

design & culinary guide

PRESENTED BY
Winning
appliances

ISSUE 3

nourish
food for the soul
DESIGN THAT INSPIRES

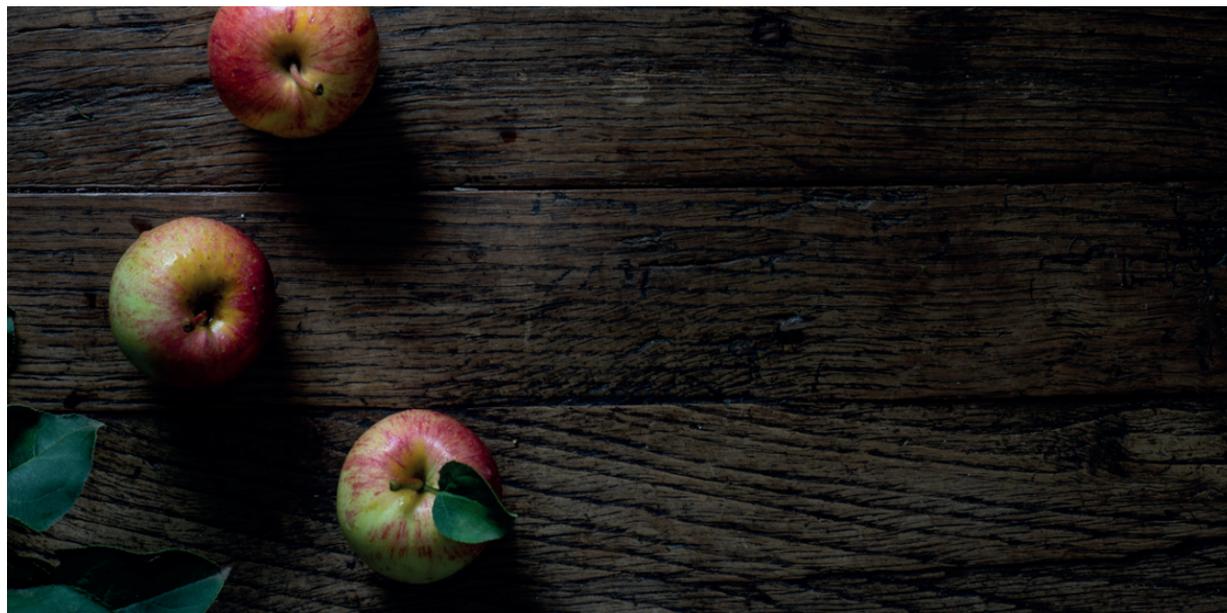


How we live in our homes can help nourish us. Since kitchens are often referred to as the heart and soul of our homes, the latest appliance technologies and designs allow us to not only celebrate the produce of the season, but also provide us with more time to spend with family and friends.

In this Guide, we focus on a sustainable approach to cooking and living, showing respect to what we cook by taking a head to tail approach and showcasing appliance technologies, which not only help us preserve the freshness of our food, but also achieve professional culinary results at home. Like food, our living environment is also important in sustaining wellbeing, particularly during the cooler Autumn and Winter months. In this Guide, we highlight some of the amazing kitchen and laundry designs from around the country and the latest appliance innovations, which make everyday life simple and rewarding.

We hope this issue of the Winning Appliances Culinary and Design Guide provides you with inspiration for cooking, entertaining and living throughout the Autumn and Winter season.

John Winning
CEO, Winning Group

The Autumn and Winter seasons are that special time of year when the cooler days lend themselves to spending more time at home, either with family and friends or finding your solitary moments which also bring great contentment. The vibrant colours of the season including reds, oranges, greens and yellows also serve as wonderful inspiration for entertaining and setting up your kitchen and living spaces.

Our seasonal Design and Culinary Guide showcases recipes that honour the beautiful Autumn and Winter produce, whether that be for mid-week meals, cooking with children or entertaining with friends. It provides inspiration for some of those magical moments of the season including Mother's Day, and reveals some of the top kitchen and laundry designs, as well as new appliance technologies, which help you achieve culinary results at home and make home life simpler and more enjoyable.

As Autumn and Winter traditionally represent a time for rest and renewal, we hope that this Winning Appliances Design and Culinary Guide provides you with helpful ideas to enjoy and nourish yourself this season.

Chloé Skipp
National Culinary Manager

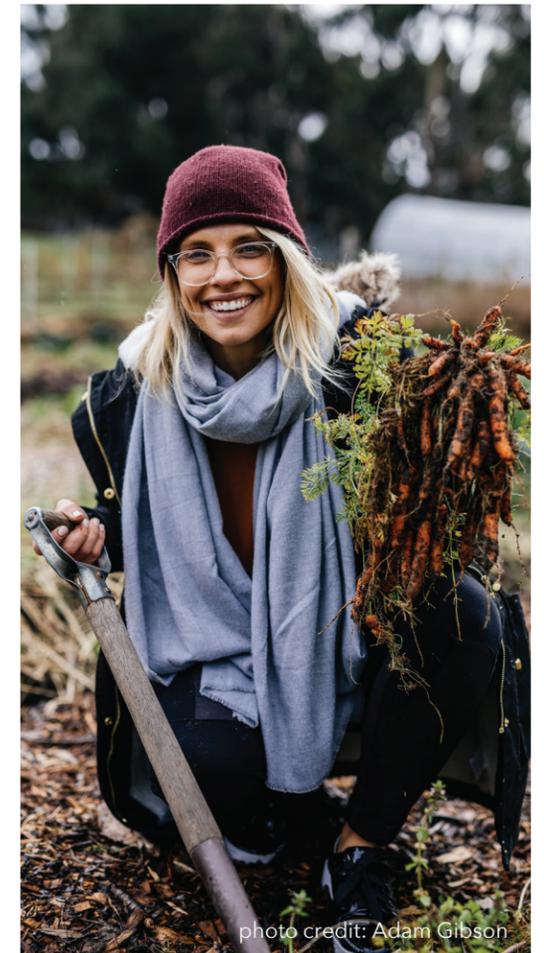


photo credit: Adam Gibson

MEET THE WINNING APPLIANCES NATIONAL CULINARY TEAM



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“Cooking with seasonal produce ensures we get the most flavour and nutrients out of our foods.”

Chloé Skipp National Culinary Manager



seasonal produce guide

THE COOLER MONTHS PROVIDE SOME OF THE TASTIEST FOOD AROUND. WITH RICH FLAVOURS, DENSE NUTRITIONAL CONTENT AND VIBRANCY, THE SEASON'S BEST WILL INSPIRE A NEW REPERTOIRE OF FAMILY FAVOURITES.

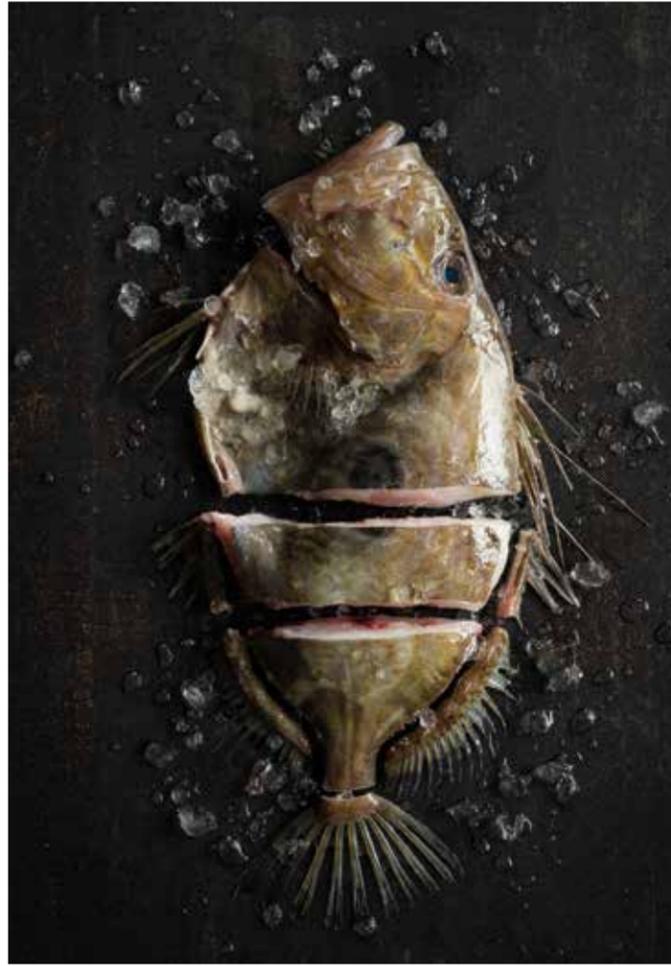


pumpkins

Kent, Queensland blue, butternut or golden nugget are some of Australia's most popular pumpkin varieties.

Believe it or not, pumpkin is not a vegetable, it is classified as a fruit. This delicious golden delight can be used in a variety of sweet and savoury dishes.

Whether it be in a winter warming soup, a pie, a scone, or a silky puree, this gorgeous fruit is great for eye health and full of beta carotene and vitamin C. In our winter table menu, we roasted pumpkin to caramelize the natural sugars and bring out its sweetness, and paired it back with a butter sauce and toasted nuts.



fish

Fish are abundant in winter and due to the cooler waters, they are oily and full of flavour. Grouper, mullet, brim and snapper are at their best. Fish is high in Omega-3 fatty acids, and may lower blood pressure and cholesterol.

In our sustainable section, we have created a beautiful recipe that uses all parts of the fish, to ensure we reduce our waste when possible.



carrots

Yellow, purple, white and of course the popular orange carrots come in a beautiful range of heirloom varieties. High in fibre, antioxidants and vitamin C, they are great both raw and cooked.

In this Guide, you will find a winter warming porridge recipe that offers some extra fibre by adding carrots to the oats, making it a modern spin on the classic carrot cake. Who doesn't love cake for breakfast?



mushrooms

As wet weather starts to set in, Autumn/Winter are the perfect picking times for experienced mushroom foragers. Saffron milk caps and slippery jack are readily available, as wet ground help fungi grow. From hundreds of varieties, we have chosen the chestnut mushroom this season; it is similar to the flavour of a button mushroom, but deeper and tan in colour. This nutrient-dense food is high in selenium and vitamins C, B and D, which are all essential for the immune system and bone health.

