

DELICIOUS (N/A) \$7.50
665190331001 140212 17

Delicious.

Sweet stars

Salted caramel sundaes, soufflé crepes & mint choc-chip brownies

Plus 40 DISHES FROM AROUND THE WORLD

Exclusive: reader dinner at Matt Moran's new restaurant



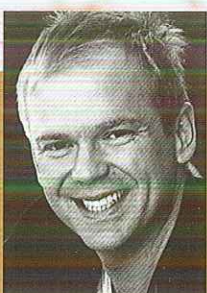
Impress for less

Valli's plum tray bake

03
9 312966 130440



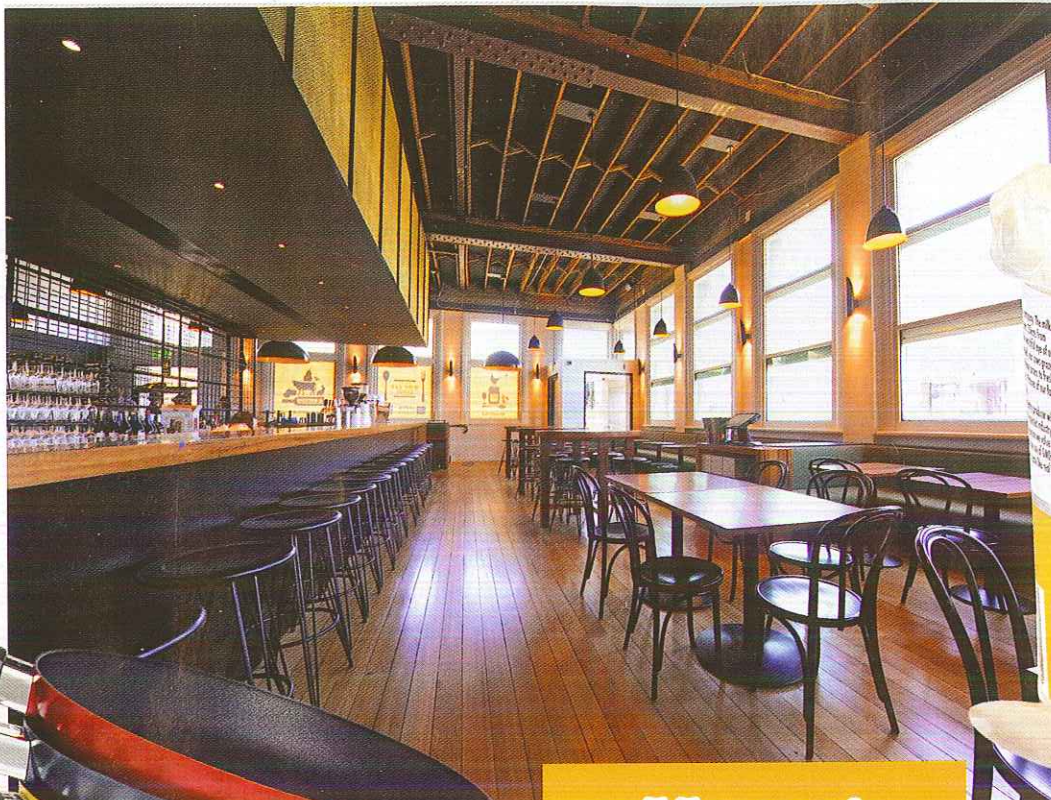
KATIE QUINN DAVIES
TOP BLOGGER
JOINS US



BILL GRANGER
MIDWEEK
MOROCCAN



NIGELLA LAWSON
LEMON
PUDDINGS



ON THE BRIGHT SIDE

Colour your world with Scanpan's Classic Colour Frypans. Available in 20cm, 24cm, 26cm and 28cm sizes, the quirky pans offer a ceramic titanium non-stick surface and are a practical and pretty addition to your kitchen. From \$149/each. Visit: scanpan.com.au.



albert alright

The doyenne of desserts, Philippa Sibley, has popped up as executive chef at a brand spanking new venture in Brunswick. Backed by Stuart Brookshaw and Ruth Giffney, who have decanted wine and delivered plates with the best of them, Albert St Food & Wine marries relaxed all-day dining with a sleek wine bar and neighbouring provedore. There's more than a lilted hint of the Med in dishes such as pizzas topped with heirloom tomatoes, and grilled sardines with capers, currants and pine nuts. Sugar fiends will swoon over a luscious dessert menu with regular specials, some of them stars from Philippa's new cookbook, *PS Desserts*. Cnr Albert St and Sydney Rd, Brunswick, (03) 8354 6600. *Sarah Lewis*

DREAM TEAM

Barambah Organics has expanded its range of natural, organic yoghurts to include creamy Real Banana and subtle Vanilla Bean With a Hint of Cinnamon. Try them with fresh fruit and muesli. From \$5.95/500g. Visit: barambahorganics.com.au.

don't miss...

- Tune in to ABC1 on March 27 at 8:30pm for the first of Rick Stein's *Spain* series. Visit: abc.net.au.
- Join guest chefs Serge Dansereau, Alessandro Pavoni, Christine Manfield and others as they hold guest chef demonstrations at Simon Johnson Alexandria from March. Visit: simonjohnson.com.
- This year's Melbourne Food & Wine Festival is on from March 2 to 21. Visit: melbournefoodandwine.com.au.



GET FRUITY

The tangy flavours of Rutherford & Meyer fruit pastes are the perfect companion for a cheese or antipasto plate. Try tempting flavours such as Quince, Fig and Cherry. From \$4.99/120g. Call: (03) 9796 1744.