

Dark chocolate, olive oil and sea salt brownies with raspberry sorbet

This brownie is quite fudgy so allow it to cool completely in the fridge before using a cookie cutter to cut out the circular pieces.

INGREDIENTS

For the brownie

2 eggs
230g (1 cup) brown sugar (rapadura sugar also works well)
125ml (½ cup) olive oil
1 tsp quality vanilla extract
110g (¾ cup) plain flour
1 tsp baking powder
90g (¾ cup) cocoa powder, sifted
about 1½ tsp sea salt flakes

To serve

1 litre raspberry sorbet
freeze-dried raspberries (optional)

METHOD

Step 1

Preheat the oven to 180C. Grease and line a baking tin (about 33 centimetres x 23 centimetres).

Step 2

Add the eggs, sugar, olive oil and vanilla to a bowl and whisk until thoroughly combined.

Step 3

Add the flour, baking powder, cocoa powder and salt and stir well until incorporated and a thickish batter forms.

Step 4

Pour the mixture into the prepared tin and bake for about 10 to 12 minutes – it should have that cracked-earth look on top, yet still yield slightly in the centre when you wobble the tin. Cool in the tin then transfer to the fridge to cool completely.



Step 5

To assemble the sandwiches, remove the raspberry sorbet from the freezer to soften for a few minutes. Use a cookie cutter to cut out 10-centimetre circles from the brownie slab (you can use whatever size or shape you like).

Step 6

Place the brownie rounds on a flat surface, cracked side facing down. Top half of the circles with a scoop of raspberry sorbet, then place another round of brownie on top. Gently press together then scatter the sorbet section with freeze-dried raspberries, if using.

The drinks list by Huon Hooke

THE RISE OF COOL-CLIMATE SHIRAZ

With the climate warming and carbon dioxide levels rising, grape varieties previously deemed too late-ripening for cold climates are not only ripening in cool regions, but often with spectacular results. Shiraz in southerly New Zealand and Tasmania are examples. The Apple Isle overturned the apple-cart a few years ago when Glaetzer-Dixon shiraz won the Jimmy Watson Trophy at the Royal Melbourne Wine Awards. And New Zealand, which couldn't make red wine to save itself 40 years ago, not only makes great pinot noir but also astonishing shiraz (syrah) in Hawke's Bay and Martinborough. There's some good news in climate change.



Astonishing: Craggy Range in Hawke's Bay, New Zealand.

Waterton Hall 20 Year Old Vines Shiraz 2017, Tasmania, \$45

Score 93

From a warm site at Rowella in the Tamar Valley comes this impressive shiraz. The colour is deep red-purple and it has a note of clove and a kiss of toasty oak. It's full-bodied and fleshy, ripe and lush, with delicious flavour and palate structure. Screw-cap; 12.6 per cent alcohol.

Ageing? Drink now to 10-plus years.

Stockists include Rose Bay Drive In Liquor Store (NSW); watertonhall.com.au.



Port Phillip Estate Shiraz 2016, Mornington Peninsula, \$39

Score 93

Hotter seasons like 2016 favour shiraz in this cool location. Deep colour with a powerful, concentrated pepper and spice fragrance. The wine is elegant, medium to full-bodied, with savoury, drying tannins. It's surprisingly full-bodied considering the region. Screw-cap; 14 per cent alcohol.

Ageing? Drink now to 2032.

Stockists include portphillipestate.com.au; Boccaccio Cellars, Balwyn (Vic).



Craggy Range Gimblett Gravels Vineyard Syrah 2016, Hawke's Bay, NZ, \$45

Score 97

This boasts a deep, purple-red colour and a powerful scent of ripe, spicy fruit and sweet oak. It's full-bodied and firm, with lashings of tannin and a grip that lasts long on the farewell. A powerful, concentrated wine that cries out for a little cellaring. Screw-cap; 13 per cent alcohol.

Ageing? Best 2020 to 2036.

Stockists include Templestowe Cellars (Vic); Chambers Cellars, Avalon (NSW).



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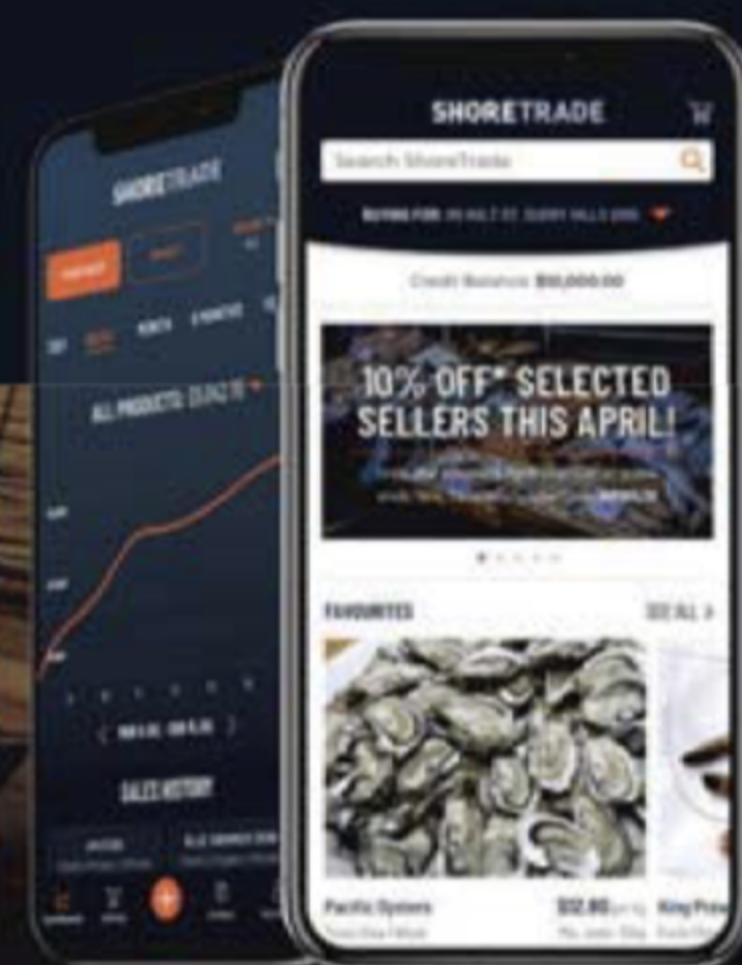
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