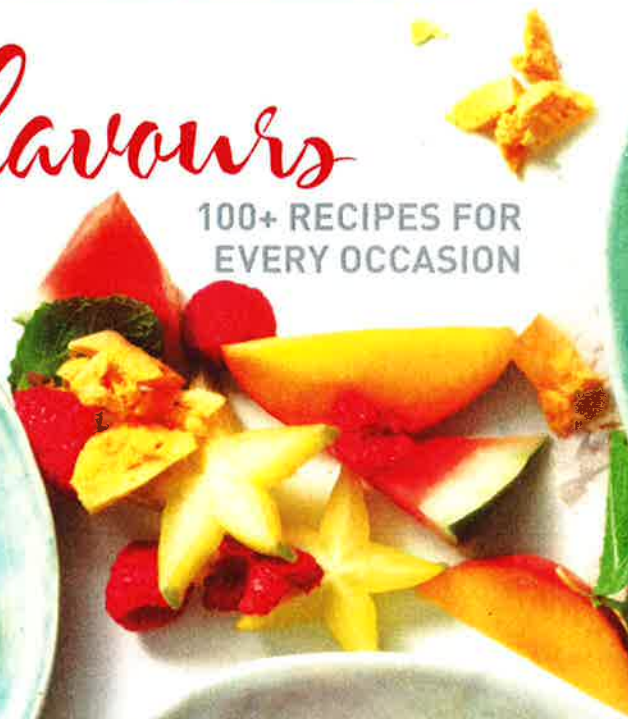


# delicious.

## Sunny flavours

100+ RECIPES FOR EVERY OCCASION



## chill out

VALLI'S EASY SUMMER ENTERTAINING SPECIAL

Valli Little's ice cream cake

**NIGELLA LAWSON'S STRESS-FREE DINNER** **BILL GRANGER'S HOLIDAY MENU** **JAMIE OLIVER'S TWIST ON CHRISTMAS**  
**NEW SEAFOOD CLASSICS** **THE FOODIES' GUIDE TO BYRON BAY**



A photograph of a cafe interior. In the foreground, a round wooden table is surrounded by chairs with red and blue patterned upholstery. A small potted plant and a glass are on the table. In the background, a large mural depicts a landscape with a church tower, a tall pine tree, and a goat. A brass chandelier hangs from the ceiling. To the right, a wooden ladder leans against a blue shelving unit.

# Queen of the hill

Make your way through the tall conifers and elm trees to Alla Wolf-Tasker's new cafe, Wombat Hill House, in Daylesford's Botanic Gardens for classic, comforting dishes in an enchanted garden setting.

australian flavours.



Tuna satay  
ciabatta

RECIPES ALLA WOLF-TASKER PHOTOGRAPHY MARK ROPER WORDS STEPHANIE VANDER LINDEN



Alla Wolf-Tasker (centre) with daughter Larissa and husband Allan

## tuna salad ciabatta

Serves 2

- 1/4 cup (75g) roasted garlic aioli\*, plus extra to spread
- 1 tbs finely chopped flat-leaf parsley
- 1 tbs finely chopped chervil
- 1 tsp finely chopped chives
- 1 tsp finely chopped cornichons\*
- 1 tsp finely chopped eschalot
- 1 tsp salted baby capers, rinsed, drained
- 1 tsp lemon juice
- 150g can good-quality tuna in oil, drained, flaked
- 24cm ciabatta, halved
- 60g mignonette lettuce leaves
- 2 soft-boiled eggs, cooled, peeled, cut in quarters
- 4 radishes, thinly sliced
- 1/4 cup (45g) nicoise olives\*, pitted, sliced

Combine aioli, herbs, cornichons, eschalot, capers and lemon juice in a bowl. Add flaked tuna and stir until well combined. Season to taste.

Split the ciabatta pieces and spread the bottom halves with extra aioli. Top with lettuce leaves, tuna mixture, egg, radish and olives. Replace the ciabatta tops and serve.

\* We used A Wolf in the Kitchen Roasted Garlic Aioli, from selected gourmet food shops. Cornichons and nicoise olives [small black olives] are from delis.

Follow a twisting path through Victoria's Wombat Hill Botanic Gardens and you'll discover Alla Wolf-Tasker's latest offering, Wombat Hill House. The refurbished 1940s cottage, perched high above the village of Daylesford, opened in July and offers simple seasonal fare, daily baked treats, pantry and picnic provisions, and gifts in a fairytale forest setting. "The Botanic Gardens are so beautiful, they deserved to have somewhere lovely in their midst for people to be able to enjoy simple food, a glass of wine or a great coffee," says Alla. "The gardens are situated on top of an ancient extinct volcano, which overlooks the village. It's full of meandering paths and interesting nooks. It is undoubtedly a place of great enchantment."

