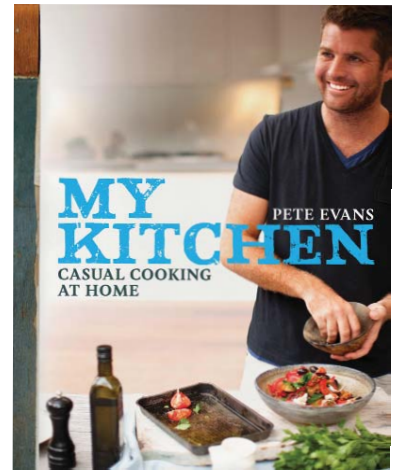


Featuring the dishes Pete loves to prepare for his family, My Kitchen offers all the inspiration you need to regularly cook simple, interesting meals that are bursting with flavour. Whether you want to create the ultimate seafood curry, a succulent sirloin with mint, lemon and chilli or a classic lemon and lime cheesecake, My Kitchen is packed with fabulous meal ideas for the entire family.

Pete has built a reputation as a chef, restaurateur, television presenter and fisherman. His award-winning restaurants include Hugo's Manly, Hugo's Bar Pizza and Hugo's Lounge in Sydney and the Pantry in Brighton, Victoria. He has released a range of condiments and sauces and is set to release a range of cooking ware in late 2011.

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Photography: Katie Quinn Davies Stylist: David Morgan



Waldorf Salad

Serves 4

Vinaigrette

- 3 teaspoons dijon mustard
- 1½ tablespoons good-quality red wine vinegar
- 80ml (⅓ cup) canola oil
- 2 teaspoons plain yoghurt
- 4 fuji apples
- ½ celery stalk, julienned, and picked leaves
- juice of 1 lemon
- 100g toasted walnuts
- 2 witlofs, leaves separated

I was lucky enough to stay in the majestic Waldorf Astoria Hotel on my first visit to New York City a few years ago. I was there for two weeks in preparation for cooking for a fund-raising dinner for 300 guests. I fell in love with New York and the buzz of the city; it was like Sydney on steroids. Anything you wanted you got the best - sushi, Mexican, fine dining, hot dogs. Every night I would end up back at the Waldorf for a drink in the old bar where I would unwind. I thought it would be impolite if I didn't try the Waldorf salad while I stayed at the hotel; I loved every mouthful and can see why it has stood the test of time.

Make the dressing by combining all the ingredients in a screw-top jar and shake until combined.

Leaving the skin on, cut the apple cheeks off the core and thinly slice. Place in a bowl with the celery and lemon juice, then mix together. Roughly chop half of the toasted walnuts and add them to the mixture.

Roughly chop the celery leaves and fold into the salad with 2 tablespoons of the vinaigrette.

Loosely arrange the witlof on a platter and spoon the apple-celery mixture over the top. Drizzle with more of the dressing and garnish with the remaining toasted walnuts.



Veal Saltimbocca

Serves 4

Onion Confit

155g (1 cup) chopped brown onion
250ml (1 cup) olive oil

8 x 80g pieces of veal backstrap
16 sage leaves, 8 left whole, the rest thinly sliced
8 slices of prosciutto
plain flour, for dusting
2 tablespoons olive oil
2 tablespoons onion confit
250ml (1 cup) dry white wine
100g unsalted butter, chopped

When I was an apprentice on the Gold Coast, Queensland, I worked in an Italian restaurant for a year. I was thrilled to be a first-year apprentice who was allowed to cook rather than just do the dishes and this was my favourite dish to prepare. Because I'd been thrown in at the deep end, I tried to make each and every saltimbocca perfect by giving it all my attention. And today I still put 100 percent effort into everything I cook, whether it is simply toasting a piece of bread for my kids or using caviar and foie gras at work. As for the saltimbocca, I have a soft spot for the dish, and so I do cook it at home from time to time.

And with it, I love to serve some cavolo nero, spinach or broccolini that has been sautéed with a touch of garlic and lemon.

To make the onion confit, place the onion and olive oil in a small saucepan and place over the lowest heat possible on your stovetop. Cook for 2 hours or until the onion is soft (you do not want the oil boiling—it should be just past warm).

Bash out the veal with a meat mallet into even-sized pieces. Season with salt and pepper, place one sage leaf on top then a piece of prosciutto, then secure with a toothpick.

Dust the veal lightly in flour then pan-fry in the oil in a large frying pan over medium heat until golden on one side. Turn and cook the other side until golden. Add the onion confit and deglaze the pan with the wine, then add the sliced sage. Add the butter and some salt and pepper and cook until you have a good sauce consistency.



Pear, Apple and Cinnamon Pan Soufflé

Serves 4-6

Cinnamon Caramel

110g (½ cup) firmly packed soft brown sugar
30g butter, softened
1 tablespoon water
½ teaspoon ground cinnamon

2 granny smith apples
2 large firm beurre bosc pears
50g butter, chopped
3 tablespoons soft brown sugar
4 free-range eggs, separated
1 teaspoon finely grated lemon rind
1 tablespoon organic honey
2 tablespoons rum
½ teaspoon ground cinnamon
250g mascarpone

You've got to love a good apple dessert, and this one takes the cake. It looks great and will have your family and guests loving your originality. Instead of having to cook individual soufflés, which can be a bit hard to get consistent in some ovens, this is a cheat's way to achieve the beautiful lightness and finesse of a soufflé without the difficulty. You can play around with whatever fruit is in season, but in the winter months it's hard to go past cooked apple and pears spiced with cinnamon.

To make the cinnamon caramel, combine all the ingredients in a small saucepan, then stir until the sugar dissolves and the butter melts. Bring to the boil and simmer, uncovered, until thickened slightly; keep warm.

Peel and core the apples and cut into eighths. Repeat with the pears without peeling them.

Put the butter in a 25cm non-stick ovenproof frying pan over medium heat. Once the butter has melted, add the fruit and pan-fry until golden and starting to soften. Add half of the sugar and cook until caramelised.

In a large bowl, whisk the egg yolks with the lemon rind, honey, rum and cinnamon. Beat the egg whites and remaining sugar in a clean bowl using an electric mixer until soft peaks form.

Fold the egg white mixture into the egg yolk mixture and pour over the fruit in the frying pan. Shake the pan slightly to allow the mixture to settle around the fruit. Cook over medium heat until the mixture starts to set.

Meanwhile, preheat the grill to very hot. Place the pan under the grill and cook until lightly browned on the top. Top with the mascarpone and cinnamon caramel.