



[ask the chef]

Phillippa Grogan

SUCCESSFUL BUSINESSWOMAN,
FOUNDER OF PHILLIPPA'S
BAKERY EMPIRE AND COOKBOOK
AUTHOR OF *PHILLIPPA'S
HOME BAKING*.

-> Your go-to autumn dish:

A vegetable-based stew-style soup like a minestrone, soupe au pistou (if early winter when the basil is still good) or a lentil soup made with dry smoked bacon, celery and leek. Easy to prepare in advance and can serve a crowd accompanied by a selection of great cheese and bread.

-> Your favourite food destination in Australia and why? Veg Out St Kilda Farmers' Market has fabulous fresh food sold by producers who take great care in growing or producing the most flavoursome produce they can. My favourite stalls include Greenvale Homestead, Glenora Heritage Produce and Di's Rhubarb.

-> Your most memorable dining experience? Longitude 131 in Yulara. We dined under the stars on a warm evening with a dingo pup roaming around and a didgeridoo playing by a local indigenous tribe. We had an incredible dinner cooked with fantastic produce by chefs using head torches in the dark in an open 'kitchen'.

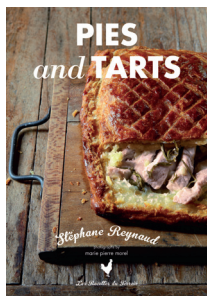


WINTER FEASTS

CHILLY DAYS, RUSTIC COOKING & INDOOR GETTOGETHERS

Winter is the time for cosy gatherings, weekends away by a roaring fire and indulging in warming rustic dishes. Colourful vegetables perfect for slow cooking and citrus fruits are at their best this season, along with ginger, coriander, dill and parsley. Try these ideas ...

DRINK SPICED MULLED WINE OR MELT COUVERTURE CHOCOLATE IN HOT MILK FOR A DECADENT HOT CHOCOLATE **SIP** MOROCCAN SWEET POTATO, CARROT AND CHICKPEA OR MINISTRONE SOUP **ROAST** CAULIFLOWER, PUMPKIN, ROSEMARY AND SEA SALT AND SLOW-COOK LAMB SHANK, DUCK RAGÙ AND INDIAN CURRIES **BAKE** LEMON DELICIOUS PUDDING AND FRUIT CRUMBLES



[must read] **WINTER WARMERS**

Pies and Tarts is the latest offering by much-loved French chef Stéphane Reynaud. In a homage to his childhood growing up in a butcher's family, Reynaud provides a delicious overview of traditional pies and tarts from his native France with some modern twists. Presenting a photographed step-by-step guide of how to make the perfect puff, shortcrust or sweet pastry, over 80 recipes are divided among vegetable and mushroom, poultry and rabbit, meat, fish and seafood, cheese and sweet pies. Enjoy warming pies such as chicken and tarragon or herb and hazelnut and finish with apple filo parcel or praline pie. \$49.99, Murdoch Books

FROSTY SPIRITS



Award-winning Perth artisanal gin makers West Winds utilise native botanicals like wattleseed and bush tomato as well as the pristine waters of Margaret River to make their uniquely Australian product. West Winds' signature serves are **The**

Sabre, a smooth British-style gin perfect for G&Ts, and **The Cutlass**, a more headstrong aromatic-style gin with rosemary and peppery juniper as well as fresh citrus undertones. With lemon and sage at their best in winter, try a **West Winds season cocktail**. \$79.99, available nationally from boutique bottle stores and nicks.com.au.

The Starboard Bow

INGREDIENTS 45ML THE WEST WINDS GIN THE CUTLASS • 10ML LIMONCELLO • 2 BAR SPOONS OF LEMON MARMALADE • 15ML LEMON JUICE • 2 SAGE LEAVES

METHOD STIR AND SERVE IN A DOUBLE OLD-FASHIONED GLASS. GARNISH WITH SAGE.

{ GILLIAN SAXON IS A FOOD WRITER BASED IN MELBOURNE. SHE BLOGS AT [MYSQUAREFRYPINGPAN.COM](http://mysquarefryingpan.com) }

