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Miele appliances in Brilliant White, top row from left: VitroLine Speed Oven, with M Touch display and microwave, fan grill, food probe, wi-fi connectivity and MotionReact functions, H7840BMVLBW, **\$6,299**; VitroLine Coffee Machine, with M Touch display, cup sensor, and 3 separate bean containers, AutoClean and AutoDescale, CVA7845VLBW, **\$7,399**. Bottom row, from left: 60cm VitroLine Pyrolytic Oven, with M Touch Display, wireless food probe, MoisturePlus, FoodView camera, wi-fi connectivity and TasteControl, H7860BPVLBW, **\$8,099**; VitroLine Combi Steam Oven, with Dual Steam, M Touch display, sous vide function and automatic programs, DGC7845VLBW, **\$9,099**; Handleless Warming Drawer, with Push2open, slow cooking function and 6 place settings, ESW7010BW, **\$1,999**.

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APRIL

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Nutella mud cake with caramel mousse (recipe p 120)
Recipe Phoebe Wood
Photography Nigel Lough
Styling Kirsten Jenkins

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 TEST KITCHEN SUPPLIER:**
 Our meat is supplied by Vic's Meat (vicsmeat.com.au).



ED'S LETTER.

WELCOME



BAKE, EAT, REPEAT: the mantra for Easter. The month where that extra slice of mud cake is not just allowed but *de rigueur*, and hot cross buns morph from something stale on a supermarket shelf (don't knock it, I would buy them year round if I could) to a far superior being – just ask our food team, who conjures a new take on the baked buns for us every year. How are hot crossies faring for 2021? In keeping with our post-Covid cravings for simplicity and nostalgia, you'll find recipes inside for 'Iced Vovo' hot cross buns, Vegemite and cheese scroll hot cross buns, to a bacon-and-egg pull-apart bun. With inspiration derived from the iconic Australian flavours of our childhood, it seems we are all seeking comfort right now.

Another nostalgic ingredient from my childhood, golden syrup, gets a grown-up makeover on p 108. As does chocolate, with a feature resplendent in mud cakes, caramel mousses, and peanut- butter-iced layer cakes (p 116). Interestingly this desire for 'the way things were' is playing out in the restaurant world, albeit with a modern twist: contributors Matt Stone and Jo Barrett begin their first story in a series for *delicious.*, on their move from Oakridge to live in Joost Bakker's green house in Federation Square (p 68). From their patch in the heart of the city, they live off the grid, grow all their own food, and eventually serve others. A house that grows food? Only they could do it! Martin Benn and Vicki Wild turn their attentions to the good-time knees-up era, with the much-anticipated new Melbourne restaurant Society. The stylish, creative but welcoming take on food is one I can't wait to experience, and you'll get a first glimpse at their menu inside (p 92). Then there's Dan Pepperell, who opens Potts Point venue Bistrot 916 to celebrate simple but delicious French fare, on p 76 – the ultimate in nostalgic but elegant comfort food (and yes, there's egg salad).

My road tripping on the NSW South Coast had to be written about (p 150), particularly after I discovered Buena Vista Farm – a cooking school on hiatus in Covid that opened to the public for farm tours instead. You'll go for the view over Gerringong but stay for the produce, such as chevre, kefir, jams, custard and pickles. It's a good reminder of the comfort, quality and, yes, nostalgia, of regional Australian travel. We've partnered with Yalumba for that very reason in a campaign called 'Book a Table, Embrace Australia' and you'll find our special lift out inside filled with the spots all food and wine lovers can support and visit.

You'll also find an all-new travel section inside, called Travel + Luxury, to bring you the best of the best in food and travel each month. With a number of luxury hotel openings and other news around the country bringing optimism to the domestic scene, we've decided it's time for a fresh look. There's also a mini magazine in the section, a teaser of what to expect in a new large-format magazine called Travel + Luxury, that you'll find inserted in *The Australian*, launching on Friday, March 26. Find contributors from *delicious.* and our sister brands in this beautiful new magazine that is predicated on keeping your travel dreams alive. Don't miss it!

Kerrie

Kerrie McCallum, Editorial Director

Follow me: @kerrie_mccallum @kerriemccallum

AMERICAN EXPRESS DELICIOUS. MONTH OUT

The second annual *delicious.* Month Out is back and it's bigger than ever! This year Brisbane and Melbourne are joining Sydney in May for food and festivities. Head to delicious.com.au/dmo for more on how to support your local community.



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THE
MAGNIFICENT
UNKNOWN



delicious.

