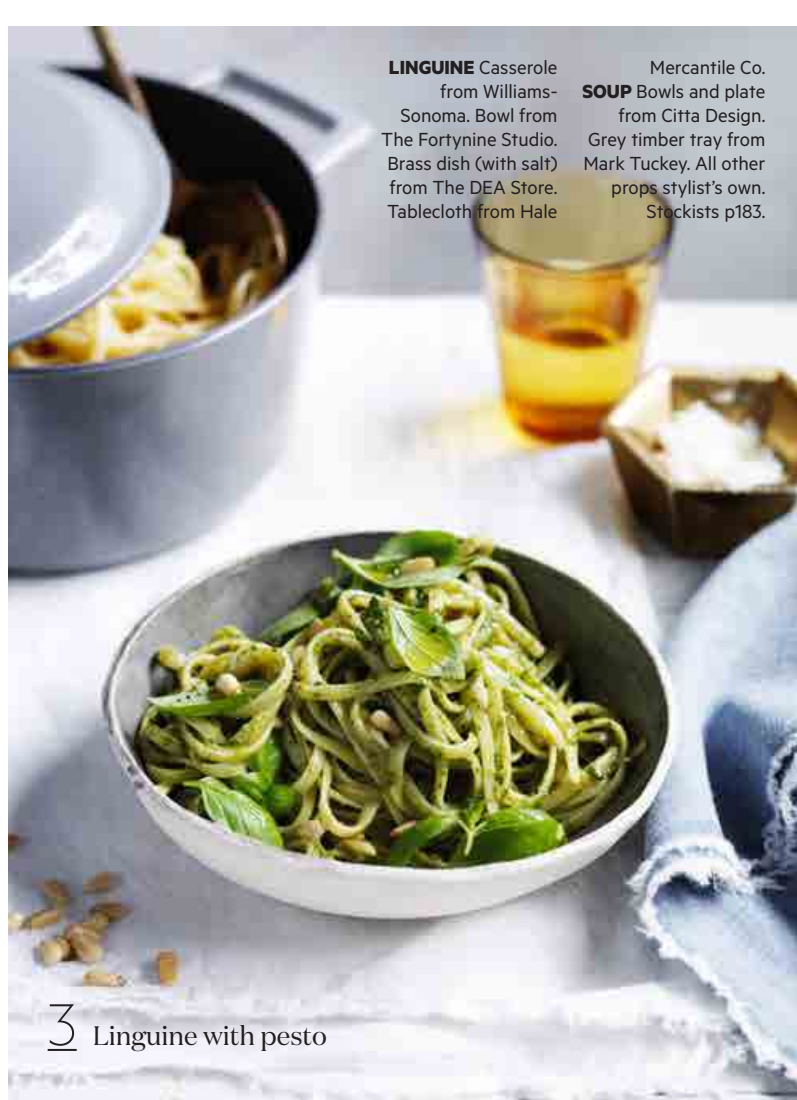




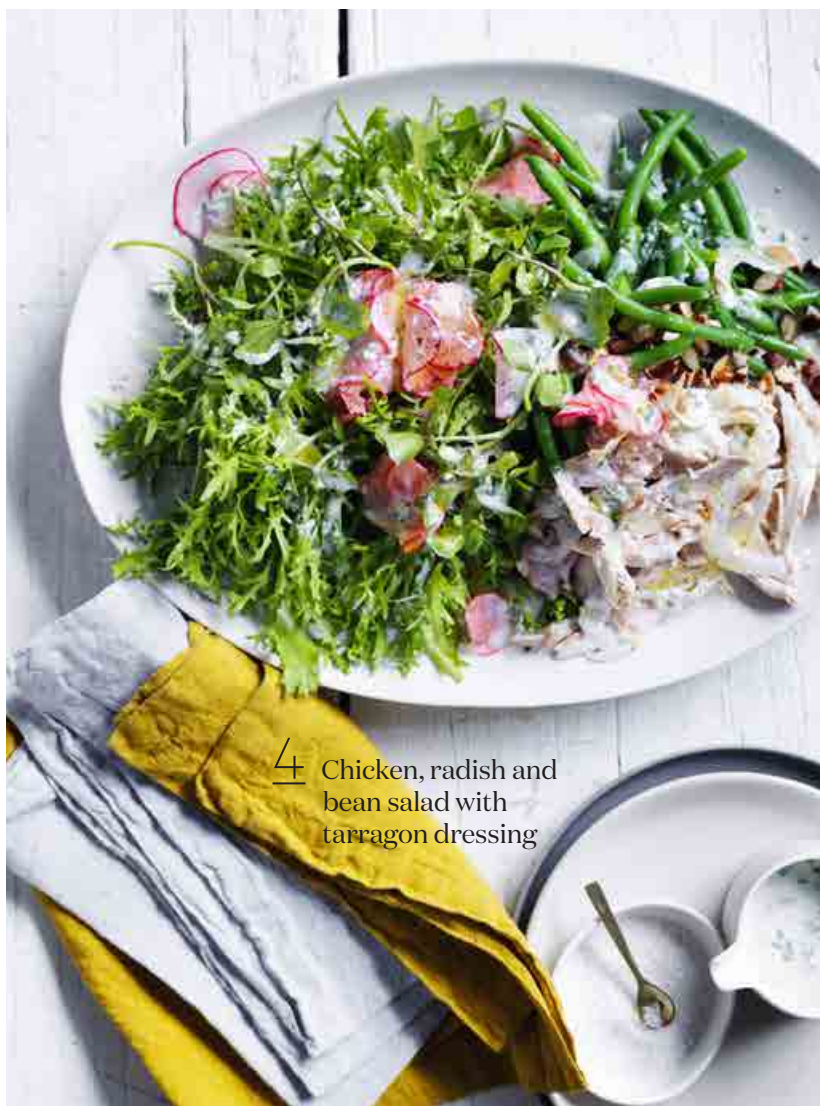
2 Corn and avocado soup with goat's feta



