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# HOME ideas

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Meet five of Australia's finest cooks

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[cover story]  
TETSUYA'S  
MASTERKITCHEN  
BY ELECTROLUX

A PLUNGE POOL  
IN THE LIVING ROOM?  
You have to check this out

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*Karen Creith's*

### 10 RULES FOR DECORATING SUCCESS

# GAVIN HUGHES



Gavin Hughes's impressive resume covers chef positions in an array of boutique hotels and restaurants including the Michelin-starred and AA-awarded Inverloch Castle Hotel, as well as One Devonshire Gardens and The Airds Hotel in Scotland. Gavin arrived in Sydney in 2000, and worked with Darren Simpson at Aqua Luna and with Serge Dansereau at The Bathers Pavilion before continuing to the beautiful shores of Byron Bay where he's Head Chef of The Restaurant at The Byron at Byron Resort and Spa.

For more information on The Restaurant at The Byron at Byron Resort and Spa, call (02) 6639 2111 or visit [www.thebyronatbyron.com.au](http://www.thebyronatbyron.com.au)

## THREE LITTLE PIGS



Serves 3

### INGREDIENTS

120g Byron Bay pork loin or fillet  
100g (approx) pork belly  
80g braised pork shoulder (note: this needs to be prepared a day in advance)  
3 blanched whole cabbage leaves  
3 baby carrots  
3 cocotte potatoes (barrel-shaped potatoes)  
3 baby turnips  
3 baby leeks

### Sauce

2 shallots  
1 bay leaf  
½ bunch picked French tarragon leaves  
200ml pork or beef stock  
100ml Montai's cider (a crisp, fruity cider)  
1 tbsp grain mustard

### Fennel rub

30g fennel seeds roasted  
½ red chilli, seeded  
1 branch rosemary (finely chopped)  
½ clove raw garlic

### METHOD

1 To braise the pork shoulder, brown it in a pan and cover it with stock. Add in some cut root vegetables, thyme, bay leaf and peppercorns, then put it in a slow oven (150°C) and cook for

3-4 hours until really tender. Leave it to cool, then flake the meat with a fork.

2 To make cabbage rolls, put a small ball of the braised shoulder in the cabbage leaf and roll up tightly, then wrap it in cling wrap.

3 To make fennel rub, put fennel seeds and garlic in a mortar and pestle and crush to a paste. Add chopped chilli and rosemary, and bind to a paste with a good gulp of olive oil.

4 Rub pork with the fennel rub marinade then put it on a wire rack and slow roast it until cooked. Cut into three pieces.

5 Pan-sear the loin/fillet by roasting it in a high oven until medium rare/medium then rest it in a warm place. Cut into three pieces.

6 For the quick cider sauce, brown any meat trimmings in pan with butter and oil, then add shallots, bay leaf, French tarragon and cider. Reduce by half, then add the stock. Strain through a fine sieve, then add mustard and some freshly chopped tarragon.

7 Cook vegetables in salted water, keep hot.

8 Heat the cabbage parcels in water for about one minute.

9 To plate, arrange a piece of loin and belly on each plate, add a cabbage roll, carrot, turnip, potato and leek, then drizzle with the sauce and garnish with fresh baby herbs.

### My ideal kitchen would have ...

Four separate prep areas with separate fridges for entree, main, dessert and a conference prep area. Chefs are very territorial – we like to have our own space with our own fridge. Also, like an operating theatre, a kitchen should be clinical and hygienic with good air conditioning.

**What must every kitchen have?** Firstly, a clock on the wall – from the minute we step into the kitchen, our lives are run by the time – it also lets me know who is late every day! Also, recipe cards are high on my list of must-haves, as a dish should be prepared the same no matter who makes it.

**I can't live without ...** My Wusthof 'cranked turner', it's a perfectly balanced fish slice that I am never without. I've had it since 1996 and I always keep it in my back pocket – the copters are no good, the real thing is irreplaceable.

### What's your kitchen like at home?

A shoebox! It's really small and useless. Luckily I don't cook at home, my wife Tash, who is also a chef, cooks for our family. Every time I go in she tells me to get out of the kitchen – she's a better family cook than me anyway!

**Biggest kitchen drama** In a small hotel in Scotland we served Madeira jus with the steamed puddings instead of butterscotch sauce – all night. The problem arose the next night when customers requested the same dessert and we didn't know whether to serve it with the jus again.

### TOP FIVE KITCHEN ESSENTIALS

- 1 A timer; chefs are always multi-tasking and keeping an eye on the oven can get forgotten.
- 2 Proper kitchen shoes; so many hours a day on your feet can be murder without correct footwear, the best advice I can give a young chef is to get good shoes.
- 3 Sharp knives – they speed up the job and save fingers!
- 4 Digital scales – guesswork on wonky scales results in disaster.
- 5 A Microplane grater is handy for so many things and is effective, unlike regular graters.