



Food

BY NEIL PERRY

RELAXED RECIPES, FRESH FLAVOURS

Don't let the last of the season's nectarines go by without showcasing them in this lovely prawn salad. And berries make a top crumble at this time of year.

PHOTOGRAPHY
CHRIS CHEN

STYLING
KRISTINE DURAN-THIESSEN

FOOD PREPARATION
PHIL WOOD

HOT TIPS

✳ Make sure the nectarines are ripe and sweet, but not overripe or they will not have the right shape or texture for the dish.

✳ If you can't find nectarines, never fear - peaches or even new-season pears also work a treat with this salad.



Summer berry crumble

- 120g self-raising flour
- 100g caster sugar
- 120g ground almonds
- 100g cold unsalted butter, cut into 1cm dice
- 1kg fresh or frozen mixed berries (raspberries, blackberries, blueberries)

Serves 4

PREHEAT the oven to 200°C.

TO MAKE the crumble, combine the flour, sugar and ground almonds, then add the diced butter and rub in using the tips of your thumbs and middle fingers. The mixture should end up with the texture and consistency of breadcrumbs.

DIVIDE THE BERRIES among 4 ramekins and sprinkle the crumble mix evenly over them. Bake in the oven for about 20 minutes, until the crumble is brown and the fruit is bubbling underneath. Remove from the oven and allow to rest for 5 minutes.

SERVE WITH A SCOOP of vanilla ice-cream or some freshly whipped cream on top.



King prawn, nectarine and feta salad

- 12 large cooked king prawns, peeled
- 2 heads treviso or red witlof, washed and dried
- 1 baby cos lettuce, washed and dried
- 1/2 small red onion, thinly sliced
- 2 ripe nectarines, cut into circular slices
- 100g good-quality feta
- 1/2 cup roasted hazelnuts, lightly crushed

Dressing

- 3 tbsp extra virgin olive oil
- 1 tbsp hazelnut oil (optional)
- juice of 1 lemon
- sea salt and freshly ground pepper

Serves 4

IN A SMALL JAR, shake the dressing ingredients together. Check the seasoning and adjust if necessary.

USING A SHARP KNIFE, cut the prawns in half lengthways.

IN A BOWL, place the treviso (or witlof), baby cos and red onion, and dress with half the dressing. Divide the leaf mix among 4 bowls, laying it out to look attractive.

SCATTER THE PRAWNS and nectarine slices over the leaves, then crumble the feta on top. Sprinkle with the roasted hazelnuts and season with a little sea salt and a good grind of fresh pepper. Drizzle the remaining dressing over the salads. Serve immediately.



SOMETHING TO DRINK

✳ 2007 TYRRELL'S VAT 47 HUNTER CHARDONNAY

The essential ingredients of this salad - the prawns and stone fruit - call for a fuller-bodied white with a rich, fruity texture, such as this Hunter Valley chardonnay (\$60). And these luscious flavours are perfectly offset by the subtle, bitter salad greens.

ORANGE LINEN FABRIC (USED AS NAPKIN) FROM TESSUTI FABRICS, SURRY HILLS, NSW, (02) 9211 5536. CLOTH "GAWAAMINAY" TEA TOWEL, CATH O'GORMAN GREEN BOWL AND OIL POURER, ALL FROM COLLECT AT OBJECT GALLERY, SURRY HILLS, NSW, (02) 9561 4511. DEB TAYLOR PORCELAIN CUPS FROM LITTLE WHITE DISH, ZETLAND, NSW, WWW.LITTLEWHITEDISH.COM.AU