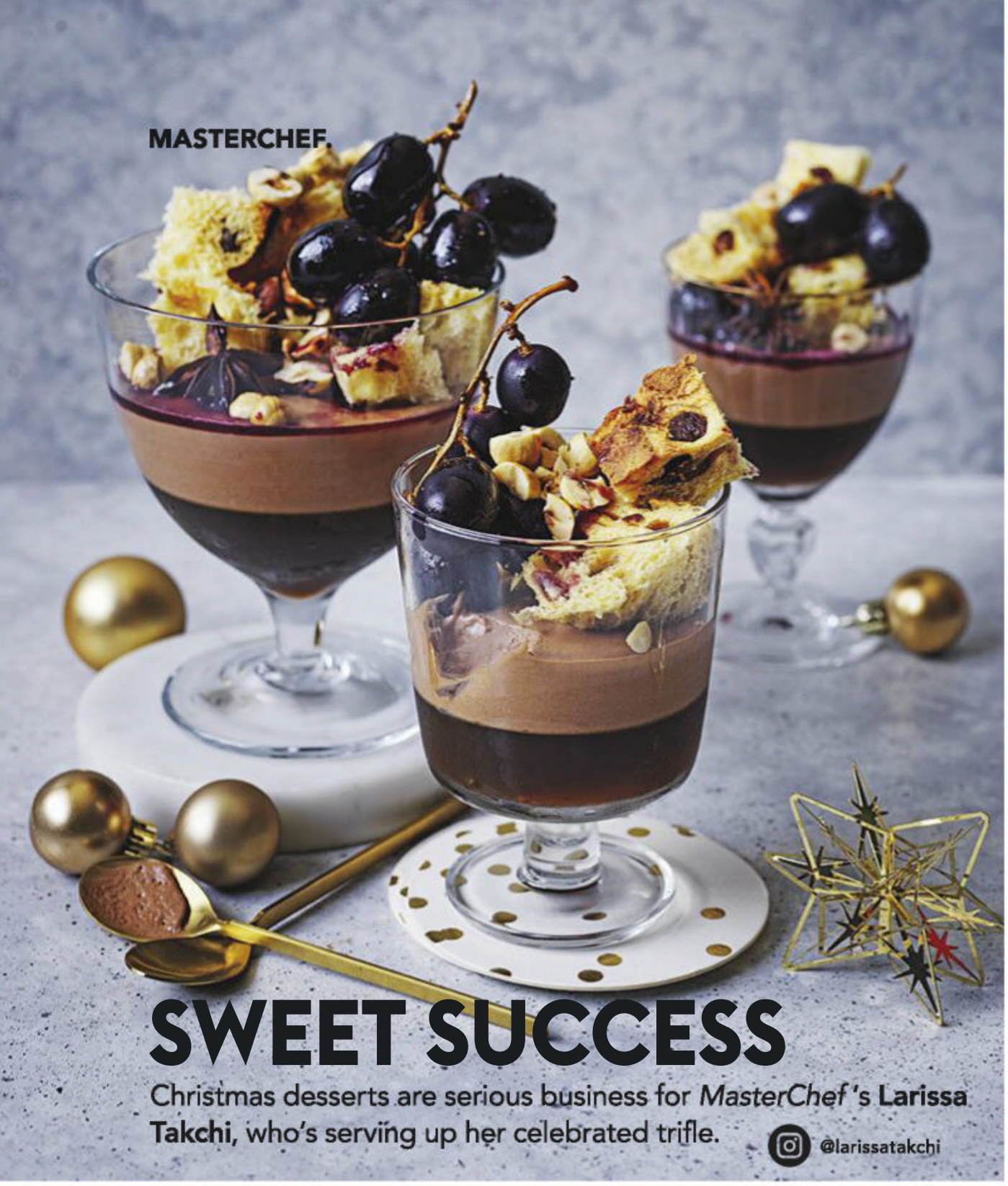


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CHRISTMAS MEANS tradition, and in my family, tradition means ham with caramelised pineapple, and trifle for dessert. These are dishes that we have strictly once a year so as you can imagine, we take preparation very seriously. For me, making a trifle is like winning a trophy, then walking to place it among the Christmas festivities, loud and proud, receiving pats on the back because, "you've done it again Larry".

I love unwrapping a panettone like a Christmas present and taking in the aromas of toasty bread and dried fruit. Adding this to my trifle is a must – not only does it taste magnificent, but it's also an easier option than having to make your own sponge or cake. Combine this with roasted grapes, sherry and chocolate... need I say more? So do yourself proud and bring that trifle-trophy home!

SHERRY AND CHOCOLATE TRIFLES

MAKES 8 INDIVIDUAL TRIFLES

1 titanium-strength gelatine leaf
1/2 cup (125ml) milk
2 tbs chocolate-hazelnut spread
1 egg yolk
1 tbs caster sugar
240g dark (70%) chocolate, finely chopped
600ml pure (thin) cream, whipped
400g black grapes, separated into small bunches
2 tbs honey
1 tbs red wine vinegar
2 star anise
200g (about 1/4 of a medium loaf) panettone, torn into medium pieces
100g hazelnuts, roasted, skin removed, roughly chopped

SHERRY JELLY

4 titanium-strength gelatine leaves
2 cups (500ml) Pedro Ximénez sherry (from liquor stores)

For the sherry jelly, place gelatine leaves in a bowl of cold water to soften for 5 minutes. Place sherry and 200ml water in a small saucepan over medium heat and bring to a simmer. Squeeze excess water from gelatine and add to the saucepan, stirring until gelatine has melted. Divide jelly mixture among eight 1 1/2 cup (375ml) glasses. Chill for 2-3 hours or until set.

To make the chocolate mousse, place the milk and chocolate-hazelnut spread in a saucepan over medium-low heat and bring to just below the boil. Meanwhile, whisk together the egg yolk, sugar and a pinch of salt until combined. Place chocolate in a heatproof bowl, and place gelatine leaves in a separate bowl of cold water for 5 minutes to soften. When the milk mixture is ready, gradually pour into the egg mixture, whisking constantly, until combined. Return mixture back to the saucepan over medium-low heat. Cook, stirring continuously, until the mixture thickens and coats the back of a spoon.

Remove custard from the heat and set aside. Squeeze excess water from gelatine and add to the custard. Stir to combine, then pour mixture over chocolate. Without disturbing, allow the custard to melt the chocolate for 2 minutes, then whisk until smooth (if the chocolate hasn't fully melted, return the entire mixture to a saucepan over low heat and gently stir to melt through). Allow the mixture to cool slightly, then gently fold through the whipped cream. Divide mousse among glasses, spooning on top of the jelly layer.

Preheat oven to 180°C. Place grapes, honey, vinegar and star anise in a bowl, season with salt and pepper, and toss to combine. Place on a baking tray lined with baking paper and roast for 12 minutes or until soft and sticky. Set aside to cool.

Top trifles with panettone, hazelnuts and grapes, drizzling over any cooking syrup, and serve immediately.

delicious.com.au/recipes
For more super-tasty recipes from the *MasterChef* star.

PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS** MERCHANDISING **EMMALY STEWART**

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Colin Fassnidge and **Anthony Puharich** channel their inner Santas and deliver the goods with an all-Aussie ham that will bring out Christmas cheer.

THE CHEF AND THE BUTCHER



A: Can we do something with alcohol? Like, with a whisky?
C: I think we need to do Calvados. Soy sauce. Chilli. Asian-style. Spice it up.
A: I don't think people want an Asian-style ham. People are traditionalists.
C: Vegemite?
A: Oh, okay. Are we going for an Aussie ham then? What about instead of cloves we used something else?
C: Finger limes?
A: I don't know about that.
C: We could do stock, maple syrup, Vegemite. But we need a sour element.
A: Wait, I think we need to go back to the alcohol. Our audience loves recipes with booze!
C: Alright. Cherry ham?
A: Cherries are in season, yes!
C: We can make it really easy and use a black cherry preserve as well as fresh.
A: Can we do the cherry and alcohol together, though?
C: Kirsch?
A: Nobody buys that. Rum?
C: Yes, rum! We can boil the rum and macerate the fresh cherries in that with the rest of the glaze ingredients.
A: I like a ham with cherries.
C: What if we go really Aussie and do rum and Coke ham?
A: Yes!
C: My rum and Coke ham will go off!
A: I said rum, and I said cherries! I can't believe you're stealing my idea.
C: It was a collaboration actually!
A: Rum and Coke – it's the drink that everybody loves to hate because it was the one they had when they were first drunk. And probably unwell.
C: It's nostalgia in a glass. It's the caravan-park-by-the-beach holiday all wrapped up in a glass.
A: It's the true Australian ham. Rum and Coke is in my blood.
C: The chef and the butcher take rum and Coke from the back room to the front room.
A: We're not going to be marginalised anymore. We're bringing rum and Coke to the nation!
C: We don't want to make it too bogan.
A: Can you put a pair of thongs next to the ham in the photo shoot?
C: No. We're going to use a top-tier rum.
A: No, everyone has a bottle of Bundaberg in the back of the cupboard, we'll use that. No waste!

RUM, COKE & CHERRY GLAZED HAM

SERVES 14+

¼ cup (60ml) Bundaberg rum
500g jar black cherry preserve
700ml Coca-Cola
400g brown sugar
100g fresh cherries, pitted, halved, plus extra left whole, to serve
Peel and juice of 1 orange
2 tsp ground mixed spice
7kg whole leg ham on the bone

To make the glaze, place all ingredients, except the ham, in a saucepan over medium heat. Stir to dissolve sugar, then bring to the boil. Reduce heat to medium and simmer for 20-25 minutes until reduced by one-quarter and slightly thickened. Strain into a heatproof jug and set aside, reserving the solids for a garnish.

Preheat oven to 200°C. Line a large, deep roasting pan with baking paper. Using a small sharp knife, cut around the ham shank, then carefully run the knife under the skin around the edge of the ham. Gently lift off the skin in 1 piece by running your fingers between the skin and the fat. Discard the skin and trim the fat so it is 5mm thick all over.

Pour half of the glaze into the prepared pan, then place the ham fat-side down on top. Pour over remaining glaze and roast for 50 minutes. Carefully turn the ham over and baste with glaze then roast, basting every 10-15 minutes, for a further 40 minutes or until caramelised. Remove the ham from the oven and cool slightly before placing on a serving platter. Spoon over any remaining glaze from the roasting pan and scatter reserved ingredients over the ham. Serve with fresh cherries.

BUTCHER'S CUT
CHRISTMAS HAM

Traditional festive hams are usually cut from the shank, or the leg, as the fat content is higher – this is key to a juicy ham – and the bone makes it easier to carve. If you purchase a smoked, cured or baked ham, there is no need to cook it. Simply make a glaze, remove the skin and score the fat before brushing on the glaze and baking.

INTERVIEW **SAMANTHA JONES** FOOD PHOTOGRAPHY **BEN DEARNLEY**
STYLING **KIRSTEN JENKINS** MERCHANDISING **EMMALY STEWART**

Look out for more from Colin in
delicious. ON SUNDAY

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GRAND SCALE



Yotam Ottolenghi's sensational salmon main for the festive season is set to rival any ham or roast on the big day.

THIS SIDE OF salmon is a festive centrepiece dish. You can add plain or fried rice, steamed greens and roasted carrots or pumpkin to the artichoke and potato salad, which is served alongside, to create a generous holiday spread. You can substitute extra potatoes for the artichokes, 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

delicious.com.au/recipes
For more of Yotam's simple recipes with knockout flavours.

CENTREPIECE SALMON WITH THAI BASIL AND BROWN BUTTER

SERVES 6-8

90g unsalted butter
10g dried wakame seaweed (from Asian food shops), roughly broken up into 2cm pieces
5 garlic cloves, roughly chopped
5 limes (finely grate the zest to get 2 tbs, squeeze to get 1/4 cup [60ml] juice, cut the rest into wedges, to serve)
20g ginger, peeled, roughly chopped
1/4 cup Thai basil leaves, roughly chopped, plus 12 whole leaves
2 1/2 tbs olive oil
1 (1.2kg) side of salmon (skin on), pin-boned, patted dry
80g baby red radishes or regular radishes, thinly sliced using a mandoline)
500g Jerusalem artichokes
600g small-medium white or yellow potatoes
3 long green shallots, green part only, thinly sliced

Melt butter in a small saucepan over medium-high heat for about 8 minutes, swirling, until it begins to foam, turn light brown, and smell nutty and caramelised. Remove from heat, stir in wakame and leave to infuse for 10 minutes.

In a spice grinder, or mortar and pestle, blitz or pound the garlic, lime zest, ginger and 1 1/2 tsp salt flakes to a paste, scraping the sides down as you go. Add chopped basil leaves and blitz or pound until broken down into a bright green paste.

Strain the browned butter into a small bowl and set the now-crisp wakame aside on a plate lined with paper towel.

Add 1½ tbs of the garlic paste to the bowl with the butter and stir well. Add the remaining paste to a separate small bowl, stir in 1½ tbs olive oil and set aside.

Place salmon, skin-side down, on a large rimmed baking tray lined with baking paper. Rub with 1½ tsp salt flakes, then spoon butter mixture evenly over to cover. Set aside at room temperature for 1 hour.

Toss radishes together with ¼ tsp salt flakes and 1 tbs lime juice and set aside.

Preheat oven to 230°C and position a rack in the top third of the oven.

Fill a large bowl with water. Peel the artichokes, adding them to the water as you go to prevent discolouration. Cut them into 3cm chunks, then dry very well with a kitchen towel. Toss together with 1 tbs oil and ½ tsp salt flakes and spread out on a baking tray lined with baking paper.

Roast artichokes for 20-22 minutes, tossing the vegetables and rotating the pans halfway through, until golden brown and cooked through. Set aside to cool. Reduce the temperature to 180°C.

Meanwhile, peel potatoes, add to a medium saucepan, cover with cold, well-salted water, and bring to a simmer over medium-high heat. Cook for 12-15 minutes until a knife goes all the way through, but they still hold their shape. Drain and cool for 5 minutes. Cut potatoes into 3.5cm chunks. Place potatoes and artichokes in a large bowl and set aside.

Bake salmon for 15 minutes, then remove and baste well; it should be firm at the edges but still tender in the centre. Turn oven to the grill setting on the highest temperature and tear away any exposed baking paper around the salmon.

Return salmon to oven and grill about 10cm from the heat for 4 minutes or until browned on top and cooked through but still a little pink inside. Cool for 5 minutes. Transfer salmon to a large platter, skin-side down, and spoon butter evenly over it.

Add remaining 3 tbs lime juice to garlic paste and oil mixture, and stir well. Add to potatoes and artichokes and gently toss together. Toss in crispy wakame, pickled radish, Thai basil leaves and long green shallot and arrange the salad next to the salmon. Serve with lime wedges.

PHOTOGRAPHY **ANSON SMART** PORTRAIT PHOTOGRAPHY **JONATHAN LOVEKIN** STYLING **STEVE PEARCE**
THIS RECIPE WAS ORIGINALLY PUBLISHED IN *THE NEW YORK TIMES*.

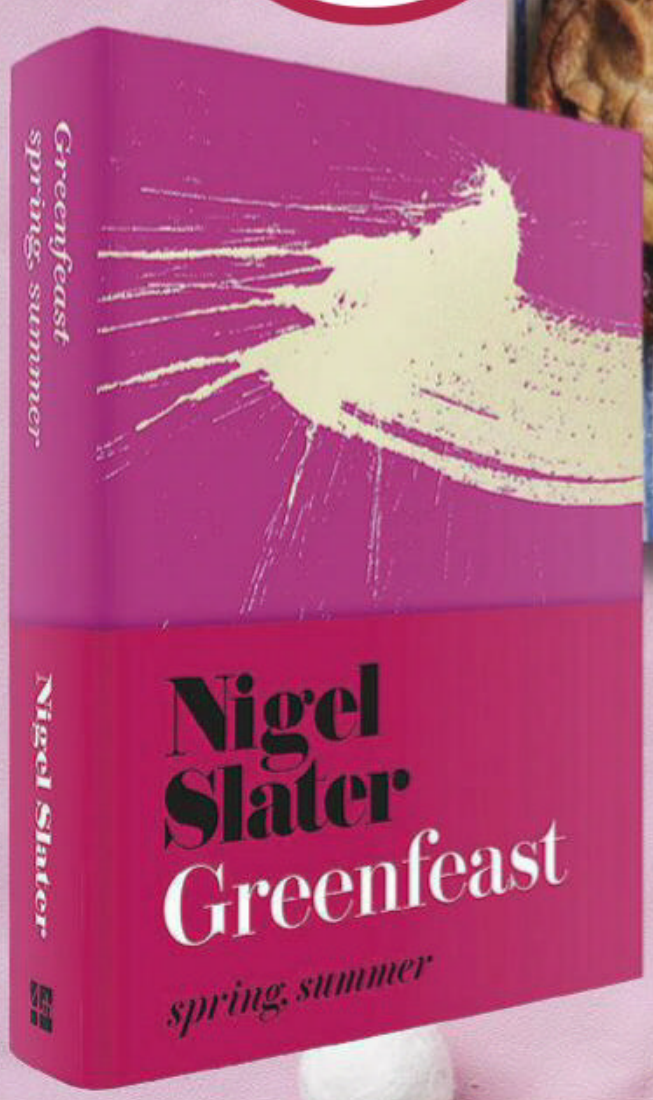


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FEELING *BLUE*

A romance gone bad is said to have played a part in the making of this legendary cheese. **Ellie** and **Sam Studd** add the beloved variety to roast potatoes for a sharp festive table.

@thestuddsiblings

ANCIENT CHEESE LORE says the world's first blue cheese was created by accident when a shepherd who was eating cheese and bread in the caves of Roquefort, France, got distracted by a shepherdess. Smitten, he introduced himself, and the couple found they had a lot in common (they worked in the same industry after all) and a love affair began. When the shepherdess broke his heart, he returned to his cave and sadly ate what was left of his bread and cheese – only to discover it was covered in blue mould. It was the most delicious thing he'd ever eaten.

The blue mould was *Penicillium Roqueforti*, now used in all blue cheese. Today, the finest Roquefort producers still place burnt bread in the caves to attract the mould. The bread is ground and added to unpasteurised sheep's milk curds, and the wheels are matured in the caves – where, we hope, that shepherd got over his heartbreak with a good cheese binge.

SELECTING & STORING

The best Roquefort is made at the end of milking season, in May and June. Roquefort is matured for a minimum of 90 days, released just before Christmas!

The cheese should be ivory in colour, with a soft, moist, crumbly texture. Serve with a dark rye; the French add butter, too. Sauternes is the ideal drink match, as the sweetness balances the cheese's salt.

ROQUEFORT ROAST POTATOES

1kg desiree potatoes, peeled, roughly chopped into 5cm pieces
1/2 tsp bicarb soda
125g good-quality unsalted butter (we used Le Conquerant-Beurre de Baratte)
2 tbs finely chopped rosemary leaves
3 garlic cloves, crushed
120g Le Roi Roquefort
2 tbs flat-leaf parsley leaves, finely chopped

Bring 8 cups (2L) water to the boil in a large saucepan over high heat. Add 1 tbs salt, potatoes and bicarb soda, and stir to combine. Reduce heat to low and simmer for 20-25 minutes until potatoes are soft.

Place butter, rosemary, garlic and freshly ground black pepper in a small saucepan over medium heat, stirring continuously, until garlic is golden. Strain through a fine heatproof sieve into a small heatproof bowl. Reserve garlic and rosemary.

Preheat oven to 230°C. Drain potatoes carefully and transfer to the bowl with the butter. Season and toss gently to coat. Transfer potatoes to a large rimmed baking tray and spread evenly. Roast, stirring occasionally, for 35-40 minutes until deep brown and crisp all over.

Crumble Roquefort over the potatoes, and roast for a further 3-5 minutes.

Transfer potatoes to a bowl and scatter over parsley and reserved garlic and rosemary. Serve immediately.

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

WHAT IS? *ROQUEFORT*

TYPE: A semi-soft, blue-veined cheese made from unpasteurised sheep's milk.

ORIGIN: France's Roquefort-sur-Soulzon region.

SPECIAL BECAUSE: This salty, tangy cheese makes an ideal addition to salads and dressings. It's also a standout on any good cheeseboard.

delicious.com.au/recipes
For recipes starring Australian and international cheeses.



I LOVE... A FESTIVE FIASCO

Matt Preston comes up with a scientific way to measure the severity of Christmas disasters.

OH, THE PRESSURE we put on ourselves every Christmas, before things invariably unravel. For me, these disasters can be ranked like storms and hurricanes, so here is my own festive version of the revised Saffir-Simpson Hurricane Wind Scale.

CATEGORY TWO: Objecting to your sisters playing a Neil Sedaka Christmas album because The Pogues' 'Fairytale of New York' is the perfect soundtrack may not be a major disaster, but has the potential to explode into to a full-blown Category Seven. To avoid this, be diplomatic – suggest only songs that have the same patented Christmas chord progression and use lots of sleigh bells.

CATEGORY THREE: Forgetting to buy cranberry sauce, not steaming enough brussels sprouts, or forgetting the long-running vendetta between Uncle Colin and cousin Bert, and sitting them opposite each other. These rank alongside other easily avoided Christmas dramas, like not buying batteries or the ill-judged gift – though I stand by my claim that the bicarb-filled plastic monkey you hung in the fridge to soak up bad odours was a great present.

CATEGORY FOUR: The woman I love and I both come from families littered with what I lovingly call 'Christmas Nazis'. The secret to avoiding tension here is to accommodate both sides. I am, however, a little less pliant when someone suggests that Christmas lunch can start at 4pm.

CATEGORY FIVE: These are the disasters that can't be avoided by better planning. Like the time my grandmother used real candles on the tree and set it on fire. Then there's the time my friend Phoebe took oysters to her parents in the bush and broke the oyster knife opening the first one. They had to get the electric drill out instead.

CATEGORY SIX: These almost always revolve around the turkey, whether it's thanks to the old blokes deciding that the turkey should be cooked on the Weber without really understanding how, or the oven that turned itself off halfway through cooking.

CATEGORY SEVEN: These disasters are best summed up by a tale told by my sister's partner, of a lovely old woman in his local village who decided to make Christmas puddings for all her neighbours. She had a wonderful family recipe that featured the traditional inclusion of beef suet. The trouble was, the suet was off, and the whole village was taken ill on Christmas Day.

Of course, in terms of scale, all these calamities are eclipsed by misjudging Christmas as the perfect time to drop a bombshell on your parents (when it definitely wasn't). After that, any culinary disasters pale into insignificance, so relax – it's just another meal! Maximise your time with the people there, not the kitchen.

CHRISTMAS PUDDING WITH SALTED-CARAMEL GANACHE

SERVES 8-10

Begin this recipe 2 days ahead. You will need a 2L pudding basin with lid.

2/3 cup (100g) plain flour
1 tsp each ground cinnamon, nutmeg and mixed spice
50g each brown and dark brown sugar
200g dried suet mix (from supermarkets)
100g fresh white sourdough breadcrumbs
1 Granny Smith apple, peeled, grated
175g currants
225g sultanas
250g seedless raisins
100g dried cranberries
75g each dried apricots and pitted prunes, cut into 5mm pieces
75g dried sour cherries, roughly chopped
100g whole blanched almonds, finely chopped
2 tsp each finely grated orange zest and lemon zest
1 tbs each treacle, orange juice, lemon juice and brandy
1/3 cup (80ml) Guinness or stout
2 eggs, lightly beaten
100g unsalted butter, melted
Fresh pitted cherries and custard, to serve

SALTED CARAMEL GANACHE

150g dark (70%) chocolate, finely chopped
1/3 cup (80ml) pure (thin) cream, hot
1/4 cup (85g) dulce de leche, room temperature
2 tsp sea salt

To make the ganache, place chocolate in a large bowl over a saucepan of gently simmering water. Pour over the hot cream and whisk until combined and smooth. Remove from heat and whisk in dulce de leche and salt until combined and smooth. Refrigerate, stirring occasionally, until cool but still soft, then shape ganache into a ball. Place on a lined tray and freeze until ready to use.

Sift the flour and spices into a large bowl. Add sugars, suet, breadcrumbs, apple, dried fruit, almonds, and orange and lemon zest. Stir together until well combined. Place remaining ingredients in a separate bowl and beat together. Pour mixture into the dry ingredients and stir thoroughly. Cover and refrigerate overnight.

The following day, stir the batter. Pour half the mixture into a well-buttered 2L pudding basin, followed by ganache ball, then remaining batter. Cover with baking paper and lid. Place in a large saucepan filled with water, making sure the water reaches half-way up the side of the pudding basin. Bring to the boil, then reduce heat to low and steam for 4 hours. (Top up with water if necessary.) Set aside to cool, then refrigerate overnight.

When ready to serve, re-steam pudding for 1 hour or until hot, then rest for 10 minutes before turning onto a plate. Serve with fresh cherries and warm custard (recipe on *delicious.com.au*).

PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS** MERCHANDISING **EMMALY STEWART**


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SAVOUR



Shannon Martinez gets the party started with gingerbread eggnog (p 111).

PHOTOGRAPHY **CHRIS COURT**

ORDER OF THE DAY

Food editor **Dominic Smith** is on a mission to make this Christmas the best one yet by roasting classic cuts and creating new twists on stuffings and crusts, from parsley and praline to bacon and brioche. Judging by the following pages, we'd say you're in for a banquet.

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

@the_butlerspantry_

MERCHANDISING **EMMALY STEWART**



Porchetta with bacon and brioche (recipe p 78).



Roast chicken, apricot couscous, eggplant butter (recipe p 74).

"THIS HONEY-GLAZED HAM TASTES
AS SPECTACULAR AS IT LOOKS.
IT'S A MUST-MAKE THIS FESTIVE SEASON!"

Honey-glazed ham with parsley & praline crust (recipe p 77).

LAMB WITH SOURDOUGH, BASIL & MACADAMIA PESTO

SERVES 6-8

400g white sourdough, crusts removed and discarded, bread torn into 1cm pieces
3/4 cup (180ml) extra virgin olive oil, plus extra to drizzle
1 bunch basil, thick stalks removed and discarded, leaves chopped
1/2 cup (75g) roasted macadamias
4 garlic cloves, crushed
1/2 cup (40g) finely grated parmesan
Zest and juice of 1 lemon
3kg easy-carve lamb leg (ask your butcher to leave untied so you can add stuffing – substitute 3kg boneless lamb leg)
1/4 cup (60ml) sherry vinegar
2 tbs caster sugar
1 small red onion, thinly sliced into rings
1 Lebanese cucumber, thinly sliced into rounds
1/2 cup loosely packed flat-leaf parsley leaves, roughly chopped

Preheat oven to 180°C. Grease a large oven tray and line with baking paper. Place sourdough on prepared tray. Drizzle with oil and season to taste. Bake, tossing occasionally, for 12-15 minutes until golden and crisp, then transfer to a bowl.

Meanwhile, to make the pesto stuffing, place the basil, macadamias, garlic, parmesan and oil in a blender and whiz until pureed. Season to taste, add lemon zest and juice and pulse until combined. Spoon pesto over croutons and toss to combine. Season to taste and stand for 1 hour at room temperature to marinate and slightly soften the croutons.

Increase oven to 220°C. Place the lamb on a chopping board. Place as much macadamia pesto stuffing as you can in the middle of the leg then roll lamb to enclose stuffing. Cut 8 pieces of kitchen string long enough to tie the lamb. Lay the string at even intervals on the bench. Place the rolled lamb onto the string. Bring up each piece of string and tie a knot to secure the lamb firmly so that it holds its shape during cooking.

Place lamb on a wire rack in a deep roasting pan. Roast for 1 hour 15 minutes for medium or until cooked to your liking. Remove from oven, cover loosely with foil and rest for 20-25 minutes before carving.

Meanwhile, place the vinegar and sugar in a large non-reactive bowl and stir to dissolve sugar. Add the onion and cucumber to the pickling liquid and toss to combine. Set aside for 15 minutes to pickle.

Place lamb on a large platter and serve with pickled onion and cucumbers alongside, sprinkled with parsley.

ROAST CHICKEN, APRICOT COUSCOUS, EGGPLANT BUTTER

SERVES 4

You will need kitchen string for this recipe.

