

AUSTRALIAN

GOURMET TRAVELLER

Hearty flavours

*Our favourite soups,
classic curries, wintry desserts
plus perfect lemon tart*

WIN A DESIGNER KITCHEN
APPLIANCE PACKAGE
TOTAL PRIZE POOL MORE THAN \$10,000
Just 10+ only; see page 108 for full details

**MORE THAN
SWELL**
BYRON BAY'S
EXCITING NEW
FOOD SCENE



**CALIFORNIA
COOL**
ESCAPING TO
BIG SUR

New England-style clam
chowder and crackers

BIG KITCHEN SPECIAL

HOTTEST TRENDS ARCHITECTS' TIPS DREAM SPACES
MUST-HAVE PRODUCTS NEIL PERRY'S RANGE

10007736
07
JULY 2015 \$8.95 NZ \$9.70
9 513 006 001003

When cool enough to handle, peel and set aside. Meanwhile, place dried chillies and hibiscus flowers in a bowl, cover with boiling water and stand until softened (10-15 minutes), then strain, reserving water. Wearing gloves, carefully remove and discard chili seeds and membranes. Process softened chili and hibiscus flowers, roasted onion and garlic, coriander roots and spices (except cinnamon quill) in a food processor to a purée and season to taste. Heat 1 tbsp chili oil in a large casserole over medium heat, add paste and stir constantly until fragrant and thick (6-7 minutes). Add tomato and cinnamon quill, reduce heat to low and simmer until thickened (15-18 minutes). Meanwhile, heat remaining chili oil in a frying pan over high heat, add nuts, bread and a pinch of salt and fry until toasted (4-6 minutes). Drain on paper towels, place in a food processor and process to a paste, adding a reserved chili-hibiscus water to loosen, then add to tomato mixture. Remove cinnamon quill, add chocolate, remaining reserved chili-hibiscus water and reserved oxtail stock and bring to the simmer over medium heat. Purée with a hand-held blender and stir in cavolo nero, lime juice and reserved oxtail.

4 For rough rice, heat a frying pan over medium-high heat, toast pepitas and sunflower seeds until golden brown (2-4 minutes) and set aside. In a saucepan, bring 3 litres of water to the boil, add rice, bring back to the boil and cook rice, stirring occasionally, until tender (25-35 minutes). Strain, transfer to a large bowl, stir in spring onion and cavolo nero and season to taste. Spoon into serving bowls, top with mole rojo, scatter with coriander and toasted sesame seeds, and serve with salsa picante and lime cheeks.

Note Guajillo, habanero, mulato and chipotle chillies are available at Mexican grocers, herbies.com.au and fireworksfoods.com.au. Hibiscus flowers, also called Jamaica flowers, are available at Fireworks Foods and Fiji Market (see stockists p183).

"I love a good croque-monsieur, and the one at Muse in the Hunter is one of the best. What's their secret?"

James Glenville, Newcastle, NSW

Pork hock croque-monsieur

Prep time 15 mins, cook 2½ hrs (plus cooling)

Makes 4 (pictured p36)

- 2 smoked pork hocks (about 800gm each)
- 2 litres (8 cups) chicken stock
- 300 ml dry white wine
- 2 each onions, celery stalks and carrots, chopped
- 8 thyme sprigs
- 2 garlic cloves
- 8 thick slices sourdough bread
- 150 gm Gruyère, finely grated
- Dijon béchamel**
- 60 gm butter, diced
- 60 gm plain flour
- 400 ml milk, warmed
- 100 gm Dijon mustard
- ½ tsp finely grated nutmeg

Watercress salad

- 2 cups (loosely packed) watercress
- 8 cornichons, halved
- 3 golden shallots, thinly sliced on a mandolin
- Juice of 2 lemons
- 2 tbsp olive oil

1 Rinse hocks, place in a large saucepan with stock, wine, vegetables, thyme and garlic and bring to the boil. Reduce heat to low and simmer uncovered until meat easily comes away from the bone (1½-2 hours). Set hocks aside to cool. Strain liquid into a saucepan and boil until reduced by two-thirds (10-15 minutes). Shred meat, add to reduced stock, season to taste and refrigerate.

2 Meanwhile, for Dijon béchamel, melt butter in a saucepan over medium heat, then gradually add flour, stirring until smooth (3-4 minutes). Gradually whisk in warmed milk and stir continuously until thickened (4-5 minutes). Remove from heat and stir in mustard and nutmeg.

3 Preheat oven to 180C and line an oven tray with baking paper. Generously spread half the bread slices with béchamel, top with pork mixture and sandwich with remaining bread. Scatter generously with Gruyère and season to taste. Place on prepared tray and bake until cheese melts (8-10 minutes), then finish under a hot grill for a golden-brown top (3-5 minutes).

4 For watercress salad, toss ingredients together in a bowl and serve with croque-monsieurs.

"The honeycomb dessert at Marque is magnificent. I'd love to attempt to recreate it at home."

Sandra Pin, Potts Point, NSW

Honeycomb with cultured cream

At Marque they culture their own cream. Try our recipe on p138 or buy a good crème fraîche instead.

Prep time 5 mins, cook 10 mins (plus setting)

Serves 6-8

- 415 gm caster sugar
- 150 gm liquid glucose
- 65 gm single blossom honey (such as Malfroy's Gold; see note)
- 18 gm bicarbonate of soda
- 200 gm crème fraîche, to serve

1 Line a 20cm-square cake tin with baking paper. Stir sugar, glucose, honey and 75ml water in a deep saucepan over medium-high heat until dissolved, wiping down sides of pan with a wet pastry brush to prevent crystals forming. Boil until sugar syrup reaches 160C on a sugar thermometer (8-10 minutes). Remove from heat and whisk in bicarbonate of soda (mixture will foam up). Working quickly, pour mixture into prepared tin and leave to cool and set (1-2 hours).

2 When cool, break honeycomb into shards. Honeycomb will keep stored in an airtight container for a week. Serve honeycomb shards with crème fraîche.

Note Malfroy's Gold honey is available online at malfroysgold.com.au.



REQUEST A RECIPE

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

Marque's honeycomb with cultured cream



HONEYCOMB
Moroccan tea glass from Pure and General. All other props stylist's own. Stockists p183.

"The honeycomb dessert at Marque is magnificent. I'd love to attempt to recreate it at home."

Sandra Pin, Potts Point, NSW

Honeycomb with cultured cream

At Marque they culture their own cream. Try our recipe on p138 or buy a good crème fraîche instead.

Prep time 5 mins, cook 10 mins (plus setting)

Serves 6-8

- 415 gm caster sugar
- 150 gm liquid glucose
- 65 gm single blossom honey (such as Malfroy's Gold; see note)
- 18 gm bicarbonate of soda
- 200 gm crème fraîche, to serve

1 Line a 20cm-square cake tin with baking paper. Stir sugar, glucose, honey and 75ml water in a deep saucepan over medium-high heat until dissolved, wiping down sides of pan with a wet pastry brush to prevent crystals forming. Boil until sugar syrup reaches 160C on a sugar thermometer (8-10 minutes). Remove from heat and whisk in bicarbonate of soda (mixture will foam up). Working quickly, pour mixture into prepared tin and leave to cool and set (1-2 hours).

2 When cool, break honeycomb into shards. Honeycomb will keep stored in an airtight container for a week. Serve honeycomb shards with crème fraîche.

Note Malfroy's Gold honey is available online at malfroysgold.com.au. 

Marque's honeycomb
with cultured cream



REQUEST A RECIPE

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

HONEYCOMB

Moroccan tea glass
from Pure and General.
All other props stylist's
own. Stockists p183.