

5 Lemon saltimbocca with green beans



**RADISH AND POTATO SALAD** Server (part of set) from Country Road. All other props own. **SALTIMBOCCA** Phendei black plate from The Design Hunter. Linen runner from Hale Merc. All other props own. Stockists

6 Roast radish and potato salad

7 Carrot, fennel and feta fritters



**KIWI MESS** Grey bowl (left) from Mud Australia. Black cutlery (part of a set) from Country Road. **FRITTERS** Small black dish from Mud Australia. All other props stylist's own. Stockists p183.



8 Kiwi and ginger mess



## 5 Lemon saltimbocca with green beans

*This classic dish never gets old. If you can't find veal, use chicken instead.*

**Serves 4**

- 8 veal escalopes (about 100gm each)
- 2 tbsp coarsely chopped sage, plus about 16 extra leaves
- 20 gm parmesan, finely grated
- 8 thin slices prosciutto
- 80 gm butter, coarsely chopped
- 3 garlic cloves, thinly sliced
- 2 tbsp baby capers in vinegar, rinsed
- 150 ml white wine
- Juice and finely grated rind of 1 lemon
- 300 gm green beans, steamed

- 1** Pound veal escalopes between 2 sheets of baking paper until about 4mm thick. Scatter both sides with sage and parmesan, pressing to stick, then wrap each in a slice of prosciutto.
- 2** Heat 20gm butter in a large frying pan over high heat until foaming (30 seconds to 1 minute), add 4 veal escalopes and fry, turning once, until browned and cooked through (2-3 minutes each side). Keep warm. Wipe pan clean with paper towels, then repeat with another 20gm butter and remaining escalopes.
- 3** Heat remaining butter and garlic until butter is foaming (30 seconds to 1 minute). Add extra sage leaves and capers, deglaze pan with white wine, then add lemon juice and rind, drizzle sauce over veal and serve with steamed green beans.

## 6 Roast radish and potato salad

*This take on potato salad is best served warm – the butter solidifies if it's left to cool.*

**Serves 4**

- 400 gm small radishes, halved, quartered if large
- 2 tbsp olive oil
- 500 gm chat or small new potatoes, scrubbed, halved
- 2 cups (loosely packed) rocket
- 1 cup (loosely packed) flat-leaf parsley, torn
- 4 spring onions, thinly sliced into rounds
- 60 gm soft goat's cheese, crumbled
- Lemon-butter dressing**
- 60 gm butter, coarsely chopped
- 2 garlic cloves, finely chopped
- 1 tbsp thyme
- Finely grated rind and juice of 1½ lemons
- 1½ tsp Dijon mustard

- 1** Preheat oven to 220C. Toss radishes in olive oil, season to taste and roast, turning occasionally, until golden (15-20 minutes). Meanwhile, cook potatoes in a saucepan of boiling salted water until tender (15-20 minutes). Drain well and place in a large bowl.

- 2** For lemon-butter dressing, melt butter in a frying pan over medium heat, then stir in garlic, thyme and lemon rind. Remove from heat, whisk in mustard and lemon juice, season to taste, then pour dressing over potatoes. Add roasted radishes and toss to combine.

- 3** Serve salad warm scattered with rocket, parsley, spring onion and crumbled goat's cheese.

## 7 Carrot, fennel and feta fritters

*Fritters are a week-night staple, and any leftovers make a great sandwich filling the next day.*

**Serves 4**

- 400 gm canned chickpeas, drained and rinsed
- 125 ml (½ cup) olive oil, plus extra to serve (optional)
- 1 small fennel bulb, coarsely grated
- 4 carrots (about 420gm), coarsely grated
- ½ cup (loosely packed) coriander, finely chopped, plus extra to serve
- 50 gm plain flour, sieved
- 2 eggs, lightly beaten
- 1 tsp ground cumin
- 2 spring onions, thinly sliced into rounds
- 70 gm feta, crumbled
- Mint leaves, Greek-style yoghurt and lemon wedges, to serve

- 1** Preheat oven to 220C. Combine chickpeas and 2 tbsp olive oil in a bowl, season generously and spread on an oven tray lined with baking paper. Roast, shaking occasionally, until browned and crisp (15-20 minutes).

- 2** Meanwhile, combine fennel, carrot, coriander, flour, egg, cumin and spring onion in a bowl, and stir until mixture just comes together. Stir in feta and season to taste.

- 3** Heat half the remaining oil in a frying pan over medium heat, add ⅓-cup portions of fritter mixture in batches and fry, turning once, until golden brown and cooked through (4-5 minutes), wiping out pan with paper towels and adding remaining oil between batches.

- 4** Scatter fritters with chickpeas, extra coriander and mint, and serve warm with yoghurt and lemon wedges.

## 8 Kiwi and ginger mess

*This quick Eton mess-style dessert riffs on the classic meringue and berry combination, using kiwis instead.*

**Serves 4**

- 3 kiwifruit, peeled and thinly sliced
- 3 store-bought meringues (about 10gm-15gm each), broken up
- Vanilla bean ice-cream, to serve
- Ginger and lime syrup**
- 125 gm caster sugar
- 1 tbsp finely grated ginger
- Juice and finely grated rind of 1 lime

- 1** For ginger and lime syrup, bring sugar, ginger and 125ml water to the boil in a small saucepan, stirring occasionally to dissolve sugar, and boil until syrupy (8-10 minutes), then transfer to a bowl. Add lime juice and rind, and refrigerate to chill (10 minutes). Just before serving, add kiwifruit and stir to coat.

- 2** Divide meringue among bowls, top with kiwifruit and scoops of ice-cream, drizzle with syrup and serve. **11**