

lemon and broccoli soup

50g unsalted butter
1 leek, rinsed and sliced
2 cloves garlic, crushed
1 broccoli, chopped
4 cups vegetable stock
100g baby spinach leaves
1 cup (single or pouring) cream
1 tablespoon lemon juice
sea salt and cracked black pepper
80g fresh ricotta cheese

Heat a deep, medium saucepan over high heat. Add the butter, leek and garlic and cook, stirring, for 5 minutes or until the leek is tender. Add the broccoli and stock, bring to the boil and cook for 8-10 minutes or until the broccoli is tender. Add the spinach and cook for a further 1-2 minutes. Use a hand-held blender to blend the soup until smooth. Stir in the cream, lemon juice, salt and pepper. Ladle into bowls and top with ricotta to serve. Serves 4.

mozzarella veal with roast tomato salad

500g vine-ripened cherry tomatoes
8 x 60g flattened veal schnitzels
sea salt and cracked black pepper
8 sage leaves
4 slices smoked mozzarella cheese, halved
8 slices prosciutto
60g unsalted butter
2 tablespoons olive oil
100g rocket leaves
shaved parmesan cheese to serve

Preheat the oven to 180C. Place the tomatoes in a baking dish lined with non-stick baking paper and roast for 10 minutes or until tender. Sprinkle the veal with salt and pepper and top each steak with a sage leaf and a slice of mozzarella. Fold in half and wrap in a slice of prosciutto. Heat a large non-stick frying pan over high heat. Add the butter and oil and cook the veal for 2-3 minutes each side or until cooked through. Serve with the tomatoes, rocket and parmesan. Serves 4.

lamb with lemon spinach and pan-fried haloumi

(opposite)

500g lamb backstrap, trimmed
1 tablespoon olive oil
1½ tablespoons zatar+
sea salt and cracked black pepper
2 tablespoons olive oil, extra
2 cloves garlic, sliced
400g english spinach leaves, trimmed
1 tablespoon lemon zest
1 tablespoon chopped preserved lemon
500g haloumi cheese, sliced

Place the lamb, oil, zatar, salt and pepper in a bowl and toss to coat. Heat a non-stick frying pan over high heat. Cook the lamb for 3-4 minutes each side. Set aside and keep warm. Add half the extra oil, garlic, spinach, lemon zest and preserved lemon and cook, tossing gently, until the spinach is just wilted. Set aside and keep warm. Heat a large non-stick frying pan over high heat. Add the remaining oil and cook the haloumi in batches for 2-3 minutes each side or until golden. Slice the lamb and serve with the lemon spinach and pan-fried haloumi. Serves 4.
+ Zatar is a seasoning of sesame, sumac and dried thyme.



LEMON AND BROCCOLI SOUP



MOZZARELLA VEAL WITH ROAST TOMATO SALAD

donnahaymagazine

The entertaining issue of *donna hay magazine*, \$7.95, is on sale now. Features include:

- An afternoon of nibbles and knitting with the girls
- Seasonal favourites – olives, sumac and prosciutto
- Surprising ways with wonton wrappers and how to cook flatbread
- The simplest plan-ahead dinner parties for two, eight and 12



WINE



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Barrel up for Coonawarra fare

It's on again! The Coonawarra winemakers are bringing their roadshow to Perth to promote the cabernets of the region – this year featuring samples of their 11th Barrel Series from the excellent 2006 vintage. The festival in the Coonawarra itself takes place on the second weekend in October and one of the highlights is the barrel auction at which the public can buy the best barrel (or part of the barrel) made by 10 or so of the top producers of the region. The wines to be auctioned will be available for tasting in Perth on Wednesday. Many of the region's top winemakers will be present showcasing their new release wines, mainly from the outstanding 2005 vintage. Highlights include the Majella, Balnaves, Wynns, Katnook, Zema, an excellent Brand's and newcomers DiGiorgio and Koonara. Coonawarra is a remarkable area and the winemakers are great promoters of their region and their cabernet. Just don't ask them about the 2007 vintage.

■ **Coonawarra Wine Tasting Roadshow, Perth Town Hall, Wednesday, 5.30pm-8.30pm. Cost \$25 at the door.**

Classy Coonawarra cabernets

2005 Bowen Cabernet Sauvignon, \$28.20

Father and daughter Doug and Emma Bowen have crafted a gently fragrant, opulent cabernet with concentrated spice and blackcurrant flavours, wonderful finesse and succulence.

2004 Balnaves Cabernet Sauvignon, \$35

The 2006 Winemaker of the Year, Pete Bissell, makes some of Australia's best cabernet. This is rich, powerful, layered and complex – pure cassis and velvet.

2004 Zema Cabernet Sauvignon, \$25.60

The Zema family's winery is one of the region's big improvers and offers incredible value here: ripe blackberry and mint flavours, fleshy texture. Seductive drinkability.

