



# BACK TO BASICS

Timeless, striking whites will forever be our go-to pieces when we're in need of a quick but beautiful table setting. Dress up elegant basics from your collection with timber accessories and neutral extras for a classic look that's simply effortless.

photography WILLIAM MEPPEN styling EMMALY STEWART

The unique, wavy grains of natural wooden spoons and bowls are all you need to add a little glamour to simple ceramics. With classic pieces like these, you can mix your finer dinnerware with more affordable basics without a single element looking out of place.

favourite things - eggs



## *the good egg*

If there's one single ingredient most widely celebrated for its ability to transform into deliciously simple and versatile dishes loved by all, it's the egg. After all, if you have a few eggs in the fridge, add just a few extras and you have a meal on the table! There's something so rustic and wholesome about this wondrous staple, with their smooth shells in elegant ivory and tawny hues, plucked fresh from the farm or snugly nestled in a carton. Whisked into fluffy omelettes, baked into golden frittatas or scrambled to sit atop creamy crêpes, eggs are the unassuming star in an array of quick, satisfying meals from a classic breakfast through to an elegant, fuss-free dinner.

photography BEN DEARHLEY styling STEVE PEARCE

RECIPES: BECCA BRONKHORST; STYLING: EMMA WATSON; PROP STYLING: JACQUELINE BROWN; SET DESIGN: LUCAS LEAF; PLATE: DEERHART; TABLE: FROM STYLING; CHAIR: FROM STYLING; WOODEN SPOONS: FROM STYLING; WOODEN BOWL: FROM STYLING; WOODEN SPOONS: FROM STYLING; WOODEN SPOONS: FROM STYLING; WOODEN SPOONS: FROM STYLING.



REPHOTOGRAPHED FROM LITTLE BIRD'S EYES

chef's unique weekend pizza





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Citrus reamer wood, \$2.95, from Wheel & Barrow. 100 classic bar water glass, \$49.95 pair, from Kindel. Corky carafe by Mounts, \$69, and turn around juicer by Mounts, \$40, from Living Edge. Citrus large pourer, \$24.95, from Country Road. Teasing spoons, \$68 (set of six), from Dunlin. Tall open kitchen tumbler, \$8, from Williams Sonoma. Flocca tablecloth in sable, from \$169, from Hale Mercantile Co.

Another serving necessity, crystal-clear carafes and fine, modern glassware are a simple styling trick to show off frosty homemade drinks. Mottled cork stoppers fit right in with natural, muted accents – we love these handy wooden citrus juicers that make it quick and easy to add a little extra zest to your drinks as you go.

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### cheat's croque madame pizza

$\frac{1}{2}$  cup (90g) grated cheddar  
 $\frac{1}{2}$  cup (90g) grated gruyere  
 $\frac{1}{2}$  cup (180g) sour cream  
3 teaspoons Dijon mustard  
1 teaspoon Worcestershire sauce  
sea salt and cracked black pepper  
6 small Lebanese flatbreads  
12 slices flat pancetta  
12 eggs

Preheat oven to 220°C (425°F). Place the cheddar, gruyere, sour cream, mustard, Worcestershire sauce, salt and pepper in a medium bowl and mix to combine. Place the flatbreads on 2 large oven trays lined with non-stick baking paper and spread each with the cheese mixture. Top each flatbread with 2 slices of the pancetta and crack over 2 of the eggs\*. Cook for 20 minutes or until the cheese is golden and the egg is just cooked. Sprinkle with salt and pepper and slice to serve. Serves 4.

\* To help keep the eggs from sliding off the flatbread, lay the pancetta in a crescent shape and crack the egg into the crescent.

### crêpes with scrambled eggs, truffle mushrooms and parmesan

1 tablespoon extra virgin olive oil, plus extra for greasing  
300g mixed mushrooms\*, trimmed and sliced  
sea salt and cracked black pepper  
1 teaspoon truffle oil, plus extra for drizzling  
6 eggs  
 $\frac{1}{4}$  cup (60ml) single (pouring) cream  
20g unsalted butter  
finely grated parmesan, to serve  
crêpes  
2 eggs  
 $\frac{1}{4}$  cup (125ml) milk  
 $\frac{1}{4}$  cup (125ml) single (pouring) cream  
 $\frac{1}{4}$  cup (75g) plain (all-purpose) flour, sifted

To make the crêpes, place the eggs, milk and cream in a bowl and whisk to combine. Place the flour in a large bowl and gradually add the egg mixture, whisking continuously until smooth. Set aside for 20 minutes.

Lightly grease a 21cm round non-stick crêpe pan and place over low heat. Add  $\frac{1}{4}$  cup of the batter and swirl to cover the base of the pan. Cook for 30 seconds. Using a palette knife, gently turn and cook for a further minute. Place on a sheet of non-stick baking paper and cover with a clean tea towel to keep warm. Repeat with the remaining batter to make 8 crêpes.

Heat the olive oil in a large frying pan over high heat. Add the mushroom, salt and pepper and cook, stirring occasionally, for 4-6 minutes or until golden. Add the truffle oil and toss to combine. Set aside and keep warm.

Place the eggs, cream, salt and pepper in a large bowl and whisk to combine. Place the butter in a large non-stick frying pan over medium heat and cook until melted. Add the egg mixture and cook, without stirring, for 30 seconds or until beginning to set. Using a wooden spoon, gently scramble the eggs until just cooked. Divide the crêpes between 4 plates. Top each with the scrambled eggs, truffle mushrooms and parmesan. Drizzle with extra truffle oil to serve. Serves 4.

