



[Home](#) [Shop Online](#) [Television](#) [Kitchen Diary](#) [Recipes](#) [Food Club](#) [Maggie's Farm Shop](#) [Contact Us](#)

Issue 31 [Previous Issues](#)

Issue 31

Welcome to Sharing the Table...



My life speeds by so quickly and jumps from one exciting happening to another; realising I forgot to mention something very special in February that I will now address, have decided that I will make a list of important happenings of the month so I can share more with you.

Let's go back to February; the height of summer in South Australia but as the very privileged guests of Southern Ocean Lodge on

Kangaroo Island, whilst the mainland sweltered, we revelled in about 28C.... It seems like an age ago but sitting recalling it I can almost go into the state of calm I experienced there. It goes without saying that Max Pritchard, amazing architect that he is, has given the Island, and indeed Australia, the most beautiful resort nestled into the cliffs above the extension of Hanson Bay beach. A beach they suggest is perhaps not the most desirable for swimming, but I couldn't resist it. The warmth on my back juxtaposed with the 'substantial chill' of the most pristine waters I've ever experienced was worth that somewhat extended moment of shock as you dive in. The thing about Southern Ocean Lodge is that every part of the experience was more than I could have hoped for. The staff so friendly but professional; the food a really great experience and every bit of detail down to the welcoming mini lamingtons in the room in case you were peckish before dinner; the open bar with great South Australian wines and fabulous treatments if it took your fancy. Truly more than the sum of the parts and though definitely a special occasion for most of us I doubt that anyone would feel they had not had truly great value. How lucky we were!



Australian Bites

So now back into closer times, I have to say Tasting Australia was a really full on event that began at the end of April into first week of May. The night before it officially started, Michael Angelakis (renowned South Australian fishmonger) invited a few locals and a handful of the International chefs to his home. Rosa Matto was in charge of the food in Michael's kitchen that night and I suspect I've never seen such an array of seafood on the one table. Just caught blue

Go



Beef Up

Feeling like an Autumn afternoon of slow cooked goodness? Grab yourself some of Maggie's new **Beef Stock** and while the day away with a simmering pot full of Oxtail with Orange, Olives and Walnuts.

swimmer crabs, rock lobster, oysters, Gulf prawns, squid, octopus, baked snapper, scallops, razorfish and sashimi of kingfish. The guests included my old friend Antonio Carluccio, Anthony Worrall Thompson of London, and the more than ebullient Rosemary Schrager, English chef/restaurateur/cookery teacher of note, but probably best known here from her "Ladette to Lady" tv show. Probably about 20 of us all in all, but it was the noise level I think of Rosemary and I trading stories sitting firmly at the table right in front of the sashimi of Kingfish that before we knew it we had polished off the whole plate without handing it around so intent we were on our conversation. Somewhat embarrassed momentarily, we shrugged and continued onto the next plate!

The next day I had Antonio almost to myself; well there were 14 visitors in the class at the beautiful Miele Gallery, and 3 of my old crew from The Cook and The Chef to film us in the class, to show as background when Antonio is a guest on Poh's Kitchen (I believe its Wednesday 23rd June to air). Antonio has been a friend since we first met in New Zealand about 6 years ago and such an amazing wealth of knowledge and of course, full of charm. Not only do I learn a great deal from him, I so enjoy his cheekiness and his legendary joke telling. We certainly share such a love of food and the strength of the pleasure of the table. Last Tasting Australia's schedule allowed for Antonio to come and stay with us in the Valley on the night that turned out to be my Wednesday singing night, and whenever we see each other he talks of the fun of having 15 ladies serenade him. We kind of liked it too! I always look forward to every chance to work with him I can get.

Friday loomed and I raced back to the Valley because 30 of the visiting chefs and writers were coming to the farm for a class with me preparing lunch for us all. Well the chaos of that was 11 out of 10 on the Richter scale, but the end result was a beautiful lunch, sitting by the side of the dam in the warmth of the autumn sun. We had octopus to start, 4 huge Barossa chooks to prep, cook and carve and then rough puff pastry with frangipane and fresh figs from my tree that morning.... the very last of the season. Simple as the food was, executing it was a bit like experimental theatre; just going with the flow took on new meaning and enormous fun thanks to the great assistance of Chris Wotton, my product development chef I pulled in to help.

The next day another challenge - before some 250 people at Elder Park, I undertook with my younger, non-cooking daughter, Elli, a cooking demonstration in a huge marquee on the side of the river. We decided we'd call it 'all about the chook' with a sub title 'if Elli can do it anyone can.' It



Wine of the Month

For a June deal to do Demeter justice, grab a case of newly released [Home Block Shiraz](#) and get a jar of Maggie's cult famous [Burnt Fig Jam](#) as part of the parcel. Rich with all that the Barossa is famous for, the Home Block's vibrant burgundy hue hints at ripe plums and rhubarb. Hand picked in old fashioned style, this shiraz is open fermented and basket pressed. Fine fruit indeed.



