

## Roasted mushroom and onion soup with the best garlic and parmesan bread *Serves 4-6*

1kg mixed mushrooms, such as field, button, Swiss brown and oyster mushrooms  
 400g small brown onions, peeled and quartered  
 3 cloves garlic, halved  
 3-4 sprigs fresh thyme  
 50g butter, diced  
 60ml olive oil  
 Salt and pepper  
 1 teaspoon porcini powder  
 250ml white wine  
 1.5 litres chicken stock  
 250ml cream

### Garlic and parmesan bread

3 bulbs garlic, cut in half, skins on  
 275g softened butter  
 1 large sourdough loaf  
 1 tablespoon chopped parsley  
 100g parmesan, grated

Preheat oven to 180°C. Place mushrooms, onion, garlic, thyme into a roasting tray. Over the top of the vegetables, scatter diced butter and 1½ tablespoons (20ml) of olive oil. Season with salt and pepper and roast in oven for 35-40 minutes or until mushrooms and onions have softened and caramelised.

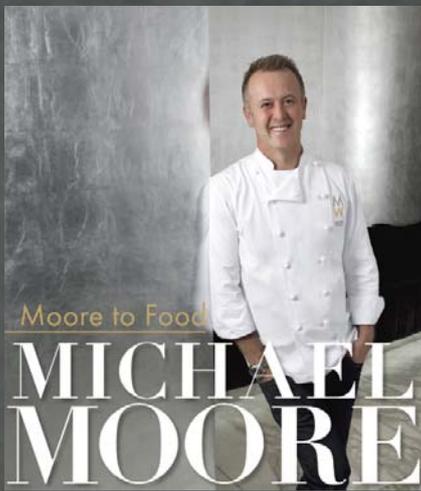
Heat remaining oil in a large saucepan over medium/high heat and add roasted onion, mushroom and pan juices to pan; cook, stirring for 2-3 minutes. Stir in porcini powder and white wine and cook for a further 1-2 minutes or until alcohol has evaporated. Add in stock, reduce heat and simmer for 20 minutes. Purée soup with a blender until smooth. Return soup to pan and bring back to the simmer. Add cream and season to taste.

Place garlic halves, cut side down, onto an oiled roasting tray and roast for 40 minutes in oven until softened and caramelised. Remove and cool before squeezing out roasted garlic flesh from the skin. Mash in a bowl and season with salt and pepper. Stir through softened butter and chopped parsley then set aside.

Slice the loaf half way down from the top, keeping the base of the loaf intact. Push garlic butter into the cuts and then sprinkle parmesan into the slices and then over the top of the loaf. Place onto a baking tray and bake for 15 minutes or until cheese has melted and bread is crisp.

Ladle soup into warmed soup bowls and serve with garlic parmesan loaf; tear off slices as required.





Moore to Food  
**MICHAEL  
 MOORE**

English born, Michael Moore is one of Australia's most experienced and respected chefs. He is highly regarded within the food industry for his depth of knowledge, endless energy and motivation. Now 26 years into a career spanning two continents, Michael has owned and managed numerous top restaurants both in London and Sydney; earning critical praise on both sides of the globe as well as a number of coveted chefs' hats from the Sydney Morning Herald's Good Food Guide. Today, Michael is chef/owner of O Bar and Dining high above the harbour.

All of the dishes in this book have been created to inspire you to cook and think about food. Each dish has a strong design focus, integrity of raw product and season, a range of textures and colours. They are dynamic and should firstly delight the eye and then excite the taste buds.

Attention to detail is his trade mark and Michael leaves nothing to chance. All the ingredients are here for a great dinner party or meal - start with a weekend brunch, move through lunch and then finish with his original cocktails, canapés and tapas. Mouth watering delicacies of seafood and lamb are the precursor to sumptuous desserts, petit fours and a cheese course brimming with flavour.



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Photography: Graeme Gillies



## Panfried snapper fillets with lemon butter Serves 6

6 x 200g snapper fillets, skin on  
 Sea salt and pepper  
 Zest of 1 lemon  
 3 tablespoons extra virgin olive oil  
 Lemon butter sauce  
 150g unsalted butter  
 100ml cream  
 Zest and juice of 1 lemon  
 bunch fresh chives, chopped  
 Potato mash to serve

Score snapper skin and rub with salt and lemon zest. Heat oil and cook snapper for 2–3 minutes. Remove and keep warm.

Add cream to a small saucepan, bring to the boil and simmer for a few minutes to reduce. As cream begins to thicken, remove from heat and whisk in the cold butter. Add lemon juice and zest, stir in chopped chives, season to taste.

Serve snapper with potato mash and drizzle over lemon butter sauce.

## Mashed potato with double cream and butter

Serves 4

500g desirée or scorpion potatoes  
 150g rock salt  
 120ml cream  
 125g unsalted butter, diced, plus extra for garnish  
 Salt and pepper  
 Pinch grated nutmeg  
 40ml double cream

Preheat a moderate oven to 180°C. Score the skins of the potatoes with a sharp knife. Lay them in a baking tray sprinkled with the rock salt and bake for 1½ hours, or until soft. While still hot, hold them in a tea towel and scoop the potato out of the skin. Press through a fine sieve or potato ricer. Place mashed potato into a small saucepan and stir with a wooden spoon. Pour in cream and butter; adjust seasoning with salt and pepper and nutmeg. Serve with a small knob of butter and some double cream poured over the top.