1.6kg whole chicken
3/4 cup (150g) couscous
Zest and juice of 1 lemon
150ml hot chicken stock
3 eschalots, finely chopped
2 garlic cloves, crushed
2 tsp each ground coriander and cumin
1/4 bunch each coriander and oregano, leaves picked, finely chopped
1/3 cup (70g) dried apricots, roughly chopped
1/4 cup (35g) toasted pistachios, roughly chopped

PICKLED EGGPLANT BUTTER
2 tbs pickled eggplant (from supermarkets and specialty food shops – substitute preserved lemon)
250g unsalted butter, at room temperature, chopped
2 tbs Moroccan seasoning (from supermarkets and specialty shops)
2 garlic cloves, crushed
1/4 cup loosely packed flat-leaf parsley leaves, finely chopped
Zest of 1 lemon

Using paper towel, pat dry chicken all over and inside the cavity. Separate the skin from the meat by gently sliding your fingers under the breast skin and in and around the thigh and leg, taking care not to break the skin. Place chicken on an ovenproof wire rack in the fridge, uncovered, for skin to dry. Stand for at least 1 hour or if time permits, overnight.

Meanwhile, for the eggplant butter, place the pickled eggplant and 1/4 cup (60ml) water in a small saucepan over medium-high heat and stir until melted and smooth. Cool completely. Place the butter in the bowl of a stand mixer with the paddle attachment and beat on high speed for 6-8 minutes until pale and fluffy. Reduce speed to low, add the remaining ingredients and half the pickled eggplant mixture. Season to taste and mix until well combined. Roll mixture into a log and wrap in plastic wrap. Refrigerate until set, then slice half of the butter into 5mm-thick slices. Return sliced butter to the fridge and place remaining butter in a small bowl at room temperature, ready to serve.

To make the apricot couscous stuffing, place the couscous and the lemon zest in a heatproof bowl and stir in the hot stock. Cover tightly with plastic wrap and stand for 6-8 minutes until couscous is tender. Fluff with a fork. Add remaining ingredients and remaining pickled eggplant mixture, season to taste and stir to combine. Set aside until ready to use.

Preheat oven to 200°C. Spread sliced butter under the skin of the chicken, making sure it's under the breast skin, the leg and thigh skin. Place as much couscous mixture as you can into the chicken cavity, then tie the legs together with kitchen string. Season chicken all over and reserve remaining couscous mixture. Place chicken on a wire rack in a deep roasting pan and roast for 1 hour-1 hour 15 minutes until the chicken is cooked through. The chicken skin will darken in spots and caramelise well. This is the sweetness in the pickled eggplant coming through. Remove from oven and rest, loosely covered with foil, for 15-20 minutes. Place chicken on a platter and serve with reserved softened butter and couscous alongside.

SALT-BAKED TURKEY BREAST WITH CHORIZO

SERVES 6-8

You will need kitchen string for this recipe.

Lamb with sourdough, basil
& macadamia pesto



Salt-baked turkey breast with chorizo (recipe p 74).

2 tbs extra virgin olive oil
120g unsalted butter, chopped
2 dried chorizo, finely chopped
1 red onion, finely chopped
1 bunch flat-leaf parsley leaves, chopped
1 bunch chervil sprigs, leaves picked, chopped
2 tsp toasted caraway seeds, crushed
2 tsp toasted fennel seeds, crushed
1/4 tsp ground allspice
80g dried cranberries
500g pork and fennel sausages, casings removed
100g fine sourdough breadcrumbs
1 x 1.8kg turkey breast fillet (skin on) butterflied
Cranberry sauce, to serve

SALT CRUST DOUGH
800g each plain flour (we used Woolworths Macro Organic Plain Flour) and fine cooking salt
70g melted unsalted butter

GRAVY
50g unsalted butter
25g plain flour (we used Woolworths Macro Organic Plain Flour)
1 1/4 cups (310ml) good-quality beef stock

For the salt dough, place the flour, salt, butter and 2 cups (500ml) water in the bowl of a stand mixer with the dough hook and knead until just combined and smooth. If dough is dry, add a little more water. Cover bowl with plastic wrap and rest at room temperature for 30 minutes.

Meanwhile, to make the stuffing, heat the oil and three-quarters (90g) of the butter in a medium frypan over high heat. Add the chorizo, onion, herbs and spices and cook, stirring occasionally, for 5-6 minutes until the chorizo starts to brown. Transfer to a bowl and cool completely. Add the cranberries, pork and fennel sausage mince and breadcrumbs. Season to taste and stir to combine. Form into a log about 5cm thick and the same length as the turkey breast.

Lay turkey breast, skin-side down, then open out to one large piece. Place stuffing lengthwise on the long edge of the turkey breast. Roll to enclose. Make sure the seam is at the bottom and the skin is on top. Cut 7 pieces of kitchen string long enough to tie around the turkey. Lay the string at even intervals on a bench; place the enclosed turkey onto the string, skin-side up. Bring up each piece of string and tie a knot to secure the turkey firmly so that it holds its shape during cooking.

Heat the remaining 30g butter in a large frypan over high heat. When butter begins to foam, add the turkey breast, skin-side down, and cook, turning, for 6-8 minutes until golden all over. Transfer to a large plate and drain and cool on paper towel.

Preheat oven to 220°C. Grease a large oven tray and line with baking paper.

Turn dough out onto a clean work surface and roll out to a rough 1cm-thick rectangle, big enough to enclose the turkey. Place turkey onto the centre of the dough. Wrap up tightly to enclose, taking care not to tear the dough. Bake for 1 hour 15 minutes. Remove from the oven and stand on a wire rack at room temperature for 30 minutes.

Meanwhile, for the gravy, heat the butter in a small non-stick saucepan. When the butter begins to foam, stir in the flour. Cook, stirring constantly, for 3-4 minutes until flour is deep golden brown. Gradually whisk in stock until smooth and combined. Reduce heat to very low and cook, stirring frequently, for a further 5 minutes to cook out flour. Keep warm until ready to serve.

Transfer the turkey to a large platter. Being mindful of the steam, carefully remove salt crust using a sharp knife. Serve turkey with gravy alongside.

HONEY-GLAZED HAM WITH PARSLEY & PRALINE CRUST

SERVES 12+

600g runny honey
1 tsp each ground cinnamon, nutmeg, cloves, allspice and ground ginger
1 (7kg) whole leg ham on the bone

PARSLEY & PRALINE CRUST
3/4 cup (180ml) mead (from selected bottle shops)
250g caster sugar
80g unsalted butter
370g coarse stale white sourdough breadcrumbs
1/2 bunch thyme, leaves picked
2 cloves garlic, crushed
3/4 bunch each flat-leaf parsley and dill, leaves picked, finely chopped
Zest of 2 lemons

To make glaze, combine honey and spices in a saucepan over medium-high heat and cook, stirring continuously, for 5 minutes for flavours to develop. Remove from heat and keep warm until ready to use.

Grease the base of a 2cm-deep medium oven tray and line with baking paper.

For the parsley and praline crust, place the mead and sugar in a medium deep frypan over high heat. Cook, swirling pan occasionally, for 12-15 minutes until golden and caramelised. Pour over prepared tray and stand until cooled completely. Once cooled, place in a food processor and whiz to a fine powder. Set aside.

Meanwhile, heat the butter in a large frypan. When butter begins to foam add breadcrumbs, thyme, garlic, parsley and dill. Toss until coated in the butter. Reduce heat to medium and cook, tossing frequently, for 5-6 minutes until toasted, golden and fragrant. Season to taste. Transfer to a large oven tray, spread and cool completely. Once cooled, scatter over the praline and zest and toss to combine. Season to taste. It should have a nice balance of saltiness and sweetness. Set aside until ready to use.

Preheat oven to 180°C. From the end opposite the hock, remove skin from ham, leaving the fat in place. Cut around the hock to release the skin (reserve). Place on a wire rack in a large deep baking tray and brush all over with glaze. Bake, basting every 15 minutes, for 1 hour 30 minutes or until deep golden and caramelised. Remove from oven and

stand for 15 minutes, then brush again with the glaze. Scatter a thick coat of the parsley and praline crust all over the ham. Use your hands to press into the glaze. Place on a large serving platter. Slice and serve warm or cold with any remaining glaze. Wrap ham in reserved skin when storing to keep fresh.

PORCHETTA WITH BACON AND BRIOCHE

SERVES 6-8

Begin this recipe 1 day ahead. You will need kitchen string.

50g unsalted butter
200g rindless smoky bacon, cut into 3cm batons
2 garlic cloves, sliced
1 red onion, finely chopped
1 small bulb fennel, finely chopped
1 tsp each fennel, coriander, caraway and cumin seeds, toasted, crushed
1 (400g) day-old loaf brioche breadcrumbs
1 bunch flat-leaf parsley, stems and leaves chopped
1 bunch oregano, leaves picked
1/2 bunch thyme, leaves picked
3/4 cup (60g) parmesan, finely grated
1/3 cup (80ml) extra virgin olive oil, plus extra to drizzle
3kg piece boneless pork belly

LEMON DRESSING
1 tbs Dijon mustard
1/4 cup (60ml) lemon juice
1 tbs runny honey
1/3 cup (80ml) extra virgin olive oil

To make the stuffing, heat butter in a frypan over medium-high heat. Add the bacon, garlic, onion, fennel and spices and cook, stirring occasionally, for 5-6 minutes until fat has rendered out of the bacon and vegetables begin to soften. Set aside to cool. Meanwhile, place the brioche breadcrumbs, herbs, parmesan and oil in a food processor and pulse until brioche is finely chopped and mixture is combined. Transfer to a large bowl, add bacon mixture and, using your hands, mix to combine. Season to taste.

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 and spread bacon and brioche mixture out evenly over the pork. Roll pork over itself into a log so that the skin is over the top and not rolled into the centre of the porchetta.

Cut 6 pieces of kitchen string long enough to tie the pork. Lay the string at even intervals on a bench and place the rolled pork onto the string. Bring up each piece of string and tie a knot to secure the pork firmly so that it holds its shape during cooking. Season pork skin with salt and leave uncovered in the fridge to dry out the skin overnight, or if time permits, for 24 hours.

Preheat a fan-forced oven to 250°C. Place a wire rack on 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 15 minutes or until skin is crackling and meat is cooked through. Remove from the oven, cover loosely with foil and rest for 20-25 minutes before carving.

For the lemon dressing, place all ingredients in a small jar with a lid, season to taste and shake well to combine. Place porchetta on a large platter and serve with dressing alongside.

BEEF RIB ROAST, MUSHROOMS, RED ONION & HORSERADISH JAM

SERVES 8-10

You will need kitchen string for this recipe.

200g each Swiss brown and button mushrooms, chopped
125g shiitake mushrooms, chopped
80g unsalted butter
1/2 bunch tarragon, finely chopped
2 cups (500ml) red wine
1 bunch cavolo nero, stalks removed and discarded, leaves shredded
5kg (6-cutlet) French-trimmed beef rib roast
Wholegrain mustard, to serve

RED ONION & HORSERADISH JAM
80g unsalted butter
3 red onions, thinly sliced
1/2 cup (110g) brown sugar
2 tbs balsamic vinegar
3cm piece fresh horseradish, grated

Place mushrooms in a food processor and whiz until finely chopped. Place butter in a medium saucepan over high heat. Add mushroom and cook, stirring frequently, for 5-6 minutes until softened and reduced in size. Stir in tarragon and wine and bring to the boil. Reduce heat to medium and simmer, stirring occasionally, for 25-30 minutes until wine is completely reduced. Stir through shredded cavolo nero and cook, stirring frequently, for a further 5-6 minutes until cavolo nero has wilted. Season to taste, transfer to a bowl and cool completely.

Meanwhile, for the red onion and horseradish jam, place the butter in a medium saucepan over high heat. Add the onion and cook, stirring occasionally, for 5-6 minutes or until onion begins to soften. Stir in the brown sugar and vinegar. Reduce heat to low and cook, stirring occasionally for 20-25 minutes until a thick jam consistency. Remove from the heat, season to taste, stir through horseradish and cool completely. Once cooled, transfer jam to mushroom mixture and stir well to combine.

Preheat oven to 220°C. Cut 10 pieces of kitchen string long enough to wrap around the beef. To prepare the beef rib roast, place beef on a chopping board, rib-side down. Using a sharp knife, cut the meat from the bottom, slicing lengthwise across the beef, leaving the rib side intact so that it butterflies open like a book. Spread stuffing evenly in the middle of the beef, then close and secure, tying kitchen string in between and on either side of each rib. Place beef rib on a wire rack on the middle shelf and roast for 1 hour 15 minutes for medium or until cooked to your liking. Remove from oven and rest, covered loosely with foil, for 15-20 minutes before carving. Serve with wholegrain mustard alongside.



Beef rib roast, mushrooms, red onion & horseradish cream

delicious.com.au/recipes
For more mains to keep the festivities merry and bright.

Comfort & Joy

It's that feelgood time of year, full of festive, indulgent feasts. Add **Shannon Bennett**'s glorious gratins – starring six types of cheese – to the mix and you've officially entered party season.

PHOTOGRAPHY **NIGEL LOUGH** STYLING **KIRSTEN JENKINS**



MERCHANDISING **EMMALY STEWART**

Baked pumpkin with thyme and brie. **OPPOSITE:** Brussels sprout, bacon and sage with aged cheddar (recipes p 85).



CHRISTMAS MAINS MIGHT be the stars of the big day, but sides – especially when they're Shannon Bennett's gratins – demand to share the spotlight on the festive table. The key to making these accompaniments heroes in their own right is choosing the best produce and letting it shine, according to the Vue de Monde chef. For example, field mushrooms are given the star treatment with the addition of sage, Taleggio and onion.

"Ideal for summer, field mushrooms are full of flavour," says Bennett. "And paired with the classic flavours of sage and onion, this field mushroom gratin will become your go-to recipe," he continues.

The baked pumpkin is worthy of a mention too, with the combination of Comté and brie cheeses taking the favourite to new heights. But for Bennett, the pumpkin is what it's all about. "A flavoursome pumpkin is best simply baked," he says.

@chefbennett23 @shannonbennett

Smoked salmon & potato gratin (recipe p 85).

EGG GRATIN FLORENTINE

SERVES 4-6, AS A SIDE

1/2 cup (125g) ghee or butter
2 bunches silverbeet, stalks removed and discarded, leaves chopped
2 brown onions, finely chopped
4 long green shallots, thinly sliced
3 garlic cloves, crushed
3 soft boiled eggs, peeled, roughly chopped
1 1/2 cups (180g) grated Swiss cheese
2 cups (500ml) pure (thin) cream
Chargrilled sourdough, to serve

Preheat the oven to 220°C. Heat 2 tbs ghee in a large frypan over high heat. Add silverbeet and cook, stirring, for 4-5 minutes, until wilted. Using tongs, transfer to a large chopping board and stand for 5-6 minutes until cool enough to handle. Cut silverbeet into rough 5cm pieces.

Wipe pan clean and place over medium heat with remaining 1/3 cup (80g) ghee. Add onion, long green shallot and garlic, and cook for 3-4 minutes until onion has softened. Return the silverbeet to the pan, season to taste and stir well to combine.

Transfer mixture to a 2L (8-cup) capacity ovenproof dish. Add the chopped egg, cheese and cream. Bake for 15-20 minutes until golden. Serve with sourdough.

ON TREND.

Grilled field
mushroom gratin



delicious.com.au/recipes
For more feast-ready sides
to add to the Christmas table.

GRILLED FIELD MUSHROOM GRATIN

SERVES 4-8 AS A SIDE

8 large field mushrooms, stalks removed
1/3 cup (80ml) extra virgin oil, plus extra to drizzle
50g unsalted butter
2 onions, finely chopped
1 tbs finely chopped sage leaves, plus fried sage leaves to serve
125g fresh sourdough breadcrumbs
200g Taleggio cheese, 100g roughly chopped and 100g cut into 8 slices
1 egg, lightly beaten

Preheat the oven to 200°C.

Place mushrooms, stalk-side up, in a 1.75L (7-cup) capacity flameproof and ovenproof dish. Drizzle over the olive oil and season to taste.

Heat butter in a medium frypan over high heat. Add the onion and chopped sage, and cook, stirring occasionally, for 4-5 minutes until onion has softened. Transfer to a large bowl. Add breadcrumbs and mix to combine. Add the chopped Taleggio cheese and egg, season and stir to combine. Spoon mixture evenly among mushrooms and season.

Roast for 15-20 minutes until starting to turn golden on top. Place a slice of Taleggio over the top of each mushroom, return to the oven and roast for a further 10-12 minutes until cheese is melted and golden. Drizzle over extra olive oil and scatter over fried sage leaves to serve.

BAKED PUMPKIN WITH THYME AND BRIE

SERVES 8-10 AS A SIDE

1/3 cup (80ml) extra virgin olive oil
1 large brown onion, sliced into rings
4 garlic cloves, crushed
3 tsp fennel seeds
2 tbs brown sugar
1/4 bunch thyme, leaves picked, plus extra to serve
2 x 750ml jar tomato passata
1/4 bunch curly parsley, leaves picked, finely chopped
80g unsalted butter, roughly chopped
2 large butternut pumpkins (1kg each), peeled, seeds removed, sliced into 5mm slices
250g roughly chopped brie
250g Comté cheese, finely grated
1/4 cup (40g) toasted pepita seeds

Preheat oven to 220°C.

Heat olive oil in a medium saucepan over medium-high heat. Add the onion, garlic, fennel, sugar and thyme, Cook stirring frequently, for 5-6 minutes or until onions begin to caramelise.

Stir in the passata and bring to the boil. Stir in the parsley. Reduce heat to low and simmer for 5 minutes. Remove from the heat and gradually whisk in the butter. Season to taste. Spoon one-third of the sauce over the base of a 3L-capacity ovenproof dish.

Layer pumpkin over the sauce, then spoon over remaining sauce. Scatter with the cheeses. Cover with baking paper then foil. Bake for 1 hour, remove foil and baking paper and bake for a further 20-25 minutes until pumpkin is cooked and top is golden. Sprinkle over pepita seeds and extra thyme leaves. Stand for 15 minutes before serving.

SMOKED SALMON & POTATO GRATIN

SERVES 6-8 AS A SIDE

80g unsalted butter, plus extra to brush
2 garlic cloves, crushed
1 brown onion, finely chopped
1/4 tsp ground nutmeg
1 cup (250ml) pure (thin) cream
250g sour cream
1 bunch chives, finely chopped, plus extra, chopped to serve
1 tbs finely chopped tarragon
1kg small desiree potatoes, peeled
200g sliced smoked salmon, torn
100g coarsely grated Gruyere

Preheat oven to 200°C.

Heat butter in a medium saucepan over medium heat. Add garlic, onion and nutmeg. Cook, stirring, for 4-5 minutes until onion has softened. Add pure cream and sour cream, and stir to combine. Bring to a simmer and stir in herbs. Season to taste and set aside.

Brush a 25cm 1.5L (6-cup) round baking dish with butter. Using a mandoline, thinly slice potatoes, keeping the slices grouped together. Arrange potatoes snugly in prepared dish, and wedge smoked salmon between potato slices. Pour over cream mixture and season.

Place gratin on a baking tray and cover with baking paper then foil. Bake for 1 hour 25 minutes or until potatoes are tender. Remove foil and baking paper, and scatter with cheese. Bake for a further 25-30 minutes until golden and bubbling. Set aside to rest for 10 minutes before serving.

BRUSSELS SPROUT, BACON AND SAGE WITH AGED CHEDDAR

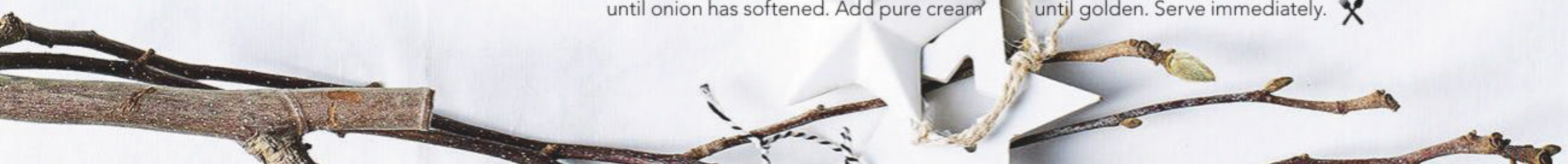
SERVES 4-6 AS A SIDE

2 tbs extra virgin olive oil
2 red onions, finely chopped
1kg brussels sprouts, cut in half
2 garlic cloves, crushed
100g unsalted butter, roughly chopped
200g rindless smoked streaky bacon slices, cut into 3cm strips
1 cup (250ml) white wine
2 tbs finely chopped sage leaves
1 tbs baby capers, drained, finely chopped
190g aged cheddar, finely grated
1 cup (50g) panko breadcrumbs

Preheat oven to 220°C.

Heat olive oil in a 24cm x 6cm deep flameproof and ovenproof dish over high heat. Add onion, brussels sprouts and garlic. Cook, stirring occasionally, for 5-6 minutes until garlic is softened. Scatter over the butter and bacon, and stir to combine. Cook, stirring occasionally, for 6-8 minutes until bacon starts to brown. Add wine, scraping the bottom of the pan with a wooden spoon and cook until reduced by half.

Remove from the heat, season and stir in sage and capers. Scatter with cheese and breadcrumbs. Bake for 15-20 minutes until golden. Serve immediately.



MATT MORAN.

BRIGHTSIDES

A Christmas spread without salad is like summer without sunshine. That's why we turned to **Matt Moran** to pick the ultimate supporting cast for the freshest additions to the table.



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

MERCHANDISING **EMMALY STEWART**

Rainbow slaw with miso-sesame dressing (recipe p 91).*Mud Australia serveware, mudaustralia.com*
OPPOSITE: Tomato, peach and mozzarella salad (recipe p 91). *Mud Australia jug, mudaustralia.com*



"IT'S HARD TO beat a great potato salad – it's rare I meet one I don't love." When talking salads, Matt Moran doesn't keep his cards close to his chest. And when there's such an abundance of produce to work with during the warmer months, who would?

"Tomatoes and peaches are a match made in summertime heaven – the key to success is to make sure they're perfectly ripe," says Moran. Green leafy salads are pimped up with bursts of texture, and potato salad "keeps things interesting by flirting with Indian flavours".

Ever the realist, Moran's creations are achievable for the busy entertaining season, too, with prep-ahead components, dressings and pickles so "it's simply a case of assemble, drizzle and scatter when you're ready to serve." And that's the kind of cooking we're happy to side with.

@chefmattmoran @chefmattmoran

delicious.com.au/recipes
For more fresh salads and sides to add to the party table.

Indian-spiced potato salad (recipe p 92).

MATT MORAN.

Green fattoush (recipe p 91).
Mud Australia red bowl, mudaustralia.com

Triple beet salad with ruby grapefruit dressing (recipe p 92).
Mud Australia platter, mudaustralia.com

RAINBOW SLAW WITH MISO-SESAME DRESSING

SERVES 6 AS A SIDE

"This slaw is as flavour-packed as it is colourful. I like to dress the vegetables just before serving so they stay crunchy."

2 cups finely shaved red cabbage (about 1/4 small cabbage)
2 cups finely shaved white cabbage (about 1/4 small cabbage)
1 1/2 cups shredded kale (about 1/4 bunch)
1 large carrot, shredded (we used a julienne peeler)
1 zucchini, shredded (we used a julienne peeler)
3 long green shallots, thinly sliced, plus extra to serve
Roasted sesame seeds, to serve

MISO-SESAME DRESSING

1/4 cup (60ml) soy sauce
2 1/2 tbs rice vinegar
3 tsp finely grated ginger
3 tsp white (shiro) miso
1 garlic clove, finely grated
100ml vegetable oil
3 tsp sesame oil
Juice of 1/2 a lemon, or to taste

For the miso-sesame dressing, place soy sauce, rice vinegar, ginger, miso and garlic in a bowl and whisk until smooth and combined. Add remaining ingredients and whisk to combine, then season to taste and set aside.

Combine cabbages, kale, carrot, zucchini and long green shallot in a large bowl and toss to combine. Drizzle over dressing to taste, toss to lightly coat and serve scattered with sesame seeds and extra long green shallot.

GREEN FATTOUSH

SERVES 6 AS A SIDE

"Traditional fattoush includes tomatoes, radish and capsicum, but for my version, I've gone for green-on-green, with a combination of sweet, raw vegetables for a beautiful fresh crunch."

1/4 cup (60ml) extra virgin olive oil
2 garlic cloves, crushed
2 pieces Lebanese bread
1 broccoli, trimmed, cut into large florets then sliced lengthwise
200g green beans, halved lengthwise
200g Roman beans, thinly sliced
200g sugar snap peas, thinly sliced
1 Lebanese cucumber, thinly sliced into rounds
1/4 bunch each mint and flat-leaf parsley, leaves picked
2 long green shallots, thinly sliced on the diagonal

SUMAC DRESSING

Finely grated zest of 1/2 a lemon and juice of 1 1/2 lemons
1 garlic clove, finely chopped
3 tsp sumac
1/2 cup (125ml) extra virgin olive oil

Preheat oven to 200°C. Combine olive oil and garlic in a small bowl and brush over Lebanese bread. Season to taste, then place on a baking tray and bake for 4-5 minutes until golden brown and crisp. Set aside to cool.

For the sumac dressing, combine lemon zest, juice, garlic and sumac in a bowl, season and stand for 5 minutes to allow the garlic to soften. Add oil and whisk to combine.

Combine broccoli, beans, sugar snap peas, cucumber, herbs and long green shallot in a large bowl. Break bread into pieces and add half to the salad mixture. Drizzle with dressing to taste, toss to combine and spread on a serving platter. Scatter with remaining bread pieces to serve.

TOMATO, PEACH AND MOZZARELLA SALAD

SERVES 6 AS A SIDE

"When it comes to tomatoes, I love to use a mix of different colours, sizes and shapes, and usually go a bit rustic and free-form when it comes to slicing them."

1/4 cup (50g) each brown rice, buckwheat and quinoa
1/2 small red onion, thinly sliced
500g mixed small heirloom tomatoes, cut into wedges or sliced
4 large ripe tomatoes, cut into wedges or sliced
2 ripe peaches, cut into wedges
2 buffalo mozzarella, drained, torn
Roasted pepitas and sunflower seeds, to serve
Basil leaves, to serve

RED WINE VINAIGRETTE

1/2 cup (125ml) extra virgin olive oil
1/4 cup (60ml) red wine vinegar, or to taste
Finely grated zest and juice of 1/2 a lemon
1 garlic clove, crushed

Fill a large saucepan with water and bring to the boil over medium-high heat. Add brown rice and cook for 15 minutes, then add buckwheat and cook for a further 15 minutes. Add quinoa and cook for a further 10-12 minutes until rice, buckwheat and quinoa are tender.

Meanwhile, preheat oven to 200°C fan-forced. Line a small baking tray with baking paper.

For the red wine vinaigrette, whisk all ingredients together in a bowl to combine. Season to taste and set aside.

Drain the rice mixture well and transfer to a large bowl. Add the onion, drizzle with half of the vinaigrette and stir to coat, then set aside to cool.

Spread half of the mixed small heirloom tomatoes on prepared tray. Drizzle with 1 1/2 tbs of the vinaigrette and roast for 10-12 minutes until skins split and tomatoes are slightly scorched. Set aside to cool.

Spoon the cooled rice mixture onto a serving platter, and arrange remaining heirloom tomato, large tomato and peach wedges on top. Scatter over roasted tomatoes and drizzle with any of the roasting juices. Place the mozzarella on the platter, scatter with seeds and basil and drizzle with remaining vinaigrette to serve.

MATT MORAN.

INDIAN-SPICED POTATO SALAD

SERVES 6 AS A SIDE

"This potato salad keeps things interesting by flirting with Indian flavours. I've opted to roast my potatoes before tossing in the tangy yoghurt dressing, but you could boil them instead if you prefer."

1.4kg chat potatoes, halved or quartered, depending on size
1 tsp cumin seeds
1 tsp coriander seeds, coarsely crushed
1/4 tsp ground chilli
1/3 cup (80ml) mild-flavoured oil, such as peanut oil, plus extra to shallow-fry
2 extra garlic cloves, thinly sliced, plus 1 garlic clove, finely grated
3 curry leaf sprigs
2 long green chillies, thinly sliced
1 tsp brown mustard seeds
3/4 cup (200g) natural yoghurt
2 tsp finely grated ginger
Finely grated zest and juice of 1 1/2 limes, plus extra wedges to serve
1 tsp ground turmeric, or to taste
3 long green shallots, thinly sliced on the diagonal
1 cup coriander and mint leaves, to serve

Preheat oven to 200°C. Place potato in a roasting pan with the cumin seeds, coriander seeds, ground chilli and 2 tbs oil. Toss to coat, season and roast for 30-35 minutes until potato is golden and tender.

Meanwhile, heat 3cm oil in a small saucepan over medium-high heat. Add sliced garlic and shallow-fry, stirring occasionally for 1-2 minutes until crisp and golden. Add curry leaves, green chilli and mustard seeds in the final minute of cooking, then strain through a metal sieve (discard oil) and set aside.

Place yoghurt, ginger, lime zest, lime juice, grated garlic, turmeric and remaining 2 tbs oil in large bowl and whisk to combine. Add a little water if necessary to thin the mixture to a coating consistency.