“Fish are abundant in winter due to cooler

waters, they are oily and full of flavour.” Chloé Skipp



figs

An ancient delicacy, figs are a delicious and sweet companion to the Autumn/Winter kitchen. Coming in a variety of colours from white to black or red, they can be eaten raw or cooked and are the perfect addition to both savoury and sweet recipes. Their edible skin also makes them rich in fibre.

Great for digestion.



spinach

One of the ultimate superfoods, spinach is a versatile choice for so many of your Autumn/Winter dishes. Pairing perfectly with ricotta, or baked through bread or even added to a winter salad, spinach is rich in antioxidants and helps with your overall lifestyle and wellbeing.



mixed herbs

Herbs are a great way to lift any dish and they are bountiful in Autumn/Winter. Sage, thyme, oregano, chives, chamomile, mints, lavender and tarragon are ideal choices for your dishes and even a winter herb garden.



spring onions

Known to have myriad names, such as green onions and shallots, spring onions are perfect for both cooked and raw dishes. With a much milder taste than onions, they are great for winter soups and salads.

“Spinach is rich in antioxidants and helps

with your overall lifestyle and wellbeing.” Chloé Skipp



earth to table

Sustainability starts at home, with all of us having an important part to play. In this section, we inspire you with recipes, energy-saving appliances and handy hints for everyday changes.





a sustainable approach

WINNING APPLIANCES BRAND AMBASSADOR, CHEF AND NUTRITIONIST SERGIO PERERA TEACHES US THAT NATURAL RESOURCES ARE PRECIOUS AND SHOULD NEVER BE WASTED.

Growing up in Spain and learning to cook with my family from a young age has had a tremendous effect on how I live and cook today. Born into a family of chefs, I learnt to honour and respect the food we cooked by giving it and its growers the respect they deserved. Making relationships with farmers, butchers, fishermen and artisans was always a priority, in order to understand the steps involved in making sure our resources sustained their quality and natural process.

Our world has advanced much faster than we ever imagined and our natural resources are trying to keep up; however, we can help now more than ever, by starting with our approach to cooking and living. I have become a lot more aware of not only what I cook, but also what I use and where it comes from. Food is the DNA of how we have become who we are as a culture. It shows how we have advanced in health and in the social aspects of communication and growth.

We need to preserve that, because food is not only fuel for our bodies, it is also a form of honour and celebration.

Food waste has become a major challenge in our world today and many of our resources are in danger. Learning to set your kitchen up in a way that is more sustainable will not only help you be healthier and cleaner, it will also save you time and money, and be kinder to our planet. With more people cooking at home and learning how to manage waste, there is no doubt we will not only help keep our world cleaner, but also help keep our customs and traditions alive with each generation.

SERGIO'S TIPS TO SET UP YOUR KITCHEN TO LIVE A HEALTHIER AND CLEANER LIFE

1 Sourcing food sustainably by buying organic, biodynamic and local
Buy your fresh food at local shops and farmers' markets, staying away from packaged fruits, vegetables, fish, poultry, meats and other proteins. Buying loose grains, nuts and dried goods in bulk and using reusable bags is also a wonderful way to produce less waste and will save you money along the way. Not buying packaged foods lowers food waste and our intake of unnecessary preservatives that are used to give food a longer shelf life.

2 Take on a whole cooking philosophy and learn how to reuse by-products and scraps
Using the entire product that you purchase will result in minimal waste. For instance, buy whole carrots fresh from the farm and you should not only use the beautiful carrots themselves, but also use the carrot tops to make a pesto or an oil. Keep the peels on instead of peeling the skin off your vegetables and fruits, or use your entire fish by cutting out the fillets and using the skin, frame and head for beautiful fish stock. You can do this with any animal protein. There

are even ways of making your own soap utilising old cooking oil. The possibilities are endless, all we need to do is look for them.

3 Look for technologies that help with food preservation & natural cleaning products
We can benefit from modern appliance technology to help us preserve and store all that we use and consume and change the way we live. At Winning Appliances, we are excited to provide new technologies for Australians to have in their homes so they can become more sustainable. Natufia, available exclusively at Winning Appliances, is a smart and beautifully designed indoor kitchen garden that allows people to grow up to 100 different types of fresh herbs in the comfort of home, while minimising waste of water and power.

There is an array of natural cleaning available that can help reduce emissions and help against climate change. The use of reusable kitchen towels and grocery bags is great in helping us achieve a cleaner, healthier home and planet.



See over the page for Sergio's recipes, which honour his whole cooking philosophy.

braised celery hearts

Serves: 8

Prep time: 15 mins

Cook time: 30 mins

FEATURED APPLIANCES: PITT NATURAL GAS COOKTOP, NEFF 60CM BUILT-IN COMBI-STEAM OVEN
RECIPE CREATED BY: SERGIO PERERA

Ingredients

1 tbsp olive oil
2 large celery bases, washed, peeled, cut in half lengthways
¼ cup (60ml) white wine
2 tbsp butter
Slices of orange peel, pith removed
2 sprigs rosemary
½ cup (125ml) fish broth
½ cup (125ml) cream
Salt and pepper to taste

Method

1. Preheat the oven on combi-steam function at 200°C, with low steam.
2. Place a large oven-proof pan over medium-high heat; add olive oil. Once the pan is hot, add the celery hearts, cut side down. Sear until dark and caramelised.
3. Place the whole pan in the oven and cook for 25 minutes or until tender.
4. Carefully remove pan from oven; turn over the celery hearts so the cut side is up. Return to cooktop on medium heat and add the wine; cook for a further 3 minutes.
5. Add butter with the orange peel and rosemary; spoon the hot butter mix over the celery hearts to infuse flavour; cook for a further 3 minutes.
6. Lastly, add the fish broth and cream; reduce by half or until the mixture starts to thicken. Season to taste with salt and pepper and set aside to cool slightly.
7. Take out the celery hearts and cut into quarters; arrange on a large serving plate; drizzle with remaining pan juices.

Recipe Notes

- Add some salmon roe on top of the celery pieces to give it extra depth and texture.

“The ends of celery are often discarded; however, they have an incredible depth and flavour when roasted and can easily be the star of any meal.”

Sergio Perera, Winning Appliances Brand Ambassador



“The stalk of the broccoli is the sweetest part, so whether you eat it raw or cook it, it has a unique nutty flavour and is also high in fibre and vitamin B.”

Sergio Perera, Winning Appliances Brand Ambassador



raw broccoli core salad

Serves: 4

Prep time: 20 mins

Cook time: 5 mins

FEATURED APPLIANCES: BOSCH 80CM SERIE 8 INDUCTION COOKTOP, VITAMIX ASCENT SERIES HIGH PERFORMANCE BLENDER
RECIPE CREATED BY: SERGIO PERERA

Ingredients

¼ cup (60ml) balsamic vinegar
¼ cup (40g) currants
2 large broccoli stems
1 small head (150g) of wilted romaine leaves, washed, dried and roughly chopped
½ cup (125ml) almond milk
2 tbsp vegan aioli or mayonnaise
2 tbsp lemon juice
2 tsp light agave nectar or honey
2 tbsp extra virgin olive oil
2 tbsp finely chopped dill, plus extra to serve
1 tbsp finely chopped mint, plus extra to serve
1 tbsp finely chopped parsley, plus extra to serve
Salt and pepper to taste
¼ cup (40g) pine nuts, toasted
Extra herbs, to serve

Method

1. Heat balsamic vinegar in a small saucepan over high heat just until it comes to the boil; turn off heat and add currants to the pan. Leave to soak for 10 minutes or until currants are plump.
2. Peel broccoli using a vegetable peeler then slice into 5mm slices. Place slices into a bowl of iced water with a squeeze of lemon. Chill for 10 minutes or until crisp. Drain and set aside in the fridge while preparing remaining ingredients.
3. Place romaine leaves, almond milk, mayonnaise, lemon juice, agave and oil in a blender; blend until smooth. Pass through a strainer and mix in dill, mint and parsley. Season to taste with salt and pepper.
4. Drain broccoli and pat dry; place in a serving bowl; drain currants and add to broccoli. Add some romaine dressing and mix gently. Add enough to coat nicely without it being too creamy.
5. Finish with pine nuts and some extra herbs sprinkled on top.

Recipe Notes

- For extra crunch, make some gluten-free croutons baked in the oven with a bit of oil and salt.
- This salad will last up to 3 days in a glass container.

potato gnocchi with parmesan rind broth and leek scrap oil

Serves: 8

Prep time: 45 mins

Cook time: 2 hours

FEATURED APPLIANCES: V-ZUG 45CM ELECTRIC BUILT-IN COMPACT COMBI-STEAM OVEN, V-ZUG 57CM INDUCTION COOKTOP
RECIPE CREATED BY: SERGIO PERERA

Ingredients

¼ cup (60ml) olive oil
2 onions, halved, including skins
¾ cup parsley, including stalks
6 cloves of crushed garlic, skin on
2 cups (500ml) dry sake
8 cups (2L) of water
400g parmesan piece, including rind
2 sheets of dried kombu (found at most Asian groceries)

Gnocchi

1.5kg floury potatoes, washed with skin left on
1½ cups (375g) flour, plus extra for dusting
1 tsp salt
1 large egg, lightly whisked
Butter, for pan frying
Grated parmesan, for serving
1 spring onion, chopped
Black pepper to taste

Leek Oil

Leftover leek scraps, about 150g, chopped
2 cloves garlic, crushed, skin on
½ cup (125ml) sunflower, grapeseed or vegetable oil

Method

1. Heat oil in a large saucepan over medium heat; add onion, parsley and garlic; sauté for 5 minutes or until fragrant. Add sake, scraping any caramelisation from the bottom of the pan; bring to the boil and simmer until reduced by half. Add water, parmesan and kombu and simmer for 2 hours or until reduced by half; stir occasionally to ensure parmesan doesn't stick to the bottom of the pan. Strain and set aside to cool.
2. Meanwhile, for the gnocchi, set the steam oven to 100°C; add potatoes to a large perforated tray and steam for 30 minutes or until tender; set aside to cool.
3. Peel and cut the potatoes and pass through a ricer. Or you can cool completely and mash really fine with a large fork, ensuring there are no large chunks.
4. Place flour and salt on a work surface; combine potato and egg in a bowl and mix well; tip onto the flour and slowly start to combine using your hands to build a mass of dough. Keep adding extra flour as needed to prevent it from sticking to your hands and table. Don't overmix or gnocchi will toughen.
5. Once a smooth dough is achieved, divide into four pieces and roll each piece into a long rope about 2.5cm thick. With a sharp knife, cut into small pieces and place onto a tray covered with baking paper. Sprinkle with flour to prevent sticking.
6. For the leek oil, place leek scraps, garlic and oil in a medium saucepan over medium low heat; cook, stirring occasionally, for 15 minutes or until leeks soften, garlic lightly caramelises and flavours infuse. Strain and set aside.
7. Heat up the broth in a small pot over medium heat and set another sauté pan on low with about 1-2 tablespoons butter.
8. Bring a large pot of salted water to the boil; add gnocchi in small batches. Too many will lower the temperature of the water, causing them to get soggy. Once they start to float to the surface, remove with a slotted spoon and place into the sauté pan; lightly coat the gnocchi in butter and cook for 1 minute until lightly brown. To serve, divide gnocchi between eight bowls; pour over some broth and finish with a small drizzle of leek oil, grated parmesan, some spring onions and freshly ground black pepper.





