

The West Australian

FRESH

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Rochelle Smith

Baking paper

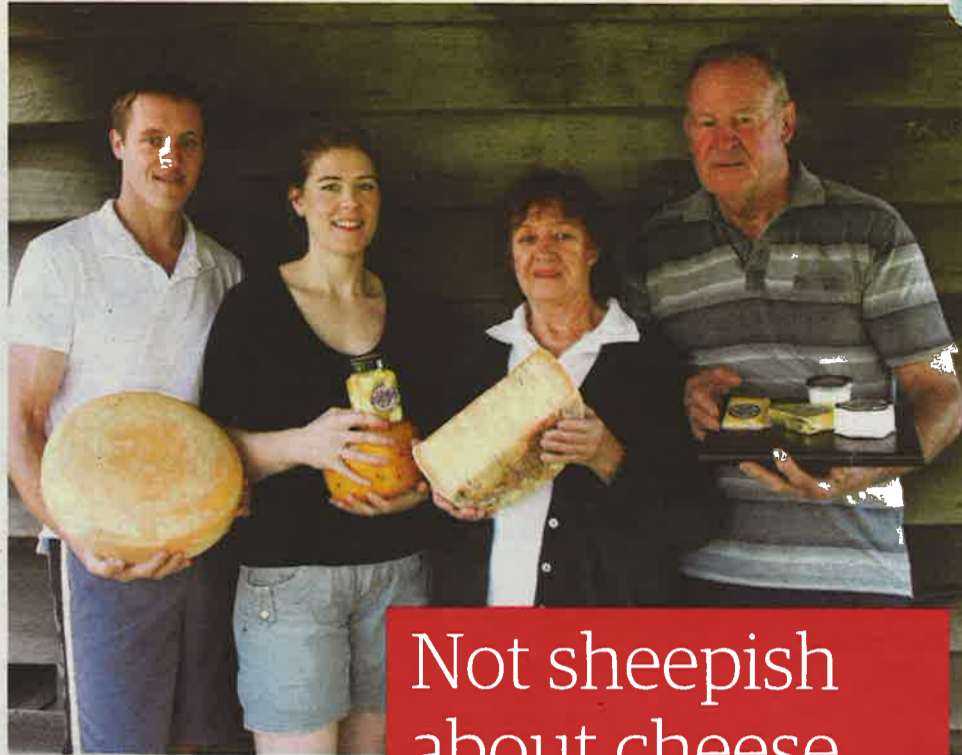
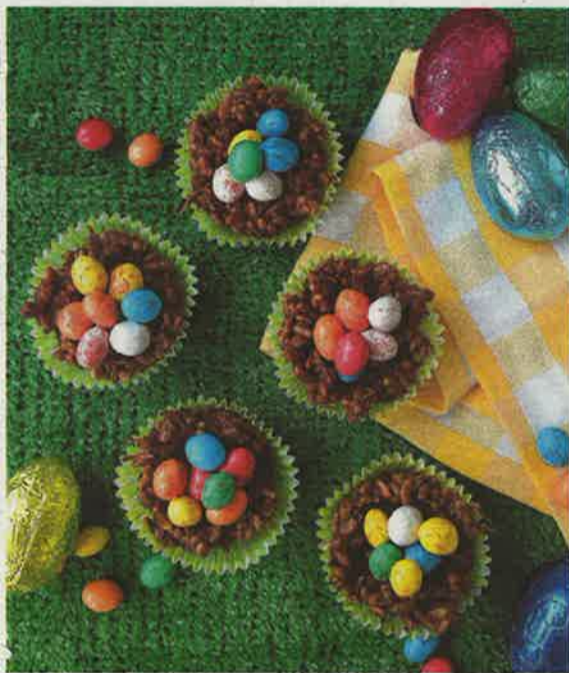
My favourite holiday is just around the corner and I'm super excited. My home looks like a page out of Alice in Wonderland, with sparkling foil eggs adorning every surface. This yummy little recipe is specially created for the rug rats to make and is a great treat to leave out for the Easter Bunny. Buon appetito.