Marmalade Skies

Autumn mornings are made for thick cut toast, buttered while it's still hot and spread with lashings of marmalade. And if you're a marmalade lover then Maggie's [Sweet Blood Orange Marmalade](#) will easily become a way of life! For a fancier take on marmalade try it stirred through your next creamy rice



was her idea for the sub title not mine! It was of course all about the Barossa Chook. A hearty stuffing for the plump roast chook, deglazed verjuice at the end; a stock made from another chook that gave us breast meat to make great sandwiches with mayonnaise and avocado; the leg meat to be chopped up for the soup we made by adding fresh vegetables to the stock; Weich's noodles and of course the giblets so that nothing was wasted.

It was quite hilarious and not without its own stresses given we had less than an hour for all of this... but Elli was truly a star with her quick wit, irreverent attitude and ability to turn her hand to anything. Three very different days, but each one of them fantastic.



Good Food and Wine 2010

I suppose it's part and parcel of a food life that I know what time of year it is by the food festival we're readying ourselves for! And it's nearly June, so that means it's time again for the **Good Food and Wine Show** in Melbourne. From June 4-6, Melbourne Convention Exhibition Centre will be awash with all things food - tastes, flavours, products and techniques from hundreds of exhibitors, including us! We'll be on stall F13, sharing our latest products and offering GFandW exclusive prices to food club members, so please call in to say hello if you're planning on coming to the show.

So To Sunday Lunch



On a slightly smaller scale, I've just put together this month's **Sunday Lunch** menu for you, using some of my favourite Autumn produce as a celebration of blustery weather encouraging more time in the kitchen. Not exactly a 'slow food' lunch but definitely one to be savoured. I always like to start a meal by waking my palate up with a super-chilled glass of **Sparkling Ruby Cabernet**, no matter what time of day. You might like to add pate to the

proceedings at this point too, as a little something to whet the appetite while lunch is being prepared; a truly wonderful combination with Sparkling Ruby. Then onto a classic Lamb Roast, with a simple but beautiful accompaniment of Pomegranate and Walnut Salad. Almond Macaroons to finish on a sweet note and let the afternoon roll along at its own pace. That's what Sundays should be.

pudding. On any given day though, toast, scones, crumpets and oatcakes all taste so much better when piled high with this deliciously thick cut marmalade. Just add a freshly brewed pot of tea.



Ambrosial Vino Cotto

We wouldn't want anyone to forget to eat their greens throughout the colder months. We find **Vino Cotto** helps the medicine go down, so to speak. Try sautéing diced eggplant with onion in a little olive oil and use the vino cotto to deglaze the pan. Roast baby beetroot in olive oil until just tender and splash with vino cotto before serving as a beautiful salad on its own or spruced up with rocket and walnuts.



Ver-juicy Roast

If Lamb Roast, or any roast for



At The Winners Table

With our second excited winner announced for the month, I thought I should throw a little plug in for our **current competition**. For your chance to share lunch with me at the Adelaide Miele Gallery in August, simply answer this question in 50 words or less... "If the tables were turned and I was coming to your house for lunch, what recipe would you whip up, using which Miele product, and why?"

One For the Master



I know I briefly mentioned my upcoming (or should I say looming!) appearance on the ever popular Channel 10 show, Masterchef, in our last newsletter and quite a few of you jumped on that titbit of information asking for more. Well, as much as I would love to spill the beans with details, all I can really say is you'll have to tune in to see what plays out on the night. And knowing that keeping secrets isn't exactly a talent of mine, I'm glad it isn't too much longer

that my lips need remain sealed! I'd love it if you could tune in and join me. 7.30pm Tuesday June 1st, Channel 10. (I'm smiling as I write this because I can't imagine too many of you need the time and channel!)

So much more I could write about but thought I'd just finish this by saying my life has been saved with the choice of a new coffee grinder recommended to me by Fleur Studd (Will's daughter) who has become a wonderfully obsessive coffee person with her Market Lane Coffee - it does run in the genes. My grinder had broken after 15 years but for some time before that my home coffee making was inconsistent - and that's being kind. Understanding how important the grinder is, and much of the reason why the coffee making had been 'off' for ages. This morning with Fleur's fresh coffee in the you-beaut grinder and I'm in my element again. Every morning, my two very short espressos and I'm ready for anything!

that matter, is on the menu this weekend, you'll be needing some **Verjuice** to get things going. Chook, lamb and beef all taste just that little bit better when introduced to their new best friend, Verjuice. It's a deal clincher around any table.

Favourites

Share

Print

del.icio.us

Facebook



Postal Address
PO Box 940
Nuriootpa, South Australia 5355

Phone: 61 (0) 8 8562 4477
Fax: 61 (0) 8 8562 4757

Terms and Conditions · All contents copyright 2007 Maggie Beer Products · Website by **CDA**