

THE
madison
MINUTE

quick + easy recipes

THE BIG

Grill

THROW THE PRAWN (OR LAMB) ON THE BARBIE AND PAIR IT WITH SOME STUNNING SALADS FOR THE LAST OF THE LONG SUMMER DAYS

RECIPES ALI IRVINE PHOTOGRAPHY MAREE HOMER
STYLING LARA HUTTON

Barbecue, \$495, and Radio, \$699, both by Top3 by Design, 1300 867 333, top3.com.au. Cushion (red), \$49.95, Cushion (green), \$59.95, Tea towel, \$21.95 (pack of 3), and Towel (red stripe), \$34.95, all by Country Road, 1800 801 911, countryroad.com.au. Bowl (navy), \$8.95, and Bowl (mint), \$16.95, both by SunnyLIFE at Plenty, 02 9369 4520. Pepper grinder (red), \$32.95, and Salt mill (white), \$39.95 (set of 2), both by Plenty, 02 9369 4520.



rainbow trout with grilled fennel & preserved lemon

Preparation **20 minutes**

Cooking **20 minutes**

Serves **2**

2 x 500g rainbow trout, scaled and gutted

Sea salt and cracked black pepper

1 eschalot, sliced

½ bunch chervil

25g butter, cubed

2 tbsp olive oil

2 baby fennel, trimmed and quartered, tips reserved

1 tbsp finely chopped preserved lemon rind

1 tbsp extra-virgin olive oil

Extra chervil, to serve

1 Preheat the barbecue over medium-high heat.

2 Season the cavity of each fish with salt and pepper and fill with the eschalot, chervil and butter. Rub the outside of the fish with half of the olive oil, salt and pepper and secure to close. Grill fish for 6-7 minutes on each side.

3 Meanwhile, drizzle the fennel with the remaining olive oil and season with salt and pepper. Cook on the barbecue for 8-10 minutes until just tender, turning occasionally.

4 Remove from the hotplate, place on a platter and scatter with the preserved lemon and reserved fennel tips. Drizzle with extra-virgin olive oil and serve with the trout, topped with extra chervil leaves.

Coasters, \$24.95 (set of 6), and Bowl, \$16.95, both SunnyLIFE at Plenty, 02 9369 4520. Platter, \$79.95, and Tea towel, \$21.95 (pack of 3), both by Country Road, 1800 801 911, countryroad.com.au.

lamb backstrap, peach & pine nut salad

Preparation **15 minutes**

Cooking **10 minutes**

Serves **2**

2 lamb backstraps

2 tbsp olive oil

Sea salt and cracked black pepper

¼ cup (45g) pine nuts

3 peaches, halved and stone removed

Handful mint leaves

1 tbsp white balsamic vinegar

1½ tbsp extra-virgin olive oil


½ red oak lettuce, leaves separated

1 bunch chives, cut into 3cm lengths

1 Preheat a barbecue over high heat. Drizzle the lamb with half of the oil and season with salt and pepper. Cook for 3 minutes per side for medium. Remove from barbecue and rest for 5 minutes.

2 Toast the pine nuts for a couple of minutes on the flat plate of the barbecue until golden. Drizzle the peaches with the remaining olive oil and cook flesh-side down for 2 minutes. Turn and continue to cook for a further 2 minutes. Place in a bowl with the pine nuts, mint, vinegar, olive oil, lettuce leaves and chives. Toss to coat.

3 Add the sliced lamb and any resting juices. Season with salt and pepper. Toss and serve. **m**



Towel (striped), \$34.95, and Tea towel (aqua), \$21.95 (pack of 3), by Country Road, 1800 801 911, countryroad.com.au. Bowl, \$29.95, by SunnyLIFE at Plenty, 02 9369 4520. Pepper grinder, \$32.95, by Plenty, 02 9369 4520. Decanter, \$135, and Salad servers, \$195, all by Top3 by Design, 1300 867 333, top3.com.au.