Add roasted potatoes and long green shallot to yoghurt dressing, toss to coat and transfer to a platter. Scatter with coriander, mint, and curry leaf mixture and serve with extra lime wedges.

LEAFY GREENS, CRISP ONION AND PARMESAN CROUTONS

SERVES 6 AS A SIDE

"Using a mix of leaves and herbs, with a final flourish of crunchiness in the form of croutons and crisp onion keeps this leafy salad interesting."

Olive oil, to shallow-fry
1 medium brown onion, thinly sliced into rings
1/2 loaf (about 350g) light rye sourdough, crusts discarded, torn into 5cm pieces
60g finely grated parmesan
2 tbs thyme leaves, finely chopped
Finely grated zest and juice of 1 lemon
1 1/2 tbs white wine vinegar, or to taste
3 tsp Dijon mustard
1 garlic clove, crushed
2 baby cos lettuces, tender outer leaves torn, hearts quartered
1/2 butter lettuce, leaves separated, torn
1/2 cup each mint leaves and chervil sprigs, plus extra to serve

Heat 2cm olive oil in a medium saucepan over medium-high heat. In batches, add onion and shallow-fry for 2-3 minutes, stirring occasionally, until light golden and crisp. Remove with a slotted spoon and drain on paper towel. Reserve cooking oil.

Preheat oven to 180°C fan-forced. Line a baking tray with baking paper. Place bread in a bowl with parmesan, thyme, half the lemon zest and 2 1/2 tbs of the reserved oil. Season to taste and spread on prepared tray. Bake for 10-15 minutes until crisp and golden brown, then set aside to cool.

Place vinegar, mustard, garlic, remaining lemon zest and juice in a bowl and whisk to combine. Whisk in 1/3 cup of reserved oil to emulsify then season to taste.

To serve, combine lettuces and herbs in a large bowl, drizzle with dressing to taste and toss to coat. Arrange on a serving platter, scatter with croutons, crisp onion and extra herbs, and serve immediately.

TRIPLE BEET SALAD WITH RUBY GRAPEFRUIT DRESSING

SERVES 6 AS A SIDE

"This salad treats the beetroot in three different ways – roasted, pickled and raw."

4 large beetroot, trimmed
1/2 cup (125ml) red wine
1/2 cup (125ml) red wine vinegar
1/3 cup (80g) caster sugar
3 thyme sprigs
2 eschalots, thinly sliced
2 bunches mixed baby heirloom beetroot, trimmed, very thinly sliced (we used a mandoline)
1/2 cup each mint leaves and dill sprigs
1/2 bunch chives, cut into 2cm batons
150g marinated feta, drained, crumbled
Slivered or coarsely chopped pistachios, to serve

RUBY GRAPEFRUIT DRESSING

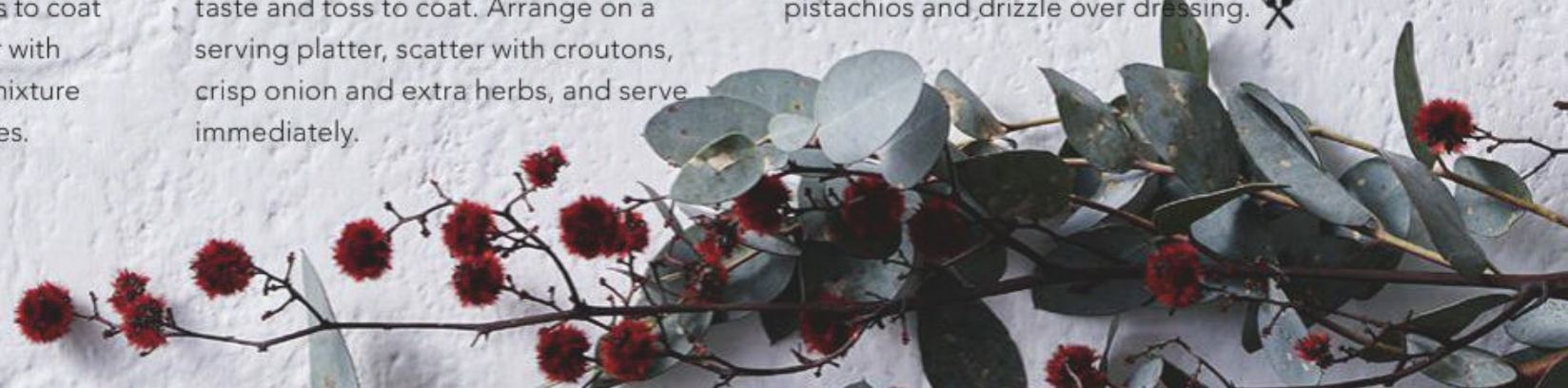
1/2 cup (125ml) ruby grapefruit juice, plus 1 tbs finely grated zest
1/4 cup (60ml) extra virgin olive oil
2 tsp Dijon mustard
1 garlic clove, finely chopped

Preheat oven to 200°C. Wrap 2 of the large beetroot individually in foil, place on a baking tray and roast for 45-50 minutes until tender. When cool enough to handle, peel and cut into wedges.

Meanwhile, peel remaining large beetroot and cut into matchsticks. Place wine, vinegar, sugar, thyme, one sliced eschalot and 1/2 cup water in a saucepan and bring to the boil, stirring to dissolve sugar. Add julienned beetroot, bring to a simmer and cook for 5 minutes or until tender. Turn off heat and cool completely.

For ruby grapefruit dressing, place all ingredients in a bowl and whisk to combine. Season to taste and set aside.

Place roasted beetroot on a platter, scatter with drained pickled beetroot mixture and remaining eschalot. Scatter over sliced baby beetroot, herbs, feta and pistachios and drizzle over dressing.



“I’M BRINGING THE GREEN LEAFY SALAD BACK, **THIS TIME WITH A GREAT DRESSING AND LOTS OF TEXTURE.”**

Leafy greens, crisp onion and parmesan croutons. *Mud Australia red bowl, mudaustralia.com*

fancy that



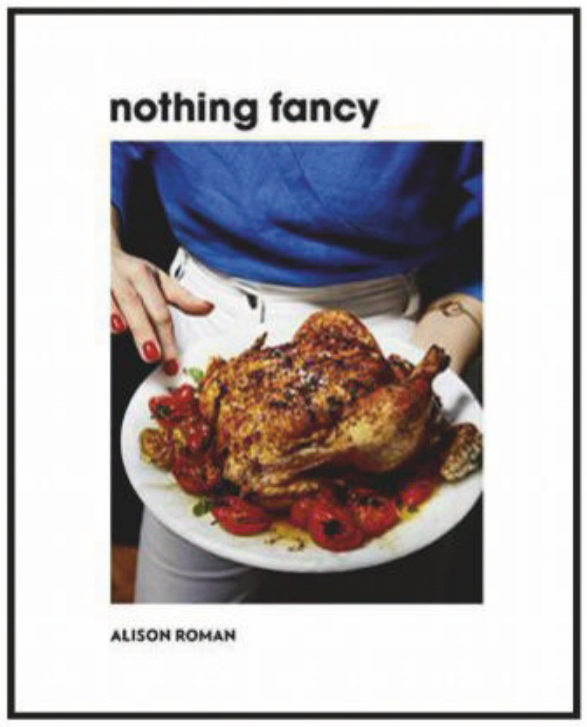
Labne with sizzled spring onion and chilli (recipe p 98).

If you're feeling more pressure than pleasure this party season, look to writer and cookbook author **Alison Roman**. Her new book *Nothing Fancy* is all about easy recipes and a laid-back look at 'having people over', making it *the* guide for sumptuous, stress-free soirées.

PHOTOGRAPHY **MICHAEL GRAYDON** AND **NIKOLE HERRIOTT**



Alison Roman serves her sour cherry and sesame galette (recipe p 101).



ROASTING A NICE chicken for people is such a good way to say, *I love you*. I recently found this note to myself scrawled on the back of an electrical bill I had probably forgotten to pay, written one night after a dinner party. There was likely a lot of wine that night (the best ideas always come from a lot of wine), and well-intentioned (but fragmented) deep chicken thought.

I realised after reading the note that it was the first time I articulated exactly what I wanted this book to be about, and what I want you to get out of it – because using your time and resources to feed people you care about is the ultimate expression of love. And love is about expressing joy, so the other thing I want you to get out of this is, *You can do this*.

I have always been allergic to the word 'entertaining', which to me implies there's a show, something performative at best and inauthentic at worst. But having people over? Well, that's just making dinner, but you know, with more people. Unfussy food, unfussy vibes and the permission to be imperfect, no occasion necessary (other than to eat, of course).

This is an edited extract from Nothing Fancy *by Alison Roman (Hardie Grant Books, $45). Photographer: © Michael Graydon and Nikole Herriott.*

@alisoneroman @alisoneroman

Alison Roman's guide to effortless (non) entertaining

style Having people over means never having to say you're sorry. Not for your mismatched plates or the fact that you don't own any 'real' wine glasses or the fact dinner is actually being served closer to 9.30 than 7.30 (just make sure there are snacks). Embrace the quirky imperfections that make dinner at your house special.

menu Low-stress and high-impact recipes designed to make your life easier when cooking for others. Colourful platters of vegetables doused in crispy crunchy bits, casually roasted meat scattered with herbs, one-bowl just-sweet-enough desserts. This is not about living an aspirational life; it's about living an attainable one. You know, the one that comes with not really having enough time to braise a whole pot of short ribs before people arrive (but you try anyway), accidentally burnt cakes (just cut those parts off), and not enough chairs to seat everyone at once (sit on the floor?). It's the life we live, it's messy as hell, it's nothing fancy – and I'm sure you wouldn't want it any other way.

drinks I love wine. I love white wine, orange wine, pink wine, red wine. I love wine that's chilled and wine that's not. I love wine with bubbles and wine without. So how to know what wine to pick? My advice is to start by asking for suggestions from people who know more than you about wine. This can be your local wine shop, the server from your favourite restaurant, or your friend who won't shut up about 'Pét-Nats'.

DIY bars Since making individual 'tinis for everyone who walks through the door is not on my agenda for any evening, I like to make one giant batch, and since shaking a giant batch of martinis is absolutely out of the question, I prefer them stirred. When guests arrive, offer them a beverage, including a martini. When they say, "I would love a martini!", smile and point them in the direction of the well-curated martini bar and say, "All you, baby!"

delicious.com.au/recipes
For more of Alison Roman's fuss-free recipes to wow the crowd.

RICOTTA-STUFFED SHELLS WITH BURRATA, MUSHROOMS AND HERBS

SERVES 6-10

1kg mixed mushrooms, such as oyster, chanterelle, trumpet or shiitake, torn or cut into bite-sized pieces
4 garlic cloves, crushed
1/4 cup (60ml) olive oil, plus extra to drizzle
2 cups (500g) full-fat ricotta
1/2 cup (50g) grated pecorino or parmesan, plus more as desired
1 1/4 cups (310ml) thickened cream
350g large dried pasta shells
225g burrata or mozzarella, torn into bite-sized pieces
1 large handful coarsely chopped flat-leaf parsley, leaves and stems
1 bunch chopped chives
1/4 cup tarragon leaves
1 tbs grated lemon zest

Preheat the oven to 215°C. Toss the mushrooms and garlic on a large baking tray with the olive oil and season with salt and pepper. Roast, tossing occasionally, until the mushrooms are starting to brown and crisp, 15-20 minutes.

Meanwhile, combine ricotta, pecorino and 185 ml (3/4 cup) cream in a medium bowl. Season with salt and pepper.

Cook the pasta shells in a large pot of salted boiling water until just al dente. Drain and transfer to an oiled baking tray. Toss the shells in a bit more oil, just to make sure they don't stick to one another as you're filling them.

Using a spoon, fill each shell with the ricotta mixture – they should look pretty full, but don't be crazy, okay? You have a lot of shells to fill!

Drizzle a bit of olive oil in the bottom of a 2L (8 cup) baking dish or large cast-iron pan; a 23 × 32 cm baking dish will work at a pinch, although it won't be as dramatic in presentation. Place shells in the baking dish, letting them overlap slightly, so each is as snug as a bug in a rug. Or a shell in a dish. Ha. Anyway. Scatter the burrata into the little in-between spots and top with mushrooms. Pour the remaining 125 ml (1/2 cup) cream over everything.



Fridge too small? Store wine in a sink or tub filled with ice.



Make a big batch of drinks in a pitcher and let guests pour themselves a glass. **RIGHT:** Roman serves up ricotta-stuffed shells with burrata, mushrooms and herbs.



"Asking your friends to fill the shells will save you a lot of time, plus it will give them something to do other than eat all your snacks."

Cover with foil and bake until cheese has melted and everything is warmed through, 15-20 minutes. Remove foil and continue to bake until the shells are sizzling around the edges, and the mushrooms have miraculously become even darker and more caramelised looking, 15-20 minutes.

Meanwhile, combine the parsley, chives, tarragon and lemon zest in a small bowl. Season with salt and pepper and drizzle with a little olive oil.

Top pasta with the herb mixture, grating or shaving more pecorino over, and serve.

DO AHEAD *The cheese mixture can be made a day ahead. The dish can be assembled a day ahead, wrapped tightly and refrigerated. I wouldn't recommend baking this too far in advance, though, and reheating it, as the cheese has a tendency to dry out.*

NOTE *Asking your friends to fill the shells will save you a lot of time, plus it will give them something to do other than eat all your snacks.*

LABNE WITH SIZZLED SPRING ONION AND CHILLI

MAKES 2 CUPS

1/3 cup (80ml) olive oil
4 spring onions (scallionss) or green garlic (garlic shoots), white and light green parts thinly sliced
1 tsp chilli flakes
2 tbs finely chopped coriander or chives, plus extra to garnish
Flaky sea salt and freshly ground black pepper
500g labne, full-fat Greek-style yoghurt or sour cream
2 tbs lemon juice

Heat the olive oil, spring onion, chilli flakes and coriander in a small pot over medium–low heat. Cook, swirling occasionally, until the spring onion and chilli flakes start to visually and audibly sizzle and frizzle and turn the oil a bright fiery orange. Remove from the heat and leave until cool enough to taste, then season with salt and pepper.

Combine the labne and lemon juice in a medium bowl and season with salt and pepper.

Spoon into a bowl and swirl in the sizzled spring onion mixture. Garnish with extra coriander, if you like.

DO AHEAD *Sizzled spring onion oil can be made up to a week ahead, wrapped tightly and refrigerated. Labne can be seasoned 1 week ahead, wrapped tightly and refrigerated. Combine the two just before serving.*

BAKED POTATO BAR

SERVES 4-10

4-10 medium russet or other roasting potatoes, scrubbed well and patted dry
Canola oil
Salt and freshly ground black pepper

ACCEPTABLE TOPPINGS INCLUDE (BUT ARE NOT LIMITED TO)

Sour cream, lots of it (sure, go ahead and use Greek-style yoghurt, but don't blame me when you wish you'd used sour cream)
Chives and/or spring onions (scallions)
Finely chopped unsalted butter, preferably at room temperature
Flaky sea salt and coarsely ground black pepper
Trout or salmon roe
Finely chopped dill and/or parsley

NOTE *Don't cut the potatoes open until you're ready to eat them, or else the steam will escape and they will lose heat, and the butter won't melt when you put it on. (Tragedy!) While I frequently enjoy one for a solo dinner, baked potatoes are great when you're having people over. Not only are they crowd-pleasing and require almost zero work on your part, but they are also the perfect opportunity to assemble a Really Cool Toppings Bar, a.k.a. the theme for my wedding, should I ever have one. Even though I find it hard to improve on the simple 'lots of butter, salt and too many spring onions' combo, I do love to get dressed up for company and break out the picked herbs, sour cream and fancy fish eggs. But don't let the presence of caviar intimidate you – the following toppings are just suggestions, and do not have to be obeyed, by any means.*

Preheat the oven to 260°C, or its highest setting. This may seem excessive, but I assure you it is not.

Using a fork, pierce the potatoes all around. This is kind of a violent act, I'll admit, but it's necessary so that the steam can escape the potato, allowing the inside to cook evenly and the skin to crisp. You could use a small sharp knife, but I don't want anyone ending up in hospital.

Drizzle a little oil onto each potato, or onto your hands, and just like you're oiling yourself up on some fantastic beach, rub the potatoes with a thin, even layer of oil. (My mum would do this with a paper towel; also an option.)

Season the potatoes all over with salt and pepper, and place directly onto the oven racks (place a tray underneath the racks to catch excess oil) and bake until the potatoes are deeply crispy, really dark brown on the outside, and totally baked through, 60-70 minutes.

Carefully remove the potatoes and transfer to a large serving platter. Once ready to eat, slice them open lengthways and fill to your heart's content with all the toppings in the land.

ESCAROLE WITH MUSTARD AND SPICY GUANCIALE BREADCRUMBS

SERVES 4-6

1 shallot, thinly sliced into rings
2 tbs red wine vinegar or white wine vinegar
Salt and freshly ground black pepper
85g guanciale or pancetta, cut into 1cm pieces
3/4 cup (60g) fresh breadcrumbs or panko
1/2 tsp chilli flakes
1 garlic clove, finely grated
1 large head of escarole or chicory (endive/witlof), torn into large pieces
1 large handful parsley, tender leaves and stems
3 tbs wholegrain mustard
3 tbs olive oil
3 tbs nutritional yeast (from health food shops – optional)



"Baked potatoes are great when you're having people over. Not only are they crowd-pleasing and require almost zero work on your part, but they are also the perfect opportunity to assemble a Really Cool Toppings Bar."





Escarole with mustard and spicy guanciale breadcrumbs (recipe p 98).

Combine the shallot and vinegar in a small bowl and season with salt and pepper; let sit for a few minutes.

Heat the guanciale in a large frypan over medium-low heat. Cook, stirring occasionally, until the guanciale has rendered most of its fat and is starting to brown and crisp, 10-12 minutes; do not try to do this faster, or it will brown and crisp before the fat is rendered, and fat is what we are after.

Add the breadcrumbs and chilli flakes to the pan. Season with salt and pepper and continue to cook until the breadcrumbs are nicely golden brown and toasted, 3-4 minutes. Remove from the heat and add the garlic, stirring to mix it in.

Toss the escarole, parsley, mustard and shallot with the vinegar in a large bowl. Season with salt and pepper and add the olive oil. Give it another toss and transfer to a large serving platter. Top with the nutritional yeast (if using) and some of the breadcrumbs, serving any extra alongside.

DO AHEAD *Breadcrumbs can be made up to 2 days ahead, tightly covered and refrigerated. Gently rewarm before serving.*

NOTE *The 'nutritional yeast as cheese' is something I learned from my friend/chef/excellent dancer Gerardo Gonzalez. It's sprinkled over his vegan Caesar, at one of my favourite NYC pizza spots, Scarr's. The nutty, umami-y nutritional yeast acts as a lighter, brighter parmesan.*

"Escarole is best dressed and eaten with fatty things to mitigate some of that bitterness."

SOUR CHERRY AND SESAME GALETTE

SERVES 6-8

PIE CRUST

2 1/2 cups (375g) plain flour
2 tsp caster sugar
1 tsp salt
285g unsalted butter, cut into 2.5cm pieces, chilled
1 tbs apple cider vinegar or distilled white vinegar
1/4 cup (60ml) iced water

FILLING

1.25 kg fresh sour cherries, pitted
3/4 cup (170g) sugar, plus an extra 3 tbs
1 tbs lemon or lime zest
2 tbs lime or lemon juice
1/3 cup (90g) tahini
1 large egg, lightly beaten with 1 tsp water
3 tbs white sesame seeds
Flaky sea salt

NOTE *that most fruit will work here; just cut into cherry-sized pieces before proceeding.*

For the piecrust, in a large bowl, whisk the flour, sugar and salt together. Add butter and toss to coat in flour mixture. Using your hands, smash the butter between your palms and fingertips, mixing it into the flour, creating long, thin, flaky, floury, buttery bits. Once most of the butter is incorporated and there are no large chunks remaining, dump the flour mixture onto a work surface.

Combine the vinegar with 2 tbs ice water and drizzle it over the flour mixture. Run your fingers through the mixture like you're running them through your hair, to evenly distribute the water through the flour until the dough starts coming together.

Knead the dough a few more times, just to gather up any dry bits from the bottom and place them on the top to be incorporated. Once you've got a shaggy mass of dough (it will not be smooth and it certainly will not be shiny), knead it once or twice more, then divide in half. Pat each half into a flat disc, about 2.5cm thick. Wrap in plastic wrap and refrigerate for at least 2 hours.

Preheat the oven to 200°C. Line a baking tray with baking paper.

Lightly flour a large work surface. Working with one disc of dough at a time, roll out two circles, each about 40cm in diameter, give or take a few centimetres. Place one round of dough on the lined baking tray and have the other alongside on the work surface.

Working with the dough on the work surface, use a tiny cutter, about 2.5 cm in diameter, of any shape (circle/square/rectangle/triangle/heart/star), or the cap of a plastic water bottle, or whatever sharp-edged object is about 2.5 cm in diameter, to cut out many small shapes, taking care to leave about a 2.5 cm border of uncut dough. You can save these scraps and make snacks later. (Or eat the raw dough, which is something I do, and which I can't technically advise doing – but just letting you know it is delicious.)

Toss the cherries, the 170 g (3/4 cup) sugar, and the lemon zest and juice in a large bowl.

Spread the tahini on the dough that's on the baking tray, leaving a 2.5 cm border all around, like you're saucing a pizza! Place the cherries on top, making sure they stay within that 2.5 cm (3 inch) border.

Brush the edges of the dough with the egg wash, then place the other dough (with the holes) on top of the fruit, pressing to make sure the edges stick together. Fold the edges up all around onto each other, pressing with each fold to create a seal (as if making a regular galette). Brush the entire top with the egg wash, then sprinkle with the sesame seeds, the extra 3 tbs sugar, and a bit of flaky salt.

Bake the galette, rotating if your oven has hot spots, until the top crust is beginning to turn a nice golden brown and the filling starts to bubble up slightly, 20-25 minutes. Reduce the oven temperature to 190°C and continue to bake until the crust is baked through, and is the colour of a deeply golden brown, well-baked croissant, another 20-25 minutes.

Let the galette cool slightly before slicing into wedges, which will look like pepperoni pizza slices. Do not apologise for this!

DO AHEAD *Galette can be baked up to 2 days ahead, wrapped tightly and stored at room temperature.*



ONE-POT CHICKEN WITH DATES AND CARAMELISED LEMON

SERVES 4-6

1.8 kg chicken or 1.25 kg bone-in, skin-on chicken thighs or legs
Salt and freshly ground black pepper
4 tbs olive oil
1 lemon, cut into thick slices crossways, seeds removed
2 shallots, halved lengthways
4-6 medjool dates, pitted
4 thyme or oregano sprigs, plus extra to serve
2 tsp ground urfa chilli (dried Turkish chilli – from gourmet food shops. Substitute 1 tsp chilli flakes)
Flaky sea salt

Preheat the oven to 215°C.

Season the chicken all over with salt and pepper. Heat 2 tbs of the oil in a large flameproof casserole dish over medium–high heat. Place the chicken in the pot, breast-side up. Using tongs, press lightly to make sure the skin comes into even contact with the bottom of the pot. This is your chance to brown the legs and render that excess fat! It's rarely offered in whole-chicken recipes, so take advantage. (If using parts, just sear the chicken skin-side down.)

Cook, without moving it, until the chicken is nice and browned, 5-8 minutes. Seriously, no peeking! Nothing exciting will happen before 5 minutes, I promise you.

Add the lemon slices and shallot, manoeuvring the chicken however you need so that the lemon slices come into contact with the bottom of the pot. Let everything sizzle in the chicken fat until lightly caramelised, about 2 minutes.

Add the dates, herbs and 250 ml (1 cup) water. Sprinkle the top of the chicken with the chilli and place the lid on. Transfer to the oven and roast until the dates are plump, the lemon slices are jammy, and the chicken is almost but not totally cooked through, 20-25 minutes. (The chicken will look mostly cooked through, and a little anaemic from having been covered with the lid.)

Remove the lid and drizzle the chicken with the remaining 2 tbs olive oil. Continue to cook until the liquid has reduced by half, and the top of the chicken is an illustrious, glistening golden brown, another 20-30 minutes (depending on whether you're using parts, or a whole bird).

Let the chicken rest in the pot for 10 minutes, then transfer to a cutting board and carve. Serve alongside the shallot, lemon slices and dates, with some more thyme and flaky salt sprinkled over.

DO AHEAD *This chicken can be cooked a few hours ahead, then kept in the casserole dish at room temperature. If you wish to reheat it before serving, pop it back into the oven without the lid on for 10-15 minutes or so.*



"This one-pot oven-cooked chicken is a true treasure. It's sweet, tangy and a little spicy, and downright special."

NAUGHTY AND NICE

Shannon Martinez has come to the party with vegan dishes that will become firm favourites. From a citrusy salad to a spiced eggnog, getting silly this season has never been better for you.

WORDS **CORINNE PARKES** PHOTOGRAPHY **CHRIS COURT** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**

SHANNON MARTINEZ.

"THESE VEGAN DISHES WILL BECOME PART OF A NEW TRADITION."

Berry pavlovas (recipe p 110)
OPPOSITE: Cherry, orange & fennel salad (recipe p 109).
Batch ceramics serving platter, batchceramics.com.au

SHANNON MARTINEZ.



"ANYONE WHO KNOWS me knows that Christmas is my absolute favourite time of year. I'm one of those disgusting people who start playing Christmas carols in November," laughs Shannon Martinez, owner and head chef of the wildly popular Smith & Daughters in Melbourne."My staff are not looking forward to the next month whatsoever!"

Carols aside, Martinez revels in the tradition that the season brings."We develop these really strong family rituals centred around food at Christmas, passed down through generations. So with these recipes I wanted to make food that was familiar and can be enjoyed by the whole family, something that can have its place at the table just as much as the roast turkey next to it and become part of a new tradition."

@shannon_martinez

Baked mashed potato with confit garlic and truffle (recipe p 110). ***Mud Australia square bowl, mudaustralia.com***

Deviled 'egg' and pickled cucumber tea sandwiches (recipe p 109)

'Meatloaf' en croute

DEVILED 'EGG' AND PICKLED CUCUMBER TEA SANDWICHES

MAKES 6

200g firm tofu, drained
1/2 cup (150g) vegan mayonnaise
1 1/2 tbs Dijon mustard
3 tsp liquid from pickled cucumber (recipe follows)
1/4 tsp each ground turmeric and celery seeds
2 tbs each finely chopped dill, flat-leaf parsley and chives, plus extra to serve
Hot sauce (optional), to taste
12 slices white bread
2 tbs vegan butter
Sweet paprika, to sprinkle

PICKLED CUCUMBER

1/3 cup (80ml) white wine vinegar
2 tsp salt
1/4 cup (55g) caster sugar
1 tsp yellow mustard seeds
1 bird's-eye chilli, halved (optional)
1 garlic clove, crushed
2 Lebanese cucumbers, thinly sliced into rounds

For the pickled cucumbers, place 1 cup (250ml) water and all ingredients, except for the cucumbers, in a medium bowl. Whisk until completely dissolved. Add the sliced cucumbers and press down into the pickle brine to submerge. Cover the bowl with plastic wrap and place in the fridge to chill for at least 2 hours, or overnight if time permits.

Place the tofu on paper towel and press gently to drain any excess moisture. Place 2 sheets of paper towel on a plate and place tofu on top. Cover with a few more sheets of paper towel and top with another plate and a large can or anything heavy on top to weigh it down. Leave tofu to press for 15-20 minutes, then once it's dry, crumble it into a bowl. Mash the tofu with a fork until crumbled. (You want it to be a little rough.) Add the mayonnaise, mustard, pickling liquid, spices, herbs and hot sauce, if using. Season to taste and stir to combine. Set aside. Allow at least 1 hour before serving to let the flavours develop.

To assemble, remove the crusts from the bread and butter generously. Spread on a good amount (about 1cm thick) of the 'egg' salad, then top with the drained pickled cucumbers. Lightly sprinkle cucumbers with sweet paprika then top with another piece of bread and cut in half. Scatter over extra herbs, to serve.