“Cooking with whole fish reduces waste and has many health benefits. Making a fish bone stock with the fish head and bones is beneficial for your joints and skin, as it is loaded with Omega 3s, 6s, calcium and collagen.”

Sergio Perera, Winning Appliances Brand Ambassador

roasted whole fish with veloute sauce

Serves: 8

Prep time: 20 mins

Cook time: 2.5 hours

FEATURED APPLIANCES: WOLF 76CM M SERIES CONTEMPORARY CONVECTION STEAM OVEN, WOLF 122CM FREESTANDING DUAL FUEL OVEN/STOVE WITH INFRARED CHARGRILL AND TEPPANYAKI
RECIPE CREATED BY: SERGIO PERERA

Ingredients

Fish Stock

2kg whole white deboned fish, such as snapper, red emperor or bream

2 tbsp butter

1 small onion, diced

2 celery stalks, diced

1 small fennel bulb, diced

1 leek, diced (white part only)

2 cloves garlic, crushed with skin on
Fish bones and head from a whole deboned fish

1 cup (250ml) dry white wine

8 cups (2L) water

3 sprigs tarragon

2 sprigs parsley

7 juniper berries

1 large bay leaf

Fish Veloute Sauce

60g butter

1/3 cup (50g) flour

6 cups (1 1/2 L) fish stock

2 tbsp chopped parsley

Juice of 1 lemon

Salt and pepper to taste

To Assemble Fish

8 orange slices

2 sprigs tarragon

2 sprigs dill

Kitchen twine

Tarragon and dill, extra, to serve

Method

1. To make fish stock, heat a stock pot on medium-low heat; add butter and stir until melted. Add onion, celery, fennel, leek and garlic and sweat until just soft and translucent. Add fish bones and head and stir for 2 minutes; pour in wine and bring to the boil. Simmer for a further 5 minutes or until alcohol evaporates; add water, tarragon, parsley, juniper berries and bay leaf. Bring to the boil again, then simmer, partially covered. As stock simmers and impurities come to the top of the pan, use a large metal spoon to skim away and discard. Simmer for 2 hours; remove from heat, and allow to cool before straining. You need 6 cups (1.5L) for the veloute sauce. If you are short, just add water to make 6 cups.

2. For the Veloute Sauce, melt butter until foamy in a medium saucepan over medium heat; add flour and cook for 2 minutes or until mixture bubbles. Gradually stir in the stock; bring to the boil, stirring continuously for 8 minutes or until sauce thickens and becomes smooth. Add parsley, lemon juice and season to taste with salt and pepper. Keep warm; to prevent a skin forming on the top of the sauce, place a piece of plastic film directly over the sauce.

3. Preheat oven on convection steam mode set at 200°C. Line a baking tray with baking paper. Place the fish on a board and open out; season with salt and pepper; place orange slices down one side of the fish, top with tarragon and dill. Close the fish and tie at 4 intervals with kitchen twine to encase the oranges; place fish on prepared tray.

4. Bake for 20 minutes or until tender to the touch. To serve, spoon over veloute sauce and garnish with extra tarragon and dill if desired.

coffee rub beef short ribs

Serves: 6

Prep time: 20 mins

Cook time: 4½ hours (plus 12 hours for dehydration of coffee grounds)

FEATURED APPLIANCES: LA MARZOCCO GS3 COFFEE MACHINE WITH LUX D COFFEE GRINDER, WOLF 76CM M SERIES PYROLYTIC BUILT-IN OVEN
RECIPE CREATED BY: RUSSELL CROSDALE

Ingredients

Discarded Coffee Rub

1½ tbsp discarded coffee grounds
2 tbsp Kosher salt
2 tbsp garlic powder
1½ tbsp Hungarian paprika
1 tbsp brown sugar
1 tbsp cracked black pepper
2 tsp ground coriander
1 tbsp onion powder
¼ tsp cayenne pepper
¼ tsp chilli flakes

Short Ribs

3 beef short ribs, approx 1.7kg total
1½ tbsp American mustard
1 tsp liquid smoke
2 cups (500ml) BBQ sauce

Method

1. Turn on warming drawer to level 4 (or 80°C). Line an oven tray with baking paper. Spread out coffee grounds and dehydrate in the warming drawer for 12 hours, or until completely dry.
2. Add dry coffee grounds and remaining coffee rub ingredients into a large mortar and pestle and grind until fine. Set aside.
3. Preheat oven to 160°C (140°C fan-forced). Trim the fat from short ribs using a sharp knife. In a small bowl, mix mustard and liquid smoke and rub over beef. Sprinkle over the coffee rub on all sides and place into a large baking tray, bone side down, and cover with foil. Place in oven on shelf 2 and cook uncovered for 1½ hours.
4. Baste with 1½ cups of BBQ sauce, return to oven covered with foil, and cook for a further 2½ hrs.
5. When the timer is up, baste with the remaining ½ cup of BBQ sauce and cook uncovered for an additional 30 minutes or until a fork or skewer inserted into the meat has no resistance. Remove from the oven and rest for 45 minutes, covered. Slice into single ribs, halve and drizzle with remaining pan juices.

Recipe Notes

- Can also be cooked in a cast-iron pot with lid on.
- You can also dehydrate your coffee grounds in an oven on fan-forced function at 80°C for 3 hours.





sourdough french toast with banana nice cream

Serves: 4

Prep time: 10 mins

Cook time: 30 mins

FEATURED APPLIANCES: SMEG 90CM CLASSIC NATURAL GAS COOKTOP, SMEG WARMING DRAWER, SMEG STAND MIXER
RECIPE CREATED BY: CHLOÉ SKIPP

Ingredients

Sourdough French Toast

1½ cups (375ml) almond milk

3 eggs

1 tsp vanilla paste

1½ tsp ground cinnamon

8 slices of day-old sourdough, sliced 1cm thick

4 tbsp (80g) unsalted butter

Bananas, halved lengthwise

Maple syrup, for brushing

Banana Nice Cream

3 overripe bananas, cut into 1cm slices, frozen

Maple syrup, extra to serve

Toasted flaked almonds, to serve

Method

1. Preheat warming drawer to level 2.
2. In a large baking dish, whisk together almond milk, eggs, vanilla and cinnamon until well combined.
3. Place sourdough into egg mixture and press gently, soaking for 2 minutes on each side.
4. Preheat a large non-stick frying pan on medium-high heat. Melt 1 tbsp butter; place 2 pieces of sourdough in the pan and cook for 3-4 minutes each side or until golden. Transfer to a large plate and keep in the warming drawer while you repeat the process with the remaining butter and sourdough
5. Gently wipe out the frying pan and return to the heat; increase to level 9. Brush halved bananas with maple syrup and place in the frying pan, flesh side down, for 30 seconds or until caramelised.
6. For the Banana Nice Cream, place banana slices in a blender and pulse until soft and combined. Serve scoops immediately with Sourdough French Toast, drizzle with extra maple syrup and sprinkle with almonds.

Recipe Notes

- Banana Nice Cream can be kept in the freezer in an airtight container for up to 3 months.
- You can substitute whole milk for almond milk.

natural selection

MAKING THE RIGHT CHOICE WITH CLEVER APPLIANCES CAN HELP BOTH YOU AND THE ENVIRONMENT



ORGANIC OUTLOOK

Grow fresh food from the comfort of your kitchen 365 days a year. Not only does Natufia smart indoor garden allow you to grow your own food, you significantly reduce your waste and carbon footprint. No logistics, no packaging, no waste. Just pure nutrition and taste.
Available for pre-sale. Exclusive to Winning Appliances.

ULTRA-EFFICIENT DISHWASHERS

Enjoy premium Swiss quality and focused innovation while minimising your environmental impact with the ultra-efficient V-ZUG AndoraDish V6000 Dishwasher. With its optional heat-pump technology, this dishwasher drastically reduces energy consumption compared with conventional dishwashers, achieving a 6-star energy rating and a 5-star water rating.
Exclusive to Winning Appliances.



INSTANT CHILLED, BOILING AND SPARKLING WATER

Reduce your need for plastic bottles by enjoying fresh, filtered, chilled, boiling and sparkling water straight from the tap with Zip HydroTap.



