

MEMBER DETAILS

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My most memorable dining experience: Travelling to Paris for our honeymoon, my husband and I headed out on foot. We made it only as far as our street corner where we landed smack in the middle of the most magnificent organic growers market.

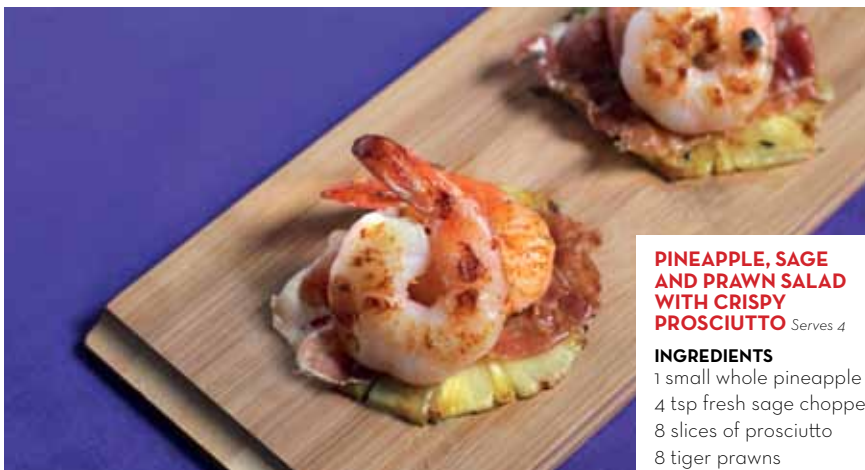
We picked a bottle of local red from one vendor, who gave us two plastic cups, a traditional roast chicken from another, and a fresh baguette from the local baker – and made our way to Luxembourg Gardens.

My go-to, fail safe: Without a doubt, Matzo Ball Soup – a traditional Jewish soup of bread dumplings served in a hearty chicken broth. This dish truly is food for the soul and one my grandmother taught me to make as a very young girl.

Red or white: I actually can't go past the Pimms Pitchers at Chiswicks. They're zesty, refreshing and so easy to drink with friends. chiswickrestaurant.com.au

My foodie inspiration: Tokyo. The fresh fish that filled the sushi bars, the hand-made noodles steaming away in the standing restaurants (yes, no seats), the simply perfect desserts that were hand crafted to works of art ... It was all so inspiring.

Dream dinner guests: Anthony Bourdain and Ferran Adria.



PINEAPPLE, SAGE AND PRAWN SALAD WITH CRISPY PROSCIUTTO Serves 4

INGREDIENTS

- 1 small whole pineapple
- 4 tsp fresh sage chopped
- 8 slices of prosciutto
- 8 tiger prawns
- 1 clove of garlic
- Olive oil

METHOD >> Spray small fry pan with olive oil and pan fry prosciutto for five minutes until crispy. Set aside. >> Slice pineapple into eight thin discs, toss with sage and panfry for five to seven minutes until soft and slightly caramelized. >> Panfry prawns in garlic and olive oil for 10 minutes until cooked. >> Assemble pineapple first, top with prosciutto then arrange prawns on top and serve.



[must read]
MOVEABLE FEASTS

British food writer **Tori Finch** captures the delight of sharing an outdoor feast with family and friends as warmer weather beckons. Featuring 10 themed picnic menus and over 80 recipes of sweet and savoury treats with portable drinks, decorating ideas also accompany each picnic. Imagine yourself in the south of France for the Provençal picnic featuring strawberry tart and rotisserie chicken, a vintage garden party sipping cucumber and mint cocktails or evoking a sense of the Middle East with spice citrus cous cous. Your spring picnic starts here. **\$34.95** Hardie Grant Books.

SPRING FLING
RETURN TO OUTDOOR ENTERTAINING

FLOWER POWER

BRING A BURST OF SPRING COLOUR AND FRAGRANCE TO YOUR TABLE OR PICNIC WITH **EDIBLE FLOWERS**. HERE ARE FOUR OF THE MOST COMMON VARIETIES AND WHAT YOU CAN DO WITH THEM.

PANSY AND VIOLET: USE THE FRESH PETALS ONLY FOR BRIGHT GARNISHES IN SALADS OR FREEZE IN ICE CUBES

ROSE: DRY PETALS TO USE AS CAKE DECORATIONS AND AS A FLAVOUR IN BAKING OR MAKING JAM

ZUCCHINI FLOWER: STUFF WITH MARINATED GOATS' FETA AND HERBS AND SHALLOW FRY IN A LIGHT BATTER.

*CHECK BLOOMS ARE OF EDIBLE VARIETY AND FREE OF PESTICIDES BEFORE CONSUMING



SPRING SIPPING

Australia's love affair with premium cider continues with the help of award-winning Hills Cider Company from Adelaide. It's made entirely of fresh local fruit with absolutely no sugar, water or preservatives added. Hills recently released their refreshingly dry and well balanced apple and ginger hybrid, which has a subtle kick of spice. From independent bottle shops and boutique bars. thehillscidercompany.com

