

**POTATO SOUP** Linen table runner from Hale Mercantile Co. Bowl from Luna Ceramics. **CHICKEN SOUP** Phendal bowls (with soup) from The Design Hunter. Small Pebble bowl (with chilli) from Mud Australia. Brass spoon from Lightly. All other props stylist's own. Stockists p175.



Roast garlic and potato soup with caviar and herb toast (RECIPE P90)



Lentil and speck soup with  
roast beetroots slaw



Cabbage with sake, brown butter crumbs and bacon

### Cabbage with sake, brown butter crums and bacon

*The flavours of caramelised cabbage, sake, nutty butter and bacon work well together – and even better with roast chicken. Dry sherry works nicely in place of the sake, or simply use more stock instead.*

**Prep time 15 mins, cook 20 mins**

**Serves 4**

- 80 gm chilled unsalted butter, diced
- 1 kg (1 small) Savoy cabbage, cut into 8 wedges
- 100 ml chicken stock
- 80 ml dry sake
- 120 gm crustless sourdough bread, torn into small pieces
- 4 streaky bacon rashers, diced

**1** Heat a large casserole over high heat, add butter and swirl pan until butter is foaming and nut brown (2-3 minutes), then pour into a heatproof bowl.

**2** Preheat oven to 180C. Wipe out casserole with paper towels and return to heat. Brush cabbage wedges generously with brown butter and season to taste, then place in casserole in a single layer and fry, turning once, until charred (1-2 minutes each side). Add stock and sake, cover with a lid and simmer until tender (4-5 minutes), then uncover and simmer until almost all the liquid has evaporated (1-2 minutes).

**3** Toss bread and bacon in remaining brown butter to coat, spread on a baking tray lined with baking paper and bake, tossing occasionally, until golden brown and crisp (6-8 minutes). Serve cabbage scattered with crumbs and drizzled with pan juices.

**Drink suggestion** Rich, dry yamahai-style sake.

### Quince and brown butter pastry tart

*This unusual pastry, adapted from a recipe by Parisian pastry chef and cooking school teacher Paule Caillat, gives a lovely nutty, buttery result. Cook the quince longer for a more intense flavour and colour.*

**Prep time 20 mins, cook 3½ hrs**

**Serves 8**

200 gm chilled unsalted butter, diced, plus extra for greasing

1 tbsp rosemary

180 gm plain flour

1 tbsp caster sugar

Vanilla ice-cream, to serve

#### Poached quince

750 gm sugar

1 small cinnamon quill

1 star anise


4 cloves

3 quince (about 300gm each), peeled, cored and cut into wedges

**1** For poached quince, bring sugar, spices and 1 litre water to a simmer in a large saucepan over medium heat. Add quince, then cover directly with a round of baking paper and a small plate to keep quince submerged, reduce heat to very low and simmer, stirring occasionally, until quince is deep pink in colour (3 hours; cook longer for a deeper colour). Cool, then refrigerate quince in syrup until required. Poached quince can be made up to a week ahead.

**2** Preheat oven to 175C. Heat a saucepan over high heat, add butter and cook until foaming and nut brown (3-4 minutes). Add rosemary (it should fry instantly), then strain butter through a metal sieve into a heatproof bowl. Return 110gm brown butter to pan, and return rosemary to remaining butter and set aside. Add 1 tbsp water to butter in pan (be careful, butter will spit) and bring to the boil. Add flour, sugar and a pinch of salt, remove from heat and stir to form a wet, oily dough. While warm, press dough evenly over base and sides of a 3cm-high, 20cm-diameter fluted, loose-bottomed tart tin and bake on an oven tray until golden brown and set (30-35 minutes). Remove from oven and cool completely for butter to firm up, then transfer pastry case to a plate.

**3** Heat 1 tbsp rosemary butter in a frying pan over high heat, add quince and 60ml quince syrup (reserve remaining for another use) and cook, turning occasionally, until warmed through (3-4 minutes). Spoon quince into pastry case, top with ice-cream, drizzle with brown butter-rosemary syrup and serve warm.

**Drink suggestion** Sweet, apple-juicy pommeau. 

# Comfort zone

*A warming dessert studded with boozy prunes, this light clafoutis makes a fine cool-weather finale.*

## Prune clafoutis

*Clafoutis, a deliciously light winter dessert, is typically filled with black cherries. We've used prunes soaked in brandy for a boozy flourish (or soak them in Armagnac, a classic combination in south-west France). Start this recipe a day ahead to macerate the prunes.*

**Prep time 25 mins, cook 18 mins (plus soaking)**

**Makes 4**

140 gm pitted prunes  
120 ml brandy  
4 eggs  
80 gm caster sugar  
20 gm plain flour  
225 ml pouring cream  
1½ tbsp finely chopped blanched almonds  
Pure icing sugar, for dusting  
Vanilla-bean ice-cream, to serve (optional)

- 1 Place prunes and brandy in a bowl, cover and leave to soak overnight. Drain, reserving prunes and brandy separately.
- 2 Preheat oven to 180C and butter four ovenproof dessert bowls (15cm-18cm diameter). Separate 2 eggs, reserve whites and place yolks in an electric mixer with remaining whole eggs and sugar and whisk until pale and creamy. Add flour and whisk to combine, then stir in cream and almonds. Whisk eggwhites in a separate bowl to soft peaks and fold into batter. Divide batter among bowls, scatter with prunes and bake on a tray until golden brown and just set with a slight wobble in the centre (8-9 minutes).
- 3 Dust clafoutis with icing sugar and serve hot with ice-cream and reserved brandy. 

**CLAFOUTIS** Plate (under clafoutis) from Mr Kitly. All other props, stylist's own. Stockists p175.