The alluring garden motif continues inside, where visitors can relax in a whimsical setting of winged wombats, garden murals, rustic wooden tables and comfy couches all presided over by a twinkling chandelier. Outside there's a bar and covered seating area with views of the sprawling 19th century gardens. "We already have a flourishing vegetable garden and many of the garnishes, salad leaves and produce for daily specials are picked by the cooks each morning," says Alla. "We wanted to offer great sandwiches, soups, braises, salads, house-made pies and delicious pizzas, as well as hearty breakfasts." The result is simple, yet satisfying fare, such as brioche French toast with caramelised peaches, pizza pissaladiere and meatballs with mash. *Wombat Hill Botanic Gardens (car entry off Central Springs Rd), Daylesford, Vic, (03) 4373 0099, visit: wombahillhouse.com.au.*



**brioche french toast  
with roasted peaches,  
yoghurt and mint**

Serves 4

- 2 eggs
- 100ml milk
- 1 tbs brown sugar
- Finely grated zest of 1 orange
- 4 thick slices brioche
- 60g unsalted butter
- 200g sheep's milk yoghurt\*  
or thick Greek-style yoghurt
- Honey and shredded mint leaves, to serve

**Roasted peaches**

- 3 large yellow peaches
- 1/3 cup (50g) icing sugar

Preheat the grill to medium-high.

For the roasted peaches, cut a shallow cross in the top of each peach and place in a saucepan. Pour over enough boiling water to cover the peaches, then bring to a simmer over medium-high heat. Remove from the heat and stand for 1

peaches in the hot water for 1 minute. Remove peaches with a slotted spoon and refresh in a bowl of iced water. Peel off the skin using a sharp paring knife and discard, then cut into slices. Pat peach slices dry with paper towel, then place on a foil-lined baking tray and dust with icing sugar. Grill for 6-8 minutes until the edges of the peaches are coloured and caramelised. Set aside.

In a large bowl, beat the eggs, milk, sugar and orange zest together. Dip 2 brioche slices in the egg mixture, coating well on all sides. Carefully remove and allow the excess to drip back into the bowl. Melt half the butter in a large non-stick frypan over medium heat, then cook the soaked brioche for 3-4 minutes each side until golden. Repeat with the remaining brioche, egg mixture and butter.

To serve, place a slice of hot French toast on each serving plate. Top with 2 heaped tablespoons yoghurt and slices of peach. Drizzle over honey and garnish with shredded mint leaves.

\* Sheep's milk yoghurt is from delis.



australian flavours.



Rillettes of local freshwater trout with poached eggs and sourdough toast

## Impress family and friends with these amazingly easy trout rillettes.

rillettes of local freshwater trout with poached eggs and sourdough toast

**Serves 4**

600ml olive oil, plus extra 2 tbs  
500g trout fillet, pin boned, skin on  
2 tbs chopped coriander  
1 tbs chopped dill, plus extra sprigs to serve  
Squeeze lemon juice, plus lemon slices to serve  
1/4 cup (60g) creme fraiche  
1/4 cup (60ml) white wine vinegar  
8 eggs  
600g baby spinach  
4 slices toasted sourdough

Heat 600ml olive oil in a saucepan over medium-low heat for 4-5 minutes until it reaches 100°C on a kitchen thermometer. Carefully submerge trout fillet in warm oil, then remove from heat and stand for 4-5 minutes until fish turns opaque on the outside but is still pink in the centre. Remove from the oil and cool completely.

Flake trout, discarding the skin. Place in a bowl with the herbs and a squeeze of lemon juice, then season and stir to combine. Stir through creme fraiche and adjust seasoning. Spoon trout rilette into four 100ml ramekins or serving glasses and chill for 1 hour or until firm.

Meanwhile, fill a wide saucepan with water and add the white wine vinegar. Bring to the boil, then reduce the heat to

medium-low to bring water to a gentle simmer. In 2 batches, crack each egg into a cup and gently slide into the pan, then poach for 3 minutes. Remove eggs with a slotted spoon and drain on paper towel.

Heat extra 2 tbs oil in a small frypan over medium heat. Cook spinach, stirring, for 2 minutes or until wilted. Season.

To serve, arrange the spinach and poached eggs on top of the toasted sourdough. Garnish the trout rillettes with lemon slices and dill sprigs and serve immediately with the sourdough toasts.

### pizza pissaladiere

**Serves 4**

2 tbs extra virgin olive oil, plus extra to serve  
40g unsalted butter  
4 onions, thinly sliced  
1 tbs brown sugar  
2 garlic cloves, finely chopped  
2 tsp thyme leaves, plus extra to serve  
1 large shop-bought pizza base  
90g can Spanish Ortiz anchovies\*, drained, halved lengthwise  
150g pitted Ligurian olives\*

Heat the oil and butter in a frypan over medium heat. Add onion, sugar and 1 teaspoon sea salt, and cook, stirring, for 10 minutes or until the onion just begins to soften. Reduce heat to low add garlic and thyme, then partially cover and cook, stirring occasionally, for 30 minutes or until onion is very soft. Remove from heat and allow to cool.

Preheat the oven to 220°C.

Spread the onion mixture over the pizza base leaving a 2cm border. Place on a baking tray lined with baking paper, then bake the pissaladiere for 20 minutes or until crust is lightly golden. Remove from the oven and arrange the anchovies on top in a diamond pattern. Place an olive in the middle of each diamond, then bake for a further 10 minutes or until crust is crisp and golden.

