



REQUEST A RECIPE

To request a recipe, email fareexchange@bauer-media.com.au or write to Fare Exchange, Australian Gourmet Traveller, GPO Box 4088, Sydney, NSW 2001. Please include the restaurant's name, address or business card, as well as your name and address.



Naïm's green shakshuka (RECIPE P36)

SHAKSHUKA Skillet from Le Creuset. New York fork from Georg Jensen. Basix napkin from Hale Mercantile Co. Tumblers from Ondene. **WAFFLES** Møller #77 chair and Copenhagen pendant

light from Great Dane Furniture (used throughout). Placemat from Ondene. Plate from Pottery Barn. Kali spoon from Aura by Tracie Ellis. All other props stylist's own. Stockists p175.



1 Spiced lamb chops with silverbeet, chickpeas and yoghurt

T-BONE Plate from Pop & Scott. **LAMB** Phendei dinner plate from The Design Hunter. **TEXT PAGE** Dust bowls from Studio Enti. All other props stylist's own. Stockists p175.



2 T-bone steaks with garlicky buttered mushrooms



3 Big pork and prosciutto meatballs with polenta

MEATBALLS Pebble bowls from Mud Australia. Kinto Dew tumbler from Pentimento. Hale Mercantile Co linen napkin from The Design Hunter. **PILAF** Phendei side plate from The Design Hunter. All other props stylist's own. Stockists p175.



4 Harissa chicken, rice and quinoa




Bacon and egg pudding
with salted maple (RECIPE P



BACON & EGG PUDDING
Hale Mercantile Co Line
napkin from The Design
Hunter. **DOUBLE EGG**
Stockholm oak cha
(used throughout) from
Matt Blatt. White sid
plate (front) from
Seastonewares. Eggcu
from The Bay Tree
All other props stylist
own. Stockists p175

EGG & RICE Bowl from Seastonwares. Hale Mercantile Co linen napkin from The Design Hunt. **TEXT PAGE** Verner Poyser. Flowerpot lacquered pendant light from Grønne Dane Furniture. Ceramic spoon and eggcup from The Bay Tree. Plate from Seastonwares. All other props stylist's own. Stockists p175.



Egg and rice bowl