



**MIX MASTER... Claire Gaughwin from Limbo at Electric Circus**

Claire Gaughwin started out as a glassie and worked her way up to tending bar before finally managing the uber-cool cocktail lounge in Limbo, sited between Electric Circus nightclub and music venue Rocket Bar. Claire tailors her cocktails to her nocturnal clientele, adapting classics and experimenting with

syrups such as orange and clove, and lilly pillly and figs candied in blueberry brandy. Claire will launch Limbo's new Absolut bar this month. The only one of its kind in the country, it features a clued-up list of cocktails from the Swedish vodka specialists. Her tip for winter is Sailor Jerry spiced rum and warmed Japanese plum wine.

**Cupcake**  
45ml Appleton Estate 12yo rum  
15ml Grand Marnier liqueur  
15ml lemon myrtle syrup  
10ml fresh lime juice  
Dash of Fee Brothers peach bitters  
Juice of ½ an orange  
Rim garnish: Equal parts fine sugar and poppy seeds  
Combine all ingredients in a shaker with ice, shake and double strain into a martini glass rimmed with poppy seed sugar mix.

17 Crippen Place, city, 8223 5002, electriccircus.com.au

**TABLE TALK**  
DINING+DRINKING+DESIRABLES  
what's turning heads in food and wine



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**PINCH PERFECT**

Charcoal is used to blacken sea salt flakes, giving them a dramatic appearance and more complex flavour.

Sprinkle it on your tomatoes and marinated artichokes or use it to add drama to raw fish, such as salmon or tuna. It is also said to aid digestion. *Absolute Natural Black Sea Salt Flakes* are available from *Wilde Thyme*, 101-103 Melbourne St, North Adelaide, 8361 8888.



**KIDS' CAKES HAVE NEVER LOOKED SO COOL. THESE THEMED SETS BY MERI MERI – INCLUDING PIRATES AND PRINCESS SETS – DRESS UP 24 CUPCAKES IN STYLE. PRICED AT \$24.95 FROM GIFT STORES AND NEWSAGENTS. SPIRITPUBLISHING.BIZ.**

**VERSATILE VERJUS** We love Prue's Verjus from Barossa Valley-based Henschke. Made from hand-picked fresh green grapes including Grenache, Riesling and muscat blanc varieties, it is a great alternative to vinegar. Splash it on salad or use when preparing sauces or cocktails, deglazing, poaching fish or fruits, or sautéing light meats such as chicken or veal. It also makes a fantastic vinaigrette. To order (\$8.90 for 375ml, \$12.50 for 750ml) and for recipe ideas visit [henschke.com.au](http://henschke.com.au).



**WHAT'S NEW**

**EASTERN EATS**

Lunchtime just got tastier. Gouger Street eatery Mapo has set up in James Place, offering sushi rolls and Korean bites alongside coffee, cake and focaccias. Next door is the second branch of the wildly successful Soonta Rolls. The winning formula remains – fresh Vietnamese rolls crammed with chilli and coriander – but now features multigrain bread and new fillings. Opposite, in Southern Cross Arcade, is the latest incarnation of Ricky's Chicken Rice famed for its soy and spring onion. Mapo, Shop 8 James Plc; Soonta, Shop 7 James Plc; Ricky's, Southern Cross Arcade.

**IN SEASON**



Amanda Daniel brings us her food must-dos for the month

A winter favourite, the humble parsnip is as versatile as it is sweet and smooth



Once a staple of the classic Aussie roast, this winter root vegetable – high in fibre, folic acid and potassium – adds sweetness, smooth texture and a mild nuttiness to any creation. Buy when plump and creamy white. **Warm roast parsnip and apple salad with endive heart and hazelnut oil** Peel parsnips, halve, and toss in olive oil. Salt and pepper. Quarter apples and do the same. Roast until edges are caramelised and cooked in the centre. In a large salad bowl, add picked and washed curly endive hearts, roast parsnips and apples, a splash of tarragon vinegar and walnut oil. Taste to check seasoning. Great with a lamb roast or pork, and makes a fabulous entrée finished with fresh goat's curd.

