

GOURMET

Fast fabulous food

71 SUPER-SPEEDY RECIPES FROM SEXY ONE-BOWL MEALS TO EASY SWEETS

THE SCOOP!
Lumbo & Gilmore
in Australia's best
ice-cream



Char-grilled zucchini and mozzarella piadine

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STAY LOCAL

OUTBACK BEAUTY: THE FLINDERS RANGES
THE NEW SYDNEY OPERA HOUSE CHRISTCHURCH NOW
plus AA Gill's fear of flying



Staying authentic
Andrew Bao and
Dingjun Li of
Chairman Mao.

ON THE PASS

DINGJUN LI & ANDREW BAO, CHAIRMAN MAO

What are you and Dingjun doing for Valentine's Day, Andrew?
In China the younger people celebrate it, but we are very traditional, we really want to stay authentic. My wife learned to cook from her mother in Hunan and when we came to Australia we couldn't find the kind of food we wanted to eat so we opened Chairman Mao. Now she cooks the same food we grew up eating for the whole restaurant.

What are the key things that distinguish the food of Hunan from the cuisines of Chinese provinces?

It's determined by the geography of the region. Hunan has mountains, flat land and river systems so it is rich in produce, but the transport is minimal. Because it is inland we have to find ways to preserve fresh food to last all year, which is why there is a lot of smoking, drying, pickling and salting. Then when we cook we rehydrate the food by using slow braising and long marinating times. We also use a lot of chilli, but it is balanced with salty flavours and sour from pickled vegetables. Chairman Mao's favourite was smoked pork slowly braised in water and wine for hours; we serve it here and it is very creamy and tasty.

What will you be doing for Chinese New Year?

Seafood is quite special for Chinese people, so we'll be making some seafood dishes like crisp fried river prawns with chilli.

Chairman Mao, 189 Anzac Pde, Kensington, NSW, (02) 9697 9189
MONIQUE LANE

The Red Cross runs Breakfast Clubs at schools across Australia to give underprivileged kids the start they need to the day. Georg Jensen is a supporter of the program, and you can help by buying a Red Cross Daisy bracelet – the sale of each guarantees \$50 to the Red Cross. They're \$195. georgjensenstore.com.au

RESTAURANT NEWS

NEW SOUTH WALES

Shaun Quade, until recently one of the leading young lights cooking in Queensland, has left his role as pastry chef at Urbane in Brisbane to head the kitchen at *Biota*, a restaurant opening in Bowral in the Southern Highlands this month. The food at *Biota* will draw equally on the kitchen gardens and the latest in culinary technical whizz-bangery, which makes Quade, a GT Best New Talent nominee who worked at The Royal Mail under Dan Hunter for two years, a natural fit.

VICTORIA

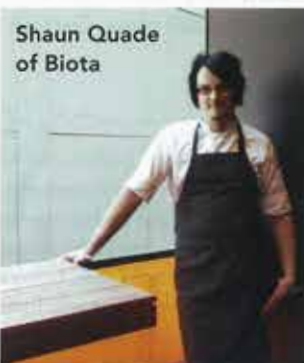
Michael Lambie has recently divested himself of his stakes in Lamaro's and Barker's Wine Bar and Bistro, and left Taxi Dining Room in December, to ready

himself for a new project in High Street, Prahran. Lambie and his backers have bought ET's Hotel and plan to transform it into *The Smith Restaurant and Bar* by midyear. Brit pastry chefs Ian Burch and Darren Purchase are opening a retail outlet in Chapel Street called *Burch & Purchase Sweet Studio*. The chance to behold "a truly distinctive and engaging dessert experience" is scheduled to happen sometime in February.

SOUTH AUSTRALIA

Äuge restaurant celebrates 10 years of operation with a remodelling of its entrance bar, converting it into a spuntini bar with its own new menu of Italian-styled snacks and cocktails, from little arancini balls

and seasonal vegetable antipasti to small pasta dishes. In good news for food lovers in the Barossa, chef Sandor Palmai (ex-Melting Pot) has been employed as chef/gardener at



Shaun Quade
of Biota

Rockford Winery's Stone Wall heritage garden and winery members' dining room, taking over the role done so capably for many years by former Botanic Dining Room chefs Michael Voumard and Ali Cribb.

WESTERN AUSTRALIA

While Lamont's East Perth undergoes a facelift, Kate Lamont and Nathan Le have set up shop at the heritage-listed *Bishop's House* on the other side of town. For now, it's weekday lunches and dinners only, but with straight-shooting morsels such as fillets of tempura whiting, jamón serrano croque-monsieur and organic chicken and truffle sausage on offer, we're rather hoping for an announcement on weekend trading shortly.