10-STAR ENERGY RATING DRYER

The V-ZUG AdoraDry V6000 Heat Pump Dryer merges incredible efficiency, elegant design and premium Swiss quality. The EcoManagement feature enables you to monitor the energy consumption of your appliance at a glance so you can better manage your environmental footprint. *Exclusive to Winning Appliances.*

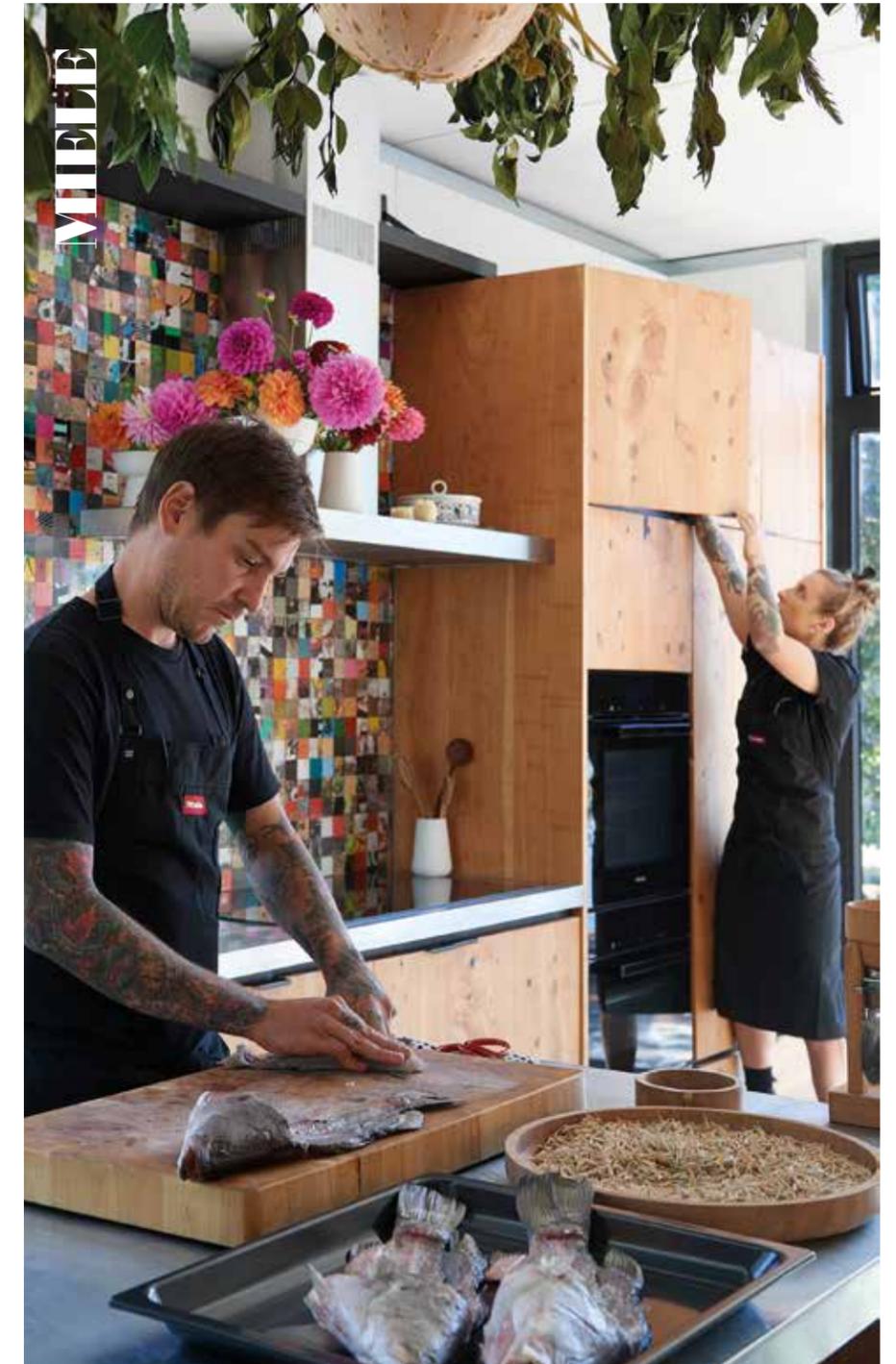


FOOD WASTE DISPOSAL REVOLUTIONISED

InSinkErator food waste disposers offer a fast and hygienic way to dispose of your household food waste. Discreetly installed under your kitchen sink, it grinds up and conveniently flushes away waste, leaving you no mess to deal with. In addition to reducing your contribution to landfill, your food waste can be processed and recycled into renewable energy at a capable wastewater treatment plant.

eco stories

BRANDS AROUND THE WORLD HAVE BEEN WORKING ON THEIR OWN SUSTAINABLE JOURNEYS. V-ZUG, MIELE AND NEFF ARE SOME OF THE TRUE INSPIRERS, WITH A RICH ECO STORY TO TELL.





environmental enlightenment

THESE HIGH-PERFORMANCE HOMES PUT QUALITY OF LIFE FRONT AND CENTRE AND SHOW THAT EMBRACING SUSTAINABLE LIVING PRINCIPLES MAY JUST BE THE KEY TO BETTER WELLBEING AND PERSONAL ENRICHMENT.

The perfect synergy of lifestyle, design and sustainability: Ruskin Elwood from HIP V. HYPE.



It's thanks to the likes of design-led developers such as HIP V. HYPE and premium lifestyle solutions brand V-ZUG that we're seeing how sustainability, as a function and feature, can enhance our daily lives. Whether designing a home or the modern conveniences within that home, these forward-thinking innovators have created design-led, environmentally conscious living solutions that deliver sophisticated functionality, enhanced aesthetics and improved personal wellbeing.

A perfect partnering of mind and mission, HIP V. HYPE's Ruskin Elwood development in Melbourne, featuring V-ZUG's energy-efficient kitchen appliances, sets a high bar for modern sustainable living.

On a site that originally accommodated two energy-inefficient terrace houses, HIP V. HYPE, with architects Fieldwork, has created four homes that are premium in amenity while also being low-impact and 100 per cent electric. Here, solar battery technology has been employed, via rooftop solar panels that link to a Tesla Powerwall, so solar power generated by day is consumed by residents at night.

With an emphasis on wellbeing, comfort and high performance, the design of the homes "provides residents with consistent internal temperatures to enhance healthy living, and

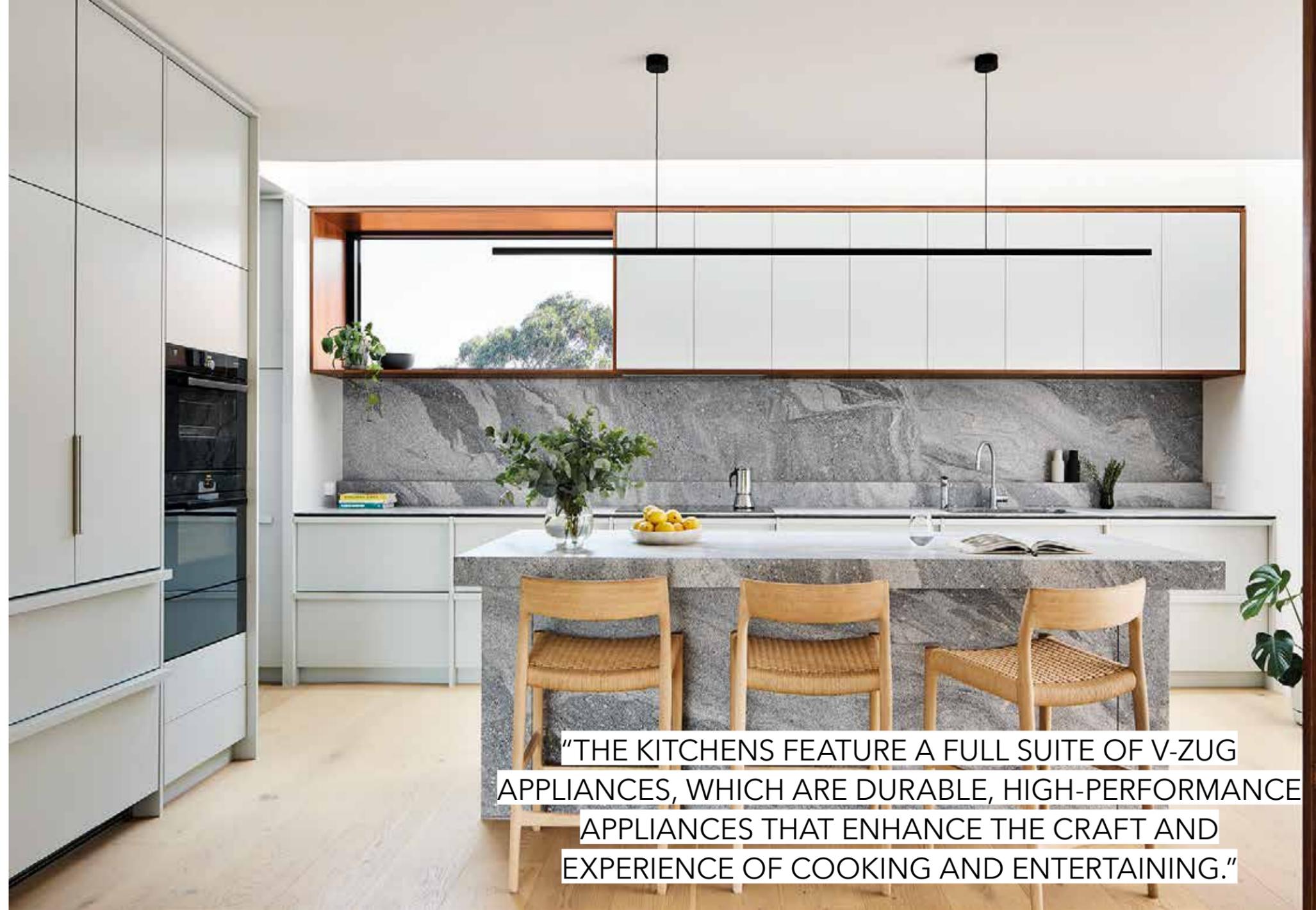


strong passive design principles to reduce energy required to [cool and heat] the homes," says Liam Wallis, founder and director of HIP V. HYPE.

Fieldwork with HIP V. HYPE has also taken a considered approach to materiality, selecting locally sourced bricks (from the clay pits of the Grampians in Victoria), Australian hardwood timber cladding, and Australian manufactured fixtures.

