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Red-braised caramelised pork belly with Maffroy's honeycomb, finger limes and lilly pillies *recipe page 112*

WHERE TO BUY NATIVE INGREDIENTS

To find retailers of the native ingredients supplied by Outback Pride and used in this feature, visit outbackpride.com.au/food-service, then click on 'distributor'. Contact your nearest distributor for details of retailers in your area who sell the particular ingredients you're looking for. Outback Pride doesn't sell fresh or frozen produce directly to the public from its website.

To order frozen native fruits online, visit bushfoodshop.com.au. Thaw the frozen ingredients before using them.

I Love Warrigal Greens sells warrigal greens to restaurants but doesn't sell via greengrocers or markets. The company is happy, however, to sell small quantities to customers who visit its premises in Liverpool, New South Wales. For details, phone (02) 9600 8673 or visit ilovewarrigalgreens.com.au.

Kylie Kwong also recommends inquiring at your local farmers' market or specialist greengrocer.



Stir-fried saltbush leaves with ginger and shiro shoyu

"Old man saltbush, or simply saltbush, is a familiar sight all over large areas of inland Australia," says Kwong.

"The leaves are tender and have a natural saltiness."

Prep time 10 mins, cook 5 mins

Serves 4 as part of a banquet (pictured p161)

- 60 ml (¼ cup) peanut oil
- 20 gm (4cm piece) ginger, thinly sliced
- 300 gm saltbush leaves (see note p160)
- 1 tbsp shiro shoyu (see note)
- 60 ml (¼ cup) chicken stock
- ½ tsp sesame oil

1 Heat peanut oil in a wok over high heat until the surface shimmers slightly. Add ginger and ½ tsp sea salt flakes and stir-fry for 30 seconds. Add saltbush leaves and stir-fry until just wilted (2 minutes). Add shiro shoyu and stir-fry for 1 minute. Add stock, stir-fry for 1 minute and add sesame oil. Serve hot.

Note Shiro shoyu, a light soy sauce, is available from Asian grocers.

Wine suggestion *Unfiltered and unfiltered riesling, such as 2010 Shobbrook Wines Eden Valley Riesling, Eden Valley, SA.*

Pickled cucumber with lemon aspen and wild rosella flowers

"Lemon aspen, a rainforest citrus fruit about the size of a grape, is juicy, crunchy and sour with a slight aroma of pine and hints of eucalyptus and honey flavours. The wild rosella (*Hibiscus sabdariffa*) is native to India and Africa but has become naturalised in Australia. The 'flower' – actually the calyx – is sour and crunchy. These two ingredients give an unexpected twist and stunning visual appeal to a refreshing appetiser of pickled cucumber." You'll need to begin this recipe two days ahead.

Prep time 10 mins, cook 20 mins (plus pickling)

Serves 4 as part of a banquet (pictured p155)

- 3 Lebanese cucumbers (about 400gm)
- 1 tbsp sea salt flakes
- 20 gm (5cm piece) ginger, thickly sliced
- 2 star anise
- ¼ tsp Sichuan peppercorns
- 100 gm wild rosella flowers (see note p160)
- 100 gm lemon aspen (see note p160)
- 2 tsp fish sauce, or to taste

Pickling liquid

- 500 ml (2 cups) white vinegar
- 160 gm white sugar

1 For pickling liquid, stir vinegar and sugar in a saucepan over high heat until sugar dissolves. Bring to the boil, reduce heat to low-medium and simmer without stirring until reduced by one-third and slightly syrupy (20 minutes). Set aside to cool, then refrigerate overnight.

2 Meanwhile, halve cucumbers lengthways and scoop out seeds with a teaspoon (discard). Thinly slice each piece into half-moons. Place in a bowl, sprinkle with salt, mix well to combine, cover and refrigerate overnight.

3 Drain liquid from cucumber (discard). Place cucumber in a 1-litre airtight jar or container,

add pickling liquid to cover, and add ginger, star anise and peppercorns. Refrigerate for at least a day to develop flavours. Pickled cucumber will keep refrigerated for 2 weeks.

4 Drain pickled cucumber, add lemon aspen, wild rosella flowers and a little pickling liquid to taste, add fish sauce to taste and serve.

