



**SEASONAL**  
**figs**

Figs' origins can be traced back to Southwestern Turkey and Asia. Related to the mulberry, there are at least 800 species with thirty-five figs native to Australia. Figs are a delicate, plump, teardrop-shaped fruit the size of a medium plum. With a thin, edible skin in shades of white, green, red, brown, purple or black, figs are best eaten when very soft. A staple food of Mediterranean countries, their soft, juicy white to red pulp is creamy and sweet with a fragrant, nutty flavour. Delicious when used as an ingredient in chutneys, preserves, or desserts, dried or fresh with cheese.



**COUTURE**  
**aprons**

Proudly protect outfits from baking residue with the adorable range of stylised aprons from Smitten. Go further and promote home cooking with the little ones and invest in the Smitten set of matching Mama and Little Miss Priss aprons. The delightful mini-me version is tailored to fit four to ten year-old blossoming domestic goddesses! Featuring a gorgeous tear-drop-shaped design for maximum cupcake splatter protection, a handy pocket and fanciful lace and sequin detailing; your little miss will be more than Smitten! Order now from [www.smitten.com.au](http://www.smitten.com.au).



**CHARITY**  
**chandon supper club**

Help raise funds for Camp Quality whilst enjoying Brisbane's best restaurants at the Chandon Supper Club. The two-stage event on May 11 consists of chic and individual dinner parties taking place simultaneously on the same night in only the finest restaurants. After dinner, all guests are transported from their various venues to a secret destination for a glamorous after-party. Here they join with all the other well-fed and watered Supper Clubbers to dance, relax and party on. Some of the locals involved Butter Bistro, Montrachet, Urbane and Restaurant Two. Find out more at 3899 9011.



**SAGE & MACADAMIA**  
**STUFFED PORK ROAST**

*This tasty pork roast serves 6-8 people with only 10 minutes of preparation.*



**DECORATIVE**  
**bowls**

Introduce Dutch design onto the table with this stunning creation by Hella Jongerius. Entitled Nymphenburg Sketches Bowl with Fawn, this hand-painted, hand-thrown porcelain with ivory glaze is approximately 24cm diameter and 4.5cm high. Hella works on the cusp of design, craft, art and technology to fuse traditional and contemporary influences, high tech and low tech. Her early designs were manufactured by Droog, the influential Dutch design collective, and she now puts her own work into production through Jongeriuslab, her Rotterdam studi. Order the Bowl from [www.mossonline.com](http://www.mossonline.com).



**SERVES 6 - 8 PEOPLE**

**INGREDIENTS**

- 1.5 Kg pork loin or belly
  - 6 slices of bread crumbed
  - 100g of butter melted
  - 2tbs of sage
  - 1/2 cup parsley, chopped
  - 3 spring onions, finely chopped
  - 100g finely chopped macadamia nuts
- some:
- oil
  - sea salt
  - sage leaves for garnish
  - vegetables or salad for serving

**METHOD**

- 1: Pre-heat oven to 220c
- 2: Score pork rind thinly, lay flat on board, rind side down.
- 3: Combine breadcrumbs, melted butter, sage, parsley, spring onions, nuts in bowl, mix well.
- 4: Place seasoning into centre of Pork, roll to enclose, Insert skewers, lace with string to secure.
- 5: Place roast on wire rack over baking dish, rub with oil and sea salt.
- 6: Cook in pre-heated oven at 220c for 20 minutes, reduce heat to 180c for further information for further 40-50 minutes, depending on weight (allow 40 minutes per kg incl seasoning).
- 7: Stand 10 minutes before slicing. Serve veges or salad.

courtesy of Australian Pork [www.pork.com.au](http://www.pork.com.au)