Scatter with extra thyme leaves, drizzle with extra oil and serve immediately.

\* Spanish Ortiz anchovies and Ligurian olives are available from delis.



Pizza pissaladiere. Left: the Wombat Hill House team (from left) – Greta Haralambopoulos, Daniel Spiteri, Alla and Lindsay Durr.





in flavours.

My mother's meatballs  
and heavenly mash

### my mother's meatballs

Serves 8

2½ cups (175g) fresh breadcrumbs  
1½ cups (375ml) milk  
1kg lean beef mince  
2 eggs, lightly beaten  
¼ cup (20g) finely grated parmesan  
½ cup chopped flat-leaf parsley,  
plus extra to serve  
1 onion, grated  
3 garlic cloves, finely chopped  
3 tsp ground cumin  
1 tsp sambal oelek\* (optional)  
½ cup (75g) plain flour  
2 tbs sunflower oil  
Heavenly mash (recipe follows), mixed  
salad leaves and crusty bread, to serve

#### Tomato sauce

2 tbs sunflower oil  
1 onion, thinly sliced

2 garlic cloves, chopped  
1 tbs caster sugar  
2 tbs tomato paste  
1 tsp ground cumin  
1 tsp paprika  
3 x 400g cans chopped tomatoes  
1 tbs Worcestershire sauce  
2-3 drops Tabasco  
2 tbs finely chopped flat-leaf parsley  
1 tbs finely chopped coriander

Place the breadcrumbs and milk in a bowl and stand for 5 minutes or until the milk is absorbed. Transfer to a large bowl with mince, eggs, parmesan, parsley, onion, garlic, cumin, sambal oelek (if using) and 3 tsp salt. Season with pepper and stir well to combine, then roll mixture into 32 meatballs. Place flour on large plate and lightly season, then roll the meatballs in the flour, dusting off any excess. Chill for 15 minutes to firm up.

Preheat the oven to 180°C.

Heat oil in a large deep frypan over medium-low heat. In batches, cook the meatballs, turning, for 5-6 minutes until browned all over. Transfer to a large baking tray and bake for 15-20 minutes until cooked through.

Meanwhile, for the sauce, wipe the frypan with paper towel, then add oil and place over low heat. Cook onion and garlic, stirring, for 5-6 minutes until soft but not browned. Add sugar, tomato paste and spices, and cook for 2-3 minutes, stirring, until fragrant. Add the canned tomatoes, Worcestershire sauce, Tabasco and 1 tsp salt, stirring to combine, then bring to a simmer. Cook the sauce for a further 15-20 minutes, stirring occasionally, until thick and rich in colour. Gently stir in the herbs and the meatballs.

To serve, spoon mash into bowls, top with meatballs and sauce, sprinkle with parsley and serve with salad and bread.  
\* Sambal oelek is from Asian food shops and selected supermarkets.

### heavenly mash

Serves 8

1⅔ cups (500g) rock salt  
1.5kg sebago or other floury potatoes  
1 cup (250ml) milk  
250g softened unsalted butter, chopped  
Pinch freshly grated nutmeg

Preheat the oven to 200°C.

Spread salt on a baking tray and place potatoes on top. Roast for 1½ hours or until the potatoes are tender.

Meanwhile, place milk in a saucepan over medium heat and bring to just below boiling point. Remove from the heat and keep warm.

Halve the hot potatoes, then hold in a clean tea towel and scoop out the flesh, discarding skins. Pass the potato through a potato ricer or mash well in a clean saucepan. Add half the warm milk and beat over low heat to combine. Add the butter, a little at a time, beating constantly until glossy. Add enough remaining milk to the mash to form a soft puree, then add nutmeg, season and serve.

## australian flavours.

### plum clafoutis

Serves 8

5 eggs, plus 7 extra egg yolks  
1/3 cup (75g) plain flour, sifted  
1 cup (220g) caster sugar,  
plus extra to sprinkle  
600ml pure (thin) cream  
8 red plums, roughly chopped  
Icing sugar and thickened cream,  
to serve

#### Plum sauce

8 red plums, halved, stones removed  
1/2 cup (110g) caster sugar  
2 tbs lemon juice

In a bowl, combine eggs, 7 extra egg yolks, flour, caster sugar and cream. Whisk until just combined, then stand batter for 1 hour. Once the batter has

rested it will form a thick layer on the surface. Skim off this layer with a large metal spoon and discard.

Preheat the oven to 160°C. Lightly grease a 2.5L ovenproof dish and sprinkle the base and sides with caster sugar.

Arrange plum in the ovenproof dish and pour over the batter. Bake for 1 hour or until the clafoutis is puffed and golden with a slight wobble. Cool for 10 minutes.

Meanwhile, for the plum sauce, place plum in a pan with the sugar and 1/4 cup (60ml) cold water. Cook over low heat, stirring occasionally, until plum softens and starts to break down. Cool slightly, then transfer to a blender and whiz until smooth. Pass through a sieve and stir through lemon juice. Set aside.

Dust cooled clafoutis with icing sugar and cut into 8 pieces. Serve drizzled with plum sauce and thickened cream. **d.**

