

kitchen spy

stephanie clifford-smith

The staples

My pantry: Maldon sea salt, Ortiz anchovies, Woodlands olive oil. Edmond Fallot seeded mustard is amazing. I like it as a condiment for steaks and put a spoonful in when making bechamel sauce. Hickory salt, black volcanic salt. I like experimenting with different salts, layering their flavours. Galateo & Friends capers. Vegeta instant stock, which harks back to my Croatian roots. My mum used to stick it in everything.



My fridge:

Our own English-style dry cured bacon. Nobody does it better than the English.



I only have the streaky, fatter part, I'm not so keen on the loin. Lemons, limes, coconuts. Spring Valley tomato juice for the Bloody Mary. Rack of beef. Buttermilk, which I drink straight – it's a Croatian thing. Corn, rosemary, horseradish for grating over steaks and making into a cream. Mandarins, apples.



Secret vice
Cheetos cheese & bacon balls.

Most memorable meal

In 2010, I went to New York with my father because Victor Churchill was nominated for the BOY (Best of the Year) awards recognising design in retail. It was the first time an Australian company had been nominated, and we won. To celebrate, we went to Momofuku Ko. It was a degustation, but the dish I remember most was frozen foie gras shaved over riesling jelly with pine-nut brittle.

Anthony Puharich

Butcher



Photos: Edwina Pickles

As a boy, he feasted on lamb cooked whole in the garden by his Croatian-born butcher father Victor Puharich, sharing a taste and respect for meat they've never lost. His glamorous Victor Churchill meat boutique in Sydney's Woollahra has been dubbed "the Bulgari of butcheries". The floor might be Italian marble rather than sawdust, but fifth-generation butcher Puharich still has his feet firmly on the ground. Together with his father, he runs the shop and Vic's Meats, the nation's biggest meat wholesaler, supplying many of Australia's top restaurants, including Vue de Monde, Movida, Sepia and Quay. Puharich hosted *Ask the Butcher* on Foxtel and developed an app of the same name to explain meat cooking. He lives with wife, Rebecca, and children, Max 13, Alessandra, 11, and Jet, 7.

My tool kit

Japanese knives are a big part of my life. Meat-flipping hook, meat thermometer, garlic crusher, Swibo boning knife, Laguiole steak knives are like scalpels. Never buy serrated ones – they tear the meat. Pig's tail decanter, which I designed in collaboration with Riedel. It was a limited edition.



Favourite: A Big Green Egg barbecue is the best piece of equipment I've ever owned or used. My wife says it's like a mistress, I love it so much. I had it imported from the US.



Wish I had: A brick and stone wood-fired oven. They're so versatile and have such a huge capacity.

I'm cooking

Last dinner at home: I roasted a couple of chickens in the Big Green Egg (barbecue), stuffed their cavities with thyme and smeared herb butter under the breast skin to keep the flesh moist. I served it with roast potatoes, green beans with flaked almonds and an heirloom tomato salad with burrata.



Cooking discovery

Binchotan charcoal made from oak from a specific prefecture in Japan. It lasts a long time and doesn't smoke or have any chemicals or odd flavours. It's a very clean source of heat for barbecues. (From chefsarmoury.com)

I'm drinking

I don't need caffeine, never have, so I just drink a bit of herbal tea occasionally. I fell in love with the romance and prestige of French bordeaux, so I'm a massive bordeaux drinker. If I'm celebrating, it's Salon or Pommery champagne. **Saturday night tippie:** I love my Bloody Marys with Grey Goose vodka. I add Tabasco and Worcestershire sauce, salt, pepper, lemon and lots of ice.



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