When it came to fitting out those all-important living zones, like the kitchen, HIP V. HYPE engaged long-time collaborator V-ZUG. "V-ZUG was a natural fit for Ruskin Elwood," Liam says. "The kitchens feature a full suite of V-ZUG appliances, which are durable, high-performance appliances that enhance the craft and experience of cooking and entertaining. [They also] run on green power generated from solar panels."

Along with V-ZUG's environmentally sustainable approach, residents have been most impressed by the quality and ease of cooking. "The V-ZUG induction stovetop cooks so evenly and naturally that I have more accuracy with cooking temperatures and have lifted my kitchen 'game' significantly. I have never



"THE KITCHENS FEATURE A FULL SUITE OF V-ZUG APPLIANCES, WHICH ARE DURABLE, HIGH-PERFORMANCE APPLIANCES THAT ENHANCE THE CRAFT AND EXPERIENCE OF COOKING AND ENTERTAINING."

V-ZUG appliances fit naturally into a project that embodies premium lifestyle convenience and sustainable thinking.

cooked so much, nor so well ... so I'm told."

V-ZUG advocates sustainability in the economy, in society and in the environment. Its commitment is incorporated both in the design and through the production process to the end user. Investing in V-ZUG's innovative appliances saves valuable energy and water resources every day, positively impacting household budgets and the planet. With considered design, there is no need to sacrifice convenience and comfort to meet the highest energy and water efficiencies. V-ZUG has a true commitment to sustainability, which means a holistic approach and embodying that ethos in all they do.

From rooftop to kitchen bench, Ruskin Elwood reduces the impact of built form on the environment while also responsibly

densifying Melbourne's inner suburbs. And, through considered partnerships with world-leading brands such as V-ZUG, quality of life remains very much 'the value', rather than the compromise.

future of food

MIELE HAS PROUDLY PARTNERED WITH AUSTRALIAN SUSTAINABILITY PIONEER JOOST BAKKER FOR A POP-UP THAT EMBRACES THE ZERO WASTE PHILOSOPHY.

Well-known for his unique approach to sustainable building, design and living, Joost Bakker's latest project is an 87-square-metre pop-up home and urban farm in Melbourne's vibrant city centre. Using Miele appliances, this sustainable pop-up wholeheartedly embraces the zero waste philosophy, embarking on a quest to demystify self-sufficiency and showcase the ability to bring sustainability in everyday life.

Located at Federation square in Melbourne, the Greenhouse-Future Food System is a self-sustaining, closed loop, two-bedroom home that will shelter, feed and provide energy for its inhabitants. The human-driven system will mimic nature: upcycling what we currently regard as 'waste', in order to grow nutrient dense, delicious produce.

Central to the project will be award-winning chefs Matt Stone and Jo Barrett, who will spend their residency planting, harvesting food sourced and grown on site and showcasing their produce, creating inspiring meals with Miele's latest appliances.

Find out more at www.futurefoodsystem.com



DISCOVER THE APPLIANCES IN THE HOUSE

Every appliance featured in the house has been carefully considered to ensure it meets both Miele's and Joost's high expectations for energy saving and efficiency.

- Miele KM 7897 FL Full-Surface Induction Cooktop: offers lower energy consumption than gas and conventional electric cooktops;
- DA 4228 W Rangehood: features an ECO Motor, providing 70% energy saving compared with conventional electric rangehood motors;
- KFNS 37682 iD Fridge-freezer: features the PerfectFreshPro, allowing food to stay fresh for up to five times longer;
- H 7860 BP Oven: with EcoFan Heat, an extremely energy-efficient cooking function, suitable for roasting and baking;
- DGC 7840 XL Combi Steam Oven: cooking with steam, including Miele's EcoSteam function, is very energy efficient and assists with preserving the natural flavour of food, retaining up to 50% more vitamins, minerals and trace elements;
- G 7919 SCi XXL Integrated Dishwasher; with a 4.5-star

energy rating and 6.0-star WELS rating, this dishwasher is amongst the most efficient on the market. The option of a hot water connection can further reduce electricity usage by up to 50%.

• Complemented by a WWV 980 WPS Front-Loading Washing Machine and TWV 680 WP Heat-Pump Tumble Dryer in the laundry, all appliances will operate on solar power and the costs of every aspect of the project will be made available to the public to show that green living doesn't have to cost the earth.



Joost Bakker cleaning up with Miele's Triflex cordless stick-vacuum (far left) and keeping produce grown in the house fresh (centre). Matt Stone roasting fish in the H 7860 BP oven (above). Photos: Earl Carter



slow luxury

NEFF HAS PARTNERED WITH TINKERSFIELD IN THE NSW SNOWY MOUNTAINS TO CREATE UNIQUE, NATURE-BASED ACCOMMODATION

Nestled in the heart of the Snowy Mountains in NSW, Tinkersfield allows visitors to escape the modern-day frenzy and enter a slower pace of life. The bespoke, high-country houses that dot the vast acreage have been beautifully restored to include ethically sourced materials, antique furniture and handmade artisan pieces, creating a truly unique and inspiring place to stay.

Tinkersfield is a place that inspires guests to slow down and enjoy the finer things in life, like conversation, great food and connecting with loved ones. When it came to choosing an appliance brand that lived and breathed those core values, NEFF was the perfect choice. NEFF has been a specialist in cooking appliances for over 140 years, marrying innovation with a passion for all things home cooking. Their focus on induction cooktops, and the award-winning NEFF Pyrolytic Oven with the SLIDE&HIDE® disappearing door, are just two examples of why these appliances have been chosen for a relaxed, easy and enjoyable cooking experience.

tinkersfield.com.au

1 Post Office Lane, Crackenback NSW 2627



Discover the appliances used in the Eco Cabins
NEFF Pyrolytic Slide&Hide Oven with VarioSteam® B58VT68H0B
NEFF 90cm Induction Cooktop with TwistPad Control T59TS61N0
NEFF 45cm Compact Pyrolytic Built-In Combi-Microwave Oven with VarioSteam® C28QT27N0
NEFF 90cm gas cooktop T69S86N0AU
NEFF integrated Dishwasher S51N53X4EU





kitchen inspiration

More than ever, kitchens are the true centre of our home. We meet in kitchens, we get nourished, we work, we play, and we connect. Be inspired by our ultimate kitchen designs with these exquisite projects, which have been completed by our Winning Appliances Architect and Design partners.



contemporary

FRESH, YET CLASSIC. TIMELESS, YET CONTEMPORARY. THESE KITCHENS SHOWCASE SIMPLE ELEGANCE, ULTIMATE DETAILING AND A SOPHISTICATED INTERPRETATION OF THE HEART OF THE HOME.



Gull Design

This Sunshine Beach project embraces contemporary kitchen design, with an urban coastal edge. Sleek, black cabinetry with integrated and built-in appliances is softened with the timber island bench that anchors to the concrete polished floor. The kitchen connects the indoor lounge area to the outdoor entertaining space to effortlessly create a modern and seamless home design.

Appliances featured:
Fisher & Paykel 90cm Pyrolytic Built-In Oven
Pitt Natural Gas Cooktop
Falmec 120cm Siena Deep Concealed Rangehood
Siemens iQ500 Fully Integrated Dishwasher
Zip HydroTap Celsius All-in-One Arc Boiling Chilled and Sparkling

Interior Design & Joinery: Gull Design
Architect: Gockel Architects
Build: Bev Jenner Constructions
Photography: Nadja Farghaly





Appliances featured:
 Smeg Dolce Stil Novo 45cm Compact Speed Oven
 Smeg Dolce Stil Novo 45cm Compact Combi-Steam Oven
 Smeg Dolce Stil Novo 90cm Thermoseal Pyrolytic Built-In Oven
 Smeg Dolce Stil Novo 90cm Natural Gas cooktop
 Smeg Dolce Stil Novo Built-In Coffee Machine
 Smeg Diamond Series Fully Integrated Dishwasher
 Smeg 90cm Under Cupboard Rangehood
 Fisher & Paykel 525L ActiveSmart Integrated Bottom Mount Fridge
 Zip HydroTap Arc Boiling, Chilled and Sparkling

Interior Design: Concepts by Gavin Hepper
 Photographer: Louise Wellington Photographer

Concepts by Gavin Hepper

The Oxford Project explores a curated selection of materials and intricate detailing to create a high level of elegance and luxury in this contemporary kitchen. Designed to be the heart of the home, it leaves you immediately struck by the scale and oversized nature of the island bench that encourages the kitchen to be a gathering space. Hidden behind doors you will find a contemporary Butler's pantry that is an extension of the kitchen, filled with modern appliances.



MavenHOME

Lumire House evokes simple elegance with luxury detailing throughout the kitchen design. This kitchen features an oversized marble island bench with panelling, which connects to a sophisticated and calming alfresco entertaining space. The palette of neutral tones, grey and white is paired elegantly with pops of gold to create a contemporary and luxurious space.

Appliances featured:
Kitchen
 Miele 45cm ArtLine Compact Combi-Steam Oven
 Miele 60cm ArtLine Pyrolytic Built-in Oven
 Miele VirtoLine Vacuum Drawer
 Miele 95cm Induction Cooktop
 Miele 34 Bottles Wine Storage Cabinet
 Miele 279L Integrated Bottom Mount Fridge
 Miele Fully Integrated Dishwasher
 Qasair Westmore 90cm Under Cupboard Rangehood
 Billi B-5000 Boiling Chilled and Sparkling Tap

Alfresco
 Capital Built-In Natural Gas BBQ
 Qasair 120cm Austin Condor Under Cupboard Outdoor Rangehood
 Siemens Integrated Fridge and Freezer
 Siemens iQ700 Fully Integrated Dishwasher

Build: Projection Build
 Architect: Sherson Architecture
 Interiors: mavenHOME
 Photography: The Palm Co.
 Project: @lumiere_house

Minosa

This elegant and modern kitchen has been revitalised to be an integral part of the home. The colour palette features a monochrome scheme, which includes dark timber cupboard units, white Dekton benchtops, and grey-toned natural stone panels that create a perfect backdrop for the home.

