

mx Nosh



TASTY MORSELS

TRY THIS



REFRESHING TAKE

Parkers Organic Sparkling Juices (above) are now in environmentally friendly bottles. Try passionfruit and orange, blood orange, guava and cranberry, mango and orange, apple with a twist of lime, lemon or pink lemonade. www.parkersorganic.com.au

FEAST FOR ALL

La Camera at Southgate will host a first birthday/Italian yum cha/free wine tasting on May 12. Bookings essential. Wine tasting starts at 6.30pm and food 7.8pm. \$25. Ph: 9699 3600.

COOK FOR HUNDREDS

Cheeky Food Group will launch a platform at the RSMV208 conference and



Picture: BEN SWINNEY

AUX BATIFOLLES 400 Nicholson St – North Fitzroy Ph: 9481 5015

Aux Batifolles is a charming terrace... A cube of good potato gratin made... good menu, and a little fine-tuning

Left overs



Take these home for later

Dr Booze

As a wine style, Amarone is a fairly recent addition. Only officially recognised in 1990, this technique was developed more by accident than choice. It involves selecting grapes and drying them on straw mats over winter to concentrate the flavour. As techniques have been fine-tuned, winemakers have embraced the style. One such winery is Crittenden Estate on the Mornington Peninsula. Labelled as Cane Cut, the 2005 cabernet is deep in colour with briary fruit, high alcohol and low acidity. Drink with rich braised meats, blue cheese or cellar to 2015. RRP: \$37-\$45.

HENRY LIVINGSTONE
sommelier

To feature wines here or for more information, contact drbooze@netspace.net.au

Chef Chat

It's comforting to remind yourself that seriously "in" foods have humble and honest origins. It's a fact we have an insatiable appetite for the new and interesting, especially if it has a nice label.

Sexy packaging and slick marketing change the dynamics of the simplest foods and throw them into the culinary stratosphere. And then the price turns stratospheric.

A sales rep at our restaurant many years ago fell victim to his own hype trying to flog a grossly over-priced range of pasta to a staunch array of chefs who most often made

12.5/20