

Life

Sunday

The Sun-Herald Magazine

**Decades of devotion:
Antonia Kidman and other
mums on the changing
face of motherhood**

**A matter of Choice: the
Englishman set to save
Australian shoppers**

**Cheap tweets: how
Twitter is sucking us in**

**Karen Martini's
magic beans**



WINE LESSON 204

Tasmanian sparklers are top-class

Tasmania is Australia's premier cool-climate wine-growing region, producing complex, high-acid pinot noir and chardonnay varieties that are ideal for sparkling wine. While there are some excellent sparklers from the south of Tassie, such as Stefano Lubiana's, the main area is Pipers Brook in the north. A big name is Constellation Wines Australia (formerly the Hardy Wine Company), which makes Arras and Bay of Fires.

The potential to make good sparklers has also been recognised by some French champagne houses: Louis Roederer invested in the Heemskerck winery in 1975 and launched Jansz (now owned by Yalumba), while Domaine Chandon has been sourcing fruit in Tasmania since the early '90s, and released its first Tasmanian cuvee in 1999. *Sally Gudgeon*

Bay of Fires Tasmanian
\$30

Apple notes mingle
citrus and toast in this
er, which is a blend
ot and chardonnay,
alate is an exercise
esse and structure.
it with shellfish.



nger Brut Rosé
\$60

quisite glass of pink
es is 100 per cent
hoir from Pipers
It's complex on
ise and palate, with
erry and rose-petal
s. Serve it with duck.



Tasmania Vintage
2004, \$36

standing sparkler, this
elegance, balance
complexity of some of
ter French examples.
eral and textured
fine, velvety mousse.
with sashimi tuna.



Whip it up

3 QUICK WAYS WITH CANNED TOMATOES

All recipes serve 4



Chicken, tomato and white wine with mushrooms

Cut a whole chicken (about 1.5kg) into four pieces, dust lightly with plain flour and season with salt

and pepper. Cook chicken pieces

in a large pan with 2 tbsp olive oil over medium heat until well browned. Add 1 clove garlic (crushed) and 400g can chopped tomatoes and simmer. Add ½ cup white wine and 1 tbsp tomato paste and bring to the boil, then reduce heat and simmer for 15 minutes. Add 12 button mushrooms and simmer for a further 5 minutes or until chicken is cooked. Serve chicken scattered with a handful of flat-leaf parsley leaves (coarsely chopped) and crusty bread.

Tomato sauce with penne and pecorino

Combine 2 x 400g cans chopped tomatoes, 3 sprigs oregano, 4 tbsp red wine vinegar, 3 tbsp

brown sugar and dried chilli

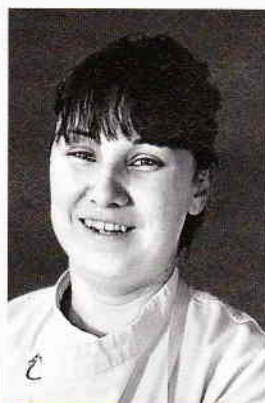
flakes to taste in a saucepan and bring to the boil. Reduce heat and simmer for 10 minutes, stirring occasionally. Add 1 cup frozen peas and bring back to a simmer. Meanwhile, cook 400g penne in plenty of lightly salted boiling water until al dente. Drain. Combine pasta and tomato sauce and stir well. Serve pasta topped with 1 cup pecorino (shaved) and black pepper.

Barbecued sausages with chunky tomato relish

Heat 1 tbsp extra virgin olive oil in a pan and add ½ brown onion (finely chopped). Stir over low heat

for 2-3 minutes. Add 1 tsp curry

powder, 1 tsp plain flour, 1 tsp dry mustard, ½ tsp salt and stir well. Add 400g can chopped tomatoes, 2 tbsp balsamic vinegar, 2 tbsp brown sugar and simmer over low heat for about 8-10 minutes, stirring occasionally, or until mixture thickens slightly. Barbecue sausages over medium-high heat or until cooked as desired. Add 8 basil leaves (torn) to relish and serve with sausages and hot garlic bread. *Lynne Mullins*



FOOD MAFIA
Leanne Beck
pastry chef and
owner, Sweet Infinity

What I ate last week...

1. Brazilian carvery

I'm a butcher's daughter and I love to eat meat, so I took my staff to lunch at Churrasco, For \$35, you're served a Brazilian carvery, where chargrilled skewers of meat are sliced at the table onto your plate. I love the flavour of the scotch fillet of beef and the pork belly, which has such crunchy crackling.

2. Sunday morning coffee

I'll travel for a good product, such as the coffee at The Little Marionette. I have a macchiato with a good crema served hot. There are cute boys working behind the coffee machine and the cafe overlooks a park – perfect on a Sunday morning. They have simple food like wraps, and mushrooms and feta on sourdough.

3. Steak and chips for lunch

I met a friend for Sunday lunch at Glebe Point Diner, where they dish up simple ingredients cooked properly. I had a scotch fillet with hand-cut chips and cafe de Paris butter over the top. I like the hand-cut chips because someone had to cut the potatoes, not just open a freezer bag. It makes such a difference.

Churrasco,
Shop 2, 70 William St,
Woolloomooloo,
(02) 9360 6070

The Little Marionette,
1A Booth St,
Balmain,
(02) 9810 9728

Glebe Point Diner,
407 Glebe Point Rd,
Glebe,
(02) 9660 2646