'MEATLOAF' EN CROUTE

SERVES 4-6

1/4 cup (60ml) vegetable oil, plus 2 tsp extra
2 (200g total) small brown onions, grated
2 (300g total) small carrots, peeled, grated
2 (300g total) small zucchini, grated
3 garlic cloves, crushed
2 tsp each finely chopped rosemary and thyme leaves
Zest of 1 lemon
2 cups (240g) vital wheat gluten flour
1 cup (150g) potato flour
1/2 cup (75g) chickpea flour
100g fresh tofu
250g store-bought cooked beetroot, drained and chopped
1 cup (250ml) vegan beef stock
1 tbs tomato paste
1/4 cup (60ml) soy milk
1/4 tsp ground turmeric
Dijon mustard, to brush
2 sheets vegan puff pastry (we used Pampas brand), partially thawed
2 tsp black sesame seeds
Watercress and roasted cherry truss tomatoes, to serve

Heat the vegetable oil in a large frypan over medium heat. Add the onion, carrot, zucchini and garlic. Cook, stirring occasionally, for 4-5 minutes until vegetables have softened. Season to taste and stir in the herbs and lemon zest. Place the vegetable mixture in a large heatproof bowl and stand until cool enough to handle. Place mixture in a tea towel and squeeze out as much liquid as possible. Reserve solids and discard liquid.

In a large bowl, mix together the flours. Place the tofu in a blender and whiz until smooth. Place the beetroot with 1/3 cup (160ml) water in a clean blender and whiz until pureed. Add puree to the flour mixture, then add tofu, stock and tomato paste. Season to taste and stir well to combine.

Preheat oven to 200°C. Grease a 6-cup (1.5L) capacity loaf pan and a large oven tray, and line with baking paper.

Transfer mixture to prepared loaf pan and press well to ensure there are no air pockets. Bake for 30-35 minutes until just firm. Allow to cool for 10-15 minutes then run a knife along the edges and invert meatloaf onto prepared oven tray. Refrigerate until cooled completely.

To make the turmeric glaze, place extra oil, soy milk and ground turmeric in a small bowl and whisk to combine.

Brush the top and sides of the meatloaf with the mustard. Cut one of the puff pastry sheets in half, so you have two equal rectangular strips. Place remaining whole sheet onto work surface. Place strips in the middle of the top and bottom edge with an overlap of 3cm. Seal overlap with a little water then place top of meatloaf in the middle of puff pastry sheet. Bring strips up and over the top of meatloaf, then bring remaining sheet up and around edges. Brush with a little water to seal and secure seams. Carefully turn over and place on a baking tray lined with baking paper.

Brush pastry all over with the turmeric glaze, then make 3 small incisions on the top to allow steam to escape while baking. Scatter with sesame seeds and bake for 50-55 minutes, turning halfway through, until pastry is cooked and golden.

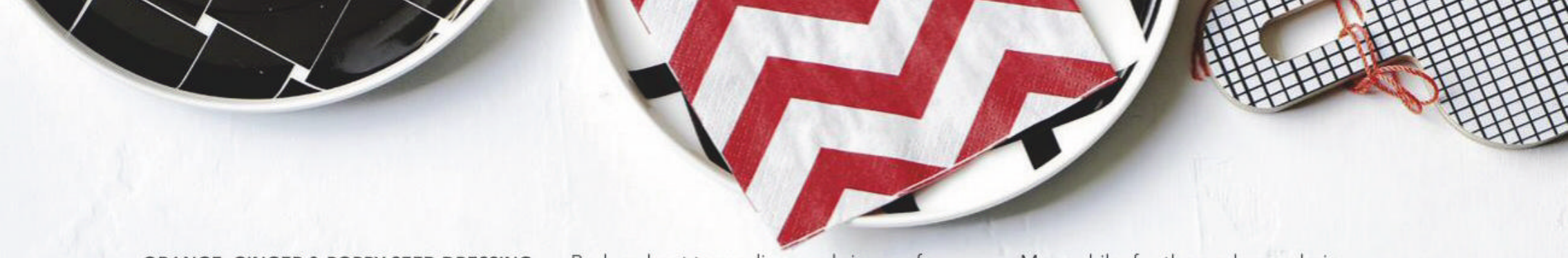
Transfer to a platter and slice. Serve with watercress and roasted tomatoes.

CHERRY, ORANGE & FENNEL SALAD

SERVES 4 AS A SIDE

1 1/2 cups fresh pitted cherries, halved
3 oranges, peeled, sliced into 5mm rounds
2 baby fennel bulbs, shaved (we used a mandoline), fronds reserved
100g picked watercress





ORANGE, GINGER & POPPY SEED DRESSING (MAKES 300ML)

1/4 cup (60ml) orange juice, strained
2 tbs sherry vinegar
2 tbs agave syrup
2cm piece ginger, finely grated
1/2 cup (125ml) extra virgin olive oil
2 tsp poppy seeds

For the dressing, place all the ingredients in a bowl, season to taste and whisk to combine.

To prepare the salad, lightly toss all the ingredients in a bowl and add as much of the dressing as you like.

Scatter the salad over a serving platter and garnish with reserved fennel fronds, to serve.

BAKED MASHED POTATO WITH CONFIT GARLIC AND TRUFFLE

SERVES 4 AS A SIDE

10 large garlic cloves, peeled
1/2 cup (125ml) extra virgin olive oil
1kg potatoes (Dutch cream or Nicola), peeled, halved
2 bay leaves
75g vegan butter
150g vegan cream cheese
1/4 cup (60ml) truffle oil (from gourmet food shops)

Place the garlic cloves and olive oil in a small saucepan over low heat, ensuring garlic is covered in the oil. Add more oil if needed. Cook, stirring occasionally, for 20-25 minutes until the garlic is very soft and golden. Remove from the heat and transfer garlic to a small bowl, reserving the oil. Using a fork, mash the garlic into a paste.

Meanwhile, place potato and bay leaves in a large saucepan covered with cold water. Bring to the boil over high heat. Reduce heat to medium and simmer for 20-25 minutes until potato is cooked. Drain well, remove and discard bay leaves. Return potato to the saucepan and shake gently over low heat until dry. Mash the potato with a masher or through a ricer in the saucepan, then add the butter, cream cheese, garlic and truffle oil.

Preheat oven to 180°C.

Using a wooden spoon, whip mashed potato over low heat for 5-6 minutes until butter and cream cheese has melted and is incorporated, and mash is smooth. Season then place in a 6-cup (1.5L) ovenproof dish and slightly smooth over the surface. (Leave it a little rough to create crispy patches while baking.) Drizzle over enough of the garlic oil and some salt flakes to lightly coat the surface. Bake for 5 minutes, then remove from oven and turn the grill to high. Place baked mashed potato on top shelf and grill for 15-20 minutes until lightly golden. Serve immediately.

BERRY PAVLOVAS

SERVES 12

Begin this recipe at least 1 day ahead.

800ml coconut cream
1/3 cup (40g) pure icing sugar
1 tsp vanilla extract
2 tbs maple syrup
Zest of 1 lime
Blueberries and raspberries, to serve

PAVLOVAS

400g can chickpeas
1/2 tsp cream of tartar
1 cup (220g) caster sugar
1 tbs cornflour
1/2 tsp xanthan gum

Pour coconut cream in a bowl and cover with plastic wrap. Place in the fridge and chill for 1-2 days. (The longer the better.)

Meanwhile, for the pavlovas, drain the chickpeas, reserving the canning liquid. Place chickpeas in an airtight container and refrigerate for another use. Chill the canning liquid for 2 hours or until cold.

Preheat oven to 150°C. Line 2 baking trays with baking paper. Transfer canning liquid and cream of tartar to a stand mixer fitted with the whisk attachment and whisk for 3 minutes until mixture turns to soft peaks. Add sugar, 1 tbs at a time, whisking constantly for 15 minutes or until sugar is completely dissolved, then whisk in the cornflour and xanthan gum.

Working with about a heaped 1/4 cup mixture per meringue, shape 10cm rounds to make 12 meringues and place on the prepared trays. Place in the oven and immediately reduce temperature to 100°C. Bake for 1 hour 15 minutes or until the outside of the meringue is firm and crisp. Turn off the oven and leave meringues to dry out in the oven for 4 hours or overnight.

Meanwhile, remove the coconut cream from the fridge, being careful not to disturb it. Scoop out the solid coconut cream and place in a clean bowl of a stand mixer fitted with the whisk attachment. Discard the coconut water/milk (or keep in an airtight container for another use). Add remaining ingredients to the coconut cream and whisk until light and fluffy. Refrigerate until ready to use.

Top cooled pavlovas with whipped coconut cream and scatter with blueberries and raspberries to serve.

d. **delicious.com.au/recipes**
For more vegan dishes the whole family will enjoy.

"PAVLOVA IS A MUST FOR THE CHRISTMAS TABLE. USING CHICKPEA LIQUID, THESE PAVS ARE PERFECT FOR VEGANS OR PEOPLE ALLERGIC TO EGGS, SO EVERYONE GETS DESSERT."

GINGERBREAD EGGNOG

MAKES 1.2L

4 cups (1L) oat milk
2 tsp vanilla bean paste
1 cinnamon quill, halved, plus extra quills to serve
1 each clove and star anise
4 allspice berries, bruised
5cm piece (25g) ginger, sliced into thin rounds
1/4 cup (30g) custard powder
1/2 cup (110g) caster sugar
1/2 cup (125ml) spiced rum
1/4 cup (60ml) brandy
Ice cubes and ground cinnamon, to serve

In a small saucepan, add 3 cups (750ml) oat milk and vanilla bean paste. Stir in the spices and ginger. Bring to the boil, then remove from the heat. Allow the milk to infuse for 30 minutes. (This can be made ahead and mixture stored in the fridge.)

In a medium saucepan, add the remaining 1 cup (250ml) oat milk and whisk in the custard powder and sugar to create a smooth paste.

Strain the infused milk into a heatproof jug, then slowly pour into the custard paste, whisking constantly. Stir in 1/2 tsp salt. Place on medium heat, and cook, whisking continuously, for 12-15 minutes until the mixture thickens slightly.

Pour back into the jug and set aside to bring to room temperature, then place in the fridge to chill.

Pour mixture into a blender and add the rum and brandy. Add as much ice as you'd like, then whiz until thick. Sprinkle with ground cinnamon and serve with extra quills.



SEASON'S *EATINGS*

Get into feast mode with the ***delicious.* food team** who have planned the ultimate seafood menu, complete with a cocktail to sip as you prep, bake and grill your way to a Christmas lunch that'll have them hooked.

RECIPES **HELENA MOURSELLAS, DOMINIC SMITH, PHOEBE WOOD**
PHOTOGRAPHY **BEN DEARNLEY** STYLING **KIRSTEN JENKINS**



Lobster spaghetti with blistered tomato and basil (recipe p 119).



Slow-cooked salmon with peach and lemon thyme (recipe p 120).

MERCHANDISING **EMMALY STEWART**

Chilled prawns with BLT mayonnaise (recipe p 116).

Sparkling watermelon and basil mojito (recipe p 116).

"ADD BLT MAYO TO PRAWNS – A SUMMER STAPLE – AND THEY BECOME STARS OF THE CHRISTMAS TABLE. AND NO ONE WILL TURN DOWN A SPARKLING MOJITO!"

– DOMINIC SMITH

Oysters with cucumber & fennel vinaigrette (recipe p 116).

Mussels with parsley, dill & lemon crumb (recipe p 119).

POTATO PANCETTA SALAD WITH AVOCADO CREAM

SERVES 6 AS A SIDE

8 slices round pancetta
1kg chat potatoes
1 bunch rocket, trimmed
1 small fennel, shaved (we used a mandoline)
Toasted pistachios, chopped, to serve

AVOCADO & SOUR CREAM DRESSING (MAKES APPROX. 3/4 CUP – 180ML)

1 avocado
Juice of 1/2 lemon
2 tbs sour cream
1/4 cup (60ml) lemon-infused olive oil

Preheat oven to 180°C. Grease a large oven tray and line with baking paper. Place pancetta on prepared tray and bake for 12-15 minutes until golden and crisp. Drain on paper towel.

Place potatoes in a medium saucepan of cold salted water over high heat. Bring to the boil, reduce heat to medium and simmer for 20-25 minutes until tender. Drain and stand until cool enough to handle. Halve potatoes and place in a large bowl.

For the dressing, place all ingredients with 1 tbs water into a blender and whiz until smooth. Season to taste.

Add the dressing to potatoes, season and toss gently to combine. Place on a large serving dish with rocket and fennel. Top with pancetta and pistachios, to serve.

ICEBERG AND CELERY SALAD WITH LEMON & ANCHOVY DRESSING

SERVES 6 AS A SIDE

3 anchovies in oil, drained, finely chopped
Juice of 1 lemon, plus 2 tsp finely grated zest
1/2 tsp caster sugar
1 tsp Dijon mustard
1 eschalot, finely chopped
1/3 cup (80ml) extra virgin olive oil
1 iceberg lettuce, trimmed, cut into wedges
2 celery stalks, taken from the heart, thinly sliced, leaves reserved
3/4 cup (150g) feta, drained, thinly sliced
1/2 cup dill sprigs

Combine anchovy, lemon juice and zest, sugar, mustard, eschalot and oil in a bowl and season with salt and pepper. Arrange lettuce on a serving plate and scatter with celery stalk and leaves, feta and dill sprigs. Drizzle with dressing just before serving.

CHILLED PRAWNS WITH BLT MAYONNAISE

SERVES 6-8

2kg cooked medium prawns, peeled (tails intact), deveined
Lemon wedges, to serve

BLT MAYONNAISE (MAKES APPROX. 400ML)

4 (60g total) thin smoky bacon rashers, rind removed
1 1/4 cups (375g) garlic aioli
1 tbs sriracha sauce
1 tbs HP sauce
1/4 bunch each finely chopped flat-leaf parsley and tarragon leaves
1 roma tomato, seeds removed, finely chopped
1 baby cos heart, very finely shredded

For the BLT mayonnaise, heat a non-stick frypan over high heat. Add bacon and cook for 1-2 minutes, turn and cook for a further 1 minute or until golden and crisp. Transfer to a plate lined with paper towel to cool and drain. Once the bacon is cool, place in a food processor with aioli, sauces, and herbs and whiz until combined and smooth. If mayonnaise is too thick, add a little water and pulse until you reach the desired consistency. Transfer to a bowl, then add tomato and baby cos, season to taste and stir to combine. Serve alongside prawns and lemon wedges.

SPARKLING WATERMELON AND BASIL MOJITO

SERVES 4-6

400ml dark rum
2 tbs caster sugar
3 limes, quartered, plus extra slices, to serve
400g watermelon, peeled, roughly chopped, plus extra wedges to serve
1/2 cup loosely packed basil leaves, plus extra sprigs to serve
Ice cubes, to serve
2 cups (500ml) chilled mineral water

Place rum, caster sugar, lime, watermelon and basil in a 2L (8-cup) jug, and using a small rolling pin, muddle ingredients until combined. Strain mixture through a fine sieve, extracting as much the liquid as possible. Discard solids.

Transfer mojito to a 3L (12-cup) jug and half-fill with ice. Add mineral water and garnish extra lime slices, watermelon and basil sprigs.

OYSTERS WITH CUCUMBER & FENNEL VINAIGRETTE

SERVES 6-8

Rock salt or crushed ice, to serve
4 dozen Sydney rock or Pacific oysters
Lemon wedges and micro parsley leaves, to serve

CUCUMBER & FENNEL VINAIGRETTE

2 tbs Dijon mustard
1/4 cup (60ml) chardonnay vinegar
1/2 cup (125ml) verjuice (from gourmet food shops)
3/4 cup (180ml) extra virgin olive oil
1 Lebanese cucumber, seeds removed, finely chopped
1 (180g) baby fennel bulb, trimmed, finely chopped
1 tbs each finely chopped chervil, flat-leaf parsley and dill
Micro parsley, to serve

For the vinaigrette, place all the ingredients in a blender, season to taste and whiz until combined and emulsified.

Place rock salt or crushed ice on a large serving platter. Place oysters on top and dressing and lemon wedges alongside. Scatter with micro parsley, to serve.



Potato pancetta salad
with avocado cream

Iceberg and celery salad with
lemon & anchovy dressing

CHRISTMAS MENU.

Passionfruit & pineapple pavlova,
passionfruit curd



MUSSELS WITH PARSLEY, DILL & LEMON CRUMB

SERVES 6-8

1/4 cup (60ml) extra virgin olive oil
3 eschalots, thinly sliced
8 thyme sprigs
2 garlic cloves, bruised
1 celery stalk, roughly chopped
1 small carrot, roughly chopped
1kg pot-ready black mussels
1 cup (250ml) white wine
Sriracha mayonnaise, plus extra to serve

PARSLEY, DILL & LEMON CRUMB

80g unsalted butter, roughly chopped
2 eschalots, finely chopped
2 garlic cloves, bruised
5 thyme sprigs, finely chopped
250g fine sourdough breadcrumbs
1/4 bunch flat-leaf parsley, leaves picked, finely chopped
1/4 bunch dill, finely chopped
2/3 cup (50g) finely grated parmesan
Zest of 1 lemon

For the crumb, heat butter in a large heavy-based frypan over high heat. When butter begins to foam add eschalot, garlic and thyme. Cook, stirring occasionally, for 3-4 minutes until eschalot has softened. Scatter over sourdough breadcrumbs and toast, tossing and stirring frequently, for 3-4 minutes until lightly golden. Remove from heat and stir in herbs, parmesan and zest. Season and set aside.

Heat oil, eschalot, thyme, garlic, celery and carrot in a large heavy-based saucepan with a lid over high heat. Cook, stirring occasionally, for 4-5 minutes until vegetables have softened. Add mussels and wine, cover and cook, shaking pan for 4-5 minutes, until mussels have opened. Discard any that remain closed. Transfer mussels to a large bowl and stand until cool enough to handle. Remove mussel from shell and discard half the mussel shell. Reserve other half and place mussel back in shell. Top with 1 tsp sriracha mayonnaise, followed by about 1 tbs crumb mixture.

Preheat grill to high. Line two large oven trays with scrunched foil (this will help to keep mussels upright when grilling).

Place mussels on prepared tray and, in batches, grill on top shelf for 3-4 minutes until golden. Serve with extra sriracha mayonnaise alongside.

PASSIONFRUIT & PINEAPPLE PAVLOVA, PASSIONFRUIT CURD

SERVES 10-12

Begin this recipe at least 5 hours ahead. You could make a large pavlova instead of a tiered version.

8 eggwhites (reserve 2 yolks for the passionfruit curd – recipe below)
1/2 tsp cream of tartar
2 cups (440g) caster sugar
1 tsp cornflour
1 tsp white vinegar
600ml thickened cream
1/2 cup (60g) pure icing sugar, sifted
1 tsp vanilla bean paste
1/4 fresh pineapple, thinly shaved (we used a mandoline), to serve

PASSIONFRUIT CURD

5 passionfruit, halved, pulp removed
2 eggs, plus 2 egg yolks
1/2 cup (110g) caster sugar
1/2 titanium-strength gelatine leaf
110g unsalted butter, chopped, softened

PASSIONFRUIT SYRUP

3 passionfruit, halved, pulp removed
150g caster sugar
1 tsp vanilla bean paste

Preheat oven to 160°C and grease 2 baking trays. Draw a 15cm circle on 2 sheets of baking paper, then flip over so the outline is on the base of the tray.

To make the meringue, place eggwhites and cream of tartar in a stand mixer with the whisk attachment and whisk to soft peaks. With the motor running, add 1 tbs sugar every 30 seconds, whisking until well incorporated. Whisk for a further 5 minutes or until thick and glossy and sugar has dissolved. Add cornflour and whisk until combined, then whisk in vinegar. Spoon half the meringue into centre of each 15cm circle and use a palette knife to smooth sides and shape into a round. Place in oven, then reduce temperature to 110°C. Bake for 1 hour, swap trays and cook for a further 1 hour or until both pavlovas are dry and crisp. Turn off oven and cool, with door ajar, for at least 3 hours.

For the passionfruit curd, whisk passionfruit pulp, eggs, yolks and sugar together in a heatproof bowl. Place over a saucepan of gently simmering water and whisk constantly for 4-5 minutes until thickened. Meanwhile, soak gelatine in cold water for 5 minutes. Squeeze water from gelatine and whisk into egg mixture. Whisk in the butter and whisk for a further minute, then remove from the heat and cool. Refrigerate, stirring occasionally, until cold.

For the syrup, place passionfruit, sugar, vanilla and 2 tbs water in a saucepan over medium-low heat. Cook, stirring regularly, for 4-5 minutes until sugar has dissolved and mixture has thickened. Cool completely.

Whisk cream, icing sugar and vanilla in a bowl to stiff peaks. Place 1 pavlova on a serving platter and spoon over half the cream mixture. Drizzle with half the curd, top with second pavlova. Working gently, spoon remaining cream mixture and curd over pavlova. Top with shaved pineapple and drizzle with passionfruit syrup to serve.

LOBSTER SPAGHETTI WITH BLISTERED TOMATO AND BASIL

SERVES 4-6

This recipe is inspired by the luxe tagliolini from Bert's in Sydney's Newport.

1.5kg live lobster (substitute cooked lobster or prawns)
Lemon-infused olive oil, to drizzle
1kg cherry truss tomatoes, 500g halved
400g spaghetti
2 tbs extra virgin olive oil, plus extra to drizzle
80g unsalted butter, chopped
4 eschalots, shaved (we used a mandoline)
3 garlic cloves, thinly sliced
1 baby fennel bulb, finely chopped
2 tsp toasted fennel seeds, crushed
1 bunch basil, leaves picked, half finely chopped, whole leaves to serve
1 cup (250ml) white wine
2 tbs tomato paste
Reserved lobster mustard from lobster head (if using live lobster)
2 cups (500ml) good-quality fish stock or vegetable stock

Zest and juice of 1 lemon
Finely grated parmesan, to serve

Place lobster in the freezer for 2 hours to put to sleep. Bring a large saucepan of water to the boil. For every 1L water add 50g of sea salt. Add enough water to submerge lobster. Add lobster and cook for 15 minutes then transfer to a large bowl of iced water to refresh until cool enough to handle. Place lobster on its back on a non-slip work surface. Place a sharp knife beneath the mouth parts and cut through head, then back towards tail, halving the lobster lengthways. Discard intestinal vein, stomach sac and gills, and reserve mustard from lobster's head. Remove meat from the tail and cut into rough 3cm pieces. Reserve half the lobster shell and discard other half. Place meat in a small bowl, drizzle with lemon-infused olive oil, season and toss well to combine. Set aside and keep warm until ready to serve.

Preheat oven to 240°C. Line a large oven tray with baking paper. Place whole tomatoes on prepared tray and roast for 10-15 minutes until blistered. Remove from oven and set aside until ready to use.

Meanwhile, place the pasta in a large saucepan of boiling salted water and simmer over medium heat for 6-7 minutes or according to packet instructions. Drain and place in a large heatproof bowl. Drizzle with extra olive oil and season to taste, then toss well to combine and set aside.

Heat a large deep frypan over high heat, add oil and butter. When butter begins to foam add eschalot, garlic, fennel, fennel seeds, halved tomatoes and chopped basil. Cook, stirring occasionally, for 5-6 minutes until tomato starts to soften. Add wine, scraping bottom of pan with a wooden spoon until mixutre reduces by half. Stir in tomato paste, lobster mustard and stock. Bring to the boil and simmer for 6-8 minutes until slightly thickened. Season and add mixture to spaghetti and scatter over the lobster meat. Season and toss to combine.

Place reserved lobster half on a serving platter and top with lobster spaghetti. Scatter with whole basil leaves, lemon zest and juice, roasted tomatoes and parmesan. Serve immediately.

SLOW-COOKED SALMON WITH PEACH AND LEMON THYME

SERVES 8-10

You will need kitchen string and a kitchen thermometer for this recipe.

½ bunch lemon thyme, leaves picked, chopped, plus extra to scatter
1 tbs fennel seeds, toasted
1 tsp chilli flakes, optional
100g unsalted butter, chopped
1 cup coarse day-old breadcrumbs
Finely grated zest of 1 lemon, plus 1 lemon, thinly sliced
1 small garlic clove, crushed
1 x 3.5kg salmon tail, cleaned, scaled
1 peach, thinly sliced
2 tbs extra virgin olive oil

Preheat oven to 120°C. Line a large baking tray with baking paper. Combine lemon thyme, fennel seeds, chilli flakes, butter, breadcrumbs, lemon zest and garlic in a bowl and season. Place salmon on prepared tray and season. Fill cavity with peach and lemon slices followed by the breadcrumb mixture.

Using kitchen string, tie fish at 4cm intervals to keep intact while cooking. Drizzle with oil and season lightly with salt.

Place a roasting dish half-filled with boiling water at the bottom of the oven. Roast fish for 1 hour 30 minutes or until internal temperature of the fish reaches 45°C on a thermometer. Rest, loosely covered with foil, for 15 minutes then scatter with lemon thyme leaves, to serve.

PEACH, ROSÉ JELLY & CUSTARD TRIFLE

SERVES 10-12

Begin this recipe at least 6 hours ahead. You will need a sugar thermometer. This can be served with spun sugar on top (see recipe on delicious.com.au).

8 egg yolks
1 cup (220g) caster sugar
600ml pure (thin) cream
2 vanilla beans, split, seeds scraped
1½ titanium-strength gelatine leaves
1 x 230g plain vanilla sponge, halved horizontally
Peaches, cut into wedges, to serve

PEACH & ROSÉ JELLY

1 cup (220g) caster sugar
7 titanium-strength gelatine leaves
750ml rosé
1 peach, peeled, sliced

PEACH JAM

2 large peaches, chopped,
150g caster sugar
Finely grated zest of ½ lemon, plus juice of 1
1 tsp vanilla bean paste
50g unsalted butter

Whisk egg yolks and sugar together in a bowl until pale. Place a heavy-based saucepan over medium heat. Add cream and vanilla pod and seeds, bring to just below boiling pont, then remove from heat.

Soak gelatine leaves in cold water for 5 minutes. Gradually whisk hot cream mixture into yolk mixture, then return to the same pan over medium-low heat. Stir gently but continuously, reaching the base and corners, for 6-7 minutes until custard is 75°C on a sugar thermometer or until thick enough to coat the back of a spoon. Squeeze water from gelatine and stir into mixture. Remove from heat and strain through a fine sieve into a bowl, discarding vanilla pod. Cool for 15 minutes, stirring occasionally, then cover surface directly with plastic wrap to prevent a skin forming and cool completely in the fridge.

For the jelly, place sugar in a saucepan with 1 cup (250ml) water over medium heat and bring to a simmer, stirring until sugar has dissolved. Soften gelatine in cold water for 5 minutes. Squeeze water from gelatine and add to the syrup, stirring to combine. Stir in rosé, then pour into the base of a 6 cup trifle dish. Top with sliced peach and chill for 6 hours or overnight until firm.

For the peach jam, place all ingredients except the butter in a small saucepan over medium heat. Cook, stirring occasionally, for 10 minutes, then remove 100ml of syrup and reserve and cool. Add butter to remaining syrup and cook, stirring occasionally, for a further 10 minutes or until thick and jammy. Set aside to cool completely.

Place half the sponge over jelly. Add jam and top with second sponge, then spoon custard over sponge. Top with peach wedges. Drizzle with syrup to serve.



Peach, rosé jelly & custard trifle

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EVERY LAST BITE



Cherry & lemon jelly cake (recipe p 130).

For **Jo Barrett** and **Matt Stone** the party season is all about Christmas cheer and, more importantly, tasty eats. The chefs, renowned for their no-waste ethos, use up leftovers from the big day to create clever and flavour-packed dishes, and keep the festivities flowing into Boxing Day.

WORDS **GEORGE EPAMINONDAS** PHOTOGRAPHY **MARK ROPER** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**



Smoked salmon choux puffs (recipe p 130).

BOXING DAY DRINKS

"These are a great way to impress the in-laws on Boxing Day, without splashing more cash after you spent it on the family! Salmon is already delicious but this is a beautiful way of re-purposing it for another event."



THIS SEASON, THE gift that keeps on giving is the Christmas Day lunch that can be unwrapped in myriad ways for days. At Oakridge Wines in the Yarra Valley, chefs Jo Barrett and Matt Stone have earned praise for their rigorous no-waste kitchen and boundless creativity. So who better to ask for pointers on rethinking leftovers?

"So much effort and money goes into Christmas Day that using leftovers not only keeps the celebrations going but also reduces landfill," says Barrett. So, before you stash everything in the fridge, consider these fresh takes on what to do with turkey, ham, porchetta, prawns, smoked salmon and even leftover wine.

In a neat trick, the alcohol is reborn as a cherry jelly cake that will be a welcome addition to any Boxing Day fete. "It's light, fruity and perfect in warm weather," says Barrett, who suggests changing up the flavours with whatever you have handy. Making choux pastry to revive surplus salmon is a little more elaborate, but would look impressive.

The couple will spend Christmas Day apart this year to visit their respective families. Barrett will be in Point Lonsdale, while Stone will flit to Western Australia. "Then it's back to work," Barrett says. When devising the Oakridge menus, which are informed by ingredients they grow on-site, the chefs are fanatical about using every last bit. "I will never throw anything away," Barrett adds.

