

Epicurean \ Food

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Win all the contents in this month's hamper.

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November Hamper

11:13:AM 24/11/2013  
Leanne Tolra



The place

The 120-year-old Flinders Hotel has undergone dramatic renovation in recent years. In 2009, The Deck restaurant and bistro area was completed making the most of the historic building. Two years ago, formal restaurant Terminus was added. Here, executive chef Pierre Khodja showcases his award-winning North African-French fusion cuisine. And just 12 months ago, the complex was complete with the addition of Quarters, a 40-room boutique hotel nestled into the rugged landscape. Suited to a quiet getaway, or a business retreat, the Flinders Hotel is an ideal base to explore the food, wine and tourism attractions on the stunning Mornington Peninsula, which has undergone impressive development of its own.

www.flindershotel.com.au

We're giving away a "Spring to the Hot Springs" package for two at the Flinders Hotel, which includes a Bauer Room at Quarters, continental breakfast, noon checkout, Peninsula Hot Springs passes and a two-course meal at Terminus Restaurant, \$533.

The treat

Popcorn is one of those utterly satisfying snacks. It's fresh, light and filling at the same time. And it's even better when it's flavoured with quality ingredients. Cobs Popcorn is now available in upmarket gift packs that can be customised via a fun, interactive website. Click on the popcorn icons and drag them into a gift box to create your own sweet or savoury combination packaged in smartly designed cardboard cylinders. Choose from dark chocolate caramel, milk chocolate caramel, cocoa crunch, cheddar cheese, butter, sea salt or a palate-challenging lightly salted, slightly sweet combo. Buy them for yourself or to give away. Take them to the movies, to a Christmas party, or enjoy curled up with a book.



www.cobspopcorn.com.au

We're giving away a trio of gift packs, each consisting of a 1.5 litre tube of Dark Chocolate Caramel-coated popcorn and two 750ml tubes of assorted flavours, \$134.

The read

There are many recipes in *Maggie's Christmas* that I'm keen to try: from impressive-but-easy bocconcini balls with dukkah or raspberries in sparkling shiraz jelly, to more complicated chicken, prune and lemon tarts with pine-nut mayonnaise. Maggie Beer's latest book is full of the much-loved cook and author's ingredient-as-hero food and colourful tales of her family traditions. Most recipes are suitable for any occasion and appear in stunning photographs by Earl Carter. Sparkling buffs will appreciate Tyson Stelzer's *The Champagne Guide 2014-2015*, an updated version of the acclaimed 2011-2012 edition by the author and publisher of 13 wine books. In his beautifully illustrated latest guide, Stelzer profiles and rates 100 Champagne producers and provides valuable information on how Champagne is grown and made. There are also tips on how to buy, open, serve and store it - for novices and experts alike.



We're giving away a copy of *Maggie's Christmas* by Maggie Beer, Penguin Lantern, in a Christmas Hamper with a 750ml bottle of sparkling Maggie's Ruby Cabernet, (\$85); plus a copy of *The Champagne Guide 2014-2015* by Tyson Stelzer, Hardie Grant, (\$39.95).

The sip

It was love at first sip. Cheeky Rascal's new Apple Cider Methode Traditionelle, made from Victorian Granny Smith apples and created using traditional French Champagne techniques, is a stunning drop. It's fruity and elegant, reminiscent of a crisp, dry prosecco. The sparkling is the latest creation from rising Mornington Peninsula boutique fruit wine producer Rebello Wines. Only 1000 bottles have been made in the first batch. The eight-year-old company, which began producing sparkling strawberry wines from the Gallace family's Sunny Ridge Strawberry Farm, turned its hand to apple cider two years ago and launched the Cheeky Rascal range of 100 per cent real-fruit-blended cider.



http://rebellowines.com.au

We're giving away two bottles of Cheeky Rascal's Methode Traditionelle Apple Cider and a mixed carton of Cheeky Rascal's seasonal apple and strawberry cider range, \$158.

The Gadget

Sometimes simple devices make the biggest impression in our test kitchen.

A quick-and-easy shushie appealed to adults for its speedy operation and use of healthy ingredients, while the younger members of the trial audience appreciated their own control (messy stirring) during the process. To create delicious thickshakes and shushies, place Zoku's Slush and Shake Maker in the freezer overnight, add liquid ingredients and scrape and stir for a few minutes to create finely textured, icy treats.



There are plenty of adult-friendly recipes in Zoku's recipe book, *The Art of Slush*, too. We loved the grapefruit Bellini cocktail, while junior testers gave the cookies and cream milkshake the thumbs up. Zoku also creates a colourful assortment of speedy frozen pop makers and accessories.

www.zokuhome.com

We're giving away two Zoku Slush and Shake makers, *The Art of Slush* recipe book and a Duo Quick Pop Maker, \$129.80.

Win everything on this page!

One lucky TWR reader will win all the items in this month's hamper.

For a chance to win The Hamper pack, go to [www.theweeklyreview.com.au/competitions](http://www.theweeklyreview.com.au/competitions) and tell us the name of the executive chef at Terminus at the Flinders Hotel.

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- The new comedy from Red Stitch is a timely reminder of how far we have - and haven't - grown when it comes to sexism.



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MONTHLY FEATURE

Style + the City: November

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Sitting in her living room, looking out at the sprawling garden, Sam Scally describes the architectural qualities that attracted her to this property.

PHOTO GALLERIES

Telstra Road to Discovery Grand Final

Following a highly competitive Telstra Road to Discovery final event at the Forum Theatre in Melbourne on Wednesday night, Christopher Coleman, 25, from Hobart, Tasmania and Helen Shanahan, ...

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