



MITTS OFF

Calling all housewives (and househusbands): are you desperate to spice up your kitchen? It won't be hard, thanks to Smitten's new "kitchen couture for the domestic goddess" (or god, if he's into frills). Its aprons and mitts are available in a wide range of prints and colours, including leopard, polka dot, zebra, baby blue and pink gingham. **Smitten Apron and Mitt Set, \$50; aprons \$30; and Smitts, \$20.** To buy online, visit www.smitten.com.au.



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With
Aside
miller
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the Y

progress of footballer Wa
broken foot, more rubbish
matching food and wine t
topic. Most advice seems
a wine sound elitist and p
only with sautéed elephan
sea-urchin sauce") or is s
useless ("goes with fish,
any other food ever imag
rule, and the only one yo
drink what you like with t
On occasions, a wine
with a certain dish, lifting
to a higher level. Sometim
applies: Suggestions like
white meat" and "red with
because they do tend to v
noir will often match a fis
while sparkling wine is ex
A good rule of thumb is
If you have a delicate dish
heavy wine will wreck it.
be lost in a rich dish. With
should be sweeter than th
it can be stripped of all its
Cheese can be a killer
yet the popular perception
cheese go together like A
They're more like Jennife
generally, and especially s
cheeses. There is simply
covers a sharp goat's che
cheddar or stinky, gooey b
home and see if you can f
match I ever found was a
a Belgian cherry beer. Wh
**O'Leary Walker Adelaide
Noir 2005, \$22.** It's not c
"good value" in the same s
noir", but this is spot-on. T
Coriole Sangiovese 200
wines blossom with food
Aussie-Italian. Sangiovese
grape of Chianti, and is a p
in McLaren Vale, too.

GLUTTON

THE TERRACE RESTAURANT The Denman Hotel, Thredbo. Call (02) 6457 6039

After exerting far too much energy throwing myself up and down the white slopes of Thredbo, a night of sophisticated dining sounds like pure heaven. Tonight, our destination is The Denman Hotel's Terrace Restaurant, but we pay the newly refurbished Après Bar downstairs a visit on the way. After a glass of satisfyingly warm and sweetly spiced gluhwein – and a couple of cocktails for my companions – it's upstairs for the main event. As we're seated in the moodily lit space surrounded by floor-to-ceiling windows, all memories of the day's hot chips and pies are forgotten with choices of tortellini of Kangaroo Island marron with fried oysters and Tasmanian wasabi (\$33), scallops on caramelised duck and pineapple (\$22) and goat's cheese salad with olives, pine nuts and walnut bread (\$20). For a main, I'm seduced by the lamb cutlets (\$36) with the freshest garden peas and silver beet I've ever tasted, and a delectable pea custard and mint sauce. One of my friends chooses the vegetable tagine (\$29) and it arrives in a cloud of Moroccan aromas to make your mouth water. The Gippsland beef (\$41), with mushroom gratin, baby carrots and bone-marrow jus, cuts like butter and the portion size is generous compared to those in the city. To finish, I share a decadent serving of chocolate delice (\$18), an ice-cream roll of mousse on a dollop of mango curd and orange ice-cream, topped with crunchy citrus sugar. Suffice to say, while the Terrace still has that family, snow-holiday atmosphere (cue kids running about the crisp white table settings), the food of the fields is no longer the domain of greasy stodge. **CLAIRE BRADLEY**



FAB FIND

And you thought Paddle Pops were the best thing since sliced bread. Since ice-cream. Whatever. Well, this delicious new snack takes sticks and indulgence to a whole new level (without the cold): it's chocolate on a stick, made with white or Belgian milk chocolate in Caramel Toffee Biscuit Crunch, Mixed Berry Crunch and Cookies & Cream varieties. Mmmm... **Cocoa Deli Lolly Truffle, \$1.79,** from Target, Big W, Kmart and other outlets.

BE ENTERTAINED BY

ROBERTA MUIR, manager, Sydney Seafood School

Favourite Sydney restaurant? Buon Ricordo in Paddington. **First thing you look for on a menu?** Spelling mistakes. **What's the strangest thing you've eaten?** Duck tongue. **Fast food or slow food?** Fast "slow" food, such as sashimi and pasta. **What's your favourite drop?** Grosset Polish Hill Riesling. **Three things that are always in your fridge?** Parmesan, milk and butter. **What is your signature dish?** Potato pizza cooked in our backyard wood-fired oven. **What music is playing as you dine?** Smooth jazz. **Three dream dinner-party guests?** Nelson Mandela, Gough Whitlam and my Swiss father-in-law. **One cooking item you couldn't live without?** A wooden spoon.



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Learn from local leading chefs at a crab, oyster or fresh fish workshop at Sydney Seafood School. Call (02) 9004 1111 or visit www.sydneyfishmarket.com.au