



## The Week

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## Recipe of the week

*A compilation of more than 200 recipes from the best-selling cookbook series Australian Family Table promises "food everyone will love".*

*In this Aussie-Thai fusion dish, freezing the meat will help you cut it into the paper-thin slices required. To remain tender, it must cook in minutes. Serves six.*



### Red kangaroo curry with pineapple

*3 cups coconut milk; ½-1 tbsp Thai red curry paste;  
1 stalk lemongrass, slit lengthways; 500g kangaroo rump, partially frozen;  
3 kaffir lime leaves; 1-3 fresh mild red chillies, slit and deseeded;  
3 tbsp coconut cream; 3 thick slices fresh pineapple, cut into chunks;  
fish sauce and/or salt; fresh Thai basil leaves, to garnish*

- Pour the coconut milk into a saucepan and boil gently for about 6 minutes until a layer of oil separates.
- Add the curry paste and lemongrass, and cook another 2-3 minutes.
- Cut the kangaroo meat into paper-thin strips 4cm x 3cm. Add to the curry sauce, together with the lime leaves and chillies, and simmer for 2-3 minutes.
- Stir in the coconut cream and pineapple, and season to taste with fish sauce or salt.
- Tip into a serving dish and garnish with basil leaves just before serving.

*From Australian Family Table, published by Penguin Books, rrp \$29.95*

## Wine choice



In chilly weather, a wine drinker's thoughts turn to rich reds, ports and muscats. But "people don't suddenly stop imbibing white wine when winter closes in", says Huon Hooke in The Sydney Morning Herald. In his Top 50 Winter Wines list, he recommends these full-bodied whites, served at winter-cool room temperature.

### Belgravia The Apex Chardonnay 2008

(\$30) Hailing from the cold climate vineyards of Orange, NSW, this drinkable chardy has a "subtle, nutty, quite savoury style", with "very discreet oak" and a very soft palate.

**Stella Bella Chardonnay 2007** (\$28) From a "reliable" winemaker in Western Australia's Margaret River. The aromas are "toasty, almost sulphide-like smoky-oak", the taste citrusy and the finish firm and youthful.

**Pike & Joyce Chardonnay 2007** (\$35) A "classic nervy Adelaide Hills chardonnay", with "a little funkiness" and intense grapefruit flavour. A complex wine with "tightness, delicacy, reserve and refinement".

**Ad Hoc Hen & Chicken Chardonnay 2008** (\$20) A new Pemberton, WA, wine from former Hardys winemaker Larry Cherubino. Aromas of butterscotch and peach with big, "generous, obvious, buttery" flavours.