Drink suggestion *Light sparkling wine, apple cider or perry, such as The Two Metre Tall Company Poire, Derwent Valley, Tas.*

Red-braised caramelised pork belly with Malfroy's honeycomb, finger limes and lilly pillies

"Rich, spicy red-braised pork provides a perfect base for the natural sweetness of the honey and the tartness of the finger limes," says Kylie Kwong. "The beautifully coloured lilly pillies – native rainforest fruits – offer visual appeal and added texture. They're rather acrid when eaten raw, so I toss them in a caramel sauce just before serving. The honeycomb I use is from the Malfroy family, who move their hives around the Hawkesbury, Blue Mountains and central tablelands regions of New South Wales to locate the best flora for their bees."

Prep time 20 mins, cook 1 hr 20 mins

Serves 4 as part of a banquet (pictured p160)

- 450 gm free-range boneless pork belly, skin on, cut into 2cm pieces
- 4 wild finger limes, halved lengthways (see note p160)
- Vegetable oil, for deep-frying
- 220 gm (1 cup) brown sugar
- 60 ml (¼ cup) fish sauce, or to taste
- 100 gm lilly pillies, halved, seeds removed (see note p160)
- 2 heaped tbsp Malfroy's yellow box honeycomb (see note)
- Red-braise masterstock
- 375 ml (1½ cups) organic tamari
- 250 ml Shaoxing wine
- 185 gm (1 cup) yellow crystal rock sugar (see note)
- 80 gm ginger, thickly sliced
- 6 garlic cloves, crushed
- 4 strips orange peel, pith removed
- 8 star anise
- 4 cinnamon quills
- 1 tsp sesame oil

1 For red-braise masterstock, bring ingredients and 3 litres cold water to the boil in a large stockpot, stirring to dissolve sugar. Reduce heat to low-medium and cook until flavours infuse (25 minutes). Set aside.

2 Meanwhile, place pork belly in a large saucepan, cover with cold water, bring to the boil over high heat, reduce heat to low and simmer to remove any impurities from the meat (10 minutes), then drain.

3 Bring masterstock to the boil, add pork, reduce heat to low-medium, cover surface with a round of baking paper and simmer gently until pork is tender (45-50 minutes). There should be no more than an occasional ripple breaking the surface; adjust the

temperature if necessary. To check whether the pork is ready, pierce it with a small knife – you should meet no resistance.

4 Meanwhile, extract vesicles from finger limes with a teaspoon and set aside.

5 Remove pork from masterstock and drain on absorbent paper (see note).

6 Heat oil in a wok over high heat until the surface shimmers slightly (190C), add half the pork belly and deep-fry until dark golden (2 minutes; be careful, hot oil will spit). Remove with tongs, set aside to drain on absorbent paper and repeat with remaining pork.

7 Combine brown sugar and 250ml water in a saucepan, stir to dissolve, bring to the boil, then cook until dark caramel and thickened slightly (6 minutes). Add fish sauce and stir to dissolve (be careful, hot caramel will spit).

8 Add pork and lilly pillies, toss lightly to coat, arrange on a serving dish, top with honeycomb and finger lime vesicles and serve hot.

Note For stockists of Malfroy's yellow box honeycomb, visit malfroysgold.com.au. You could substitute another yellow box honeycomb. Yellow crystal rock sugar is available from Asian grocers. Masterstock is traditionally used and reused many times for poaching meats. It will keep refrigerated for three days or frozen for a month, and can then be boiled and stored again.

Wine suggestion *Sweet and savoury vibrant Italian or Spanish red varietal or blend, such as 2010 Kalleske Dodger Tempranillo, Barossa Valley, SA.*

Passionberries, banana and sour cream

"The passionberry, a native of the central desert regions, is one of Australia's many and varied wild tomatoes – its scientific name is *Solanum cleistogamum*," says Kylie Kwong. "It's a sweet fruit with flavours of vanilla, honey and caramel. When the fruit are fully ripe and dry, they fall off the plant. Steeping them in syrup softens them and brings out their distinctive flavour."

Prep time 5 mins, cook 5 mins (plus steeping)

Serves 4 as part of banquet

- 110 gm (½ cup) brown sugar
- 50 gm (½ cup) passionberries (see note p160)
- Juice of 1 lemon
- 2 bananas
- Organic sour cream, to serve

1 Combine brown sugar and 185ml water in a saucepan over high heat, stir to dissolve sugar, bring to the boil, reduce heat to low-medium and simmer until syrupy (3-6 minutes). Remove from heat, add passionberries and set aside to steep (1 hour).

2 Stir lemon juice into syrup. Slice bananas, arrange in serving dish, drizzle with passionberries and syrup, top with a generous dollop of sour cream and serve.

Wine suggestion *Not too sweet, slightly floral and perfumed off-dry or iced riesling, such as 2010 Grosset Off-Dry Riesling, Clare Valley, SA.**