\* We used a mixture of Swiss brown, chestnut and button mushrooms. ■





Opening page: Modern classic cereal bowl, \$16.95, and modern classic dinner plate, \$15.95, by Donna Hay for Royal Doulton, from Donna Hay General Store. Marmalade spoon oak, \$12, and ash spoon oak, \$6.20, from Funkin. Aria charger plate, \$39.95, aria entree plate, \$28.95, and leather napkin ring by Utzon, \$13.95, from Pajaya. Host pinch pot in acacia wood, \$4.95, and host dip bowl, \$1.95, from Freedom. Basic linen napkin in Agston, \$22, and Flocca tablecloth in sable, from \$169, from Hale Mercantile Co.

This page: Elma round tray, \$44.95, from Country Road. Marc Newson for Noritake 30cm plate, \$75, from Living Edge. Porcelain cake plate on stand, \$32.50, from Circa Design. Adela small cake plate, \$29.95, and adela cake server, \$19.95, from Mint Home. Medium cake stand, \$39.95, and small cake stand, \$39.95, by Donna Hay for Royal Doulton, from Donna Hay General Store. Flocca tablecloth in sable, from \$169, from Hale Mercantile Co.



These gorgeous pieces are must-haves for every kitchen. Round white cake stands make a beautiful foundation for your show-stopping desserts, while elegant rectangular platters and boards are useful for serving crusty loaves and sides. Look for individual details, like these tan leather handles that add a relaxed industrial feel to wooden servingware.

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Aria small saled bowl, \$64.95, from  
Pappaya. Tam small bowl, \$7.95. Aki saled  
server, \$29.95, and tam small saled  
bowl, \$29.95, from Country Road. Sophia  
shallow bowl, \$44.95, from Mint Home.  
Serving bowl, \$24.95, from Freedom.  
Soji wan bowl by studio mate, \$60, from  
Ginkgo Leaf. Flocca tablecloth in saile,  
from \$269, from Hale Mercantile Co.







crêpes with scrambled eggs, truffle mushrooms and parmesan

PORCELAIN SPOON BY DESIGNS FROM BEAUFORT, SPICES, TOP OF HARBOR IN BLANCO / FROM OREALE

spicy mexican baked eggs

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### smashed egg, gravlax and pickled onion on rye bread

1 bulb garlic, halved  
2 tablespoons extra virgin olive oil  
6 eggs  
sea salt and cracked black pepper  
4 slices rye bread, toasted  
50g mustard cress leaves  
500g store-bought gravlax or smoked salmon  
quick pickled onion  
1 tablespoon caster (superfine) sugar  
2 tablespoons white balsamic vinegar  
1 small white onion, thinly sliced

Preheat oven to 200°C (400°F). Place the garlic on a piece of aluminium foil and drizzle with 1 tablespoon of the oil. Wrap tightly in the foil, place on an oven tray and cook for 20 minutes or until golden and soft. Set aside to cool slightly before squeezing out the flesh into a medium bowl.

While the garlic is cooking, make the pickled onion. Place the sugar and vinegar in a medium bowl and whisk until the sugar has dissolved. Add the onion, toss to combine and set aside to pickle for 5 minutes.

Place the eggs in a medium saucepan, cover with cold water and place over high heat. Bring to the boil and cook for 1 minute\*. Remove, drain and rinse under cold water. Peel the eggs and place in the bowl with the garlic. Add the remaining oil, salt and pepper and smash together with a fork. Top the bread with the egg mixture, pickled onion and mustard cress. Sprinkle with pepper and serve with the gravlax. Serves 4.

\* Cooking the egg for 1 minute will give you an egg yolk that is still slightly runny. For hard-cooked eggs, cook for 2 minutes.

### french toast with creamed corn and chilli

2 eggs  
¼ cup (60ml) milk  
20g unsalted butter  
4 x 3cm-thick slices brioche  
criste fraiche, to serve  
1 long green chilli, seeds removed and finely chopped  
mixed baby (micro) salad leaves, to serve  
creamd corn  
50g unsalted butter, chopped  
1 white onion, finely chopped  
2 cloves garlic, crushed  
6 corncobs, kernels removed  
1½ cups (375ml) milk  
¼ cup (120g) criste fraiche  
sea salt and cracked black pepper

To make the creamed corn, melt the butter in a medium saucepan over medium heat. Add the onion and garlic and cook, stirring, for 4 minutes. Add the corn and milk, bring to a simmer and cook for 20 minutes or until the corn is tender. Fold through the criste fraiche and salt and pepper. Using a hand-held stick blender, blend until smooth. Set aside and keep warm.

Place the eggs and milk in a large bowl and whisk to combine. Melt half the butter in a large non-stick frying pan over medium heat. Dip 2 slices of the brioche into the egg mixture and cook for 2-3 minutes each side or until golden and cooked through. Repeat with the remaining butter and brioche. Top with criste fraiche, the creamed corn, chilli and salad to serve. Serves 4.

### soufflé omelette with crispy chorizo and brie

1 fresh chorizo, case removed and chopped  
1 tablespoon extra virgin olive oil, plus extra for brushing  
1 egg yolk  
1 tablespoon milk  
3 eggshells  
150g triple cream brie, rind removed and sliced

Place the chorizo in a small food processor and process until finely chopped. Heat the oil in a medium frying pan over high heat. Add the chorizo and cook for 4 minutes or until crispy. Set aside and keep warm.

Place the egg yolk and milk in a small bowl and whisk together. In a separate bowl, whisk the eggshells to stiff peaks. Whisk the egg yolk mixture into the eggshells. Heat a 22cm non-stick frying pan over medium heat and brush with the oil. Add the egg mixture and swirl to spread evenly. Cook for 3 minutes or until the omelette is puffed and the top is just set. Top with the brie and cook for a further 2 minutes or until melting. Using a spatula, fold the omelette over. Top with the crispy chorizo to serve. Serves 2.

