

EMILY McBURNIE

WELLNESS DIRECTOR. **YOGA TEACHER AND** CHEF

FB: How would you rate your cooking skills?

EM: I am a certified chef from William Angliss, I worked as a culinary producer on MasterChef North America and taste test for raw food

restaurants in Bali and India as well as luxury hotels around the globe. My grandpa was a shearer's cook and my mum makes the best scones on the planet. But really my style is very basic. I love home grown, no fuss grub.

FB: What is your signature dish?

EM: Maple lemon rind butter glazed Atlantic salmon with smashed potatoes, balsamic asparagus and grilled zucchini OR roasted sweet potato, lemon juice, rocket, pine nut, goats milk feta salad. The veg side for winter, salad side for summer.

FB: If you could only have one more meal, what would it be?

- EM: This is tough, I love all food! King prawns from Australia, a crispy free range roast chicken with rosemary, mussels in garlic broth, butter chicken, chola, gopta and garlic naan, and anything with cacao for dessert.
- FB: What is your favourite TV food show and who is your favourite TV food person?
- EM: I have to say Stephanie Alexander because her daughter is my best buddy and her Easter buns are incredible. I love watching Maggie Beer as well. Her Barossa Valley kitchen is incredible.

FB: What is your favourite food?

- EM: Anything sweet minus the gluten, dairy or sugar. I'm into finding ways around refined sugar these days by using coconut sugar, maple syrup and dates.
- FB: Which 5 people would you most like to invite to dinner?
- EM: I saw pictures on Facebook of my old film producers at a dinner party with Jimmy Fallon, Bob Newhart and Carol Burnett. Now THAT sounds like a very interesting mix of Hollywood royalty. FB: Do you have a kitchen tip for us?
- EM: Invest in a really good set of knives. I still have my Victornoix from chef's school. Sharpen them regularly with a stone. A set of graters from Microplane is a must. Also, if you are cooking a lot, wear a good clog like Dansko as they will save your back and make cooking more comfortable, especially if you have tiled floors. I cannot live without a Vitamix for smoothies and juices. It keeps the fibre of the food. You can also blend soups and make hummus, cheesecake bases, crumbs and nut milks.

BANANA COOKIES

So often people ask me: "What can I make with overripe bananas?" Normally I'd say whack them in a cake, but there are only so many banana cakes one can make! A quicker (and healthier) school lunchbox option is banana and oat cookies, with coconut, ground cinnamon and whatever other little fillers you like - think raisins, dried cranberries and choc chips! I added some chia seeds to mine and - as you can see by the photos – I never can resist a drizzle of dark and white chocolate. There are many easy recipes online, but you can't beat The Healthy Chef banana and oatmeal cookie recipe at www.thehealthychef.com. Don't forget, you can freeze overripe bananas to use later!

Quote of the week.....

just eat a small slice"

Mary Berry.



FOOD BYTES proudly sponsored by Westpoint Ford

As always, if you have any recipes, tips or other info you'd like to share, email me at sarah@howdypartnersmedia.com.au





HOUSE & LAND from \$468,000*

1st DECEMBER NEW LAND RELEASE EVENT 10am to 6pm

- Brand New Land Release THE HIGHBROOK PRECINCT
- Mortgage provider in attendance



Inspect Truganina's best range of House & Land packages

Join us for free Barista Coffee, Indian Street Food & Kids Entertainment



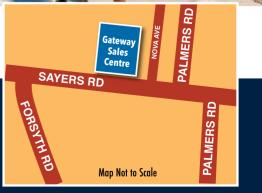
Sales & Info Centre: Corner of Nova Ave & Sayers Rd, Truganina 8hourlandsale.com **(**) 1800 235 263



OVER 75 PROJECTS DELIVERED AS PROMISED

** This offer is available on Saturday 1st of December from 10am to 6pm at the Gateway Sales Office - cnr of Nova & Sayers Road Truganina, only upon presentation of this ad/flyer. Voucher is limited to the first 100 recipients, one voucher per family or group only. Coles Gift Card redeemable at: Coles Supermarkets and Coles Central. This card cannot be redeemed at Coles Online, Coles Express or Liquorland. Conditions and exclusions apply. For full Terms of Use visit giftcards.com.au or phone 1300 304 990.

* Until sold, as at 8/11/18.



32 WYNDHAM STAR WEEKLY \ NOVEMBER 21, 2018