Appliances featured:
 NEFF 60cm Pyrolytic Built-in Oven
 NEFF 60cm Pyrolytic Slide&Hide® Electric Built-In Oven
 V-ZUG 90cm Natural Gas Cooktop
 Qasair Westmore 90cm Under Cupboard Rangehood
 Fisher & Paykel 525L Integrated French Door Fridge
 Fisher & Paykel 123L Integrated Fridge Drawer

Design: Minosa
 Photography: Nicole England
 Styling: Simona Castagna



Penman Brown

The inspiration for this kitchen came from the tranquil harbourside location the home sits within. Materials were selected to mimic the soft and gentle tactility of the coastal environs, whilst space, light and views to the natural surrounds were fundamental. The island bench was cleverly designed to be open on both sides to allow comfortable seating for family meals.



Appliances featured:
Miele 60cm VitroLine Pyrolytic Built-in Oven
Miele 80cm Full-Surface Induction Cooktop
Blanco Undermount Sink SUBLINE700U
Zip HydroTap Arc Boiling Chilled and Sparkling
Liebherr Integrated Fridge/Freezer

Interior Design: Penman Brown
Architect: Collins Pennington Architects
Photography: Maree Homer Photography

minimalist

LESS IS DEFINITELY MORE WHEN IT COMES TO CREATING A SLEEK, MINIMALIST LOOK IN YOUR KITCHEN. SEAMLESS INTEGRATION, HIDDEN DETAILS AND A HOMOGENEOUS FEEL ARE KEY OBJECTIVES.



Mathieson Architects

A strong sense of scale, form and materiality has been employed to create a timeless simplicity to this kitchen. The combination of fully integrated appliances along with built-in appliances recessed into the cabinet and wall panels creates an open kitchen, designed as an element of furniture, which seamlessly extends to the external terrace.



Appliances featured:
Gaggenau 76cm 400 Series Pyrolytic Built-In Oven
Gaggenau 400 Series Built-In Combi-Steam Oven
Gaggenau 45cm 400 Series Compact Built-In Combi-Microwave Oven
Gaggenau 400 Series Fully Automatic Built-In Coffee Machine
Gaggenau 400 Series Warming Drawer
Gaggenau 80cm 400 Series Induction Cooktop
Gaggenau 90cm 400 Series Downdraft System
Sub-Zero Integrated Fridge and Freezer
Sub-Zero 86 Bottles Integrated Wine Storage Cabinet
Insinkerator Evolution Food Waste Disposer 200
Zip HydroTap Arc Boiling Chilled and Sparkling
Miele Fully integrated Dishwasher
Capital Built-In Natural Gas BBQ

Design: Mathieson Architects
Photographer: Romello Pereira



Penman Brown

This kitchen embraces the minimalist style with clean lines and integrated and built-in appliances, which blend seamlessly with cabinetry. The marble island bench acts as an anchor within the space and the perfect gathering space within the home.

Appliances featured:

Fisher & Paykel 525L Integrated French Door Fridge
 Miele 60cm VitroLine Pyrolytic Built-in Oven (white)
 Miele 45cm VitroLine Compact Combi-Steam Oven (white)
 WOLF 76cm Contemporary Induction Cooktop
 Schweigen IN Silent Paradigma Cassette Rangehood White
 Miele Fully Integrated Dishwasher
 Billi B-5000 Boiling Chilled and Sparkling Filtered Water Tap
 Blanco Single Bowl Undermount Sink

Design and custom joinery: Penman Brown

Photography: Felix Forest

Editorial Styling: Claire Driscoll Delmar, Curatorial+Co.,
 Spence & Lyda, .M Contemporary



Appliances featured:

Gaggenau 60cm 400 Series Combi-Microwave Oven
 Gaggenau 60cm 400 Series Fully Integrated Dishwasher
 Gaggenau 400 Series Vario 423L Fully Integrated Refrigerator
 Gaggenau 400 Series Vario 359L Fully Integrated Freezer
 Gaggenau 60cm 400 Series Pyrolytic Built-In Oven
 Gaggenau 60cm 400 series Salbini Warming Drawer
 Gaggenau 60cm 400 Series Combi-Steam (Plumbed) Oven (x2)
 Gaggenau 60cm 400 Series Built-In Fully Automatic Coffee Machine
 Bora 37cm Surface Induction Glass Ceramic Cooktop (x2)
 Bora Pro Downdraft Extractor System with Integrated Fan
 Abey Gessi Rettangolo Mixer + Soap Dispenser
 Abey Gessi Quadro Hi-Tech Professional Sink Mixer (x3)
 Zip HydroTap G4 Elite Chilled Boiling Sparkling
 Franke Peak Undermount Sink

Design: Killen Furniture & Kitchens

Photography: Helen Ward (@inwardoutward)

Killen Furniture & Kitchen

An inspiring minimalist-style kitchen, with an industrial twist. We love the material palette combination of concrete and timber that allows the built-in appliances to stand out. The flow from kitchen, butler's pantry and then through to the laundry space is a practical and functional design feature.



traditional

TRADITION OFFERS COMFORT, ROUTINE, RESPECT AND HERITAGE. IN DESIGN, IT OFFERS PREMIUM MATERIALS, UNCOMPROMISED QUALITY AND THE PURSUIT OF PERFECTION.



Carmen Hansberry Design -

A traditional-style kitchen with a contemporary edge through the use of charcoal-coloured cabinetry. A beautiful design element is the solid timber extension of the island bench, which is perfect for informal dining.

Appliances featured:

ILVE 90cm Freestanding Dual Fuel Oven/Stove
Schweigen 90cm Under Cupboard Rangehood
Liebherr 629L Side by Side Fridge
Blanco Undermount Double Sink
Miele Fully Integrated Dishwasher
Sharp Stainless Steel Inverter Microwave

Design: Carmen Hansberry Design
Photographer: Dmax Photography



Tabrizi Home Builders

A standout feature of this open-plan kitchen is the marble project stone benchtops and splashback. The kitchen encapsulates traditional elegance with light-filled spaces, detailed cabinetry and a scullery for preparation and cooking needs, with appliances built into wall panels.

Appliances featured:

Miele 60cm Pyrolytic Built-In Oven
Miele Built-in Microwave Oven
Miele 61cm Induction Cooktop
Miele 29cm CombiSet Gas Cooktop
Miele Fully Integrated Dishwasher
Falmec 120cm Under Cupboard Rangehood

Design: Tabrizi Home Builders
Stone: Project Stone Australia



coastal

SUN, SALT, SAND, BREEZE: THERE'S SOMETHING SPECIAL ABOUT COASTAL LIVING. WHEREVER YOU ARE, THE COASTAL LOOK IS EASY TO RE-CREATE WITH OUR INSPIRED KITCHEN LOOKS.



Gull Design

This kitchen space epitomises a modern, coastal design. Light-filled and open, the subtle curved panelling of the island bench softens the space, whilst the timber and cane accents work beautifully with the marble splashback and integrated appliances to bring warmth to the design.

Appliances featured:

Fisher & Paykel 525L Integrated French Door Fridge
Miele 60cm VitroLine Combi-Steam Oven
Miele 45cm ArtLine Built-In Compact Combi-Microwave Oven
Miele 80cm Induction Cooktop with PowerFlex
Miele Semi-Integrated Dishwasher
Liebherr 141L Underbench Integrated Bar Fridge
Schweigen 90cm Under Cupboard Rangehood
Franke Kubus Single Bowl Undermount Sink
Zip HydroTap Celsius All-in-One Arc Boiling, Chilled and Sparkling

Interior Design, Joinery & Styling: Gull Design
Photography: Nadja Farghaly Photography



Gull Design

This Mossman Court waterfront home integrates indoor and outdoor living effortlessly into the kitchen and living spaces. Integrated appliances create a minimalist look, whilst your focus is drawn to the horizontal window that runs the length of the kitchen, connecting to the outside space beyond. The freeform stone feature wall anchors the kitchen and living space to the earth and enhances the coastal aesthetic of the design.



Appliances featured:
 Siemens 45cm iQ700 Compact Combi-Steam Oven
 Siemens 60cm iQ700 StudioLine Pyrolytic Built-In Oven
 Siemens iQ700 StudioLine Warming Drawer
 Siemens iQ500 Semi-Integrated Dishwasher
 Pitt Natural Gas Cooktop
 Qasair 100cm Undermount Executive Under Cupboard Rangehood
 Vintec 50 Bottle Dual Zone Wine Storage Cabinet
 Fisher & Paykel 525L Integrated French Door Fridge
 Zip HydroTap Celsius All-in-One Arc Boiling Chilled and Sparkling

Joinery: Gull Design
Designer: Blake Sheridan Design
Build & Architect: Beyond Property Development
Photography: Nadja Farghaly Photography
Styling: CLO Studios



Vista Kitchens

Natural light, open spaces and the soft tones of this kitchen evoke a calming and coastal feel in this space. The combination of the subtle curved island bench with the white panel wall cabinets creates a relaxed and bright space with appliances seamlessly integrated. The hanging pendant light adds a touch of luxury to this coastal kitchen.

Appliances featured:
 Bosch Serie 8 Pyrolytic Steam Built-In Oven
 Bosch 45cm Serie 8 Compact Oven with 900W Microwave
 Bosch Serie 8 Built-In Fully Automatic Coffee Machine
 Bosch 80cm Serie 8 Induction Cooktop
 Bosch Serie 4 Fully Integrated Dishwasher
 ILVE Integrated Refrigerator and Freezer
 Turner Hastings Tribo 60 Single Bowl Sink

Design: Vista Kitchens
Photographer: Jerome Treize from Atelier Photography

pop of colour

COLOUR MAKES A BOLD STATEMENT IN ANY HOME. IT'S THE PERFECT VEHICLE FOR PERSONALITY, FLAIR AND CONFIDENCE.



CG Design Studio

This kitchen design by CG Design Studio embraces retro-style accents with colour to create a space that is modern yet functional. The kitchen splashback features spectacular custom-made Moroccan tiles, uniquely coloured for this project.

