

LIFESTYLE



Festive fare to share

EVERY festive feast needs a centrepiece, a hero of the dining table. My stuffed porchetta has a sense of occasion about it, trussed and roasted with glassy, mahogany-hued skin and a rich fragrance from the mustard fruit and apple stuffing. It's sure to get the table excited.

Porchetta with rye sourdough, apple, mustard fruit and sage stuffing

Serves: 8-10

4kg boned pork loin with belly attached (one piece)

2 tbsp Dijon mustard

10 medium to large carrots, peeled and split in half lengthways

8-10 whole chantenay carrots, peeled (optional)

2 branches fresh bay leaves

200ml quality chicken stock

400ml verjuice or white wine

Stuffing

large rye sourdough loaf (300g), sliced, crusts on

2 garlic cloves

extra virgin olive oil

5 sprigs sage, picked

salt flakes

freshly ground black pepper

3 granny smith apples, peeled, cored and cut in eight

100ml verjuice or white wine



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My stuffed porchetta has a sense of occasion

120g mustard fruits, finely chopped with a little syrup to moisten

80ml red wine vinegar

4 tbsp mascarpone

1. FOR the stuffing, grill or toast the bread until dark, cut the garlic cloves lengthwise and rub the cut surface all over the toast and tear into pieces.

2. Heat a wide saute pan over a medium heat, add a good splash of olive oil and heat until quite hot, but not smoking. Add the sage leaves, season and fry until crisp. Add the apples and toss over high heat until starting to brown. Add 100 millilitres of verjuice (or wine) and simmer until the apples are just tender, a few minutes.

3. Place the chopped mustard fruits in a large bowl with vinegar and a splash of olive oil, season and mix. Add the mascarpone and mix. Add the bread and, using your hands, massage well into the dressing. Toss in the apples and mix through.

4. Preheat the oven to 190C fan-forced or 210C conventional.

5. For the porchetta, score the pork skin with a sharp knife, then open the pork out and slash the belly flesh to take up the flavour of the stuffing. Season the flesh generously with salt and pepper and smear with the Dijon mustard.

Pack in the stuffing next to the loin, roll up tightly and secure firmly with butcher's string in three centimetre sections.

6. Place the carrots in a large baking tray with the bay leaves, season, dress with oil and toss through. Rub the pork skin with oil and salt and place on top of the carrots.

Pour the stock and 400 millilitres of verjuice (or wine) into the tray and roast for 30 minutes. Turn the oven down to 150C and roast for a further two hours. Rest for 25 minutes before slicing thickly and serve with the carrots and pan juices (reduced if you like). You could also serve extra mustard fruits on the side.

Note: Chantenay carrots are available in some supermarkets. If you can't find them, add a few more large carrots instead.

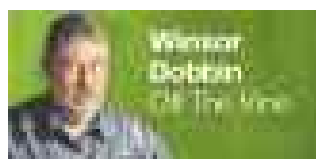
Drink: Chenin blanc

Heritage of legendary Jack Mann still being honoured

JACK Mann was appointed winemaker at Houghton in the Swan Valley, Western Australia, in 1930 at the age of 24, taking over from his father, George. He was responsible of 51 Houghton vintages.

Mann was the creator of Houghton White Burgundy (now known as White Classic), a wine that became the flagship of the Western Australian wine industry.

He died in 1989 at the age of 83 and was considered one of the most influential pioneers of the Western Australian wine industry. Today his grandson Rob Mann is chief winemaker



at Cape Mentelle at Margaret River.

The first Houghton Jack Mann Cabernet Sauvignon, named in his honour, was released in 1994 and quickly built a reputation as one of Australia's most collectible red wines.

These days the Jack Mann is made by Ross Pamment, who is changing the style of the wine without affecting the quality.

Pamment told a function to

launch the new-release 2011 Jack Mann that he was seeking to have an increasingly “hands-off” approach in the winery, with the new release among the first produced using wild fermentation, utilising only indigenous yeast, and the addition of zero acid to final blend.

Also don't miss out on the Houghton White Classic.

The 2013 is its 76th straight vintage and it still offers lots of flavour and great value for a wine that can be found on bottle shop shelves for between \$13 and \$18.

It is surprisingly complex, quite rich and very drinkable.

Tasmanian treats

SAVOUR Tasmania, incorporating the Red Wine Weekend, will run from May 21 to 25 in Hobart, with events in Launceston and Burnie to be confirmed.

Visiting chefs will include Indonesian street food wizard Will Meyrick, Sydney gun Dan Hong, Christopher Shane Chan Yai Ching, of Nobu Melbourne, and Daniel Wilson, of Huxtable in Melbourne.

The celebrations kick off on Wednesday, May 21, with a pork-themed event hosted by Wilson and matched with beverages from the Coal River Valley in the recently refurbished

Tasmanian Museum and Art Gallery's Watergate Courtyard.

The celebrations include the Red Wine Weekend, on May 24-25, at which vigneron and winemakers from Tasmania will showcase their best wines and masterclasses will be hosted by the likes of Nick Stock, Roger McShane and Sue Dyson, Gerald Ellis, Tim Goddard, Curly Haslam-Coates and yours truly.

Tickets are \$25 at the door or are available for \$21.50 online at www.eventfinder.com.au/2014/tasmanian-red-wine-weekend-hobart. For Savour tickets, see www.savourtasmania.com.au or phone 1300 795 257.



Derwent Estate 2013 Riesling \$25

The Derwent Estate vineyard provides grapes for some of Australia's most prestigious labels, but the label is also building a formidable reputation in its own right. This is a superb riesling that matches any from the better-known riesling regions of Australia. Vinified by Winemaking Tasmania, it is elegant and perfumed with zesty lime/grapefruit notes on the palate and a crisp acid finish.

Absolutely delicious.



Tamar Ridge 2013 Pinot Gris \$26

An impressive wine using Tamar Valley and East Coast fruit that is unashamedly on the gris side of the pinot grigio/gris spectrum. This has ripe pear notes and rich nuttiness on the palate thanks to lees contact and a small percentage receiving oak treatment. It's a powerful wine with a complex mouthfeel, but is in no way overpowering and has plenty of vibrant freshness that makes it a winning partner for spicy chicken dishes and rich sauces.



Houghton 2011 Jack Mann \$115

The first Jack Mann release since 2008 — it is only made in exceptional years — and a blend of cabernet (96 per cent), malbec and shiraz from the Frankland River region in Western Australia. There are black olive and ripe berry notes here along with impressive structure that suggests a long cellar life, but it also has immediate appeal. It's a stylish red with great length and would be a superb Father's Day present for any wine lover.



Berton Vineyards 2013 The Black Shiraz \$15

If you like your red wines big, butch and very much in your face, then this will be right up your alley. The back label describes it as an extreme example of a style that favours “unrestrained flavours”. That sums it up nicely. It's a black wine with intense dark berry/currant notes and some peppery spice. It's so dense you could almost carve it. A wine for pairing with traditional roasts, a hearty winter casserole or some hard cheese.