

TESTED AUSTRALIA'S BEST FOOD MAGAZINE



AB

delicious

SEPTEMBER 2011

ONLY \$7
NZ \$7

55+
RECIPES

VALLI LITTLE'S
FOOD LEGENDS
Recipes inspired by
her favourite cooks

ALL GRANGER'S
FRESH FLAVOURS
Pecchini fritters, baked
chicken & lemon curd tart

KITCHEN
CONFIDENTIAL
Expert tips for style
on a shoestring

creamy desserts

DELICIOUS PASTRIES, CAKES & ICE CREAM

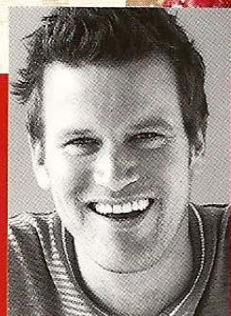
Chocolate
meringues with
raspberries and
caramel sauce



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VALLI
LITTLE
POSTCARDS
FROM CHINA

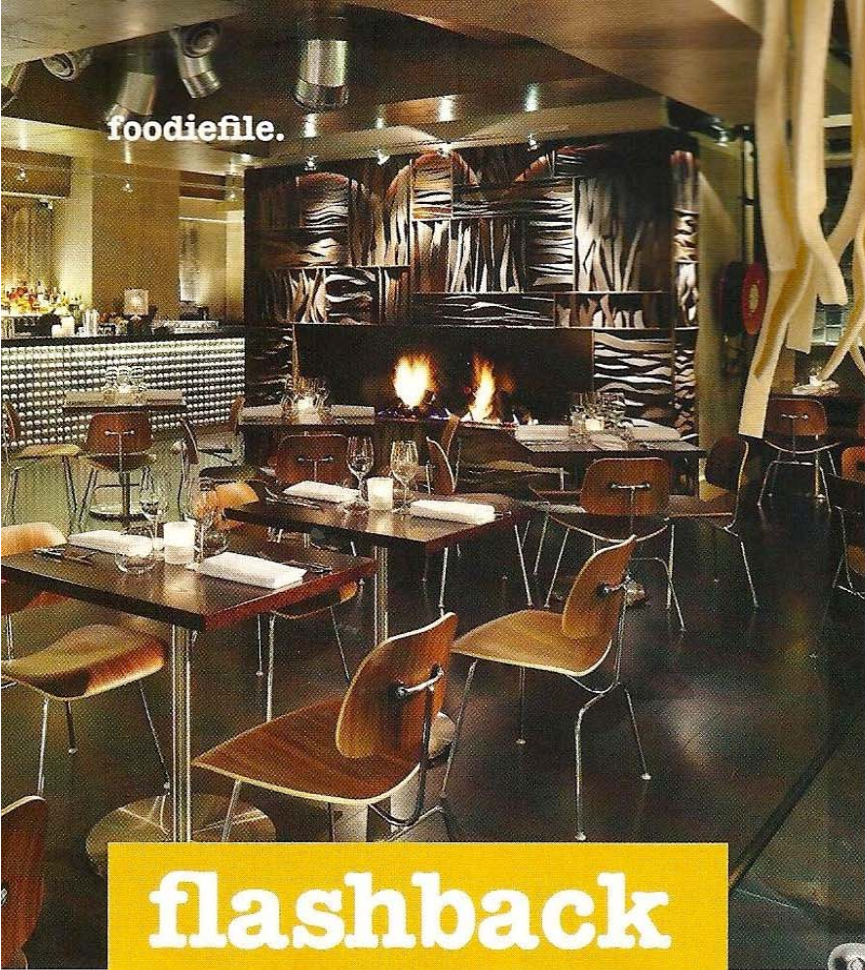


BEN
O'DONOGHUE
THE PERFECT
FISH PIE



NIGELLA
LAWSON
BEST CHOC
MUFFINS

DISCOVER THE LATEST HOTSPOTS IN BRISBANE, BALI & MALAYSIA

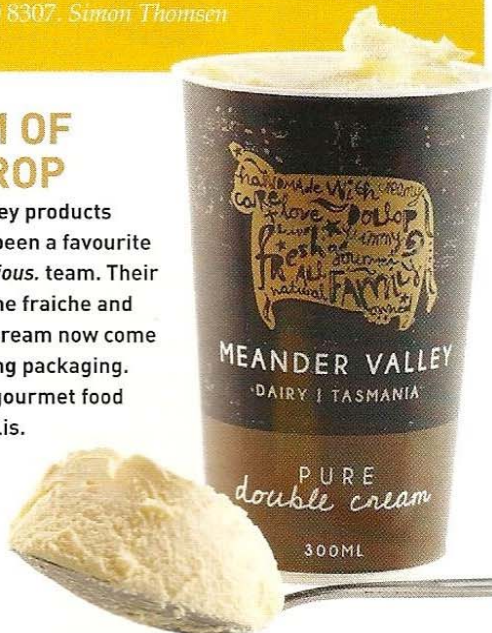


flashback

The name might revive youthful memories for fans of '80s alt-rock as they head into middle age, however chef Patrick Dang's multifarious Concrete Blonde, with its warehouse nightclub feel, is definitely for the young-at-heart. Slick, textural decor by Michael McCann brings the concrete interior alive while Dang's menu is a globe-trotting backpack of flavours that juggles dude food, wood-grill steakhouse, California new wave and molecular tweaks. From KFQ - Kentucky fried quail with watermelon relish and ranchero dressing - to coffee-cured kingfish and rotisserie-cooked Barossa chook with legs made into sausages, it's an exciting culinary ride that's confident enough to have its tongue in cheek as the cocktails flow. 33 Bayswater Rd, Potts Point, (02) 9380 8307. *Simon Thomsen*

CREAM OF THE CROP

Meander Valley products have always been a favourite with the *delicious.* team. Their luscious creme fraiche and pure double cream now come in eye-catching packaging. \$6.99. From gourmet food shops and delis.



ON EXHIBITION

Pasta Gallery sources fresh ingredients from farmers' markets and local producers, resulting in gorgeous ravioli combinations such as lamb, rosemary and feta or a traditional spaghetti and linguine. From \$7/450g. Visit: pastagallery.com.



SLICE STYLE

Andre Verdier's chic pâté and butter knives will be a colourful addition to your table setting. Each knife is handmade with a stainless-steel blade and resin handle. From \$59.95/set of 6. For stockists, tel: 1800 650 601.



HAUTE CUISINE

Cafe favourite Cookie Couture products are now available on the retail market. Enjoy a lightly spiced gingerbread, hand-crafted by Michelin-star trained pastry chef Nadine Ingram, with your cup of afternoon tea. \$6.98. Visit: thomasdux.com.au.

don't miss...

- Lose yourself at the Mudgee Wine and Food Festival, held September 9-25. Enjoy great food and produce, while sampling quality wine. Visit: visitmudgeeregion.com.au.
- Pop in to Lindeman's Open Garden at the Canberra Floriade festival from September 16 to October 17 and experience A Feast for the Senses. For more info, visit: lindemans.com.au.
- Celebrate the new season in Queensland with Gwinganna Lifestyle Retreat's Nourish for Spring. September 29 to October 2. For more info, visit: gwinganna.com.
- Experience fine food and wine at Marlborough Wine and Cuisine on October 6 at Brancott Vineyard, New Zealand. Visit: marlboroughwinefestival.co.nz.