**Parsnip, pear and thyme soup** Take a large heavy-bottom pot, add a splash of oil or a knob of organic

butter, sweat down some sliced leek, add a couple of large pears, two handfuls of washed and peeled roughly chopped parsnips, some fresh thyme and seasoning. Do not let it colour. When most of the initial liquid has evaporated, add light chicken or vegetable stock to just cover the vegetables. Bring to simmer, cook until tender then puree in a blender. Check seasoning. Heat to serve, perfect with crème fraîche or Paris Creek cream. **Parsnip, witlof and walnut gratin** Sear halved, seasoned witlof in a hot pan, blanch or roast washed, peeled and sliced parsnip, check seasoning. Arrange in an oven-to-table baking dish, scatter thyme, a few walnuts and a splash of light chicken stock or cream. Lay savoury European-style melting cheese, such as Gruyere, on top and bake until golden.



**TASTING NOTES**



Louise Radman selects handcrafted wines with elegance, vitality and presence

**2008 Honey Moon Chardonnay \$39**  
Adelaide Hills, SA, 13.5% mid term 3-5yrs [honeymoonvineyard.com.au](http://honeymoonvineyard.com.au)

A pure expression of hills Chardonnay. Delicate and mineral, delivering bright lemon and apple flavours. Soft in the mouth with great lift and verve from underlying acid structure. Hand-picked, whole bunch pressed and fermented with care in old French *barriques*. **match with** white meats, poultry, lemon and white wine sauces.

**Nicholas Feuillatte Brut Reserve Particuliere NV \$60**  
Champagne, France, 12.5% mid term 3-5yrs [feuillatte.com](http://feuillatte.com)

This generous, aperitif-style sparkler shows an energetic bead and flowery bouquet. Opens out to a rich palate of apple, ripe fruits and a touch of almond nougat. Toast Bastille Day with France's best-selling NV Champagne. Founder of the modern Champagne, Nicholas Feuillatte resides in Sydney for much of the year.

**match with** whole baked flounder, seafood, pork and apple sauce.

**2010 Dog Ridge The Pup Sauvignon Blanc \$18**  
McLaren Vale, SA, 14% drink now 1-2yrs [dogridge.com.au](http://dogridge.com.au)

A fresh-faced new release by winemaker Fred Howard and viticulturist Dan Wright. Kaffir lime, grapefruit and lemony citrus tones with chalky minerals and uncomplicated flavours. Soft-mouthed with the bounce of a playful retriever. **match with** king prawn salad, fresh Thai and Vietnamese flavours.

**2008 Herbert Vineyard Pinot Noir \$22**  
Mount Gambier, SA, 13.5% mid term 3-5yrs [herbertvineyard.com.au](http://herbertvineyard.com.au)

Character and complexity from a small batch estate in the emerging Mount Gambier region. Medium-bodied black cherry, violet, peony and pomegranate with a lick of licorice and aromatic tobacco smoke. Good integration and varietal presence. **match with** sticky barbecued or tea-smoked duck, mushroom dishes.

**2009 Samuels Gorge Tempranillo \$35**  
McLaren Vale, SA, 14.5% mid term 3-5yrs [gorge.com.au](http://gorge.com.au)

Great vitality and perfume from Vale Cru young gun, Justin McNamee. Aromatics of damask roses and cinnamon swirls, brimming with sensual red berries and cherry lipstick. Vivid and voluptuous with gentle tannin grip on the finish. **match with** tapas, stuffed red peppers, chorizo.

**2008 Flametree Margaret River Cabernet Merlot \$25**  
Margaret River, WA, 14% long term 6-9yrs [flametreevines.com](http://flametreevines.com)

All the elegant and youthful appeal of a classic Margaret River cabernet blend. Leafy forest-floor aromas, briary cassis and juniper lead into a palate woven with bramble berries and thyme. Fine structure and soft round tannins with dark chocolate and caramel undertones. **match with** lamb roast, green beans, rich red wine sauces.

[radvine.com](http://radvine.com)

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