@jobarrett @chefmattstone

CHEESE & PORCHETTA OMELETTES

SERVES 4 AS A LIGHT MEAL

10 eggs
200g unsalted butter
1 cup (125g) grated Gruyere (or any leftover semi-hard cheese)
2 tbs each finely chopped flat-leaf parsley, chives and dill

FILLING

1/4 cup (60ml) extra virgin olive oil, plus extra to drizzle
150g rindless roasted pork (or any leftover meat such as beef or turkey), cut into 3cm batons

CHEESE SAUCE

200g brie or camembert, roughly chopped
1 cup (250ml) pure (thin) cream

For the cheese sauce, place cheese and cream in a small saucepan over medium-low heat. Cook, stirring frequently, for 5-6 minutes until cheese is melted. Season to taste. Transfer to a blender and whiz until smooth and combined. Season to taste, cover with a circle of baking paper and keep warm until ready to serve.

For the filling, place olive oil in a large non-stick frypan over medium heat. Add the pork and cook, stirring occasionally, for 4-5 minutes until meat starts to caramelise and turn golden. Transfer to paper towel to drain any fat. Season to taste and stand until ready to use.

Place the eggs in a bowl, season and whisk to combine. Working in batches, heat one-quarter of the butter in a medium non-stick frypan over medium-high heat until melted and starting to foam. Add one-quarter of the egg mixture and stir in one direction, shaking the pan with your other hand. Keep the mixture moving. Use a plastic spatula to push the edges down to prevent the edges from drying. Once there's a good layer of cooked egg, remove from the heat. A thin layer of uncooked egg is good. The heat will carry through the cooking.

Place one-quarter of cheese, pork and some chopped herbs down the centre of the omelette. Use the spatula to fold one-third of the omelette onto itself and flip over to roll up. Place a generous few spoons of the cheese sauce onto the centre of a warm plate and top with the omelette. Repeat with remaining egg mixture, cheese, meat and herbs. Drizzle with olive oil and scatter with freshly ground black pepper to serve.



BRUNCH ESSENTIAL

"Everyone has a version of an omelette, and this one is a match made in heaven. It's ideal for a Boxing Day brunch, or even the days after, when you want to carry on the festivities."



Curry prawn croissants
(recipe p 129).

Turkey larb (recipe 129).

LIGHT LUNCH

"This is such an easy way to give second life to an ingredient and a punch of flavour, especially in summertime. Turkey, which is subtle in taste, works well with Asian flavours. The larb is a little different and it's a light way to eat."



Pea, ham & mint soup

NOURISHING DINNER

"This soup is the best when you are winding down after the craziness of Christmas, and all the rich food and booze, and just want to be nourished. It's more of a healthy option. You can use glazed or smoked ham."

PEA, HAM & MINT SOUP

SERVES 6-8

You will need 10 cups (2.5L) ham stock to make the soup.

1/4 cup (60ml) extra virgin olive oil, plus extra to drizzle
6 thyme sprigs
250g white sourdough, torn into small pieces
80g unsalted butter, roughly chopped
1 brown onion, finely chopped
2 celery stalks, finely chopped
3 garlic cloves, crushed
10 cups (2.5L) ham stock (recipe follows)
200g fresh or frozen green peas
1/4 bunch mint
30g baby spinach leaves

HAM STOCK (MAKES ABOUT 6 CUPS – 1.5L)

1 ham bone (with leftover meat)
1 roast turkey or chicken carcass (with leftover meat)
2 brown onions, roughly chopped
2 carrots, roughly chopped
1 garlic bulb, halved horizontally
2 bay leaves
2 tsp black peppercorns
2/3 cups (160ml) white wine, sparkling wine or cider

For the ham stock, the ham bone may need to be broken up depending on its size. Place bones and remaining ingredients with 3L water in a stock pot over high heat and bring to the boil. Reduce heat to low and simmer for 2 hours-2 hours 30 minutes or until the meat falls off the bone. Carefully strain stock into a large heatproof jug or bowl. Shred and reserve any meat from the bones and discard other solids. Cover meat and set aside. Clean stock pot.

Meanwhile, heat the olive oil and thyme in a medium frypan over medium-high heat. Add the sourdough and cook, stirring frequently, until bread is golden. Transfer to paper towel to drain. Season and set aside until ready to use.

Heat the butter in stock pot over medium-high heat. Add onion, celery and garlic. Cook, stirring occasionally, for 4-5 minutes until onion and celery have softened. Add stock and bring to the boil. Reduce heat to medium and simmer for 25-30 minutes until reduced to about 1L. Stir in the peas and continue to simmer for 5 minutes or until peas are just cooked. Season to taste and stir in the mint and spinach. Transfer mixture to a blender and, taking care of the heat and steam, whiz in batches until smooth. Transfer to a saucepan and bring to the boil over high heat. Add the reserved ham and turkey meat, season to taste and stir to combine. Divide soup among bowls and top with fried bread. Drizzle with extra oil to serve.

CURRY PRAWN CROISSANTS

MAKES 6

1 eschalot, finely chopped
1/4 bunch chives, finely chopped
2 tsp mild curry powder
Juice of 1/2 a lemon
1 cup (300g) mayonnaise
20 medium cooked king prawns, peeled, head and tails removed, deveined, chopped
1/4 iceberg lettuce, trimmed, leaves separated
6 large croissants, split
Coriander and crispy shallots, to garnish

Place the eschalot, chives, curry powder, lemon juice and mayonnaise in a large bowl. Add the prawns and stir well to combine. Season to taste. Slice lettuce leaves in half and divide among the halved croissants. Fill each croissant with as much of the prawn and mayonnaise mixture as you like. Top with coriander and crispy shallots to serve.

TURKEY LARB

SERVES 4-6

4 garlic cloves, crushed
2cm piece (10g) ginger
2 long red chillies, thinly sliced
1 lemongrass stalk, white part only, finely chopped
2 tbs vegetable oil
1 red onion, finely chopped
2 tbs each fish sauce and soy sauce
Juice of 1 lime
2 tbs brown sugar
2 cups shredded leftover roasted turkey or chicken
1 cup loosely packed bean shoots
1/4 bunch mint, leaves picked
1 small iceberg lettuce, trimmed, leaves separated
1 bunch coriander, leaves picked, plus extra to serve
1/4 cup crispy shallots
Roasted cashews, to serve

Place the garlic, ginger, chilli and lemongrass in a blender and whiz to a paste. Heat oil in a wok and stir-fry the paste for 30 seconds-1 minute until fragrant. Add onion and cook for a further 1-2 minutes. Add the fish sauce, soy, lime juice and brown sugar and stir to combine. Add the turkey or chicken, bean shoots and mint. Cook for a further 1-2 minutes to ensure all ingredients are coated in the sauce and the sauce has slightly thickened. Season to taste and transfer the turkey mixture to a bowl.

Divide the turkey mixture among lettuce cups and top with coriander and crispy shallots. Scatter over roasted cashews to serve.

SMOKED SALMON CHOUX PUFFS

MAKES ABOUT 15-20

120g smoked salmon, cut into 1cm pieces
125g spreadable cream cheese
1/4 cup (60g) sour cream
1/4 bunch chives, finely chopped
3 thyme sprigs, leaves picked, chopped
1 tbs finely chopped tarragon
Zest of 1 orange, juice of 1/2
Micro herbs, to serve

CHOUX PASTRY

15g caster sugar
70g unsalted butter
90g plain flour
2 eggs

For the choux pastry, place 120ml water, sugar, butter and a pinch of salt in a small saucepan over medium heat and bring to a simmer. Add the flour and whisk rapidly to form a smooth dough, switching to a wooden spoon to make it easier to stir. The dough will come away from the edges of the saucepan. Continue stirring for 2-3 minutes.

Remove the saucepan from the heat and transfer the mixture to the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed for 1 minute to allow some of the initial steam to evaporate then add the eggs, 1 at a time, ensuring the first egg is fully incorporated before adding the next. Continue beating for a further 3-4 minutes until glossy.

Preheat oven to 180°C. Grease 2 large oven trays and line with baking paper. While still warm, transfer the choux mixture to a piping bag. Pipe 20-cent sized balls of choux mixture onto the prepared trays, leaving a gap between each choux to allow them to expand while baking.

Bake the choux for 25-30 minutes until light brown and crisp. Using a paring knife, make a small hole at the bottom of the choux to release steam. Cool and set aside until ready to use. (Profiteroles can be stored in an airtight container and frozen for up to 3 months. Reheat in the oven at a moderate temperature to crisp up.)

Place the smoked salmon, cream cheese, sour cream, herbs, orange zest and juice in a bowl. Stir to combine and season to taste. Refrigerate for 1 hour to firm up a little. Using a small serrated knife, halve the profiteroles. Place 1 tsp salmon mixture onto one profiterole base. Top with the other half of the profiterole. Repeat with remaining profiteroles and salmon filling. Scatter over micro herbs and serve immediately.

CHERRY & LEMON JELLY CAKE

SERVES 8-12

Begin this recipe at least 4 hours ahead. You will need a 20cm ring cake pan.

250g cherries, stones removed, halved
120g caster sugar
150g white wine, rosé or sparkling wine
2.5 titanium-strength gelatine leaves, soaked in cold water for 5 minutes
10 cherries to decoration, plus extra to serve

LEMON CREAM JELLY

400ml pure (thin) cream
350ml milk
150g caster sugar
Zest of 1 lemon
4½ titanium-strength gelatine leaves, soaked in cold water for 5 minutes

Lightly grease a 20cm diameter ring cake pan or jelly mould.

Place the halved cherries, sugar and 3/4 cup (180ml) water in a small saucepan over medium heat and bring to a simmer. Simmer for 5-6 minutes until the liquid turns pink. Add the wine to the cherry syrup and simmer for a further 5 minutes. Remove gelatine leaves from water and gently squeeze out excess water. Add gelatine to cherry syrup and stir until dissolved. Strain syrup through a fine sieve into a heatproof jug and pour into greased pan or mould. Refrigerate for 2-3 hours until firm and set.

Slice the 10 cherries in half and remove the stone. Place, cut side-down, on the jelly a in a single layer, making sure cherries don't touch the sides of the mould. Allow a 3mm border on each side. This ensures the jelly cake layers stick together.

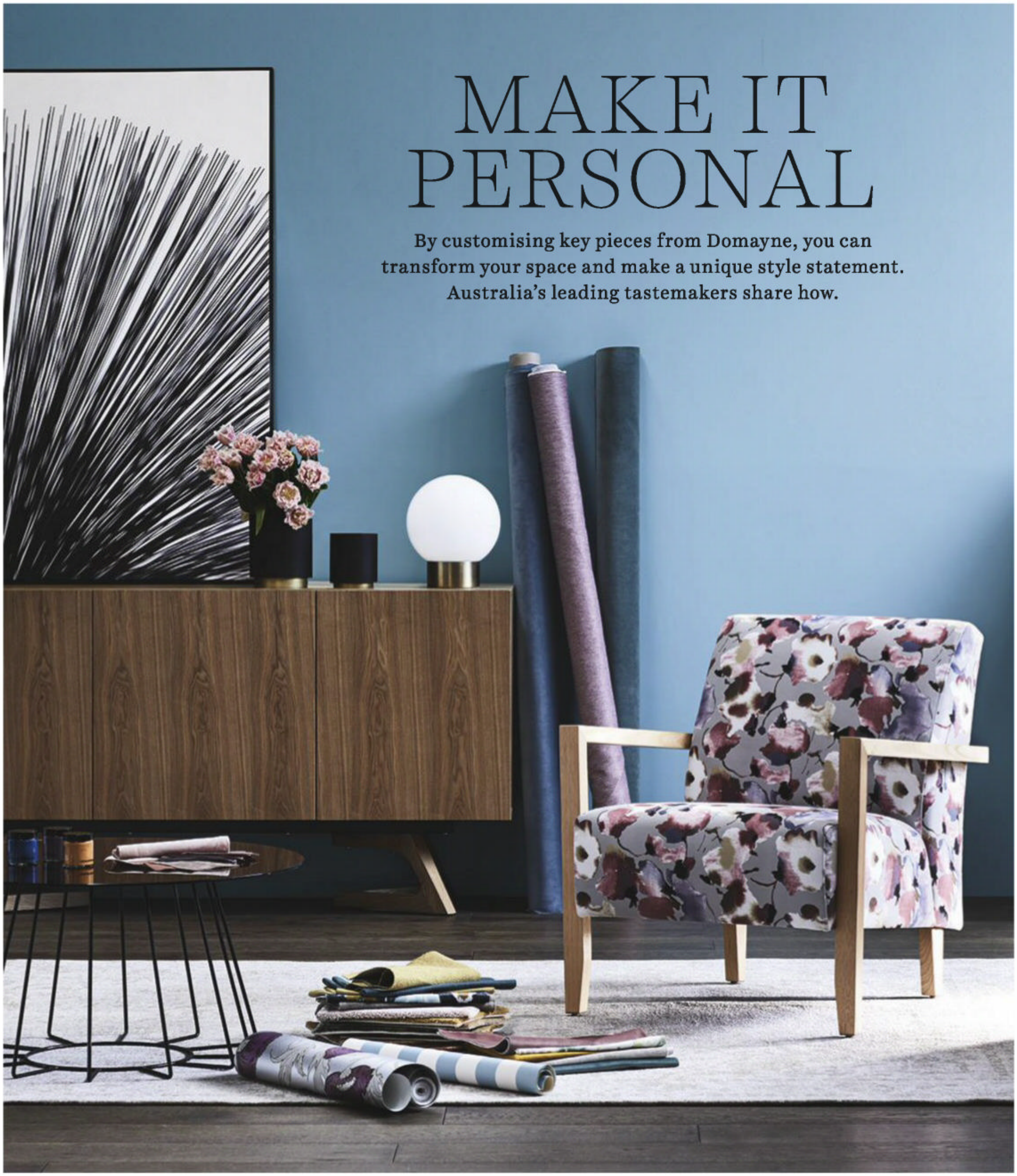
For the cream jelly, in a medium saucepan heat cream, milk, sugar and lemon zest. Gently squeeze excess water from gelatine and stir into cream mixture. Strain mixture into a heatproof jug. Gently pour over cherries, being careful not to displace them. Refrigerate for 2-3 hours or until set.

To remove the jelly from the mould, run a knife around outer and inner edges of mould. Place a serving plate on top and invert. Serve jelly cake with extra cherries.

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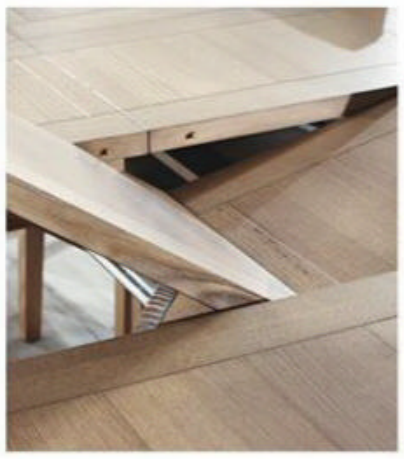
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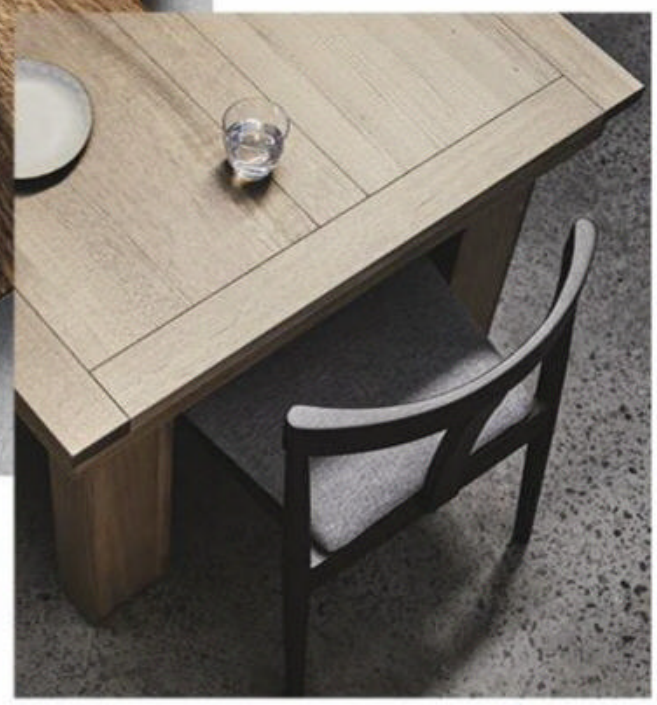
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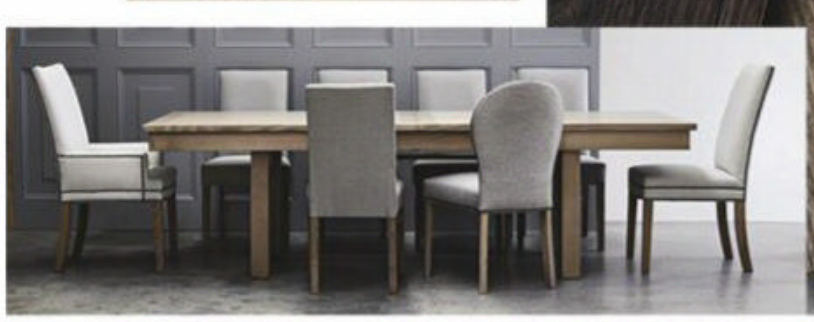
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COMPLETE YOUR SETTING BY SELECTING FROM THE WIDE RANGE OF CUSTOMISABLE DINING CHAIR OPTIONS

OPPOSITE PAGE: Mink Pendant Lights in Black, $199 each; Kalbarri four-door, two-drawer Buffet in Grey Ash, $3,899; Dahlia Vase in Rust, $44; Georgia Bowl in Orange Rust, $19; Salt & Pepper Annulet Circular Statue, large, $69; Terra Ombre Print with Matte Black Frame, $279; Byzance Tribal Rug in Black/Natural (200x290cm), $999; Salt & Pepper Nomad Bowl in White, $89, Dinner Plate in Rust, $19 each, Side Plate in Natural/Rust, $14 each; Salt & Pepper Artefact Serving Plate in Natural Speckle, $19.

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rebecca caratti / editor / *vogue living*

Bedrooms are such personal spaces, so I need mine to reflect my style. I've selected the queen-size Zilver bedhead in a plush silver fabric, and added a base with drawers for functional storage.





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PURE GOLD



They are a summer treasure, and now mangoes are given more star power, thanks to food editor **Lucy Busuttil,** whose fresh and bright recipes celebrate the fruit's sweet versatility.

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

MERCHANDISING **EMMALY STEWART**



Creme caramel with mango mojito syrup (recipe p 144).
OPPOSITE: Bruleed mango pavlova (recipe p 146).



Mango cheesecake with burnt honey & passionfruit (recipe p 144).

"THE FRESH FLAVOURS AND FESTIVE COLOURS MAKE THIS TRIFLE A STANDOUT ON THE DESSERT TABLE."

– LUCY BUSUTTIL

@lucyfoodbuzz101

Mango and watermelon trifle (recipe p 143).



AUSTRALIAN FLAVOURS.

Mango roulade
with raspberries
and elderflower



MANGO ROULADE WITH RASPBERRIES AND ELDERFLOWER

SERVES 8

4 eggwhites
3/4 cup (165g) caster sugar
1 1/2 tsp cornflour
1/2 tsp white vinegar
1 tsp vanilla extract
2 tsp ground cinnamon
1 cup (250ml) double cream
1 1/2 tbs elderflower cordial
3 tsp rose water
5g freeze-dried raspberries (from health food shops), roughly crushed, plus extra to serve (optional)
1 ripe mango, peeled, thinly sliced
Slivered pistachios and fresh raspberries, to serve

Preheat oven to 160°C. Grease a 26cm x 38cm x 3cm cake pan and line with baking paper.

Place eggwhites and a pinch of salt in a stand mixer fitted with the whisk attachment and whisk on medium speed to just before medium peaks. With the motor running, add 125g sugar, 1 tbs at a time, whisking until sugar has dissolved (this will take 3-4 minutes) and eggwhite mixture is thick and fluffy. Add cornflour, vinegar and vanilla extract, whisking briefly to combine. Meanwhile, combine remaining 40g sugar and cinnamon in a small bowl and set aside.

Working quickly, spread mixture evenly into prepared pan. Sprinkle the cinnamon sugar evenly over meringue. Bake for 14 minutes or until meringue springs back when gently pressed.

Remove meringue from the oven, place a clean tea towel over the top, then a chopping board, and invert the pan onto the tea towel and chopping board. Carefully lift away pan, then gently remove baking paper. Cover and stand at room temperature until cooled completely (about 15 minutes).

Place cream, elderflower and rose water in a stand mixer fitted with the whisk attachment and whisk to medium peaks (be careful not to overbeat).

Spread cream over meringue, leaving a 2cm border at the shortest end furthest from you. Scatter over dried raspberries. Place sliced mango evenly, lengthwise, down the centre-third of the cream. Roll up from the other short end by lifting the tea towel to ease the meringue into a roll. Transfer to a tray and chill for 30 minutes or until ready to serve.

Remove tea towel and transfer roulade to a serving platter. Scatter over pistachio, extra dried raspberries, if using, and fresh raspberries to serve.

MANGO AND WATERMELON TRIFLE (COVER RECIPE)

SERVES 10-12

Begin this recipe at least 4 hours ahead.

1/4 cup (60ml) Bacardi rum
1/4 cup (55g) caster sugar
6 mangoes, peeled, thinly sliced
1 round (230g) store-bought unfilled vanilla sponge cake
2 cups (500ml) thickened cream
250g sour cream

WATERMELON JELLY

1kg watermelon
Water from 2 young coconuts (approximately 2 cups – 500ml)
1/2 cup (110g) caster sugar
6 titanium-strength gelatine leaves, soaked for 5 minutes in cold water
1/2 cup (125ml) Bacardi rum
Juice of 2 limes

COCONUT & WHITE CHOCOLATE CREAM

200g white chocolate, finely chopped
200ml coconut cream
1 cup (250ml) thickened cream

MACADAMIA & COCONUT PRALINE

1 cup (220g) caster sugar
1/2 cup macadamias, toasted, roughly chopped
1/2 cup shaved fresh coconut, lightly toasted

For the watermelon jelly, place watermelon in a blender and whiz until watermelon is juiced. Strain through a fine sieve into a large bowl. You will need 2 cups (500ml) of juice. Discard solids. Bring coconut water and sugar to the boil in a medium saucepan, reduce heat to low and simmer, stirring, for 2-3 minutes until sugar has dissolved. Remove from heat. Squeeze excess water from gelatine and stir into coconut mixture until gelatine is dissolved. Strain through a fine sieve into watermelon juice. Stir in Bacardi and lime juice. Pour into a 16.5cm, 4L-capacity trifle dish. Chill for 3-4 hours or overnight until set.

For coconut and white chocolate cream, place chocolate in a heatproof bowl and set aside. Place coconut cream in a small saucepan and bring to barely a boil over medium-low heat, stirring regularly, then pour coconut cream over chocolate. Stand for 4-5 minutes, then whisk until very smooth. Cool completely. Whisk thickened cream in a medium bowl to medium peaks and, in 2 batches, fold through cooled white chocolate mixture. Cover and chill for 1 hour to firm.

Place Bacardi and sugar in a small saucepan over medium heat. Cook, stirring occasionally, for 2-3 minutes until sugar has dissolved. Set aside to cool.

For the praline, line a large baking tray with baking paper. Place sugar and 1/4 cup (60ml) water in a small saucepan over medium heat, stirring occasionally, until sugar has dissolved. Increase heat to high and boil rapidly for 7-8 minutes or until a golden caramel colour. Remove from heat and, working quickly, pour evenly over prepared tray. Scatter over macadamias and shaved coconut and leave to cool completely. Break into rough 6-7cm shards. Place in an airtight container until needed.

Spoon one-third of the coconut and white chocolate cream over jelly. Place a layer of mango slices on top, then spoon over another third of coconut and white chocolate cream and top with a layer of mango slices. Gently place sponge on top and brush over Bacardi syrup. Top with remaining coconut and white chocolate cream and remaining mango slices.

Whisk thickened cream and sour cream together to soft peaks. Top trifle with cream and scatter over praline to serve.

MANGO BOMBE ALASKA

SERVES 12+

Begin this recipe 1 day ahead. You will need a sugar thermometer and a kitchen blowtorch.

400g caster sugar
5 egg yolks (reserve eggwhites for meringue)
2 large mangoes
300ml thickened cream
2 eggwhites
50g white chocolate, finely chopped
1/3 cup (50g) hazelnuts, toasted, finely chopped
1/4 cup (40g) mixed peel
2 packs (30g total) mango crisps (from supermarkets), finely ground
Yellow and orange food colouring (optional)

MERINGUE

6 eggwhites
330g caster sugar

Grease a 9-cup (2.25L) stainless-steel pudding bowl and line with plastic wrap, leaving a 3cm overhang.

To make the ice cream parfait, combine 300g sugar and 3/4 cup (180ml) of water in a small saucepan. Bring to the boil, stirring continuously, until sugar has dissolved, then simmer for 4-5 minutes until 121°C on a sugar thermometer. In a stand mixer fitted with the whisk attachment, whisk yolks until pale and fluffy. With the motor running, add sugar syrup in a slow steady stream and whisk for 10 minutes or until cooled. Place in a clean bowl, cover and chill until needed.

Place mango flesh in a blender and whiz until smooth. Place cream in the clean bowl of a stand mixer fitted with the whisk attachment. Whisk cream to medium peaks, transfer to a bowl and set aside. Place eggwhites in the clean bowl of a stand mixer fitted with the whisk attachment and whisk until medium peaks. Gradually add remaining 100g sugar, 1 tbs at a time, whisking well after each addition, until mixture is thick and glossy and sugar has dissolved.

Fold mango puree into parfait mixture, then fold into eggwhite mixture. Add whipped cream, white chocolate, hazelnuts, mixed peel, and ground mango crisps and fold through. Add a few drops of yellow and orange food colouring, if using. Pour mixture into prepared pudding bowl, then cover top directly with a circle of baking paper. Freeze for 6 hours or ideally overnight. When ready to assemble, turn out onto a serving plate, remove plastic wrap and place back in the freezer.

For the meringue, combine the eggwhites and sugar in a medium heatproof bowl and gently whisk to combine. Place bowl over a medium saucepan of gently simmering water and stir until sugar has dissolved. Transfer mixture to the bowl of a stand mixer with the whisk attachment and whisk on high speed for 12-15 minutes until mixture is thick, glossy and completely cooled.

Spread meringue over pudding and lightly brown meringue using a kitchen blowtorch. Serve immediately.

CREME CARAMEL WITH MANGO MOJITO SYRUP

SERVES 6-8

Begin this recipe at least 3 hours ahead.

1 cup (220g) caster sugar
2 cups (500ml) pure (thin) cream
1 1/2 cups (375ml) milk
6 eggs plus 2 yolks, lightly whisked
1/2 cup (110g) brown sugar
1 tbs vanilla essence

MANGO MOJITO SYRUP

1/4 cup (55g) brown sugar
Finely grated zest of 1 lime
1 vanilla pod, split, seeds scraped
1/2 cup (125ml) spiced rum
Dash of Angostura bitters (optional)
2 mangoes, peeled, cut into wedges

Preheat oven to 150°C. Grease an 8-cup (2L) capacity round pie dish.

Place sugar and 1/4 cup (60ml) water in a saucepan over medium heat, stirring occasionally, until sugar dissolves. Increase heat to high and boil for 8-10 minutes until a dark caramel colour. Carefully pour into prepared dish.

Place cream and milk in a medium saucepan over medium heat, stirring regularly, until barely a simmer. Whisk eggs, brown sugar and vanilla essence in a large heatproof bowl. Pour cream mixture into egg mixture, whisking constantly until thoroughly combined. Pass through a sieve into prepared dish.

Place pie dish in a deep baking pan and add enough hot water to come halfway up the sides of the pie dish. Bake for 45 minutes-1 hour until edges are set and there is a slight wobble in the centre. Set aside to cool slightly, then chill for 3-4 hours or if time permits, overnight.

For the mango mojito syrup, place 1/4 cup (60ml) of water, sugar, lime zest, vanilla pod and seeds in a small saucepan and place over a high heat for 2 minutes or until sugar has dissolved. Remove from the heat and pour into a heatproof bowl. Add rum and bitters, if using, and set aside to cool for 15 minutes. Add mango to rum syrup, gently stirring to coat. Stand for 30 minutes.

Run a small sharp knife around the edge of the pie dish to loosen the creme caramel. Place a serving plate on top of the creme caramel and quickly invert. Spoon over the mango mojito syrup and top with mango wedges to serve.

MANGO CHEESECAKE WITH BURNT HONEY & PASSIONFRUIT

SERVES 10-12

Begin this recipe at least 6 hours ahead.

