

KEEPING IT REAL

Some cookbooks seem like a good idea at the time, then wind up gathering dust. This one, on the other hand, is a sitter for becoming dog-eared and covered in splatters.

RECIPES
Matt Wilkinson
& Sharlee Gibb

PHOTOGRAPHY
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*HOW MANY RECIPES ARE IN YOUR repertoire of regulars? Five? Six? UK-born Melbourne chef Matt Wilkinson and his partner Sharlee Gibb (also an accomplished cook) are busy parents of two young boys, and totally get it. With *Mr & Mrs Wilkinson's How It Is At Home*, they're here to help us spice up our lives by adding a couple more fallbacks to our lists, while taking the stress out of the daily food-prep grind and putting the flavour and fun back in.*

The couple are known for Melbourne dining precinct Pope Joan, which is lauded for its homely dishes made with local, seasonal ingredients – exactly what you'll find on these pages. With notes from 'Mr' and 'Mrs', it's real-life food they serve themselves, from one-pot and last-minute wonders, to ideas for Sunday baking and resurrecting leftovers.

SHREDDED CHICKEN PASTA SOUP

SERVES 4

Mrs: Perfect for a winter's day; when someone asks me to make a chicken broth, this is the recipe I turn to.

1 tbsp extra-virgin olive oil
500g free-range boneless, skinless chicken thighs
1 leek, white and light green part only, halved lengthways and sliced
500ml (2 cups) chicken or vegetable stock
2 × 7cm pieces kombu seaweed (optional)
80g (½ cup) soup pasta (such as risoni or mini macaroni)
1 bunch bok choy, leaves separated
Zest and juice of 1 lemon, plus lemon wedges, to garnish
Parsley sprigs, to garnish

Heat the oil in a large saucepan over a medium heat, add the chicken thighs and brown on all sides, then add the leek and sauté for 2 minutes. Pour over the stock and 1 litre (4 cups) water, add the kombu, if using, and bring to the boil. Reduce the heat to low, cover with a lid and leave to simmer for about 12 minutes until the chicken is cooked through.

Remove the chicken and shred into pieces using two forks. Set aside.



Meanwhile, add the pasta to the broth, cover with a lid and simmer for a further 10 minutes until the pasta is cooked through. Add the shredded chicken, bok choy and lemon zest and juice, and cook for a further 2 minutes. Spoon into bowls and serve garnished with some parsley sprigs.

POPE'S KIMCHI BLOODY MARY

SERVES 1

Mr: At Pope Joan, we leave our tomato juice in the fridge to infuse with all the additions for up to two weeks so that all the flavours get to meld together, but straight up like this is good too. For a virgin version, just leave out the vodka.

45ml good-quality vodka
70ml tomato juice
30ml raw fermented kimchi juice (optional)
Juice of ¼ lime, plus a wedge to garnish
5 dashes Worcestershire sauce
3-6 dashes Tabasco chilli sauce (depending on how hot you like it)
1 dash celery bitters (optional)
Ice cubes
1 small pinch cracked black pepper
1 small pinch salt flakes
1 celery stalk or cucumber stick, to garnish

Add the vodka, tomato juice, kimchi juice, lime juice, Worcestershire sauce, Tabasco and celery bitters, if using, to a nice tall glass, fill with ice and stir everything together. Sprinkle over the cracked black pepper and salt flakes, then garnish with a lime wedge and a celery stalk or a stick of cucumber. ▷