

## THE PRODUCERS

### THAT'S AMORE BURRATA, MELBOURNE

Burrata, that cheese of the moment, made fresh (and well) in Melbourne.

**Who** Giorgio Linguanti grew up moving between Sicily and the Aeolian Islands. As a child he ate formaggi a pasta filata – the stretched-curd cheeses of Sicily, such as caciocavallo, which could be described as a large aged mozzarella. When he moved to Australia seven years ago he longed for the cheeses he grew up with and in 2008 started making stretched-curd cheeses from all around Italy, beginning with scamorza and mozzarella. Two years ago he started making burrata, a cheese from Puglia which has a rich liquid centre.

**How** Boiling water is poured over salted cow's milk curd. The curd melts, then, when it's cool enough to handle, it's worked to create a single mass that is folded upon itself to create layers. Then it's gently pushed out to form a flat sheet. Other thin strips of the curd are marinated in salted cream. Part of the

sheet of cheese is placed in the hand of the cheese maker and is filled with the cream and the strips. A knot is tied in the top of the burrata and it is left to set in a water bath.

**Why** The cream and the stretched curd strings inside the burrata meld together a little so when the burrata is opened the rich buttery centre flows forth (burrata means "buttered"), a mélange of cheese and seasoned cream much richer than the sum of its parts and perfect on a little crusty bread. At the artisan arm of the business (La Latteria, 104 Elgin St, Carlton, Vic) you can eat burrata and mozzarella so fresh that the cheese is still warm, and as you know, great mozzarella should be eaten fresh. *Burrata \$6.50 for 150gm, fiore di burrata (smaller parcels with a drop of cream in the centre) \$30 per kg, thatsamorecheese.com.au*

RICHARD CORNISH



**Bags of Joy**  
From top: Butter Heart, Butter Heart porcini and burrata stretched curd cheeses from That's Amore.

**Anchovies are your emergency dining friends: slip them on toast, you've got crostini. Slap them into pasta, you've got puttanesca or Pugliese broccoli-and-chilli. These Rizzoli anchovies are hand-filleted, barrel-aged and totally rockin', \$11.50/90gm. rawmaterials.com.au**



## RESTAURANT NEWS

### VICTORIA

After splitting as Raymond Capaldi's head chef at the CBD tavern Hare & Grace, Daniel Schelbert has surfaced in Fitzroy. His new venture on Brunswick Street is a restaurant called *Eat Drink Man Woman* and is expected to open by the end of May. Further afield, Alla Wolf-Tasker from Daylesford's Lake House is starting a new venture in the nearby Wombat Hill Botanical Gardens, with the direction of the menu driven by the kitchen garden at the casual café/kiosk, and by produce from elsewhere in the region. *Wombat Hill House* is expected to open in late May.



David Coomer

### WESTERN AUSTRALIA

After 13 years, *Star Anise* has called it a day. Chef-patron David Coomer felt that it was time for him

and his wife Karen to find more time for themselves. "Running a restaurant takes its toll, but we're proud of what we've achieved, especially raising three wonderful kids in restaurant world," he says. "I'm looking forward to working on our truffière in Manjimup and drinking the world's coldest beer at the Deanmill Workers Club." In the short term, Coomer plans to become more involved with his tapas restaurant, Pata Negra.

### QUEENSLAND

Craig and Kim Galea have set tongues wagging on the Sunshine Coast with their consistently impressive food at *Pitchfork Restaurant* over the 10 short months they've been at Peregian

Beach. Craig did kitchen-time at Season and Kim turned out sweet encores at Ricky's. Crisp fried prawns with a hit of chilli salt and chipotle are go-tos as you browse the Mod-Oz menu for something more substantial.

### TASMANIA

Hobart continues its CBD dining revival with the opening of *Ethos Eat Drink*, just round the corner from Garagistes. Open all day and at night, it serves small-plate dishes featuring locally sourced produce. It's the latest venture from Iain Todd, who's had a busy few months, closing his well-regarded restaurant Piccalilly and turning that space into *The Battery Point Steakhouse*.

## RICE TO MEET YOU

We've long been fans of Acquerello carnaroli here at *GT*, but one of the Italian rices that has more recently taken our fancy is the vialone nano produced by Piedmont's Cascina Veneria. It has the smallest grain of the rices commonly used for risotto (the well-known arborio being the other in the trinity), and is held in high regard for the creaminess of the risotto it can produce. It's also fitting in soups. So if you like your risotto soupier, this might be the rice for you. Both the vialone nano and the carnaroli from Veneria are available for \$13.95 for 1kg. [rawmaterials.com.au](http://rawmaterials.com.au)



## BREADWINNERS

One for the something-for-someone-who-has-everything file: toast tongs. Lay down a mere \$8.95 and you need never worry again about the terrible danger of toast burns. They also work for foccacia and, we daresay, ciabatta. [shopsaison.com.au](http://shopsaison.com.au)

**Abbamele: nothing to do with the Swedish pop group and everything to do with the Sardinian tradition of cooking down honey with pollen to reduce it and intensify its flavour. This example from Rau (\$15.95) is a fine place to start. Try it in desserts or, for more adventure, in a salad. [icnussa.com.au](http://icnussa.com.au)**



## When it pours

From left: sommeliers Matt Swieboda, Patrick White, Ben Moechtar, Richard Hargreave, Kim Bickley and Daniel Wegener with chef Peter Gilmore at Quay.

## HOT TICKET

## RAID YOUR CELLAR FOR CHARITY

**World's Best BYO: the wine-lover's favourite fundraiser?**

There are two ways to look at the way the World's Best BYO works: one, it's a high-end meal with sort-of-free wine, or two, it's a free meal with a very, very steep corkage charge. Here's the deal: Quay opens itself to BYO for one night a year, 21 June, with the small catch that corkage is \$1000 a head. Whichever way you look at it, though, the fact that all that money goes to Cure Cancer Australia and that it's one of the most fun nights on the social calendar make it a thoroughly worthwhile investment. Throw in the chance to show off the best your cellar has to offer, with the services of not only Quay's Daniel Wegener but a platoon of his top-flight sommelier mates, and you're laughing. This year's big news is that the event will now have a Melbourne component, with Quay chef Peter Gilmore jetting down to *GT* restaurant of the year Cutler & Co. to mix it up with Andrew McConnell's gang on 25 July. Sommelier Wegener has seen some seriously flash bottles since the event's 2008 debut, whether it was food writer Kim Terakes's "seamless" 1982 Château Léoville-Barton, PR man Stuart Gregor's 1995 JJ Prüm Wehlener Sonnenuhr Auslese Riesling, or event patron Philip Corne's 1995 Krug. And then there was Kerri-Anne Kennerley's 1984 Peter Lehmann Show Reserve Cabernet Sauvignon – a favourite, Wegener says, not only because it was drinking beautifully on the night, "mature but still thoroughly juicy", but because it was the last bottle in the cellar from the lot the TV personality had served at her wedding. *World's Best BYO, Quay, Sydney, 21 June; Cutler & Co, Melbourne, 25 July, \$1000 per head, bookings (02) 8072 6188*