Appliances featured:
WOLF 76cm M Series Pyrolytic Built-In Oven
Miele 80cm Induction Cooktop (discontinued)
Miele 45cm Compact Built-In Steam Oven
Zip HydroTap G4 Elite

Interior Design: CG Design Studio
Build: Petro Builders
Photographer: Mindi Cooke

Vista Kitchens

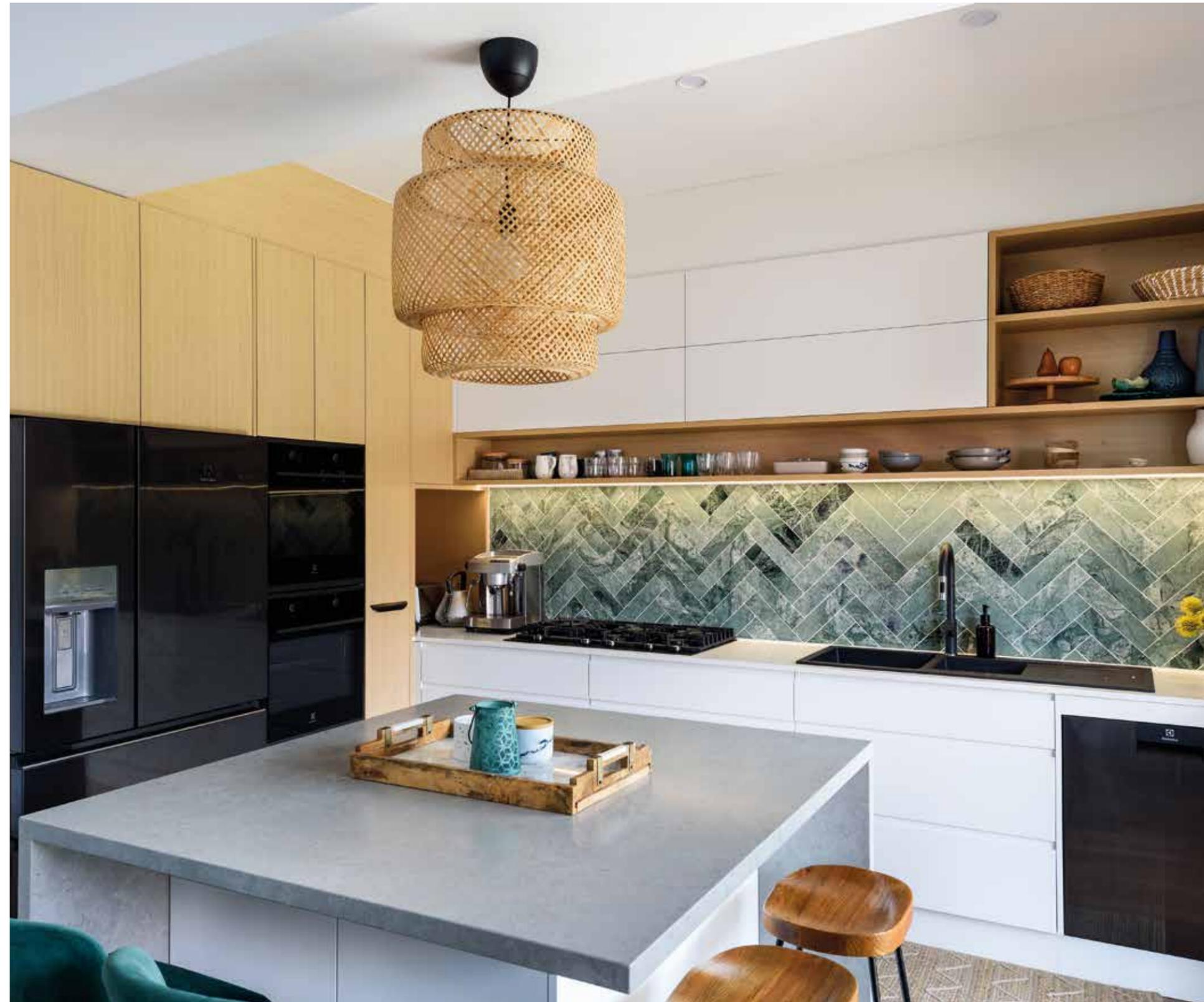
The green marbled splashback in herringbone pattern is the design standout feature in this kitchen. To allow the splashback to 'pop', the rest of the kitchen has been pared back with sleek, black built-in appliances, sinks and taps, together with minimalist white cabinetry.

Appliances featured:

Electrolux 681L French Door Fridge
Electrolux Pyrolytic Electric Built-In Oven
Electrolux 90cm Natural Gas Cooktop
Electrolux ComfortLift Under Bench Dishwasher
Oliveri Vilo Pull Out Tap
Oliveri Santorini Topmount Sink

Credits:

Design: Vista Kitchens
Photographer: Jerome Treize from Atelier Photography



make mum's day

Baking and Mother's Day go hand in hand. Our special section will provide the right tools to show your mum how much she means to you.



carrot cake porridge

Serves: 4

Prep time: 15 mins

Cook time: 12 mins

FEATURED APPLIANCES: SIEMENS 60CM IQ700 STUDIOLINE ECOCLEAN COMBI-STEAM BUILT-IN OVEN,
VITAMIX ASCENT SERIES HIGH PERFORMANCE BLENDER
RECIPE CREATED BY: CHLOÉ SKIPP

Ingredients

3 medium carrots, grated
1 cup (250ml) almond milk, plus extra to serve
2 tsp cinnamon, plus extra to serve
¼ tsp allspice
3 medjool dates, pitted and halved
1 tbsp honey, plus extra to serve
1½ cups (375ml) water
1 cup (90g) rolled oats
Pinch salt
½ cup (55g) golden raisins
½ cup (40g) pecans, chopped
Coconut vanilla yoghurt, to serve
Brown sugar, to serve

Recipe Notes

- You can substitute regular whole milk for almond milk in this recipe, and Greek yoghurt mixed with ½ tsp vanilla paste can substitute for coconut yoghurt.

Method

1. Preheat oven on steam function to 100°C.
2. Place 1½ cups of the grated carrots, almond milk, spices, dates, honey and water into a blender. Blend on high for 1-2 minutes or until well combined.
3. Pour into a solid large steam tray and mix in the remaining carrot, oats, salt and raisins. Place in the steam oven and cook for 12 minutes or until the oats are soft and creamy.
4. Stir the porridge well. Divide between four serving bowls, top with pecans, yoghurt, brown sugar and extra almond milk and cinnamon if desired.

Appliance Notes

This recipe can also be made over an induction cooktop in a small pan over medium-low heat, stirred regularly for 15-20 minutes or until thickened.



spiced brioche morning buns

Makes: 8

Prep time: 20 mins plus proving time

Cook time: 30 mins

FEATURED APPLIANCES: AEG 60CM STEAMPRO COMBI-STEAM OVEN, AEG 80CM SENSEPRO INDUCTION COOKTOP, KITCHENAID ARTISAN STAND MIXER
RECIPE CREATED BY: CHLOÉ SKIPP

Ingredients

3/4 cup (190ml) lukewarm milk

2½ tsp (10g) dry yeast

¼ cup (55g) caster sugar

3¾ cups (560g) bread flour

¼ tsp salt

4 eggs, at room temperature, lightly beaten

170g unsalted butter, at room temperature, cubed

Extra 60g unsalted butter, at room temperature, plus extra for greasing

Raw sugar, for sprinkling

1 cup (220g) brown sugar

¼ cup ground cinnamon

Sugar Cardamom Glaze

1 cup (220g) brown sugar

1 cup (250ml) water

¼ tsp ground cardamom

Recipe Notes

- *Glaze can be kept in an air-tight container for up to 7 days.*
- *The dough can prove in the steam oven set on the steam function at 30°C.*



For a guide on folding your brioche bun, scan the QR code

Method

1. Mix milk, yeast and 1 tsp of sugar in a small bowl, cover and set aside for 5 minutes or until foamy.
2. Place remaining sugar, flour and salt in the bowl of a large stand mixer, using the dough hook attachment, mix gently until well combined. On medium-low speed, gently pour in the yeast mixture and eggs and mix until well combined.
3. With the motor running, slowly add the butter, one cube at a time. Increase the speed to medium-high for 6-8 minutes or until butter is incorporated and the dough is smooth. Transfer to a greased bowl, cover with plastic wrap and rest for 45 minutes or until doubled in size. Punch down dough to knock out all the air. At this stage, the dough can be placed in the fridge, covered with plastic wrap, until ready to proceed to step 4. Remove from the fridge one hour before required.
4. Grease a Texas muffin pan with 8 holes with the extra butter and lightly sprinkle with raw sugar. On a lightly floured surface, roll dough out to a 60cm x 40cm rectangle and spread with extra butter across the bottom 2/3 of the rectangle; evenly sprinkle with brown sugar and cinnamon.
5. Starting from the unbuttered top end of the pastry, gently fold the top 1/3 of the dough towards the middle and gently flatten, fold the bottom 1/3 up towards the middle and gently flatten. Use a rolling pin and roll dough to 5mm thick.
6. Using a sharp knife, slice the dough into 24 x 2cm wide strips; bring 3 strips together and pinch the top to join; gently form these strips into a plait; pick the plait up from the centre and manoeuvre into pan, twisting into a bun shape; this will give a decorative bun. Repeat with remaining strips. Cover loosely with plastic film and set aside for 20 minutes or until doubled in size.
7. Preheat oven to moist fan baking at 190°C and bake for 20-25 minutes or until golden.
8. While the buns are baking, make the sugar cardamom glaze. Add sugar, water and cardamom in a small pot over medium heat, cook until sugar has dissolved and syrup is slightly thickened. Glaze warm buns with glaze.

baci di dama (italian hazelnut kisses)

Makes: 35

Prep time: 20 mins

Cook time: 15 mins

FEATURED APPLIANCES: FISHER & PAYKEL 90CM BLACK GLASS INDUCTION COOKTOP, FISHER & PAYKEL 76CM PYROLYTIC BUILT-IN OVEN
RECIPE CREATED BY: GIANNI CARRIERI

Ingredients

150g unsalted butter, cubed,
room temperature

½ cup (110g) caster sugar

1½ cups (150g) hazelnut meal

1 cup (150g) plain flour

100g dark chocolate, broken into
pieces

Method

1. Preheat oven to 180°C (160°C fan-forced). Line 3 baking trays with non stick baking paper.

2. Using an electric mixer, beat butter and sugar until pale and creamy. Add hazelnut meal and flour and mix until just combined.

