



MR & MRS WILKINSON'S HOW IT IS AT HOME Bacon and egg pie

yoghurt lamb cutlets — a simple marinade of ginger, garlic, and curry powder stirred through natural yoghurt. They were OK, the suggested mint-and-chutney yoghurt dipping sauce a nice addition.
Best for: The cricket fan who can't cook.

THE TIVOLI ROAD BAKER

By Michael James (Hardie Grant, \$60)

The pitch: Michael James, who's rightfully considered one of our best bakers, shares the recipes from his South Yarra bakery that's rightfully considered one of the city's best. Bread obviously plays a big part of the bakery and also in the book, which has in-depth instructions for sourdough starters, kneading and baking at home, joined by recipes for pastries, tarts and British

bakes that reflect Michael's heritage.
The dish: More often than not sold out by early lunchtime at the bakery, I gave making Michael's pork, caramelised apple and fennel sausage rolls a whirl and ... I reckon it takes the win for best-ever sausage roll recipe! The sweetness of the apple with the fennel-fragrant meat makes for a match hard to beat. Worth the price of entry alone.
Best for: Bakers, bread makers and sausage roll aficionados.



BRAE Raw pea tart

CHIN CHIN

By Benjamin Cooper (chinchinrestaurant.com.au, \$4995)

The pitch: Menus designed for different scenarios from one of Melbourne's — and now Sydney's — favourite restaurants. There's brunch for four, romantic dinner for two, a kids party for 18 and a barbecue for 10. It's gloriously shot in covetable lifestyle fashion, and along with a hefty dose of Chin Chin cheekiness, chef Benjamin Cooper's recipes are easy to follow — though they do draw on an extensively stocked Asian pantry, and having an Asian grocer on speed dial will help. The shopping and prep list for each menu is a clever touch.
The dish: One from the brunch menu, the stir-fried noodles with sausage and broccolini is a flavour-first burst of salty goodness to get the day underway. Heady with lap cheong and rich with pork sausage, it's a wok star dish for the AM.
Best for: (Dinner) party people.

A CHARCUTERIE DIARY

By P.J. Booth (acharcuteriediary.com.au, \$74.99)

The pitch: A personal diary from "a humble enthusiast", this deeply engaging and encyclopaedic tome on all things cured is a joy to read. It's idiosyncratic, funny and earnest in equal measure, filled with inspiration for anyone with more than a passing interest in bacon.
The dish: Not quite ready to embark on my own journey of salt, smoke and curing meat (that's a resolution for 2018 right there), I instead delved into the classics chapter — corned beef, gravlax, pickled eggs and the like. I made chicken liver parfait, which worked well although the method unfortunately omits adding the salt, which I only realised upon the first mouthful of the otherwise excellent parfait.
Best for: The best kind of meat head.

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No.1 recipe, as voted by you

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