Greg Farnan The Old Brewery

- 1. The three kitchen must-haves that can make or break a dish:
- · Salt
- A good kitchen hand
- Super fresh produce
- 2. Your favourite WA cafe, restaurant or dish:

Four Seasons Roasting Duck, Northbridge, for pan-fried Patagonian toothfish; GoGo's Madras Curry House, Mt Lawley, for black dhal; and the Bluewater Grill, Applecross, for King George whiting on tomato and honey couscous.

3. Where you go to source great local produce:

My number one priority is good-quality meat, which I get from the Dorper Lamb Company, Terranova Butchers, Carpenter's Meat Group for WA Black Angus and Wagyu beef, and several local butchers.

4. Your best foodie experience of all

Sitting on the balcony of a restaurant at the Bellagio in Las Vegas, watching the water show with my wife; and walking through the back of the food markets in Guangzhou, China, sampling all the delicacies like salt and pepper chilli scorpion and snake, before having lunch in a restaurant.

5. Your best piece of advice for home cooks:

Always have ingredients pre-prepared,



particularly when entertaining, so all you have to do is cook your meat. Have salad ingredients cut up and ready to go, so you can just toss them together at the last minute

ROAST DORPER LAMB AND TOMAHAWK RIBEYE WITH MUSHROOMS, POTATO GRATIN AND ROCKET SALAD

Serves 6-7

- 1.2kg Dorper lamb, leg
- 19kg Tomahawk Wagyu rib eye steak

Bring meat to room temperature, season with salt and pepper. Roast the lamb for 1 hour and 15 minutes at 1800 (medium to medium-well). Chargrill steak for 2 minutes on both sides, then roast for an hour on 180C, turning twice (medium). Rest meat for 10-15 minutes. Serve with bearnaise, pepper or mushroom sauce.

Lemon saute mushrooms

- 5 field mushrooms
- 1 tsp garlic
- 1 tsp butter
- · dash of olive oil
- pinch of lemon zest
- · parsley, to garnish

Saute mushrooms in oil, garlic and butter until almost cooked, adding lemon zest at the end. Garnish with parsley to serve.

Classic potato gratin

- 2 medium-size royal blue potatoes, sliced thinly
- 75ml pouring cream
- pinch of salt and pepper
- 50g Emmental cheese, grated (or mozzarella)

Toss sliced potato through cream with salt and pepper. Layer the sliced potatoes in a gratin dish and bake at 150C for 25 minutes or until the potato is soft and cream reduced. Sprinkle with cheese just before serving.

Rocket and parmesan salad

- handful wild rocket leaves
- 10g parmesan, shaved
- 5ml chardonnay vinegar
- 15ml olive oil

Mix vinegar and oil to make dressing. Toss together with rocket and parmesan.