500g Anzac biscuits
200g unsalted butter, melted, cooled
2 tsp each ground ginger and mixed spice
2 mangoes (approx. 450g total), peeled
750g cream cheese, softened, chopped
1/2 cup (110g) caster sugar
1 tbs cornflour
3 eggs
180g white chocolate, melted, cooled
1/2 cup (125ml) pure (thin) cream
Finely grated zest of 1 orange

Mango bombe
Alaska



BURNT HONEY & PASSIONFRUIT
1/2 cup (180g) runny honey
60g liquid glucose
8 passionfruit, halved, pulp removed
3/4 cup (180ml) orange juice

Preheat oven to 150°C. Grease base and side of a 22cm round springform cake pan.

Place biscuits in a food processor and pulse to fine crumbs. Add butter, ginger and mixed spice and pulse until combined. Firmly press into the base and side of prepared pan. Chill until needed.

Place mango flesh in clean food processor and whiz until pureed. Place in a bowl and set aside. Place cream cheese in clean food processor and whiz until smooth. Add sugar, cornflour and eggs, and whiz until well combined. Add mango puree, melted chocolate, cream and orange zest, and whiz to combine. Pour mixture over cheesecake base. Place on a baking tray and bake for 1 hour 30 minutes or until set at the edges with a gentle wobble in the centre. Turn off the oven, with the door slightly ajar, and leave the cake to cool completely in the oven (this will take at least 2 hours). When cake is cooled, chill for at least 4 hours or overnight until cold and firm.

For the burnt honey and passionfruit, place honey and glucose in a saucepan over high heat and bring to the boil. Cook for 4 minutes or until mixture darkens. Add passionfruit and orange juice, stir to combine and return to the boil. Cook, stirring regularly, for 10-12 minutes until reduced and sticky, using a spoon to skim away any bubbles. Transfer to a heatproof bowl and stand until completely cooled. Pour over cake to serve.

"IT JUST ISN'T AN AUSSIE SUMMER WITHOUT BOXES OF SWEET MANGOES!"



BRULEED MANGO PAVLOVA

SERVES 8-10

Begin this recipe at least 5 hours ahead. You will need a small cranked palette knife and a kitchen blowtorch.

6 eggwhites, at room temperature
1 1/2 cups (330g) caster sugar, plus extra to caramelise
1 tsp white vinegar
3 tsp cornflour
1 tbs vanilla extract
3 mangoes, peeled, cheeks sliced
400g thickened cream
250g sour cream
1/2 cup (80g) icing sugar mixture, sifted
Micro mint leaves, to serve

COINTREAU SYRUP
1 cup (220g) caster sugar
3/4 cup(180ml) Cointreau or Grand Marnier

Preheat oven to 150°C. Using a 20cm cake pan, draw a circle on a piece of baking paper. Flip paper so outline is on the underside and place onto a large greased baking tray.

Place eggwhites and a pinch of salt in a stand mixer fitted with the whisk attachment and whisk to just before stiff peaks. With the motor running, add caster sugar, 1 tbs at a time, whisking until sugar is dissolved (this will take 10-15 minutes) and eggwhite mixture is thick and glossy. Add vinegar, cornflour and 2 tsp vanilla extract, and whisk until combined. Spoon into centre of circle, and using a small cranked palette knife, spread evenly to the diameter of the circle, leaving a swirl finish on the meringue. Place in the oven and reduce temperature to 100°C. Bake for 1 hour 45 minutes-2 hours or until outside is crisp and dry. Turn off oven and leave meringue inside to cool for at least 3 hours. Once cooled, remove from the oven and stand until required.

For the Cointreau syrup, place sugar and 1/4 cup (60ml) water in a saucepan over medium heat, stirring until sugar dissolves. Bring to a simmer and cook for 6-7 minutes until a dark golden caramel. Remove from the heat and carefully tipping the pan away from you, gradually pour in the Cointreau. Return to a low heat and simmer for 2 minutes or until combined and a syrup forms. Transfer to a heatproof bowl and set aside to cool to room temperature (add a little water if caramel is too thick).

Place mango cheeks, flat-side up, on a wire rack sitting on a large heatproof tray. Scatter mango with an even layer of extra caster sugar. Using a blowtorch and working with 1 mango cheek at a time, brown until caramelised and golden.

Place thickened cream, sour cream, icing sugar and remaining 2 tsp vanilla extract in the clean bowl of a stand mixer with the whisk attachment and whisk to soft peaks.

Place pavlova on a serving plate, spoon over cream and top with bruleed mango. Drizzle with Cointreau syrup and scatter with micro mint leaves to serve.

d. **delicious.com.au/recipes**
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NEW

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Ice cream dream



We can confirm **Phoebe Wood**'s ice cream cakes are the coolest (the frozen Neapolitan profiterole wreath is the *only* Christmas wreath you'll need) and most effortless desserts to finish the big day. So grab a spoon, sit back and chill.

PHOTOGRAPHY **MARK ROPER** STYLING **KIRSTEN JENKINS**

MERCHANDISING **EMMALY STEWART**

Coconut & strawberry ice cream trifle with gin jelly (recipe p 156). **OPPOSITE:** pistachio chocolate chip ice cream cake (recipe p 153).

Blueberry pie ice cream cake
with vanilla custard (recipe p 153).

Frozen Neapolitan profiterole wreath (recipe p 153).



"Take the work out of Christmas Day by using store-bought ice cream for these desserts. Choose the best-quality ice cream, and make sure you leave plenty of time for re-freezing... and there's enough room in your freezer for your creation!" @phoeberosewood

Pistachio chocolate chip ice cream cake

PISTACHIO CHOCOLATE CHIP ICE CREAM CAKE

SERVES 8-10

Begin this recipe 5 hours ahead.

560g store-bought chocolate brownie mix
150g dark (70%) chocolate, chopped
1/4 cup (60ml) pure (thin) cream
400g savoiardi biscuits
2 tbs (40g) dark cocoa, sifted
1.5L chocolate chip ice cream, slightly softened
1.5L pistachio ice cream, slightly softened
50g slivered pistachios

Preapre brownie according to packet instructions and bake in a 20cm x 30cm lamington pan lined with baking paper. Remove from the oven and cool completely, then cut a 19cm round of brownie, discarding offcuts.

Grease a 22cm springform cake pan. Place 100g chocolate and cream in a heatproof bowl set over a saucepan of gently simmering water, stirring until melted and smooth. Remove from heat and cool slightly. Dust savoiardi with cocoa on both sides, then, working with one biscuit at a time, lightly dip one side in the chocolate mixture. Arrange upright around the edge of the prepared pan, pressing the biscuits together to stick. Repeat until pan is lined with savoiardi.

Place brownie in the pan inside the biscuits to create a base, then spread with chocolate chip ice cream. Freeze for 1 hour or until firm, then spread pistachio ice cream over the top and freeze for 4 hours or until frozen. Remove from pan and scatter with remaining 50g chopped chocolate and pistachios to serve.

FROZEN NEAPOLITAN PROFITEROLE WREATH

MAKES 22 PROFITEROLES

You will need a piping bag fitted with a 1.2cm nozzle for this recipe.

100ml milk
1 cup (220g) caster sugar, plus 1 tbs extra
200g unsalted butter, softened, chopped
2 1/3 cups (350g) plain flour, sifted
7 extra-large eggs, at room temperature
1L chocolate ice cream
1L strawberry ice cream
1L vanilla ice cream
Freeze-dried raspberries, to serve

Preheat oven to 200°C. Line two large baking trays with baking paper.

Place milk, extra 1 tbs sugar, butter, 150ml water and 1 tsp salt in a saucepan over medium heat. Cook, stirring, for 2-3 minutes until butter has melted. Bring to the boil then add flour, whisking to combine. Once a dough forms, beat with a wooden spoon for 5 minutes or until dough comes away from the side of pan.

Transfer mixture to a stand mixer with the paddle attachment and beat for 1 minute. Increase to medium-high and add eggs, 1 at a time, ensuring each egg is fully incorporated before adding the next, until the mixture is smooth and glossy.

Transfer mixture to a piping bag fitted with a 1.2cm plain nozzle and pipe out twenty-two 6cm balls onto the prepared trays, leaving 5cm between each ball. Bake for 20 minutes or until golden, then reduce oven to 140°C and cook for a further 20 minutes or until deep golden and dry. Remove from oven and cool completely.

Slice each profiterole in half horizontally. Fill one-third of the profiteroles with chocolate ice cream, one-third with strawberry and one-third with vanilla. Arrange in a wreath shape on a serving platter, and place in the freezer for 1 hour or until ice cream is firm.

Meanwhile, place 1 cup (220g) sugar in a small saucepan over medium heat and cook, swirling the pan regularly, for 6-8 minutes until a dark, golden caramel. Remove from heat and cool slightly, then carefully spoon toffee over profiterole wreath. Return profiteroles to the freezer until toffee has set. Scatter with freeze-dried raspberries just before serving.

BLUEBERRY PIE ICE CREAM CAKE WITH VANILLA CUSTARD

SERVES 8-10

Begin this recipe 6 hours ahead. You will need a 24cm silicone bundt pan.

250g blueberries
1 cup (220g) caster sugar
1 vanilla bean, split, seeds scraped
Juice of 1/2 a lemon
1/4 tsp each ground nutmeg and ground ginger
1/2 tsp ground cinnamon
4L vanilla ice cream, softened
300g store-bought Anzac biscuits
100g unsalted butter, melted and cooled

VANILLA CUSTARD

450ml pure (thin) cream
1 vanilla bean, split, seeds scraped
4 egg yolks
150g caster sugar

To make the blueberry filling, place blueberries, sugar, vanilla pod and seeds, lemon juice and spices in a medium saucepan, stirring to combine. Place over medium heat and cook, stirring occasionally, for 10-12 minutes until thick and jammy. Cool completely.

Grease a 24cm silicone bundt pan. Spoon softened ice cream and blueberry jam into the pan, alternating between the two to create blueberry swirls through the vanilla. Freeze for 2 hours or until firm.

Place Anzac biscuits in a food processor and whiz to a crumb, then add butter and pulse to combine. Top ice cream with the biscuit mixture, firmly pressing to form a base. Freeze for 4 hours or until frozen.

For the custard, place cream and vanilla pod and seeds in a saucepan over medium heat and bring to a simmer. Meanwhile, whisk egg yolks and sugar together in a large bowl until pale. Gradually pour the hot cream over the egg mixture, whisking constantly to combine. Return mixture to a clean saucepan and place over medium-low heat. Cook, stirring constantly, for 6-7 minutes until thick and smooth. Strain through a fine sieve into a heatproof bowl, and cool completely. Chill until ready to serve.

Remove ice cream cake from the freezer and invert onto a serving platter or cake stand, removing the silicone mould. Drizzle with chilled custard to serve.



Cherry & vanilla ice cream layer cake (recipe p 156).

Raspberry and 'gingerbread' ice cream cake (recipe p 156).



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For more super-easy, summer-ready desserts.



COCONUT & STRAWBERRY ICE CREAM TRIFLE WITH GIN JELLY

SERVES 8-10

Begin this recipe 1 day ahead. Assemble ice cream, jam and pavlova, then add jelly and strawberries just before serving.

Spray oil, to grease
1 cup (220g) caster sugar
500g strawberries, hulled, thinly sliced
5 titanium-strength gelatine leaves
1/2 cup (125ml) gin
2L coconut ice cream
1 1/2 cups (480g) strawberry jam
2L strawberry ice cream
500g store-bought pavlova
Whipped cream, to serve

To make the gin jelly, grease an 18cm springform cake pan with spray oil. Place sugar, 250g strawberries and 2 cups (500ml) water in a large saucepan over medium heat. Stir until sugar has dissolved, then bring to the boil and cook for 5-6 minutes until strawberries are lightly broken down and mixture is slightly thickened.

Soak gelatine leaves in cold water for 5 minutes. Squeeze excess water and stir into hot strawberry mixture. Strain through a fine sieve into a bowl, pressing to extract flavour from berries, then stir in gin. Cool to room temperature, then transfer to a bowl placed in a larger bowl of iced water. Stir for 5 minutes or until jelly has thickened (so it doesn't seep through sides of cake pan). Add 125g strawberries and pour into prepared pan. Chill for 6 hours or until set.

Meanwhile, spoon coconut ice cream into a trifle dish, top with jam, then spoon over strawberry ice cream. Cut pavlova to size of trifle dish, and place on top of strawberry ice cream layer. Freeze until ready to serve.

Run a knife around the edge of the jelly, release from pan and place on top of pavlova layer. Top with remaining 125g strawberries and serve with whipped cream.

CHERRY & VANILLA ICE CREAM LAYER CAKE

SERVES 8

Begin this recipe 1 day ahead. You will need a palette knife and piping bag with star nozzle.

300g dark (70%) chocolate, chopped
50g coconut oil (we used Woolworths Macro Organic Virgin Coconut Oil)
480g jar pitted amarena cherries in syrup (from delis and specialty food shops), syrup reserved
4L vanilla ice cream, 2L softened, 2L reserved in the freezer
250g mascarpone
300ml thickened cream
1/4 cup (30g) pure icing sugar, sifted
1/2 cup (180g) cherry jam
Fresh or frozen cherries, to serve

Line a large baking tray with baking paper. Place 250g chocolate and coconut oil in a heatproof bowl set over a saucepan of gently simmering water. Stir until melted and smooth, then pour onto prepared tray and spread into a thin layer with a palette knife. Place in the freezer to set completely.

Meanwhile, grease a 26cm x 12cm loaf pan and line with a triple layer of baking paper, leaving 5cm overhanging on each side. Roughly chop amarena cherries and place in a medium bowl with the cherry syrup. Fold through softened ice cream then cover and freeze, stirring occasionally so the cherries don't sink to the bottom of the bowl, for 2-3 hours until just firm.

Carefully cut the frozen chocolate sheet into five 26cm x 12cm strips. Place one chocolate strip at the base of the loaf pan, then top with half the plain vanilla ice cream. Top with another strip of chocolate and half of the cherry ice cream. Repeat alternating ice creams and layering with chocolate once more, finishing with chocolate. Freeze for 6 hours or until firm.

Meanwhile, to make the chocolate shards, melt remaining 50g chocolate and thinly spread over a piece of baking paper. Cover with another piece of baking paper and freeze for 30 minutes or until ready to serve, then chop into shards.

Before serving, whisk mascarpone, cream and icing sugar together in a bowl. Spoon cream mixture then cherry jam, alternating between the two, into a piping bag fitted with a large star nozzle (this will create a swirl when you pipe it out). Turn layer cake onto a serving dish and remove baking paper. Pipe cream and jam mixture on top of the layer cake and scatter with cherries and chocolate shards to serve.

RASPBERRY AND 'GINGERBREAD' ICE CREAM CAKE

SERVES 8-10

Begin this recipe 1 day ahead. You will need a sugar thermometer and kitchen blowtorch.

1kg plain, store-bought madeira cake
70g unsalted butter, melted, cooled
50g golden syrup
1 1/2 tbs ground ginger
2 tbs crystallised ginger, finely chopped
250g raspberries
3L vanilla ice cream, softened
9 eggwhites
495g caster sugar

Grease the base and side of a 22cm round cake pan and line with baking paper. Crumble madeira cake into a food processor, add melted butter, golden syrup and 2 tsp ground ginger, and whiz to combine. Press into the base and side of prepared pan to form a crust. Freeze for 10 minutes or until set.

Meanwhile, combine remaining ground ginger and crystallised ginger in a large bowl. Add raspberries, then gently fold through ice cream. Spoon on top of the cake crust, smoothing over the top, and freeze for 6 hours or until frozen.

Place eggwhites and sugar in the heatproof bowl of a stand mixer set over a saucepan of gently simmering water (do not let the bowl touch the water). Gently whisk until sugar has completely dissolved and mixture reaches 60°C on a kitchen thermometer. Dry the outside of the bowl and transfer to a stand mixer with the whisk attachment. Whisk for 12-15 minutes on high speed until thick, glossy and completely cool. Spoon meringue on top of cake and caramelise using a blowtorch. Serve immediately or freeze until needed.

in good TASTE

Surprise your guests this party season by serving little-known but wonderfully authentic Champagne Duperrey.

POP GOES THE PARTY

It's that time of year when we make plans to catch up with friends and family, from midweek drinks and canapés to lavish weekend dinner parties. At the centre of these celebrations, naturally, are festive dishes and a carefully curated drinks list. And, as good hosts know, there's something special about serving guests a perfectly chilled glass of Champagne.

PERFECT CHOICE

With a seemingly endless range of Champagnes to choose from, it can be difficult deciding which one to serve at your next gathering. While Champagne Duperrey may have flown under the radar, now's the time to appreciate this award-winning French drop.

Family-owned Champagne house G.H. Martel & Co sources its grapes only from vineyards in Champagne, including Premier Cru vineyards. Once harvested, winemaker Christophe Rapeneau uses traditional techniques to create two of the house's luxurious and authentic bubblies – Champagne Duperrey Premier Cru Brut and Vintage Brut.

The Champagne is then aged in G.H. Martel & Co's centuries-old chalk cellars, which are on the UNESCO World Heritage List, and the result is Champagne that's subtle and elegant with delicate aromas and long-lasting creamy bubbles.



FESTIVE FIZZ

Premier Cru Brut has notes of exotic dried fruit, vanilla and hazelnut with a fine string of bubbles. Pair it with seafood or a festive favourite, ham off the bone with retro pineapple slices. Vintage Brut 2012, a gold medal winner at three international wine shows, has a rich, floral taste that's built on citrus fruit, wild peach and pear. Try it with cheese, such as lush camembert and brie.

• For more information, visit: champagneduperrey.com



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EXCLUSIVE TO Dan Murphy's & BWS

SKI WITH THE STYLISH SET IN ASPEN **160** >> JOANNA SAVILL SAMPLES THE BEST OF PARIS **170** >>THE THREE BLUE DUCKS TAKE OVER THE W MALDIVES **176** >> MELISSA LEONG ROAD TESTS NEW ZEALAND'S LUXURY LODGES **180**

TRAVEL

Chair Lift evacuation training, circa 1975

Avalanche victim search training, circa 1982

Posed by the Ski Patrol sign, circa

Find out what makes Aspen one of the best ski resorts in the world (p 160).

Ski Patrol Toboggan Races

SKI WISE

NATIONAL SKI PATROL

Loading an injured skier into an ambulance, circa 1970

Thomas Cleary, 1952

Alex Halperin, first woman ski patroller on Aspen Mountain, circa 1980

Ski Patroller and Avalanche Supervisor, Tim Howe, 1983

Buddy Ortega and Steve Stratford at an Aspen Mtn. Ski Patrol Reunion, 1982

PHOTOGRAPHY **JAIME KOWAL**

ASPEN

Surrounded by snow-dusted mountains, Aspen is the dream location for ski bunnies, celebrities and anyone who enjoys spectacular scenery. **Fleur Wood** explores everything its resort has to offer, from the best places to eat and shop, to a chance encounter with Gwyneth Paltrow.

PHOTOGRAPHY **JAIME KOWAL**

@fleurwood_



Interior designer Kae La Mishae enjoys apres ski at Ajax Tavern · **OPPOSITE**: All aboard the gondolas to take you up the slopes ·

GLOBAL FLAVOURS.



Day one of my Aspen alpine adventure, and who should be behind me in the queue to rent skis but Hollywood movie star Gwyneth Paltrow. From the moment you touch down at Aspen airport, flying between the craggy Rocky Mountains in a spectacular descent, it is obvious you have arrived in a playground of the rich and famous. So many private jets land at the quaint little airport that serves America's premier ski location, sometimes they are not just parked wing-to-wing but nose-to-nose to pack more in.

However, early impressions can often be misleading. Although it sometimes feels as if the bling sparkles just as much as the snow – locals sometimes call Aspen Mountain the 'glitter dome' because of its glamorous clientele – this beautiful ski resort is endearingly down to earth. It turns out the mountains are a great leveller, and it's easy to feel a sense of instant belonging here, whether you are a member of the jet-set or a family skiing for the first time. As if to prove the point, I run into Gwyneth Paltrow again later in the day, lining up for lunch at a cafeteria on top of the mountain – no make-up, no airs and graces.

Aspen is famed for some of the best skiing in the world, but while its steeper slopes are challenging for Olympic downhillers, it has acres of snowfields that are perfect for first timers and intermediate skiers. One single lift ticket gains access to four ski resorts, all of which have distinct personalities. Aspen Mountain, with slopes that converge on the town itself, is the sparkling jewel in the crown. Highlands is favoured by locals, partly because of its uncrowded runs, while Snowmass is known for its intermediate blue runs. Buttermilk, where a third of the slopes are for beginners, is renowned for its ski school, and considered one of the best mountains in North America to learn.

Slaloming across this quartet of resorts are so many trails – in all, there's more than 500km of skiable terrain – you never have to ski the same mountain twice. All of the skiing areas offer spectacular vistas of the Rocky Mountains, with its jagged skyline and snow-covered ferns. And all of them boast mountaintop restaurants and bars with a rooftop-of-the-world wow factor.

Sometimes you will find yourself skiing next to a fashionista in a $4000 Fendi jumpsuit. On other occasions, it will be a bearded young hipster whizzing by on a snowboard. Then there are the locals, who'll tell you stories about how one member of the Aspen party set once sprayed $25,000 worth of champagne at Cloud Nine, one of the more exclusive mountain-top bars, or talk about the moose, bears, mountain lions, coyotes, racoons and foxes that share this glorious landscape. Whether a party-goer or a nature-lover, whether a ski pro or a complete novice, Aspen truly has it all.

Even without its alpine setting, almost adjacent to America's great Continental Divide, this former silver mining settlement would be listed among the most charming towns in America. Its redbrick heritage buildings have a Norman Rockwell feel, and are not just the home to upscale retail stores such as Dior, Valentino, Louis Vuitton and Ralph Lauren, but local shops full of character.

Aspen is almost as much a foodie haven as a ski heaven, and it also has a lively arts scene. It's the home to a small 19th-century opera house, a stunning contemporary art gallery and an annual Ideas Festival, which has burnished its reputation as a cultural hub.

Australians, who comprise Aspen's biggest overseas tourist market, will feel at home. There's a rugby pitch in the middle of town, and an Aussie cafe selling flat whites and caramel slices right over the road.

It's easy to see why the late singer John Denver not only settled here, but wrote two love songs to his adopted home. He called Aspen his "sweet Rocky Mountain paradise".



Take it all in – looking out over the stunning mountain landscape.





CLOCKWISE: Steakhouse No. 316 is a local favourite; friends Addie Bell, Kae La Mishae and Bri Steck enjoy apres ski; a beautiful view from the town; there are plenty of slopes for every level; luxury shopping awaits; truffle fries at Ajax Tavern (inset); take a breather before setting off (inset).











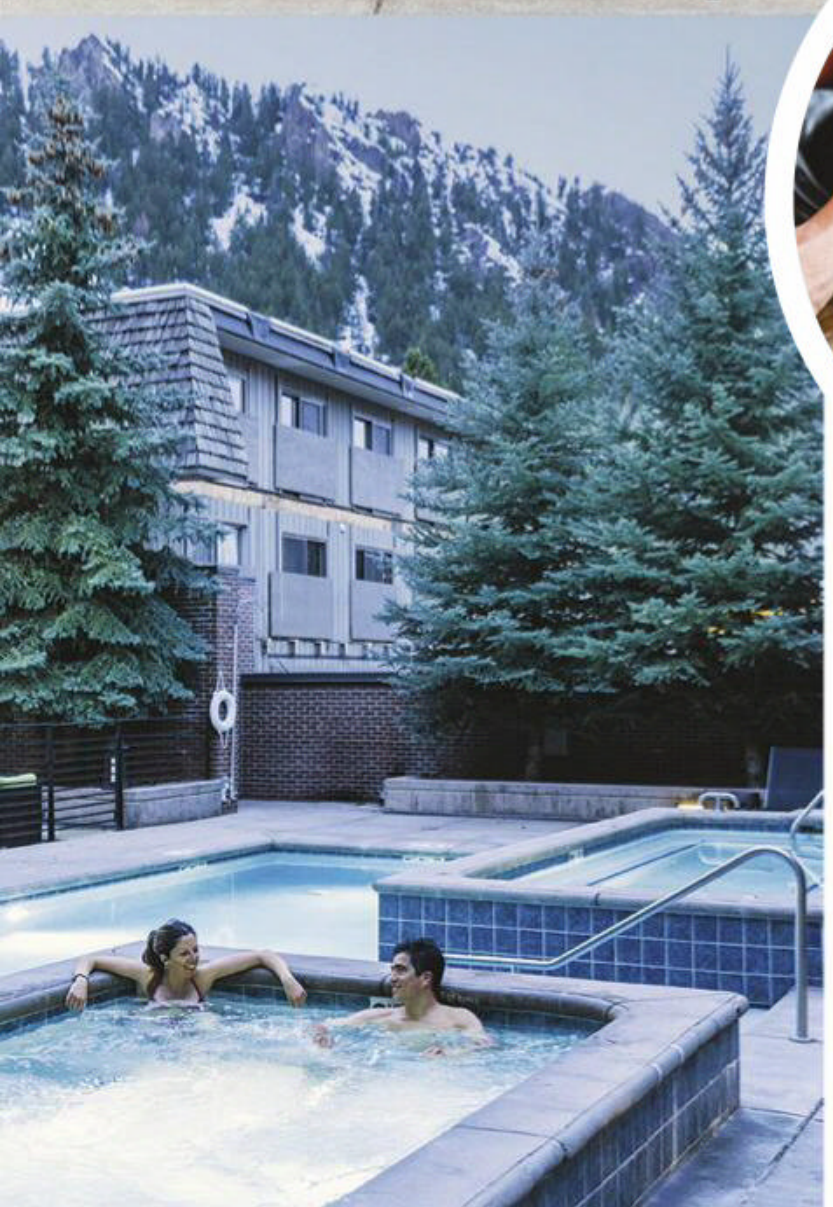








CLOCKWISE: Meat & Cheese is the place for share plates; a classic steak is served at Steakhouse No. 316; Hooch Craft Cocktail Bar; Oysters (inset) and blue banquettes at Clark's; caramel slice and espresso at Aussie cafe Victoria's Espresso (inset); unwind in the hot tub at Limelight Hotel.









WHERE TO STAY

The Little Nell

Nestled at the foot of Aspen Mountain, The Little Nell is one of the great ski hotels in the world. The only five-star resort in town, it is a favoured destination for the Aspen rich-set. But this friendly hotel prides itself on its informality and accessibility. It occupies such a prime location that you can almost step from your room right into the gondola that takes you to the peak. And the guys in the ski concierge, who are some of the nicest people you will meet in town, are there to ease your path. For those who want to venture to the other three ski fields, complimentary chauffeur-driven cars are on hand to transport you. Managed by an Australian, this is a hotel that fully deserves its platinum reputation.

Limelight Hotel

A relatively inexpensive option, Limelight is favoured by those primarily in Aspen to ski. Like its more exclusive sister hotel The Little Nell, it has steaming outdoor spa pools to soothe your muscles after a long day on the slopes. There's also a cosy bar, often with a live band playing in the corner.

WHERE TO EAT

Element 47

Located within The Little Nell, Element 47 is widely viewed as Aspen's best restaurant, with an exceptional menu and wine cellar to match, and outstanding modern art hanging on the walls. Among the signature dishes is the melt-in-the-mouth wagyu steak, cooked with beef raised specifically for The Little Nell in the nearby Colorado highlands. Though it is very much a fine-dining experience, the vibe still is 'Aspen casual'.

Meat & Cheese

Located on Aspen's Restaurant Row, Meat & Cheese is part bistro and part farm shop. It's a friendly and casual place to hang out at the end of a hard day's skiing, serving elevated comfort foods, such as rotisserie chicken, Colorado pork and a delicious coffee brulee. Share platters are very much the thing.

Clark's

This oyster bar is one of the more 'sceney' establishments in Aspen – although not a particularly pricey one – and it feels like a winter bolthole for those who spend their summers in The Hamptons. There's a nautical feel to the interior, with its aquarium and sea-blue banquettes, while its wood-slat exterior wouldn't look out of place on a quayside in Nantucket or Martha's Vineyard.

Steakhouse No. 316

An old mining cottage has been transformed into a boutique steak house and the red leather benches, saloon-style lighting, black-painted walls and sepia photographs give it the feel of an upscale Wild West bordello. Steaks such as the prime cowboy ribeye and sauces like the blue-cheese bone-marrow butter have made it a favourite of local ski instructors, whose tips on where to eat are always worth listening to.

Ajax Tavern

Also located within The Little Nell is this bustling ski-in-ski-out restaurant at the foot of Aspen Mountain. The sun-drenched patio is the perfect place for people watching, ideally accompanied by a giant serve of truffle fries.