3 Linguine with pesto

LINGUINE Casserole from Williams-Sonoma. Bowl from The Fortynine Studio. Brass dish (with salt) from The DEA Store. Tablecloth from Hale

Mercantile Co. **SOUP** Bowls and plate from Citta Design. Grey timber tray from Mark Tuckey. All other props stylist's own. Stockists p183.



4 Chicken, radish and bean salad with tarragon dressing



5 Steak with zucchini and blue cheese salad

STEAK All props stylist's own. **CHICKEN** Oval platter from Citta Design. Linen napkins from Hale Mercantile Co. Salt dish, brass spoon and side plates from The DEA Store.

TEXT PAGE Salt cellar from Koskela. Stacked plates and bowls from Bison Australia. Clear glass tumbler from Citta Design. All other props stylist's own. Stockists p183.



6 Chicken schnitzel with cabbage and grape salad



7 Spanish saffron rice with chorizo and prawns

SAFFRON RICE Dish (with yoghurt) from Bison Australia. Glass from Country Road. Napkin from Citta Design. **SCHNITZEL** Timber platter from Mark Tuckey for Cotton On Home. Napkin from Hale Mercantile Co.

TEXT PAGE Tablecloth and napkin from Hale Mercantile Co. Grey bowl from The Fortynine Studio. Yellow bowl from Citta Design. Spoon from Lightly. All other props stylist's own. Stockists p183.



FISH Shallow bowls and tumbler from Citta Design. Salt cellar from Koskela. Grey timber tray from Mark Tuckey. **FIGS** Brass platter from Citta Design. Blue plate from

Bison Australia. Grey plate from The DEA Store. Canister from Freedom. Tablecloth from Hale Mercantile Co. All other props stylist's own. Stockists p183.

8 Fish with tahini sauce, pomegranate and fennel



9 Figs, blackberry and mascarpone sablés

6 Chicken schnitzels with cabbage and grape salad

Serves 4

- 200 gm soft fine wholemeal breadcrumbs
 - 100 gm parmesan, finely grated
 - Seasoned plain flour, for dusting
 - 3 eggs, lightly whisked
 - 2 chicken breast fillets (about 250 gm each), thinly sliced diagonally to make 8 thin escalopes
 - 60 ml (¼ cup) olive oil
 - 20 gm butter, plus extra, softened to serve
- Cabbage and grape salad**
- 500 gm cabbage, thinly sliced
 - 400 gm seedless grapes, halved
 - 100 gm toasted walnuts, coarsely chopped
 - ½ white onion, thinly sliced
 - 125 ml (½ cup) mild-flavoured olive oil
 - Juice of 1½ lemons, plus wedges to serve

- 1 Combine breadcrumbs and parmesan in a bowl and season to taste. Place flour and eggs in separate bowls and dust each escalope with flour, dip in egg then press into breadcrumbs to coat well and set aside on a tray.
- 2 For cabbage salad, combine ingredients in a bowl, season to taste and refrigerate until ready to serve.
- 3 Heat half the oil and butter in a large non-stick frying pan over medium-high heat and fry half the escalopes, turning once, until golden and just cooked through (1-2 minutes each side). Keep warm on a warm plate covered with foil or in a low (120C) oven and repeat with remaining oil, butter and escalopes.
- 4 Serve warm schnitzels with a little extra butter on top, black pepper, a squeeze of lemon and cabbage salad.

7 Spanish saffron rice with chorizo and prawns

There's paella and then there are other simple Spanish rice dishes. This is one of the latter – a combination of prawns and chorizo with Spanish rice. We haven't peeled the prawns, but if you prefer them peeled for less mess, cook them a minute less.

Serves 4

- 1 tbsp olive oil
- 1 white onion, finely chopped
- 3 garlic cloves, crushed
- Large pinch of saffron threads
- 260 gm short-grain rice, such as Calasparra (see note)
- 180 gm fresh chorizo, sliced
- 12 prawns in the shell, legs removed
- 100 ml dry sherry or white wine
- 600 ml chicken stock
- Handful of coarsely chopped flat-leaf parsley, to serve
- Aïoli and lemon wedges, to serve

- 1 Heat oil in a wide sauté pan or casserole over medium-high heat, add onion and sauté until tender (4-6 minutes). Add garlic and saffron, stir until fragrant (10 seconds), then add rice and stir to coat. Add chorizo and prawns, deglaze pan with

sherry, then add stock and bring to a simmer. Cover and simmer over low-medium heat until rice is tender (10-12 minutes). Remove lid, cover with a tea towel and leave to steam for 5 minutes. Scatter with parsley and serve with aïoli and lemon wedges.