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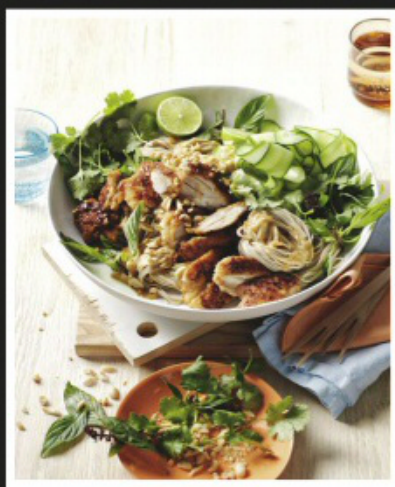
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TALK TO US


MOST-LIKED POST


2975 likes, 65 comments

 There's chicken satay and then there's this sweet, spicy, satay noodle sensation packed with fresh herbs, pickled cucumber and crushed peanuts. Recipe: @phoeberosewood Photography: @chriscourt Styling: @kirstenjenkins Find the recipe at delicious.com.au




#MAKEITDELICIOUS

 **BIRTHDAY TREAT:** The October 2020 issue was the perfect fit for my husband's 70th birthday lunch. The Bearded Bakers' musakhan (p 55), accompanied by the peas, broad beans and freekeh (p 109) as well as charred cucumbers with cardamon yoghurt (p 106) was very much appreciated by my eight guests and of course, the birthday boy. **Judith McGowan**

 **HEY PESTO:** The February issue was so perfectly timed with an abundance of basil in my garden! I had been pondering what to do with it all when along came Phoebe Wood with an entire section

dedicated to that deliciously fragrant herb! I've made the basil pesto (p 92), basil lemonade (p 91), lamb souvlaki with basil tzatziki (p 92), and Neil Perry's pasta alla norma (p 102) which was just divine! Thanks again, I look forward to receiving my issue of *delicious.* in the mail every month! **Alison Lyons**

 **TRUE BLUE:** This year, my oven sadly died and I was unable to make any traditional Australia Day goodies – lamingtons, sausage rolls or damper. I was so grateful my daughter stepped in with the lamington cheesecake from the February issue (p 123). She even made it without a blender or food processor. It was amazing! **Julie Thompson**



MAKE THE COVER RECIPE

Get ready to impress this Easter. Our Nutella mud cake topped with decadent caramel mousse will have the whole family asking for the recipe (and diving in for a second slice, too). Show us your version by tagging @deliciousaus and #makeitdelicious.

THE WINNER IS...

I would like to say thank you for the years of cooking confidence and magical meals that you have helped me create for family and friends. My children all know that the best pressie for me is a subscription to *delicious.* and thankfully I have managed a continuous flow of magazines each month – my earliest dating back to 2006! I used to be a terrible and unimaginative cook, but over the years I have produced multiple amazing dishes and now pride myself on the meals I make... all from *delicious.*! I look forward to many more years of magazines being delivered to my door. **Maria Maxfield**

ED'S NOTE: Congratulations, Maria! You've won a Stanley Rogers saucepan, casserole dish and non-stick frypan from its Bi-Ply Professional range, with a collective value of more than \$550. The forged aluminium body distributes heat evenly for perfect cooking in even the toughest of kitchens.



APRIL MENUS

BAKE-FEST

Fig and walnut
hot cross buns
with cinnamon
butter



Maple-cardamom saffron sticky buns,
p 50

Fig and walnut hot cross buns with
cinnamon butter, p 87

Double apple crumble cake, p 102



"Crisp autumn days are made for everything baked, and these three recipes are all on my agenda. I'd add cardamom to everything if I could, so Ottolenghi's sticky maple buns are right up my alley, and how could you ever go past hot cross buns and apple cake?"

Corinne Parkes,
delicious. Subeditor

AUTUMN COMFORT



Pork ragu with
peas and spinach

Pork ragu with peas and spinach, p 65
*O'Leary Walker Seasonal Release 2020
Nero d'Avola*

Chicken, leek, mushroom and pancetta
pie, p 48
*O'Leary Walker 2020 Adelaide Hills
Chardonnay*

Pear, ginger and golden syrup crumble,
p 112
*O'Leary Walker 2014 'Last Cut' Cane Cut
Riesling*



"Autumn is just the season to crack open some of O'Leary Walker's more textural wines. The soft tannins of Nero d'Avola are a wonderful balance to this ragu's richness, while silky chicken pie will pair well with the stone fruit flavours of chardonnay. Finally, the subtle acidity of dessert riesling is simply perfect with a sweet crumble."

David O'Leary, Winemaker,
O'Leary Walker Wines

PURE DECADENCE



Baked camembert
in sourdough

Baked camembert in sourdough, p 54
Amo Vino Tino 2020 (Riverland, SA)

Duck frites, p 78
*Express Winemakers Syrah 2020
(Great Southern, WA)*

Flourless chocolate, hazelnut and
espresso cake, p 120
*NON #5 Lemon Marmalade + Hibiscus
(Victoria)*



"Decadence on the plate usually means decadence in the glass, which is all well and good, but I reckon that lighter, fresher drinks tend to work best with dishes such as these. Dig into crisp whites, chillable reds and even delicious, fancy, non-alcoholic options, just to balance things out. Whatever your options, drink (in moderation) with gusto!"

Mike Bennie, Drinks Writer



delicious. DRINKS DELIVERED Want more drinks offerings? delicious. Drinks Delivered has you covered! Turn to page 42 for more info.