L'Hostaria Ristorante

A traditional eatery run by Tiziano Gortan, an Italian who started cooking in his family's restaurant at the age of 13, this is the perfect place for a hearty bowl of pasta after a day on the slopes. It's another one of those Aspen hangouts with a friendly, casual vibe.



Get set for a day on the slopes – Aspen Mountain Ski Resort.

WHERE TO SHOP

Kemo Sabe

Stepping into the Kemo Sabe store feels like venturing into the Wild West. Floor to ceiling, its shelves are packed with handmade Stetsons, fedoras, leather cowboy boots, and belt buckles the size of armadillos. It all sounds a bit 'Marlboro Man' macho, but this friendly boutique is just as popular with women. It claims to be "the premier Western outfitter for the cowgirl with a taste for luxury". The vintage Native American jewellery is exceptional.

Columbine of Aspen

For lovers of crystals and rare gems, Columbine of Aspen is an Aladdin's Cave. In this treasure trove almost everything from the special collection seems super-sized, from the giant amethysts to the prehistoric mammoth tusks. They also ship worldwide.

WHAT TO DO

Aspen Art Museum

Aspen's main cultural landmark is the art museum, which was redeveloped in 2014. Designed by world-renowned Japanese architect, Shigeru Ban, who also built Christchurch's 'Cardboard Cathedral', the new structure is a lattice cube constructed from woven wood. The gallery showcases contemporary artwork, and there is also a stylish rooftop cafe with panoramic views of the town and surrounding mountains.

Pine Creek Cookhouse

Lunch or dinner at Pine Creek Cookhouse is not just a dining experience but an outdoor adventure. A short, scenic drive out of Aspen, you are dropped off at a wooden lodge on the edge of a mining ghost town. Then you are given the option of walking, cross-country skiing or taking a horse-drawn sleigh ride to the Cookhouse further down the valley. I opted for the sleigh, which was drawn by two Belgian draft horses, Dave and Buster, and driven by a cowboy called Nate, who was dressed in rodeo-style leather chaps. The views at the Cookhouse are staggeringly beautiful and the food is also easily worth the journey. The buffalo *momos* are excellent, as is the elk bratwurst.

Yoga

For a more relaxing and spiritual form of apres ski, there's Aspen Shakti, a yoga studio in the centre of town. What better way to soothe any aches and pains from the slopes than a shamanic healing session or private yoga in your hotel room?

United Airlines flies to Aspen via Los Angeles return from $1671 including taxes from Sydney, and $1655 including taxes from Melbourne. These fares are valid from December 1, 2019.





Aspen Mountain Ski Resort.

d. **delicious.com.au/travel**
For more inspiring international destinations.

CLOCKWISE: Horseriding is another popular Aspen experience; Louis Vuitton's luxe collection; local boutique Forty Five Ten; take in modern art at the Aspen Art Museum; Kemo Sabe is your one-stop shop for cowboy wares; having fun outside Kemo Sabe (inset); snow-appropriate Louis Vuitton boots (inset).

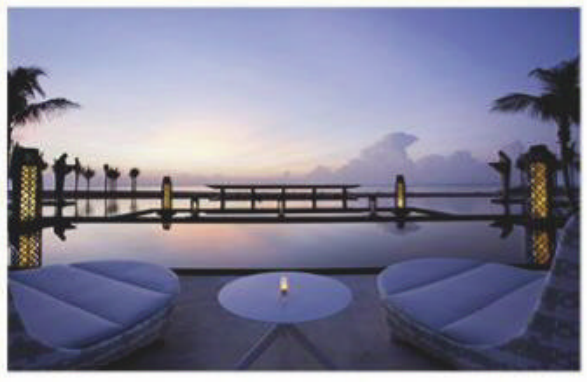
TRAVEL NEWS

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



CHECK IN

1 Those with discerning significant others will know the pressure to impress can present its challenges. And yet hope comes in the form of a two-hour cruise followed by a Champagne picnic lunch, elegant accommodation and an indulgent dinner at an award-winning restaurant. At Jonah's, Whale Beach (above and right), a romantic 'Stay & Play Package for Two' is bound to keep flames sufficiently fanned. jonahs.com.au



2 Mirroring its Bali beachside locality in sandy hues, the grand Mulia Resort (above) opens up to appeasing oceanfront scenery. Ideal for those seeking post-festive-season reprieve, the luxurious, 30-hectare Nusa Dua stay is home to nine restaurants and bars, six pools and the renowned Mulia Spa – which boasts Asia Pacific's first therapeutic ice room. themulia.com



STOW AWAY

A thoughtfully curated bathroom essentials set ensures there's no risk of forgetting your toothpaste (this time). Aesop's handy Departure travel kit comes complete with miniature rinse-free hand wash, a hydrating hand balm, an indulgent face masque, nourishing moisturiser, that all-important lip cream, plus mouthwash and toothpaste. Just don't forget your toothbrush. aesop.com



2020 VISION

If the advent of a new year has prompted dreams of fleeing abroad, allow gourmand, TV host and cookbook author Lyndey Milan OAM (above, right) to guide you to the most delicious destinations. In April 2020, Lyndey will take a lucky few on a culinary tour of flavour-filled Morocco in collaboration with Carol Prior – from Rabat (above) to Meknes, and from Fes to Marrakech. bypriorarrangement.com

MOROCCO PHOTOGRAPHY **DORAN ERICKSON FROM UNSPLASHED.COM**

SCENTS OF PLACE

Handmade in the misty Blue Mountains, Southern Wild Co.'s travel candles are set in a trusty portable tin, so wanderers can evoke the scents of home – wherever their adventures take them. Single-origin essential oils refresh a room with the perfume of Australian botanicals. southernwildco.com.au



Edited by Sonya Gellert @sonya_gellert

DELICIOUS.COM.AU/TRAVEL Go online for more travel news from Australia and around the world.

HIT THE SLOPES

Show the Aspen ski set you've arrived, with these upgraded snow essentials. Look the business in standout black-and-white, with a splash of red to up your cool cred.

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



1. Deadly Ponies 'Pony Rider' leather jacket, $1399, and shearling collar in Natural, $239, deadlyponies.com **2.** Tommy Hilfiger Iconic Crossover bag, $149, au.tommy.com **3.** Riedel Performance champagne glasses, $99.95 (for a pair), riedel.com/en-au, and Ruinart Brut Rosé, $150, from David Jones (davidjones.com) **4.** Lululemon Slush Hour parka, $399, lululemon.com.au **5.** Everlane Western boots, $327, everlane.com **6.** Salt & Pepper Winston shot glasses, $12.95 (for a set of 6), from Kitchen Warehouse (kitchenwarehouse.com.au) **7.** The Botanist Dry Gin, $80.99, from Dan Murphys, (danmurphys.com.au) **8.**Tiffany & Co. White Holiday Edition EDP 50ml, $180, from David Jones (davidjones.com) **9.** P.E Nation Straight Fire trackpants, $189, pe-nation.com **10.** Swissmar Sierra 11pc fondue set in Cherry Red, $159, from Kitchen Warehouse (kitchenwarehouse.com.au) **11.** Thermos stainless-steel insulated flask 1.2L, $48.95, from Kitchen Warehouse (kitchenwarehouse.com.au) **12.** Emu Australia Apollo Bay gloves, $139.95, emuaustralia.com **13.** Bonds Tech Sweat track pants, $64.95, bonds.com.au **14.** Rag & Bone Lunet T-Neck sweater, $630, rag-bone.com **15.** Ray-Ban aviator sunglasses, $205, from Luxottica, 1300 655 612 **16.** Frank Green ceramic reusable cup, $39.95, frankgreen.com.au **17.** Boss Bottled Absolute by Hugo Boss EDP 100ml, $139, from David Jones (davidjones.com) **18.** Emu Australia Shoreline leather boots in Oak, $249.95, emuaustralia.com **19.** Moschino MOS 049/S sunglasses, $440, (02) 9540 0500 **20.** Away The Carry-On aluminium suitcase, $675, awaytravel.com **21.** Christian Louboutin Marie Jane leather belt bag, $1625, (02) 8355 5288 **22.** Ultimate Ears Wonderboom 2 speaker, $129.95, ultimateears.com/en-au



PAR



@joanna_savill

It's almost impossible for Francophiles to leave Paris without a shopping stop. For food lovers it's all about jam (and chocolate and sardines), and food writer **Joanna Savill** knows where to find the best.

PHOTOGRAPHY **REBECCA CRAWFORD**



Food-loving Paris regulars, I've discovered, have their places – and products – of pilgrimage. Along with fine jams, fellow food journalist Marie-Claude Lortie is also partial to a certain brand of French yoghurt, which travels all the way back with her to Montreal. I'm a French jam fan but my must-do is Alain Ducasse chocolate.

Both of us are in Paris for an event (the World Restaurant Awards – see delicious.com.au for more). And the minute official proceedings wrap up, we duck off to fill our shopping bags.

For a quick pit stop, a safe bet is the mother of all food halls, the Left Bank's **La Grande Epicérie Paris** (lagrandeepicerie.com, rue de Sèvres, 7th arrondissement). On our way, we peruse colourfully retro tins of canned Brittany sardines in EVOO and lemon at **La Belle-iloise** (labelliloise.fr, 7 rue de l'Ancienne-Comédie, 6th arrondissement). We walk out with a little stack.

Among the shelves of beautifully packaged goodies at La Grande Epicérie, we pounce on pretty jars by Alsatian jam queen Christine Ferber, and the fabulous, semi-sweet, citrussy Oorain brand. Marie-Claude piles up her yoghurt pots and I admire fat cornichons and luxurious duck confit in rustic glass. But I'm already plotting my route to Le Chocolat Alain Ducasse. And cheesemaker Laurent Dubois. And the legendary Poilâne sourdough bakery. And, and… Luckily, I have time to explore. And shop. And maybe even cook.

Whether you're out to stuff your suitcase or to stock up for a self-catered apartment stay, Paris is a food shopper's paradise, from big-name glamour to just-picked carrots with the earth still on them.

FROM FARM TO PLATE

The French love the idea of provenance and tradition. But mainstream food production and distribution has become just as industrialised here as elsewhere around the world.

Concerned to re-establish the link between farm and plate, **Terroirs d'Avenir** was founded as a wholesaler to chefs. It has now taken over two small Parisian enclaves, in the trendy 2nd and 11th (rue du Nil and rue Jean-Pierre Timbaud respectively), with a nose-to-tail butchery, ethically sourced fishmonger, ancient-grains bakery and greengrocer/deli. Everything from yellow heirloom carrots and purple broccoli to fresh yuzu is labelled with the farmer's name and location.

Farmers have regained their status as French food heroes. Greengrocery chain **Au Bout du Champ** (auboutduchamp.com) has eight locations throughout Paris and displays pictures and descriptions of its suppliers, and delivers everything within a day of harvest. And at the ultra-local **Super** at 43 rue Oberkampf (11th), produce comes from market gardeners in the Paris basin, many of them organic, and gets turned into fresh-flavoured soups and salads. Eat in among wooden crates of radishes, cardoons, salsify and even brussels sprouts flowers, depending on the season, of course.

LES MARCHÉS

Every Parisian neighbourhood has its weekly market, as much a ritual as a morning coffee or an afternoon aperitif. The Paris Convention and Visitors Bureau website has a comprehensive list (en.parisinfo.com) including the organic markets at Boulevard Raspail (Sundays) and a couple of my favourites – the six-day-a-week **Marché d'Aligre and Marché Beauvau** (on Place d'Aligre in the slightly grungy 12th) or the city's oldest – the covered Marché des Enfants Rouges in the more salubrious 3rd – part of the chi-chi Le Marais district.

The **Marché d'Aligre** abounds in atmosphere, partly due to a massive second-hand section, from shabby to occasionally chic. The real food excitement is in the adjacent **Marché Beauvau**, a classic 19th-century building reopened in 2018 after extensive renovations. It has some terrific specialty stores, including La Marée Beauvau fishmongers with an extraordinary range of oysters from across France, and descriptions of how every fish was caught. It's also home to one of the city's best cheese shops, Maison Hardouin-Langlet. Bordering the outside market is the postcard-picturesque **Graineterie du Marché** (8 Place d'Aligre) specialising in "gardening and grains"! Their selection of rice, pulses, flours and spices is extraordinary, many 'bio' (organic). And they sell seeds and plants, too. As you do.

Behind a nondescript yellow-grey cement wall and iron gate, the tiny **Marché des Enfants Rouges** (39 rue de Bretagne, 3rd) is a visual overload. Inside is fresh produce aplenty – piles of tomatoes, wood mushrooms, exotic and local fruits. Equally fun are the eat-in or take-home options such as an excellent Moroccan stall (Le Traiteur Marocain) with dazzling salads, steaming couscous and rich tagines.

At all markets in Paris, remember that many stalls are simply re-sellers. Genuine farmers will usually have a sign saying *producteur* or display pictures and the location of their farm.

MOFS AND MORE

In the 1920s, an award was created to honour the nation's best craftspeople (Un des Meilleurs Ouvriers de France, or MOF). Categories in which leading food artisans can earn the coveted MOF title include everything from pastry-making to butchery, cheese and fishmongery, ice cream and chocolate making. Nice to see the French have their priorities right.

CLOCKWISE: La Grande Epicérie's fromagerie; treats from Rose Bakery; a stop along rue des Martyrs; La Grande Epicérie features local produce; as does rustic Marché des Enfants; moreish Alain Ducasse chocolate (inset).

CLOCKWISE: rue des Martyrs; Poilâne's sought-after loaves; the view from Printemps du Gout; fromage from Marché d'Aligre; Poilâne; Frenchie Bar à Vin; smiles at Marché d'Aligre; a small treat (inset); from the patisserie at Printemps du Gout.

One of my favourite MOFs is cheesemonger Laurent Dubois. His skill is as an *affineur* or ager of quality cheeses from around France and beyond. Get a lesson in what's best right now, whether a camembert is sufficiently ripe, a Comté adequately aged, or just gawp at the extraordinary variety of milky goodness, placed on pedestals in the window and imagine the cellar-full of ageing cheeses.

The Laurent Dubois insignia now sits above four Paris shops, including a ritzy concession in the very new **Printemps du Gout** (see Les Grands Magasins below) – the major department store's rival to le Bon Marché's Grande Epicérie. (fromageslaurentdubois.fr).

He's a MOF but he's a multiple Michelin man, too. With more stars to his name than any other French chef, Alain Ducasse is a god. He also makes excellent chocolate. His beautifully designed 'factory' **La Manufacture du Chocolat Alain Ducasse** is fitted out with smart wooden shelving and curved glass display cases. Here beans from around the world are transformed into everything from elegant, single-origin bars to my favourite, 'old-style' pralines – smooth chocolate rectangles filled with just-so-slightly coarse hazelnuts, almonds, pistachios and more. (lechocolat-alainducasse.com, 40 rue de la Roquette, 11th). And once you've had the Ducasse Pâte à Tartiner – a caramelised hazelnut, almond and chocolate spread with the barest hint of salt… well, you'll never ever look at Nutella again.

Paris is full of chocolate geniuses and everyone has their favourite. Amid heated debates around dinner tables, Patrick Roger is one name that comes up. I track down his shop in the 6th (108 Boulevard Saint-Germain – but he has seven so see patrickroger.com). It's fanciful – he does chocolate sculpture, for example – and service is a little snooty but yes, even simple chocolate-coated almonds here reach a new level of crunchy, cocoa-powdery perfection. Highly recommended.

And I haven't even started on bakeries, like the temple to sourdough that is **Poilâne**. From one tiny bakery at 8 rue du Cherche-Midi in the 6th, the founder's daughter Apollonia Poilâne took over the business following her baker father, Lionel's, tragic death. It's become an emblematic Paris brand (see poilane.com for locations, including London!). But the bread is fragrant and crusty, the 'bakery pastries' such as a simple apple tart, gloriously rustic. Beneath the shop is the original wood-fired oven, some 200 years old, where stone-ground flours from northern France are baked into hand-shaped rounds in linen-lined wicker baskets. Apollonia has added tiny biscuits and a few other lines but this shop remains true to its tradition.

Meanwhile at the much more contemporary **10 Belles** (tenbelles.com, 10 rue de la Grange aux Belles, in the 10th) a crew of fabulous females turns out densely dark-crumbed loaves with a chewy, sour crust. All handmade, all organic, using a wholegrain flour from the Paris area. Bakers Anna Trattles and Alice Quillet are somewhat revolutionary – no baguettes! But their bread is a triumph, as are their simple pastries and salads, served in a familiarly Australian-cafe kind of vibe.

LES GRANDS MAGASINS

They are the grande dames of Paris, in all their 19th-century glory. Printemps, Galéries Lafayette and Le Bon Marché are the quintessential showcases for the big names in fashion, homewares, make-up and food. And what an array: from La Grande Epicérie's 30,000 individual food items to Lafayette's glorious gourmet section over two packed floors. The newest, the très chic **Printemps du Gout**, also enjoys spectacular views. Feast on the best cheese toastie – the *croque monsieur* of the day, perhaps with truffles, from the Laurent Dubois counter or grab some Gontran Cherrier bread (a baker friend who now has 50 stores worldwide).

Here you'll also find pastry stars: Pierre Hermé, Christophe Adam's L'éclair de Génie, Dalloyau and many more. There's even a mini Rose Bakery (the famous Franco-British tea room) at Le Bon Marché.

LES FOOD STREETS

And finally, if gazing and grazing is more your style, there are pockets of Paris where great food addresses sit side by side, ready for strolling, sighing… and sampling.

Try the rue Oberkampf area in the 11th: Super, Pierre Sang restaurant, The French Bastards and Maison Landemaine bakeries, La Belle Bête artisan butcher, Le Verre Volé grocery (great sandwiches) and around the corner, a fascinating fermentary/bakery called Fermentation Générale. The Marché des Enfants Rouges is not far away.

The tiny rue du Nil (2nd) is home not only to Terroirs d'Avenir but also chef Gregory Marchand's Frenchie suite: restaurant, wine-bar and takeaway. Eat-in, drink-in and take-home… sorted.

Finally, rue des Martyrs in the 9th (not far from the grands magasins) has everything your food-loving window-shopping heart could desire, from the finest charcuterie at Maison Thielen, abundant bakeries and cheese shops and, above all, a showcase of all that is the greatest in Paris patisserie. Think Rose Bakery (tea-shop and grocery), Fou de Pâtisserie (a selection from some of the biggest pastry and chocolate stars), Popelini (choux pastry balls with amazing fillings), La Meringaie (only meringues), La Chambre aux Confitures (jam)… And just minutes away, one of my favourite shops, **Rap Epicérie**: a teensy, squeezy treasure trove of individually sourced Italian food items, from artisan pasta and cheese to olive oil and risotto rice, nougat and panettone, bergamot citrus from Sicily, radicchio from Treviso… extraordinary.

I could, of course, also tell you about Paris' best small-plates bistros and cool cocktail bars, places like Clamato, Racines, Le Servan, La Buvette, Frenchie Bar à Vins, Clown Bar, Le Mary Celeste… and Papillon in the Wagram area, and its adjacent Le Garde Manger (pantry) with excellent roasted meats and veg to take home. But maybe next time.

d. **delicious.com.au/travel**
For more delicious and inspiring food trails around the world.

ISLAND TAKEOVER

What happens when Three Blue Ducks take over the kitchen at W Maldives? As editor-in-chief **Kerrie McCallum** discovers, it's an epic island party, and a menu not to be missed.

PHOTOGRAPHY **JARRAD SENG**

@kerrie_mccallum @threeblueducks

MARK LABROOY STRETCHES his long frame and casts the lure wide into the ocean. The Three Blue Ducks chef is fishing for his dinner – and ours. Conditions seem perfect, the ocean a glossy blue, but the fish aren't biting. For two hours we're without luck (could it be the disco beats we are blaring from the boat?) until our jovial Maldivian skipper decides to halt and drop handlines. Success is quick – LaBrooy reels in 15 sizeable specimens in rapid succession, identifying each like a pro, while the crew chip in to catch dozens of red emperor, coral trout, pearl perch, mangrove jack and jobfish. A feast is imminent, although no thanks to me – my contribution, a puffy little lemon-coloured triggerfish, unsurprisingly doesn't make the cut for tomorrow's menu!

When the Three Blue Ducks launched their restaurant at W Brisbane last year, little did they know the global waves it would make. Hotel management were impressed with their laid-back luxury ethos, and takeovers of the W Maldives and Bali ensued. LaBrooy's laconic response to the idea: "Cool, let's get tropical!"

Yet while their relaxed surfer reputation may be deserved, the Ducks crew are equally a hardworking, driven bunch. It's why they've come so far from the little Bronte cafe they opened in 2010 (with chefs Darren Robertson and Andy Allen joining to make six ducks along the way).

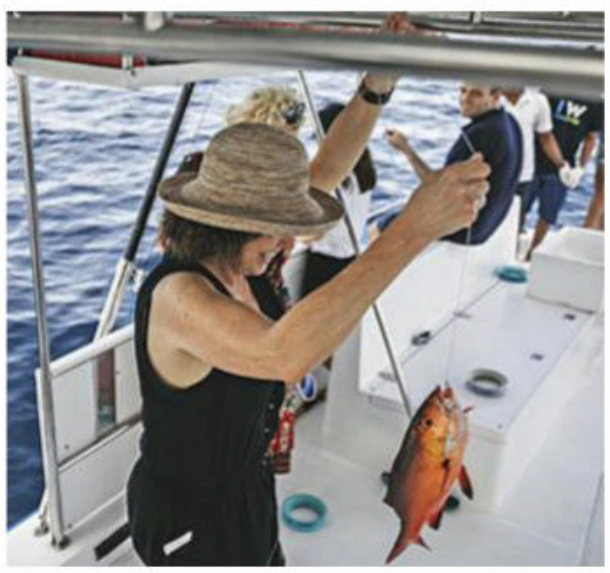
An avid hunter, diver, surfer, fisherman and all-round modern-day Alby Mangels, LaBrooy is clearly in his element in the wild. While at sea he spots schools of bait fish, pulls on his diving gear and jumps out in the middle of the ocean as the rest of us quaver nervously on the boat. "You could drop me anywhere and I'd be able to feed myself and survive," he says.

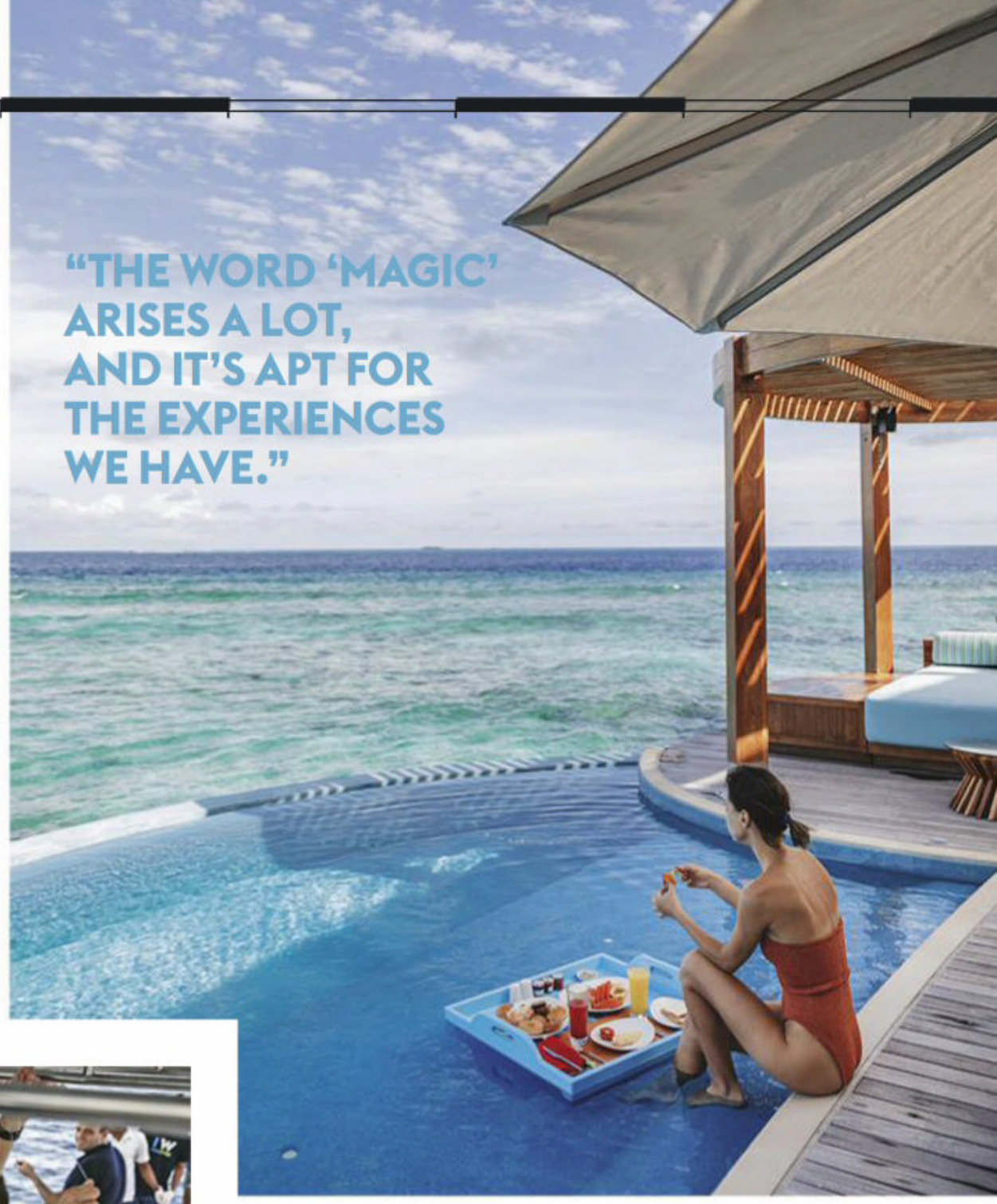
Luckily for us, that includes the W Maldives – a compact, picture-perfect island in North Ari Atoll (one of 26 atolls and nearly 1200 islands in the Maldives) with 77 villas dotted over the beach or ocean with incredible views, private plunge pools, thriving reef, six eateries and bars, and a 'Whatever, Whenever' philosophy. It's an atmosphere of decadent fun, with a resident DJ playing tracks throughout the day or manning the private yacht, music pumping as you motor onto a deserted sandbar in the middle of the ocean for a sparkling swim. Staff dance and laugh, and our W Insider (a sort of super-charged concierge) Chunky, who was named after a Bollywood superstar, happens to magically appear whenever you so much as think about needing him.

At the outdoor Kada restaurant, resident head chef Norberto Palacios, an Argentinian by way of Macau, recycled an old fire pit to build a large open barbecue and uses it once a week for a big cook-up on the sand. We eat wahoo, a fish related to king mackerel, that has sweet, mild white flesh. It takes less than an hour to cook over the coals, flavoured simply with lemon and olive oil, and served in tacos with spritzes.











CLOCKWISE: Returning to Escape, the W's private yacht; expert Maldivian guides find the best fishing spots; Mark LaBrooy's hooked one; villa life can be tough; The W's luxury over-water bungalows; Jill Dupleix catches dinner (inset). **OPPOSITE:** Transient sandbanks are the perfect launch pad for a quick swim.



Outdoor dining is a large part of the appeal in the Maldives. With soft, powdery white sand, crystal-clear water and balmy temperatures, it makes sense to soak up every last minute of the sunset. On another evening, we travel via speedboat to the W's nearby private desert island, Gaathafushi, for a beach feast of suckling pig, vegetables roasted over the fire and Argentinian dishes. We finish with grilled passionfruit and roast our own marshmallows while reclining on beanbags on the beach. At high tide you can kick around in the sand to see bioluminescence – the natural phenomenon of iridescent plankton that sparkle in the dark, unique to the warm coastal waters of the Maldives. Private cook-ups happen most nights on Gaathafushi, with everything from couples proposing, to families on the trip of a lifetime making the most of the unique experience.

The word magic arises a lot, and it's apt for the experiences we have. But none so fine as the final night, when LaBrooy takes over the kitchen. The team set up on the beach again, but this time with a giant fairy-lit curtain sparkling overhead. The green jobfish from our fishing expedition lands on the menu, cooked over coals with "turmeric, ginger, garlic, chilli and galangal," says LaBrooy. "Spear fishermen really value jobfish," he says, as it melts in my mouth. But it's his Maldivian chilli lobster (also caught by LaBrooy) with roti and coconut sambal that has the guests in raptures. The flesh bathes in a delicate curry that is cut perfectly by the zing of a spicy sambal. "This is a traditionalist's sambal, how my Sri Lankan Nan cooked," he explains of his part Swedish, part Sri Lankan heritage.