Note Calasparra is a short-grain Spanish rice available from select delicatessens; if it's unavailable, substitute another short-grain rice and adjust the cooking time accordingly.

8 Fish with tahini sauce, pomegranate and fennel

This dish is inspired by a Claudia Roden recipe. We add a tahini sauce to the fish at the end of cooking just to coat it. It's light and delicious.

Serves 4

- 1 tbsp olive oil
 - 4 ocean trout fillets (about 150gm each), pin-boned
 - 50 gm unhulled tahini
 - Juice of 1 lemon
- Fennel and pomegranate salad**
- 2 fennel bulbs, shaved on a mandolin
 - 1 cup torn mint
 - ½ Spanish onion, thinly sliced into rings
 - Seeds from ½ pomegranate
 - Juice of ½ lemon
 - 2 tbsp extra-virgin olive oil

- 1 Heat a large non-stick frying pan over medium-high heat until hot, add olive oil and ocean trout skin-side down and fry until skin is crisp (2-4 minutes). Turn and continue frying until ocean trout is cooked to your liking (3-4 minutes for medium-rare).
- 2 Meanwhile, combine tahini, lemon juice and 100ml boiling water in a bowl, season to taste and whisk until smooth, then, when the fish is nearly cooked, add to pan, bring to a simmer, then remove pan from heat, cover with a lid and keep warm.
- 3 For fennel and pomegranate salad, combine ingredients in a bowl, season to taste and toss to combine.
- 4 Remove ocean trout from pan and transfer to serving plates, spoon sauce over fish and serve with fennel salad.

9 Figs, blackberry and mascarpone sablés

We've baked shortcrust rounds and added seasonal fruit to turn them into a dessert. Use a mild-flavoured honey here that won't overpower the figs.

Makes 8

- 1 all-butter shortcrust pastry sheet (435gm) (see note)
- 250 gm mascarpone
- 250 gm crème fraîche
- 1 tbsp honey, plus extra for drizzling
- Few drops of orange-blossom water
- 8 figs, halved
- 125 gm blackberries (about 1 punnet)



To remove the seeds from a pomegranate, roll it first to loosen the seeds, then score the pomegranate around its equator and, holding it over a bowl, twist it apart, turn each half cut-side down and hit it with a wooden spoon until all the seeds fall out.

- 1 Preheat oven to 160C. Cut out eight 10cm-diameter rounds from pastry sheet with a cutter, place on a tray lined with baking paper and refrigerate for 5-10 minutes to rest, then bake, turning tray halfway through cooking, until evenly golden (12-14 minutes). Set aside to cool briefly on tray (5 minutes), then transfer to a wire rack to cool completely (5 minutes).
 - 2 Whisk mascarpone, crème fraîche, honey and orange-blossom water in a bowl until smooth, then refrigerate until required.
 - 3 To serve, arrange pastry rounds on plates, top with a spoonful of mascarpone mixture, figs, blackberries and drizzle with extra honey.
- Note** We use Carême shortcrust pastry. ●

No mere truffles

A chocolate hit laced with lush raspberry and cacao crunch ends a meal on a rich note.

Raspberry chocolate truffles

Fresh raspberries add lusciousness to these rich chocolate truffles, while cacao nibs add crunch and texture. You can roll the truffles into balls or shape into rough quenelles with a spoon, as we've done here. Toss them directly into rich Dutch-process cocoa, or, for another layer of texture, roll first in melted chocolate and then into the cocoa. Store in the fridge in an airtight container for up to two weeks – although we doubt they'll last that long.

Prep time 20 mins, cook 5 mins (plus chilling)

Makes about 20

- 200 ml pouring cream
- 30 ml raspberry liqueur, such as Framboise or Chambord
- 340 gm dark chocolate (55%-65% cocoa solids), finely chopped
- 100 gm raspberries, coarsely crushed
- 2 tbsp cacao nibs (see note)
- Dutch-process cocoa, sieved, for coating

1 Bring cream and liqueur just to the boil in a saucepan over medium-high heat, then remove from heat, add chocolate, stand for 5 minutes, then whisk until smooth. Add raspberries and cacao nibs, stir to combine, pour into a container and refrigerate until chilled and firm (4-5 hours).

2 Roll heaped teaspoonfuls of mixture into balls, or shape into rough quenelles with two dessert spoons dipped in hot water. Toss straight into cocoa, roll to coat, then transfer to a container and refrigerate until required.

Note Cacao nibs are available from select health-food shops and supermarkets. ●



RECIPE & STYLING EMMA KNOWLES
PHOTOGRAPHY WILLIAM WEPPEM

TRUFFLES

Linen tablecloth and napkin from Hale Mercantile Co. Cup and saucer from Mud Australia. All other props stylists own. Stockists p183.