



## GUEST CHEF

# Enlightened eating

Fine dining engages all the senses, says **Michael Moore** of the Summit, including your sense of humour.



Curious nature ... Michael Moore.

**What would you never cook and why?**

I would never cook or eat whale meat but would have fewer reservations about the harpoonist.

**What would you cook using a choko as your main ingredient?**

Choko is a great extender or flavour carrier. It goes well in chutney, pickles and fruit marmalades.

**What can't you live without in the kitchen?**

All of the senses – sense of humour, sense of curiosity and a sense of satisfaction.

**Who is the most important person in the kitchen?**

It has to be “the cook”, the person that creates the magic day in and day out.

**What would you change about Sydney dining?**

We have so much to be grateful for already but a change in licensing laws would be great, even more outdoor tables and more customers prepared to eat later in the evening.

**What would you like Sydneysiders to eat more of?**

Fairtrade products to protect a future for our children and handmade artisan products, before we lose our inspiration forever.

## Sweet red salad

100g sheep's milk yoghurt  
Sea salt and pepper  
200g baby golden beetroot (whole)  
200g baby red beetroot (whole)  
60ml sherry vinegar  
90g caster sugar  
90g walnuts  
90g shallots  
30ml Pedro Ximenez sherry  
2 sheets Tunisian bric pastry  
90ml extra virgin olive oil  
1 lemon, zested  
100g mixed young salad leaves

In a bowl, lightly whisk the yoghurt with some sea salt and pepper. Place cleaned beetroot on a baking tray, season with salt and pepper and about half the sherry vinegar, cover with foil and bake in a medium oven for 45 minutes.

Melt 60g sugar in a pan and stir

walnuts through, place onto non-stick baking tray and cook in a medium oven for 5 minutes. Roast shallots in a hot oven for 8-10 minutes, place in small pan with sherry and the remaining sugar and cook until rich in colour. Cut the Tunisian bric pastry into 5cm-wide strips, wrap around a small pastry ring and bake for 5 minutes, until crisp. In a bowl, mix the remaining sherry vinegar with the extra virgin olive oil, lemon zest and season with sea salt and pepper. Add cooled, sliced beetroots, walnuts and shallots then dress.

To serve, place bric pastry ring onto plate. Then place the salad in the centre of pastry and spoon the yoghurt on top. Finish with some young salad leaves.

**Serves 4**

Photos: Stephen Baccon