The wind changes suddenly and a storm rolls in so quickly it's like an ink spill staining the sky. The practiced staff jump into action, change the setting, and usher us quickly inside to continue the feast. Pineapple tarte Tatin appears, with a lemongrass caramel and custard, plus sorbet made from local fruit. And just as quickly, as we are wiping the last crumbs from our plates, the storm passes, leaving us wondering if, indeed, the whole magical experience was really just a dream.

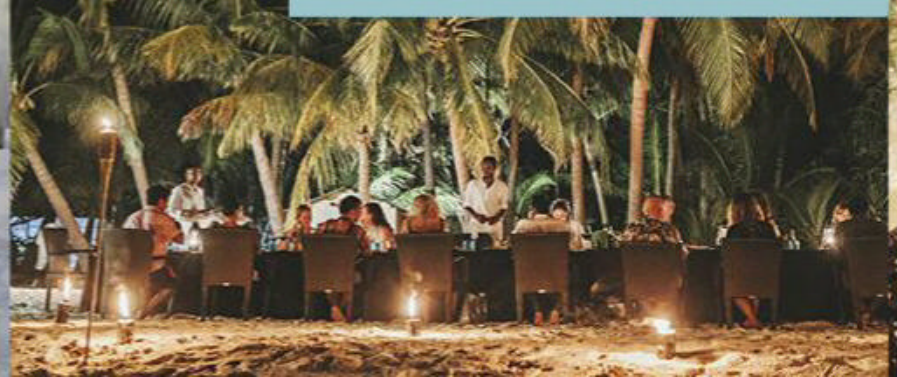
W Maldives guests will be able to experience the Three Blue Ducks menu from November through to January. LaBrooy, along with Ducks' chefs Andy Allen and Darren Robertson (who took over the W Bali) have each contributed recipes for guests to experience at 'Fire on the Beach' through summer, including charred octopus, jalapeño and salsa verde, Maldivian chilli lobster, roti and coconut sambal and pomelo, grapefruit and bitter green salad.

Visit: ***marriott.com.au***

CLOCKWISE, FROM RIGHT: LaBrooy and the W team prepare dinner; beach-side dining; and cooking over fire – the Maldivian way.
OPPOSITE: LaBrooy plates up the famed Maldivian chilli lobster; a sparkling sky for the Ducks takeover.









WATCH THIS SPACE

W Maldives will launch a new development in March on the neighbouring private desert island Gaathafushi. Three 'glamping-style' luxury villas will open, along with a small restaurant, separate jetty, pool and zipline into the crystal-clear ocean. Designed for couples or a family with a Robinson Crusoe fantasy, guests get the pristine private island to themselves for a night (or three). It's our definition of heaven!

GETTING THERE

There are no direct flights to the Maldives from Australia, so break up the trip with a night in nearby Sri Lanka, or stop over in Singapore – it's four hours by plane to the capital Malé, and then a short sea plane flight to your Maldivian atoll. Look out for dine-and-fly deals that bundle in all of your meals, flights and accommodation.







MALDIVIAN CHILLI LOBSTER WITH COCONUT RICE AND SAMBAL

SERVES 4

"This dish is spicy, sweet and sour in the best way. Don't wear a white shirt because it will go everywhere! You can use any seafood you like in this recipe." – Mark LaBrooy

1/4 cup (60ml) extra virgin olive oil
1/4 lemongrass stalk, white part only, finely chopped
4 long red chillies, seeds removed, finely chopped
3cm piece (15g) ginger, finely grated
3 garlic cloves, crushed
3 eschalots, finely chopped
1/4 bunch coriander, roughly chopped
1/4 cup (65g) palm sugar, grated
2 tbs fish sauce
250g cherry tomatoes, roughly chopped
2 tbs peanut oil
400g can coconut milk
1.5kg lobster, cleaned, cut in half (see p 88 for preparation instructions)

SAMBAL

1 cup (90g) desiccated coconut
Juice of 1 lime
1/2 bunch coriander, leaves picked, roughly chopped
1 small red onion, thinly sliced
200g cherry tomatoes, halved
1/4 tsp chilli powder

COCONUT RICE

2 cups (400g) long grain white rice
200ml coconut milk
4 long green shallots, thinly sliced

For the coconut rice, preheat oven to 200°C. Rinse the rice well, then place in a deep, 2L rectangular roasting pan. Add 3 cups (750ml) water and 1 tsp sea salt then cover with foil. Bake in the oven for 50-55 minutes until water is absorbed and the rice is cooked. Remove from oven and discard foil. Fluff the rice using a fork, then pour over the coconut milk evenly. Season to taste, sprinkle with long green shallot and stir to combine.

Meanwhile, place oil in a large, deep frypan over high heat. Add the lemongrass, chilli, ginger, garlic, eschalot and coriander. Cook, stirring frequently, for 5-6 minutes until eschalot is tender and starting to brown. Stir in palm sugar, fish sauce and cherry tomato. Cook, stirring frequently, for a further 4-5 minutes until tomato is soft. Transfer mixture to a blender and whiz until smooth. Set aside.

For the sambal, place all ingredients in a bowl. Season to taste and toss to combine. Set aside.

To cook the lobster, place a large, deep, heavy-based frypan or wok with a lid over high heat. Add the peanut oil, chilli mixture and coconut milk and stir to combine. Bring sauce to the boil, then add the lobster to the pan, meat-side up, and spoon over some sauce. Return to the boil, reduce heat to medium and cover with a lid. Cook, shaking pan occasionally, for 15-18 minutes until lobster is cooked. Transfer lobster to a serving platter and spoon over coconut-chilli sauce. Scatter with the sambal and serve with coconut rice on the side.

A WALK IN THE CLOUDS

With celebrated wine regions, landscapes that take your breath away and outstanding produce, New Zealand is up there with the world's best destinations. Add luxury lodges to the list and it's heaven on earth, writes **Melissa Leong**.

PHOTOGRAPHY **NIKKI TO**











CLOCKWISE: Picturesque views at Wharekauhau Estate; discover the colonial charms of Martinborough; snow-speckled mountain views from Hapuku Lodge; where you can sample the region's best seafood (inset) and sip on the best drops at the Lodge.
OPPOSITE: Take the scenic route into the Bay of Many Coves.

LOCAL TRAVEL.



NEW ZEALAND IS so close, we could almost pretend Jacinda Ardern is ours (please be ours). But we tend to overlook travelling there in favour of more exotic climes, and while our intrepid spirit propels us forward, we may be missing one of the most dynamic, delicious and luxurious holiday destinations in the world. The Land of the Long White Cloud may just be one of the ritziest road trips you can take… minus the jet lag.

In a land of sweeping vistas, from wild coastlines to lush, verdant forests, it's obvious why it's the backdrop of choice for many a Hollywood blockbuster. Large enough to feel epic, yet small enough to get around at your own pace, the ever-changing landscape also makes for ideal touring terrain. But when you're in motion all day,
it's vital to find a comfortable place to rest your weary head… and if we're talking about a top-notch road trip, no ordinary digs will do.

Thankfully, dotted all over New Zealand is a network of 31 independently owned, charmingly run luxury lodges that showcase the finest of their surrounds. From architecture and culture, to produce and once-in-a-lifetime experiences, each is unique in its offering. They're nothing if not the perfect place to pull up stumps at the end of a long day of taking in cinematic landscapes, wineries or farm tours, and make a great way to punctuate your trip around the country, for those who relish the wide open road.

Flying into Wellington, on the southern tip of the North Island, it's a picturesque place of fresh breezes (Wellington beats Chicago as the windiest city in the world by average speed) and charming weatherboard houses, nestled around the hilly blue coastline. It's tempting to linger, but we're promised a stately country homestead for the night. It's 20 minutes by helicopter over the rugged Rimutaka Ranges for those feeling extra, but as this is a road trip, we're sticking to the ground (for now). A cruisy two-hour meander through the Wairarapa, and you'll happen upon Wharekauhau Country Estate, an Edwardian manor of grand proportions.

Still a working farm, Wharekauhau excels these days as host to well-heeled guests from around the globe, regaling them with seaside foraging excursions with its culinary team, hilltop hikes, spa treatments and ATV rides along the beach. Put your feet up in one of 16 custom-built cottage suites overlooking the rugged black-sand coastline of Palliser Bay and take in an ocean sunset from your bathtub, because, why not? To the manor house for aperitivo hour, and stay for the witty company and wine-fuelled chats (they happen a lot around here).

While in the area, cheese lovers and lovers of cheesy puns should scurry to C'est Cheese. Located in the nearby town of Featherstone, it's a one-stop shop to pick up picnic snacks before exploring Martinborough, one of the country's most underrated wine regions. Home to some spectacular pinot noir and chardonnay, think of it as the more left-of-centre, boutique destination for NZ vino.

Hopping over to the top of the South Island, it's off to the sleepy harbourside town of Picton, on the fringe of Marlborough Sounds. Plan to arrive at dusk to take in yet another ethereal sunset

@fooderati



CLOCKWISE FROM ABOVE: chic creature comforts at Wharekauhau Country Estate; where you can go on a foraging excursion; the Estate's country charm is seen in its interiors; as well as the outdoor areas; Bay of Many Coves is built in to its natural surrounds; the Kereru Suite at the Bay of Many Coves; salmon and green-lipped mussels are served at the Lodge (inset); **OPPOSITE:** Bay of Many Coves.

CLOCKWISE FROM ABOVE: stop by Cray and Coaster for locally caught crayfish; Marlborough Lodge's stylish country setting; extends to its grounds; artfully plated dishes are just as good as they look (inset); produce from the Lodge's grounds; the dining room looks out onto the manicured garden; the Lodge's head chef Alain Hauswirth plates up. **OPPOSITE:** one of the treehouses at Hapuku Lodge.

while on the water. The Sounds are home to some of the most celebrated salmon in the world, namely Ora King Salmon, but just one cove over in the aptly named Bay of Many Coves, you'll find a hidden hillside hideaway, where peace and quiet is only outshone by a spectacular blanket of stars at night (be sure to nab the outdoor jacuzzi for Champagne and a spot of star gazing). Speaking of stars, we're told Harrison Ford and Calista Flockhart have just checked out of The Bay of Many Coves Lodge's top suite; they do say privacy is the last luxury.

Wake early for one of the most epic sunrises you're sure to see, before making your way down to the restaurant for a waterside brunch, featuring plenty of local produce, including the aforementioned silky salmon, as well as sizeable green-lipped mussels and more.

"SANDWICHED BETWEEN SNOW-SPECKLED MOUNTAINS, HAPUKU LODGE AND TREEHOUSES FUSES QUIET LUXURY WITH A HEAPING DOSE OF HEART."

We did promise a road trip, however, so it's back in the car at Picton, and off to the Marlborough. Forget what you know about sauvignon blanc, New Zealand's largest wine region is going through a renaissance, and if you love new-world wines, there's a lot to be said for revisiting this part of the world.

The Marlborough Lodge is our next stop with a story. The building, built in 1901, lived a former life in the centre of nearby Blenheim, as a Victorian-era convent. Relocated to its bucolic new home not too far away, it is resplendent with lavender hedgerows and a duck-filled stream – welcome to your dream country home. With 16 acres of manicured gardens, a conversation fire pit, spa treatment room and a heavenly kitchen garden, a tour of the grounds with head chef Alain Hauswirth is an afternoon well spent. "I'm not a flower chef," he laughs, while unearthing knobbly Jerusalem artichokes for our dinner, and referring to style over substance when it comes to the plate. Swiss-born and trained in Europe, he has cooked for the likes of Julie Andrews, Frank Sinatra and Roger Moore. James Bond's chef? I'll take my eggs scrambled not stirred, thanks.

Land to plate isn't a trivial notion here, nor, indeed, at any of the Lodges' stablemates. Drawing from immediate surrounds is not only a way of providing a compellingly local experience for travellers, but a conscious and sustainably pragmatic one, too. Hauswirth's cuisine treads a fine line between classic French technique and rustic simplicity, a style that effortlessly suits its place in the world, and visiting celebrated chefs like Christine Manfield regularly feature on the bill here, too.

One last leg, and we're gunning for the Kaikoura coast. An ancient destination for Maori tribes to gather an abundance from the ocean, the Hikurangi



Trench (at some places, up to 3,750m deep) feeds an array of sea life, including its famous crays and *paua*, as well as attracting pods of whales, dolphins and other sea life, close to shore. The reparations continue following the 7.8 magnitude earthquake in 2016, though the coastline community continues to smile though.

"IF YOU LOVE NEW-WORLD WINES THERE'S A LOT TO BE SAID FOR REVISITING THIS PART OF THE WORLD."

Make time for roadside stops at The Store at Kekerengu, and Cray and Coaster on Okiwi Bay, a blink-and-you'll-miss-it retro aquamarine roadside wagon. Both make great stops for a quick coffee, while the latter is the best and cutest way to procure a tray of locally caught cray for the road.

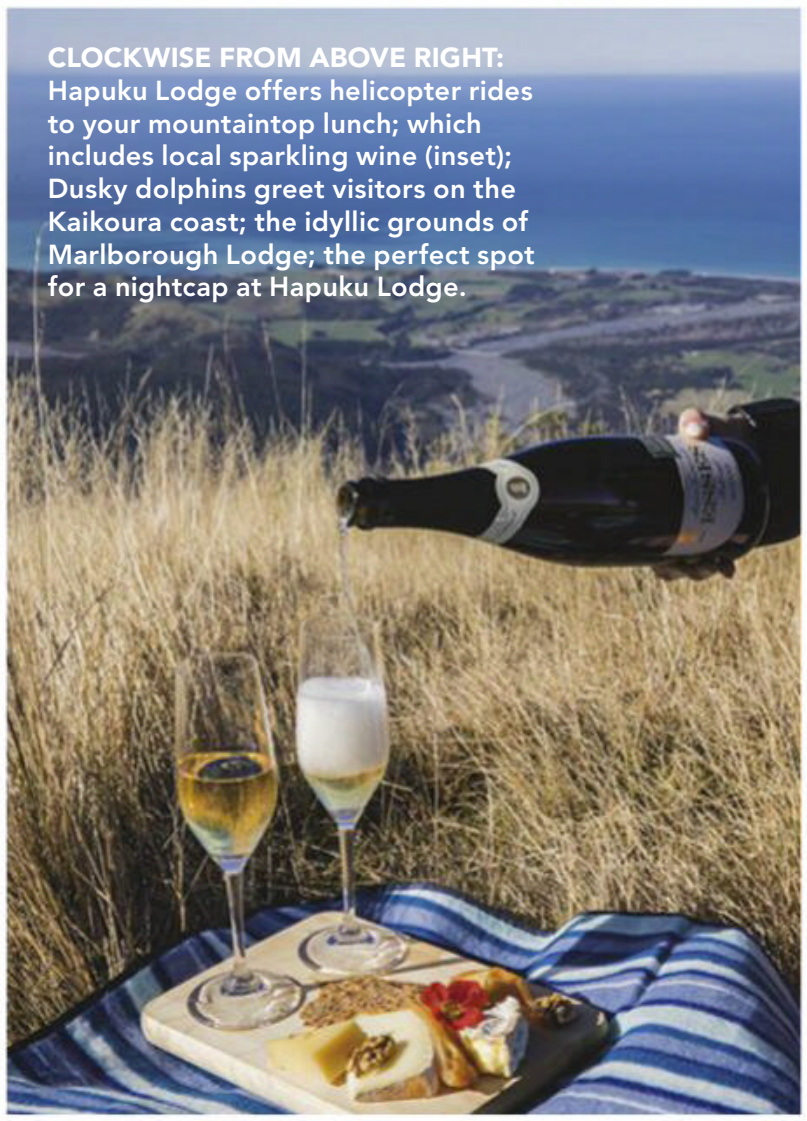
Sandwiched between snow-speckled mountains and the wild Pacific Ocean, you'll find Hapuku Lodge and Treehouses. Run by Luxury Lodges Chairman Chris Sturgeon and his chef/life partner-in-crime Fiona Read (who incidentally kicked ass on NZ *MasterChef*), the space fuses quiet luxury with a heaping dose of heart. By the fire, Chris explains the concept of *manaakitanga*. "It means hosting, togetherness and welcoming. We want to open our home to you and to be proud of sharing what we have with you," he smiles, while topping up our Negronis. The exclusive nature of some of the Luxury Lodges' guests means that privacy is valued, but gifted to all, regardless of whether or not you own a star on the Walk of Fame.

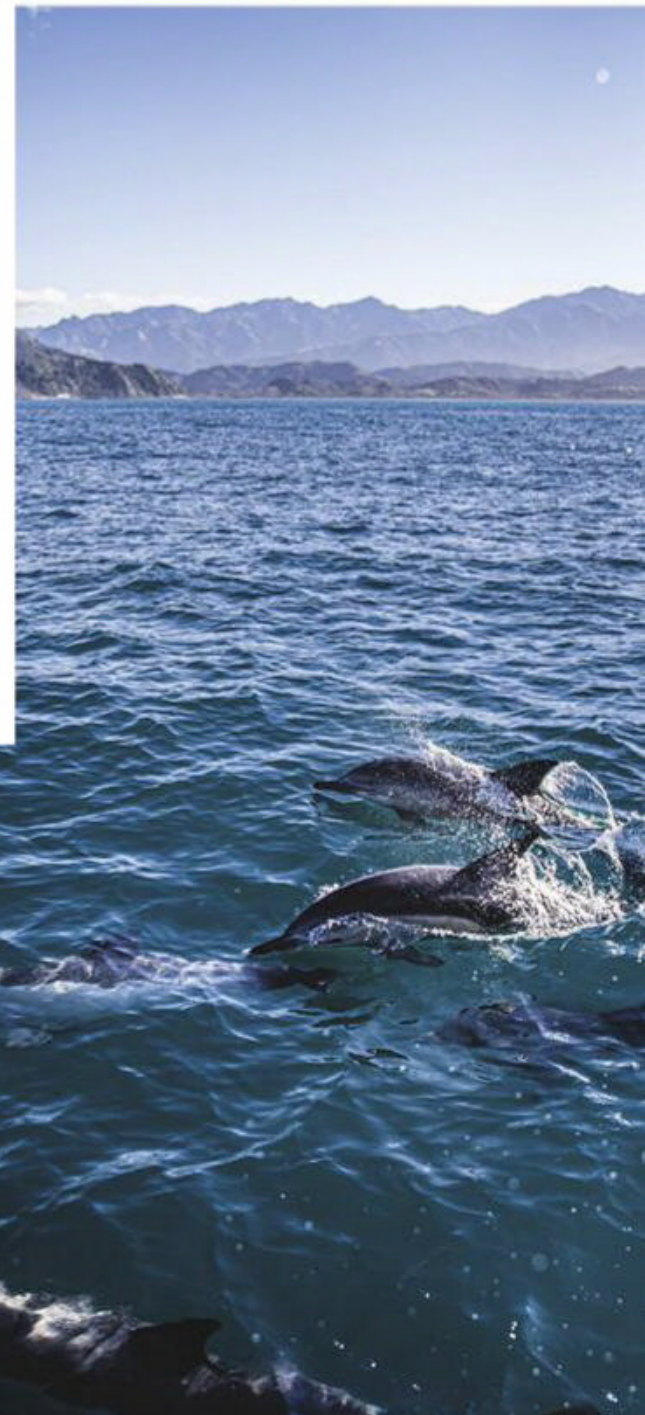
The *manaakitanga* continues, with a day that begins swimmingly – literally – with the Dusky dolphins of the Kaikoura coast. There's no encouraged contact or coaching these wild creatures, it's purely their choice how they choose to interact. From impressive acrobatics to eye

CLOCKWISE FROM BOTTOM LEFT: Hapuku Lodge general manager Chris Sturgeon and executive chef (and Chris' wife) Fiona Read; a bath with a view at the Lodge; the Lodge's pool looks to the Manakau Mountains; beekeeping in idyll surrounds; the menu makes the most of local produce; stylish country interiors at the Lodge. **OPPOSITE:** Marlborough's golden vines.









CLOCKWISE FROM ABOVE RIGHT: Hapuku Lodge offers helicopter rides to your mountaintop lunch; which includes local sparkling wine (inset); Dusky dolphins greet visitors on the Kaikoura coast; the idyllic grounds of Marlborough Lodge; the perfect spot for a nightcap at Hapuku Lodge.

contact, watching these dolphins is a life-changing experience.

If the high life is more your style, a fancy-as helicopter picnic atop a nearby mountain, piloted by the charming Dan Stevenson (the Prince Harry of the helicopter game) in one of his South Pacific Helicopters, is the most impressive way to spend an hour or two. Sweeping up over the coastline and over craggy mountaintops, it's a crystallising way to take in the sheer magnitude of the landscape, capped off with a bottle of local fizzy wine and some of Fiona's cracking sausage rolls.

Speaking of Fiona's cooking, this woman cooks with all the soul and style you could hope for in a high-end lodge experience. All of the produce she uses comes from within a few kilometres of Hapuku, and much of it from her own farm. Her generous approach to flavour, texture and balance is apparent in the simplest of dishes, and while the helicopters and dolphins are dazzling, so is her offering, albeit whispered humbly. While in the 'hood, have a round of fish and chips and whitebait fritters at Coopers Catch, and a Manuka honey tasting at the very cute Bee Box in Kaikoura's tiny town is a must… just leave room for dinner.

New Zealand may be close and therefore overlooked, but that should be all the more reason for a regular visit to take a break from living life vicariously through screens and social media. Life is, after all, just like our stunning neighbour, all right there in front of us, should we choose to explore it.

ON THE AGENDA

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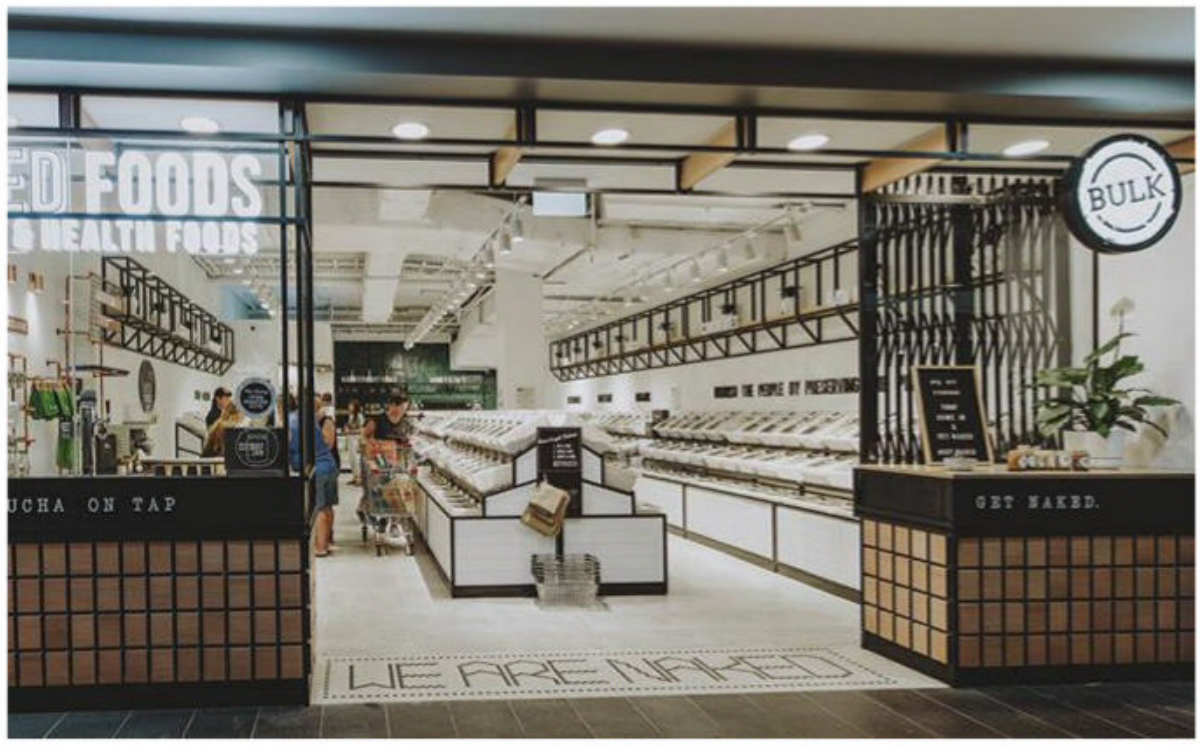
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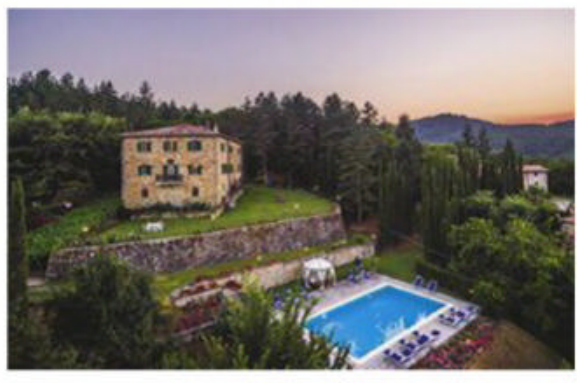
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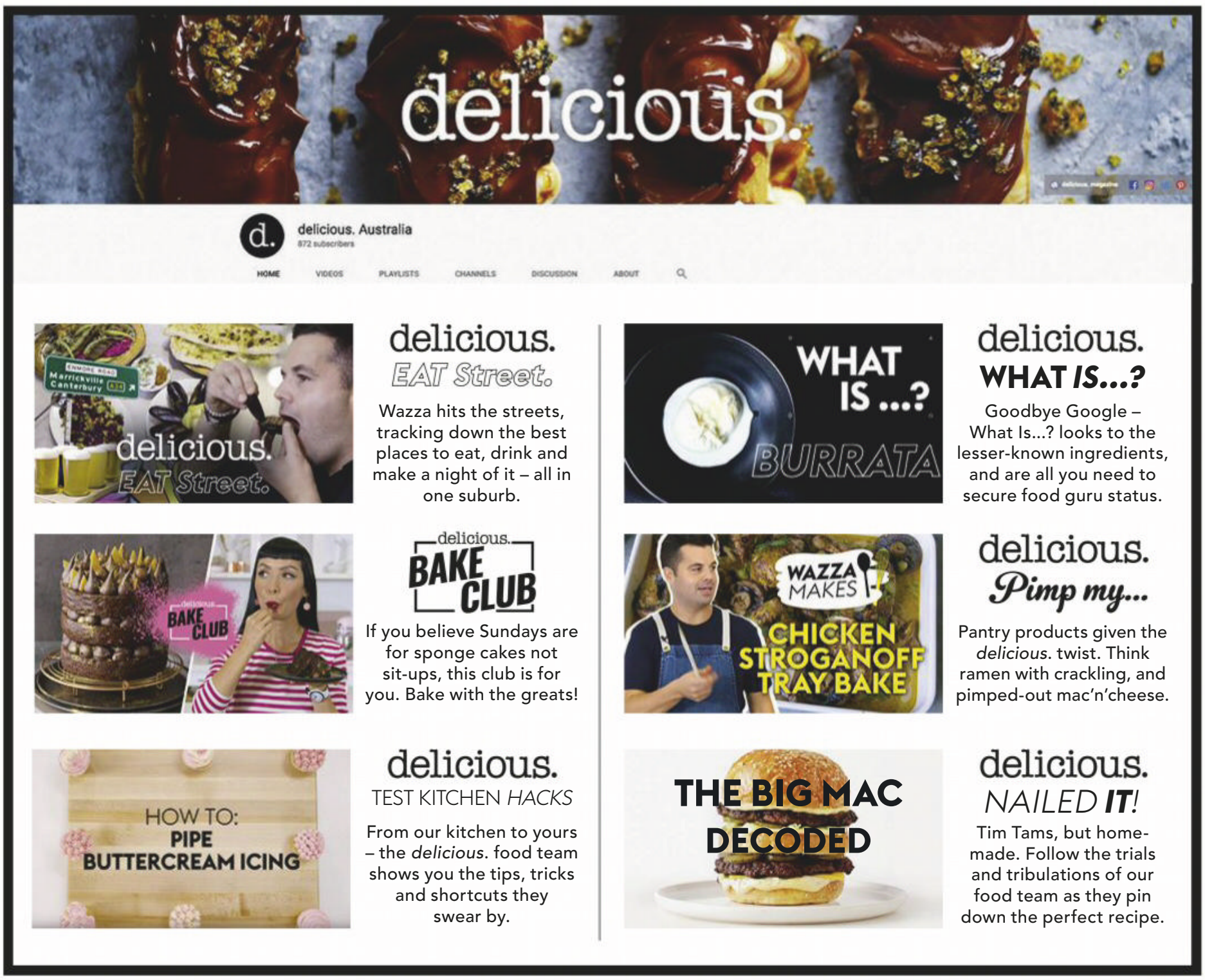
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