

 Seasonal cook

 Full bottle

QUAFFING

INNOCENT BYSTANDER
MOSCATO 2011 \$20


Is this the cheeriest drink in town? It has an enticing deep cherry-pink colour and pours with plenty of fizz. Plus, it's as fragrant as a Middle Eastern sweet shop, with Turkish delight, lemon drops and fairy floss notes. It's sweet but not mawkish on the palate, as there is plenty of acidity to balance it. The result is a zingy, refreshing drink that is a perfect match for pastries such as chocolate-filled croissants or fruit tarts.

TRYING

BAV OF FIRES PINOT GRIS
2011 \$32


Poor old Australian pinot gris. So much of it is being made into insipid, dull wine. But not this offering, from Bav of Fires. This is one of the finest I've tried. It's obvious that plenty of care and attention went into this wine. In the richer, more textural spectrum, it is superbly balanced, with musk and ripe pear mingling with peppery and spicy nuances. There is even some sherbet and honey, too, with some phenolic grip on the finish adding to the complexity and roundness on the palate. It's a delicious pinot gris and an ideal accompaniment to pork rillettes.

CELLARING

PROTERO NEBBIOLO
2006 \$60


How thrilling to drink an Australian nebbiolo where the current release is six years old. It's a variety that blossoms with time. Protero, from Gumeracha in the Adelaide Hills, is Frank and Rosemary Baldasso's dominion. They tend the vineyards and Stephen Pannell is the winemaker. The result is a most extraordinary wine with fragrance galore; a heady amalgam of tar, roses and earthiness. It's hard to track down. See proterowines.com.au. **Jane Faulkner**

GRILLED PORK CHOP
WITH BRAISED
DANDELION

Dandelion are considered weeds in many gardens but in some restaurants they're a prized ingredient. If dandelion is not available, use radicchio, treviso or spinach instead.

6 pork chops, each 160g to 180g
4 tbs extra virgin olive oil
Salt and pepper
300g dandelion leaves
2 eschalots, peeled and minced
1 clove garlic, minced
2 tsp good-quality balsamic vinegar

A wood-burning grill will give the best results, imparting a smoky flavour, but a gas barbecue, flat grill or large frypan will do. Rub chops with 2 tablespoons of oil. Season lightly on both sides with salt and pepper. Grill for 2-3 minutes each side, then rest on a tray above the grill for 10-15 minutes in a warm spot. Meanwhile, wash dandelion leaves well and blanch for 30 seconds in boiling water. Drain and squeeze water from leaves. Heat remaining olive oil in a pan and gently fry eschalots and garlic for 1 minute until soft. Raise heat and toss in leaves. Fry, constantly moving around, for 2-3 minutes. Turn off heat and add balsamic. Season to taste. Serve pork chops on braised dandelion. **Serves 6 as main course (pictured)**
Wine Cabernet merlot

PORK RIND WITH CELERY
HEARTS AND POTATOES

Adapted from a recipe by Fabio Picchi from the book *Pigs and Pork*.

200g pork rind
1 onion
1 celery stick
1 carrot
2 tbs extra virgin olive oil
1 bay leaf
1 sprig each of sage and rosemary
2 cloves garlic, crushed
Ground black pepper
Chilli powder
1 cup canned tomatoes
2 celery hearts, thinly sliced
8 small new potatoes, peeled and cut into bite-size pieces
Salt
Crusty bread, to serve

Cut rind into finger-length strips. Plunge into boiling water and simmer for 90 minutes until tender. Drain, rinse under running water. Finely chop onion, celery stick and carrot. Fry gently in oil in heavy casserole pot until just browned. Add herbs and garlic. Season with pepper and chilli to taste. Stir in pork rind, tomatoes, celery hearts and potatoes. Add 1 ladleful of water and simmer for 1 hour. Season to taste with salt.
Serves 6 as a first course
Wine Sangiovese or Nero d'Avola



Photo: Domino Postiglione

Chop and change

Consumer concern for animal welfare is increasing demand for free-range and organic pork, writes STEVE MANFREDI.

For many years, chefs and the food media championed Bangalow Sweet Pork for its exceptional flavour and tenderness. It even made the pages of *The New York Times* in 2005, when R. W. Apple recounted a lunch at Sean's Panorama in Bondi: "The homey highlight of a thoroughly unpretentious meal was a hunk of thrillingly juicy Bangalow pork,

Australia's finest, rimmed by amber crackling and flanked by mounds of crunchy cabbage, prunes and roast sweet potatoes. Yum, yum and yum!" Bangalow was the best pork available then. While it is still raised without hormones or antibiotics, it's not free range or organic – both relatively recent innovations in pork production, in response to a market

demanding more humane methods of raising animals for consumption.

In a country as large as Australia, extremes in climate and poor soil conditions are a hindrance to free-range pig farming. A minuscule quantity is produced in this way; even less is certified organic.

Whether we can produce enough free-range pork here to satisfy a changing market is debatable but consumer demand is the most effective way to change how animals are raised.

Both my restaurants still feature salumi made with Bangalow Sweet Pork but we use organic pork whenever we can. smanfredi@smh.com.au
twitter.com/manfredistefano

