

Tiny treats

If you don't want to make a whole cheesecake, try these mini marvels from LYNNE MULLINS instead.

Little raspberry cheesecakes

Ingredients

- 150g plain sweet biscuits
- 100g butter, melted
- 500g cream cheese, softened
- 1 x 395g can condensed milk
- 1 tspn finely grated lemon rind
- 1 1/2 tblspns lemon juice
- 2 tspns gelatine powder
- 2 punnets raspberries

Method:

Process biscuits in a food processor until they resemble coarse breadcrumbs. Pour in the melted butter and whiz until combined.

Place six (7x5cm) lightly greased baking rings on a paper-lined tray and press the biscuit mixture evenly into the bottom of the rings to form the base. Refrigerate.

For filling, beat cream cheese, condensed

milk, lemon rind and juice with an electric mixer until smooth.

Pour 2 tblspns of very hot water into a cup and sprinkle over the gelatine.

Stand cup in a small saucepan of simmering water and stir until gelatine dissolves then cool slightly.

Stir gelatine into cheese mixture and spoon evenly between baking rings to three-quarters full. Smooth tops and refrigerate for about three hours or until set.

To serve, loosen edges of cheesecakes with a knife and gently ease them out of the rings.

Place half of the raspberries on top.

Place remainder in a coarse strainer over a jug and using the back of a spoon, press to release the juices.

Drizzle juices over raspberries.

Serves 6



Quench

with KERRY SKINNER

Sticking with innovation

Mitchell Taylor remembers his grandfather Bill as a man of innovation who helped pioneer the Clare Valley and a family winemaking dynasty that has thrived for more than four decades.

The exploits of Bill Taylor Snr were at the forefront of the third generation general manager's thinking when he introduced the Taylors Winemaker's Project.

The idea, says Taylor, is to give his winemaking and viticultural team the opportunity to experiment with new

varieties, blends and parcels of fruit from the company's vast vineyard resources in the Clare Valley and further afield.

The project has so far produced three new wines, a blend of grenache, shiraz and mataro, a vermentino and a botrytis riesling, the first "sticky" produced by the Clare Valley operator.

"There's always a sense of accomplishment when we release a new wine, and it's even more satisfying when it's a style that we have never released before," Taylor said.

Taylors Winemaker's Project 2011 Botrytis Riesling \$22: Surprisingly this is Taylors first botrytis after more than 40 years of winemaking. From a vintage that was unseasonably wet but ideal for botrytis it's aromatic, luscious and lovely with citrus lime and marmalade flavours, zingy acidity and a sweet lingering finish.



Taylors Winemaker's Project 2010 GSM \$34: Complex, cleverly crafted blend of 49 per cent grenache, 38 per cent shiraz and 13 per cent mataro (mourvedre) by the multi-talented winemaker Helen McCarthy. Lashings of berry fruit, integrated spice and chocolate characters, nicely poised, soft, supple tannins.



Taylors 2011 Jaraman Chardonnay \$24.95: A blend of fruit from the Clare Valley and WA's Margaret River in keeping with the label's mission to bring together parcels of fruit from different regions. Fresh and invigorating, citrus and melon on the nose and palate, spice and nutty undertones, lively acidity and a lingering finish.



Taylors Promised Land Semillon Sauvignon Blanc \$13.95: From Taylor's entry level label which includes 11 different varieties and offers value for money right across the board. Smart summer quaffer, fresh and lively with aromatic citrus and tropical fruit flavours, a zesty acidic backbone and a clean, crisp finish.



FOREIGN FLAVOURS

■ Ras el hanout

Ras el hanout is a Moroccan blend of spices used across North Africa. The name means "top of the shop" in Arabic and refers to a mixture of the finest spices a merchant has to offer.

It includes up to 40 different spices, such as ginger, cardamon, mace, cinnamon, coriander and cloves. It can also include more exotic spices not common to Western cooking such as fenugreek, galangal, nigella seeds, chufa nuts and belladonna berries.

Ras el hanout is akin to other great spice combinations, such as the famous moles of Mexico, the garam masalas of India, and the various baharat blends of the Middle East.



In each of these culinary traditions, cooks will go to their markets to buy in bulk the basis for their individual blends, which they make at home.

But in a busy world, modern cooks often rely on pre-made combinations. You can buy blends from good spice merchants but the satisfaction of grinding and blending your own fresh personal blend can't be matched.

Use ras el hanout to season tagines, stews, meat, poultry, fish and vegetables.

Thirst

with GLEN HUMPHRIES

I'm not sure why, but beer is one of the few consumables not required to list their ingredients on the label.

Just about every packaged product we eat is required to list its ingredients on the label - and in descending order of predominance.

But not beer. Sure, for many beers the ingredients are water, malt, hops and yeast. Yet there are also other things added to beers - like fruits and cane sugar for instance.

A very noticeable ingredient list is the first thing that impressed me about the beers from Tasmania's Two Metres Tall brewery. They make four beers and two ciders and all but one includes a paper label that runs over the cap.

On that label is a wealth of welcome information for beer lovers.

Not only does it include the ingredients (right down to a percentage breakdown of each hop variant used) it also lists brewing and bottling dates as well as any changes in the recipe from previous batches. Yes, they make the beer in batches and freely admit they make changes. And they grow most of their own ingredients on their farm.

Two of the beers - Forester Bitter Amber Ale and Derwent Real Ale - are available locally from Thirroul Village Cellars.

While the Derwent boasts a distinctive flavour combination of bitterness and hoppiness, I did prefer the Forester (pictured). It's much smoother than I expected, with a pleasing bitterness that underlies the beer. It's a very pleasant drop and, as it comes in a 500ml bottle, after you finish your glass there's a bit more left so you can go back for seconds.

