

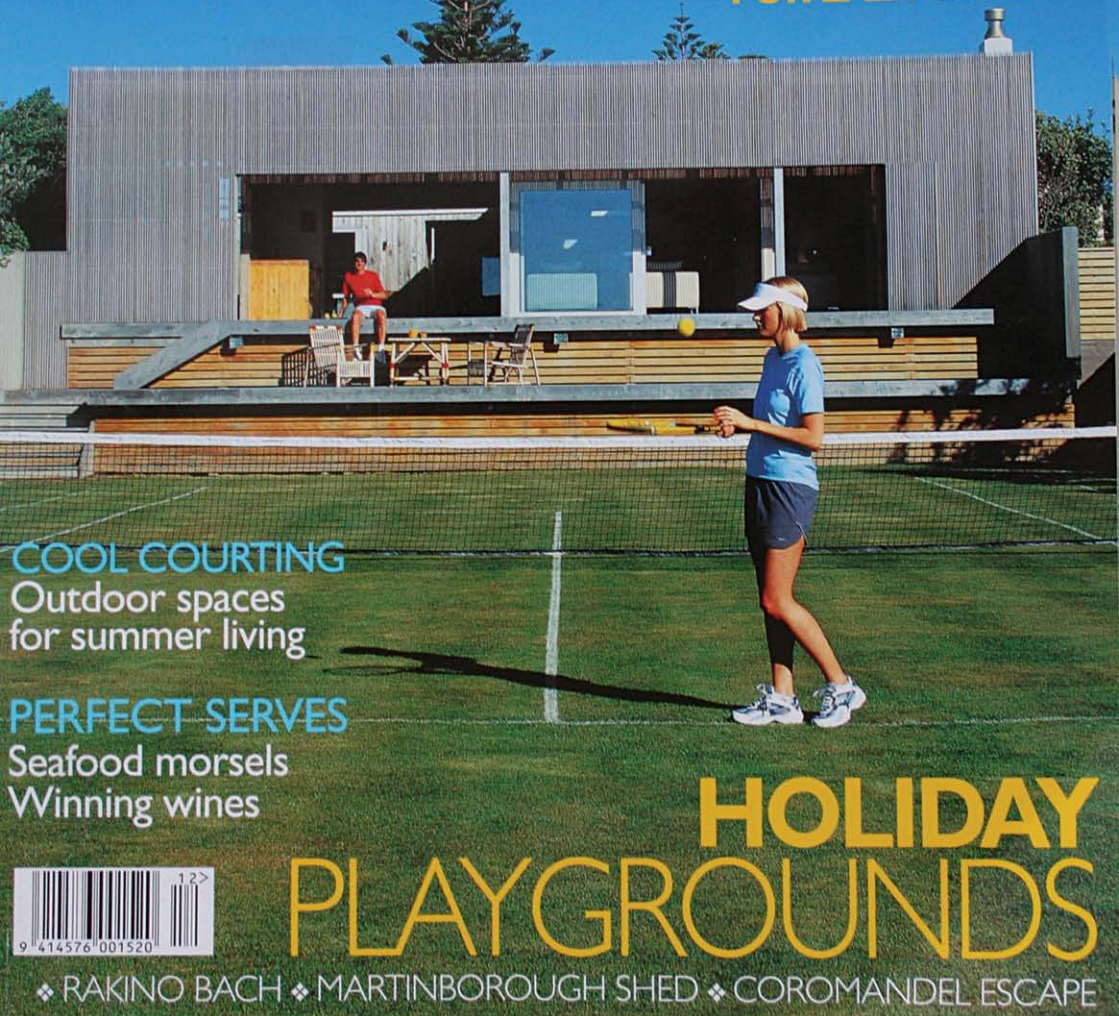
HOME

NEW ZEALAND

& ENTERTAINING

DEC/JAN 2005 \$8.75^{incl GST}

DECOR IDEAS
FOR LAZY DAYS



COOL COURTING
Outdoor spaces
for summer living

PERFECT SERVES
Seafood morsels
Winning wines

**HOLIDAY
PLAYGROUNDS**



◆ RAKINO BACH ◆ MARTINBOROUGH SHED ◆ COROMANDEL ESCAPE

entertaining

WE DISCOVER NEW ZEALAND'S EPICUREAN DELIGHTS AND WHIP UP A BRIGHT SUMMER DISH



GOODATTITUDE

A fine dukkah is addictive and these fragrant spice blends from Waiheke company Attitude Foods will no doubt tease a few nostrils and tingle a few tongues. They're all GE-free and, apart from the Arabian dukkah, are made with organic ingredients. Use them as a seasoning on meat, a dip with oil or yoghurt, or toss through hot vegetables. Attitude Foods, phone 09-372 5074.

IN•A•FLASH

GRILLED BRIOCHE WITH FRESH FRUIT SALAD

Serves 4



1 punnet strawberries
2 white peaches or nectarines
half a fresh pineapple, skinned, cubed
2 plums
small bottle botrytised Riesling or Muscat-flavoured dessert wine (serve remaining wine with the dessert)
1 small brioche loaf (from Pandoro Panetteria, Auckland)
small amount crème anglaise from Kapiti Fine Foods, Auckland

1 Prepare fruit; hull and slice strawberries, slice peaches or nectarines (peel if necessary), remove skin, core and eyes from pineapple and cut into cubes and stone plums. Put fruit in a bowl and pour over a quarter cup of wine.
2 Toast or grill eight slices of brioche loaf, then cut each slice in half and arrange on plates. Tumble the fruit over the brioche and pour round a little crème anglaise. Serve immediately with the rest of the wine in small glasses.



CAN'T DO WITHOUT ...

Richard Marshall, a.k.a The Italian Grocer, reveals his culinary essentials.

- Having grown up in Barbados in the West Indies, chilli is one of the important food tastes I couldn't live without.
- I adore quality dried pasta with lots of different shellfish or, more simply, with garlic and lemon.
- Southern Italian tuna is taken from the underbelly of the fish and is so much sweeter.
- Good coffee is another favourite – especially a dark, full, roasted blend and never with milk.
- Once I was asked by a good friend what I couldn't live without in my kitchen, I thought about it for some time but couldn't choose one thing, because there are two essentials; a quality extra virgin olive oil and a natural sea salt.

NO-SPILL TUMBLERS

Drinking wine at an outdoor event will no longer be fraught with worry about spillage, thanks to Riedel's new wine tumblers. Half the price of Riedel Vinum glasses (elegant wine glasses, each designed to maximise bouquet from specific wines), they cannot be knocked over, simply because they have no stems. Available from Glengarry Wines nationwide.