Easter chocolate crackles

Makes: 12

- 200g milk chocolate, melted
- 100g unsalted butter
- 80g rice bubbles
- 50g shredded coconut
- mini speckled eggs

Line a cupcake tin with patty pans and set aside. Melt chocolate and butter together in a clean bowl over a pot of simmering water. Once melted, remove from heat and allow to cool for a couple of minutes. Add rice bubbles and coconut into chocolate and butter mix, stirring until all combined. Spoon mix evenly between patty pans and making a nest with your rice-bubble mix. Pop into fridge to set, about two hours. Remove from fridge and top each chocolate bubble nest with mini speckled eggs. **F**



Tom, Emma, Jane and Bruce Wilde. Picture: Aaron Corlett

Not sheepish about cheese

"Oh, we call that sheilas' cheese!" chortled the larger-than-life personality and partner of Nannup's Cambray Sheep Cheese business Bruce Wilde when asked about the dairy's stunning friesette variety.

"It's the most sought-after cheese with foodies, the ladies and wine buffs because it works really well with red wine," he said.

The elegantly textured friesette is just one of the many hand-crafted cheeses made from sheep's milk at the family's 64ha property. Mr Wilde's wife Jane is the master cheesemaker while son Tom looks after the hard cheese production side of things with wife Emma.

"You'd have to cut Jane's head off to get the recipe for the friesette and even then she wouldn't tell you – though many have tried (to get the recipe)," he said.

Cambray is cheese making at its all-time best and, not surprisingly, the Wildes have amassed their fair share of show medals over the years.

"Not long after we set up the business (in 2006), we beat everything in the country for our Farmhouse Gold at the Dairy Industry Awards," he said. "Since then, we've received gold medals every year from State and national shows."

Sheep's cheese lowers cholesterol and is suitable for people with dairy intolerances, according to Mr Wilde.

Made with just milk, rennet, culture and salt, the cheeses are matured traditionally and turned daily in a cheese room. Find the range at Deli Divine, Subiaco and Claremont, 2nd Avenue Supa IGA, Highgate, Lamont's Smiths Beach, the Farmers Market on Manning and the Kalamunda Village Markets or visit cambraysheepcheese.com.au.



Grab Heston's buns

Heston Blumenthal had us swooning over his orange and clementine Christmas puddings and now the molecular powerhouse has done it again with his Heston for Coles Lemon Myrtle Hot Cross Buns. Sounds like an odd combo but, trust us, it works. Think juicy sultanas, spicy ginger and aromatic lemon myrtle in a delicate brioche dough. When toasted, the lemon myrtle adds a really nice flavour – serve with lashings of good-quality butter. Available from Coles, \$8 per pack of four.

GOT SOME FOOD NEWS?
Send details to berlinda@berlindaconti.com



Jellied treasures for any occasion

This darling reusable tin embossed with images of antique children's tales is full of juicy real fruit treasures and is not only great for Easter but any gifting occasion. The Leone Jellies range includes apple, pear, peach, apricot, strawberry, orange and lemon and, best of all, are gluten-free Easter treats and \$33.35 per 400g tin. At Nedlands Supa IGA, Basil's Fine Food Mindarie, the Good Grocer Applecross, the Re Store Leederville, Captain Stirling and Second Avenue IGA.



Not only do we love the elegant packaging of this Italian Easter treat but what's inside is truly special. G. Cova Colomba Pasquale (colomba is Italian for dove) is a traditional Easter cake without the candied fruits (aside from candied orange peel) but still maintains the signature soft, moist texture that has made G. Cova Panettone one of the best. It's \$42.15 per 500g cake. Find at Swanbourne Market IGA X-Press, Fresh Provisions Mt Lawley and Bicton, The Re Store Leederville, Basil's Fine Foods, Mindarie and the Good Grocer, Applecross or online at rawmaterials.com.au.



Cottesloe gets Grill'd

Burger joint Grill'd has made its way to the well-heeled cafe strip of Napoleon Street in Cottesloe and, aside from offering its legendary burger selection (grass-fed, free-range beef and lamb, lean chicken and vegetarian options), salads and steak sandwiches, the outlet is also matching burgers with Aussie wines, mostly from WA. Local craft beers and ciders also come with burger recommendations. Grill'd founder Simon Crowe said the Cottesloe restaurant would more than satisfy the demand for healthy, convenient food options in the area. Open seven days, visit grilld.com.au.

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