3. Roll level teaspoonfuls of mixture (approx 7g each) into balls. Place onto prepared trays. Bake for 15 minutes or until lightly golden. Cool completely on trays.

4. For the chocolate filling, place chocolate in a small saucepan over induction on level 2. Stir until melted. Pour into a small bowl and set aside to cool slightly.

5. To assemble the biscuits, pour chocolate mixture into a piping bag fitted with a small tip. Evenly pipe a small amount among half the biscuit; sandwich together with remaining biscuit.

Recipe Notes

- Baci di Dama can be packaged in small decorative boxes or cellophane bags for gift giving. They'll keep in an airtight container for up to 7 days.





apple turnover

Makes: 6

Prep time: 30 mins

Cook time: 30 mins

FEATURED APPLIANCES: MIELE 45CM VITROLINE COMPACT COMBI-STEAM OVEN, MIELE 60CM INDUCTION COOKTOP, KENWOOD FDM785BA MULTIPRO CLASSIC FOOD PROCESSOR
RECIPE CREATED BY: CHLOÉ SKIPP

Ingredients

2 *tblsp* unsalted butter
5 *Granny Smith* apples (750g),
peeled, cored and finely diced
 $\frac{3}{4}$ cup (165g) brown sugar
Grated zest of 1 lemon
1 *tsp* lemon juice
1 packet (375g) frozen *Careme*
butter puff pastry
1 egg yolk, lightly whisked

Method

1. In a small frying pan over medium heat, melt butter until slightly golden and foaming.
2. Add apples and brown sugar and increase the heat to high. Cook for 5 minutes or until sugar is dissolved and slightly thickened into a syrup.
3. Place a sieve over a bowl and drain the apple mixture. Set aside $\frac{1}{3}$ of the mixture, and place the remaining mixture and syrup in a blender and process until smooth.
4. Place the puree back into the pan and fold through the remaining apple mixture, lemon zest and juice and set aside to cool.
5. Take out pastry from the freezer and slightly defrost. Using a 12cm round cutter, cut 6 rounds and place $1\frac{1}{2}$ *tblsp* of the apple mixture in the centre of each round. Fold in half and pinch together the edges. Brush with egg yolk and, using a sharp knife, score diagonal lines in the pastry (like a sunset), slicing the pastry $\frac{3}{4}$ through. Place in the fridge for 1 hour or overnight. Reserve any leftover egg yolk and place in the fridge.
6. Preheat oven to 210°C (190°C fan-forced) with 30% steam. Line a baking tray with baking paper. Remove pastries from the fridge and brush with remaining egg yolk once more. Make two small holes in the long edge of pastry and cook for 25-30 minutes or until golden brown.

Recipe Notes

- If your edges of pastry are not sealing, brush with a little egg.
- This recipe freezes well. Make apple turnovers and store in the freezer for up to 3 months.

Appliance Notes

Using steam when cooking puff pastry helps separate all of the layers, resulting in puffy, crispy pillows.

dutch baby yorkshire with lemon curd, pears and blackberries

Serves: 4

Prep time: 20 mins

Cook time: 30 mins plus refrigerating

FEATURED APPLIANCES: ELECTROLUX BUILT-IN COMBI-STEAM OVEN, ELECTROLUX FLEXIBRIDGE INDUCTION COOKTOP, KENWOOD STICK BLENDER
RECIPE CREATED BY: NADIA FONOFF

Ingredients

Lemon Curd

$\frac{2}{3}$ cup (150g) caster sugar
 $\frac{1}{3}$ cup (80ml) lemon juice
1 tbsp finely grated lemon rind
4 egg yolks
100g unsalted butter, cold, cubed

Caramelised Pears and Dutch Baby Batter

2 tbsp butter
2 medium pears, peeled, cored and cut into 8 chunks
1 tbsp caster sugar, extra
2 tsp lemon juice
3 eggs
 $\frac{2}{3}$ cup (160ml) milk
 $\frac{1}{4}$ cup (55g) caster sugar
1 tsp vanilla bean paste
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp ground cinnamon
 $\frac{2}{3}$ cup (100g) plain flour
2 tbsp grapeseed oil
Fresh blackberries, to serve
Icing sugar, to serve

Method

1. To make the lemon curd, combine sugar, lemon juice, rind and yolks in a small saucepan. Bring to the boil over medium-high heat. Cook, whisking constantly for 2 minutes or until the mixture thickens. Remove from heat and transfer mixture to a jug. Using a stick blender, add butter, cube by cube, and blend to emulsify. Transfer to a bowl and refrigerate for at least 1 hour or until thickened.
2. In a large frying pan over medium-high heat, add butter and melt. Add pears, extra sugar and lemon juice, cook for 4-5 minutes on each side until caramelised and pears have softened. Set aside.
3. To make the Yorkshire, place oil into a 23cm cast-iron pot and transfer to the oven. Preheat on steam cooking function at 230°C.
4. In a large bowl, whisk eggs, milk, sugar, vanilla, salt and cinnamon. Sift over flour and whisk to combine, then pour into a jug. Set aside for 10 minutes.
5. Carefully slide out the oven rack and quickly pour batter into hot cast-iron pan. Cook for 15-18 minutes or until puffy and cooked through. Remove from the oven using an oven mitt or a dry tea towel.
6. Serve immediately, topped with lemon curd, pears, blackberries, and dusted with icing sugar.

Recipe Notes

- This lemon curd recipe makes 350ml. Store any leftovers in the fridge for up to 2 weeks.



Appliance Notes

Using steam in this recipe helps assist with the rise of the batter. This gives you a fluffier final product.



olive oil, orange and thyme cake with orange and thyme syrup

Serves: 12

Prep time: 15 mins

Cook time: 45 mins

FEATURED APPLIANCES: ASKO 45CM ELEMENTS COMBI-STEAM OVEN, ASKO PRO SERIES DUAL FUEL COOKTOP
RECIPE CREATED BY: BETTINA JENKINS

Ingredients

$\frac{3}{4}$ cup (120g) whole almond kernels (with skin on)
3 eggs
 $\frac{3}{4}$ cup (165g) caster sugar
2 tsp vanilla extract
 $1\frac{1}{4}$ cups (185g) plain flour
2 tsp baking powder
 $\frac{1}{2}$ cup (125ml) light olive oil
200g Greek yoghurt
2 tsp finely chopped thyme
Finely grated zest from 1 orange
Extra thyme sprigs to serve
Thick cream or yoghurt, to serve

Orange Thyme Syrup

2 whole oranges, washed
1 cup (220g) caster sugar
 $\frac{1}{3}$ cup (80ml) water
6 sprigs fresh thyme

Method

1. Preheat oven on top and hot air to 150°C. Grease a 20cm round cake pan and line the base with non-stick baking paper.
2. Place almonds into a food processor bowl and process until finely chopped. Set aside.
3. Place eggs, sugar and vanilla in the bowl of an electric mixer fitted with a whisk attachment; mix on medium high until eggs are light and fluffy. Add sifted flour and baking powder, olive oil, yoghurt, thyme, zest and almonds; using a spatula, mix until well combined. Pour into the prepared pan and cook for 40 minutes or until a skewer inserted into the centre comes out clean. Turn onto a cooling rack to cool.
4. Meanwhile, make the Orange Thyme Syrup by peeling the orange skin from 1 orange with a vegetable peeler; use a sharp knife to remove any white pith and cut into 2cm pieces. Juice the oranges to make $\frac{1}{2}$ cup (125ml) of juice; pour into a small saucepan with zest, sugar and water; stir over low heat until sugar dissolves; increase heat to medium high and boil, without stirring for 2 minutes or until slightly thickened. Add thyme and allow to infuse for 5 minutes. Remove thyme and discard.
5. Place cake onto a serving plate; pour over half the syrup; arranging orange strips and extra thyme sprigs over the cake. Pour remaining syrup into a serving jug.
6. Serve cake with extra syrup and cream or yoghurt.

Recipe Notes

- Try substituting lemon for the orange: this will give you a more tangy result. Also, you can substitute rosemary for the thyme. It will give you a more aromatic, slightly bitter flavour.

Appliance Notes

Asko ovens are known for their vaulted ceilings, which allow for more even circulation of hot air. Perfect cooking, every time.

ricotta and date cheesecake with golden syrup caramel

Serves: 12

Prep time: 30 mins

Cook time: 70 mins

FEATURED APPLIANCES: MIELE 45CM PURELINE COMPACT COMBI-STEAM OVEN, SUNBEAM CAFE SERIES FOOD PROCESSOR
RECIPE CREATED BY: NADIA FONOFF

Ingredients

Anzac Crust

300g packet of Anzac biscuits

80g unsalted butter, melted

Cheesecake Filling

½ cup (125ml) boiling water

300g pitted medjool dates, chopped

250g fresh ricotta

250g cream cheese, room temperature, chopped

3 eggs

2 tbsp cornflour

1 tbsp lemon juice

1 tsp vanilla bean paste

300ml thickened cream

Golden Syrup Caramel

¼ cup (55g) caster sugar

¼ cup (90g) golden syrup

60g butter

¼ cup (60ml) coconut cream or thickened cream

Garnish

2 fresh figs, halved

1 fresh coconut, shell removed, cut into ribbons with a vegetable peeler

Method

1. Lightly grease a 20cm spring-form cake pan. Line base with baking paper.

2. Place biscuits in the bowl of a food processor; process until biscuits resemble breadcrumbs; add butter and process until well combined. Spoon into prepared pan and use a straight sided glass or a metal spoon to spread and press biscuit mixture over the base and sides. Refrigerate while preparing the filling.

3. Add ricotta, cream cheese, eggs, cornflour, lemon juice and vanilla to the date mixture and blend until smooth. Use a rubber spatula to scrape the sides to ensure all ingredients are well combined. Add cream and blend until just combined. Pour mixture over the biscuit base in the cake pan, tap gently to ensure air bubbles escape and smooth the top.

4. Place cheesecake on a wire rack in a Miele Combi-Steam Oven. Ensure the fresh water tank is filled. Select "automatic programmes", "desserts", "lime cheesecake", "one large" and press start.

5. Once the programme is finished, allow cake to cool for 20 minutes before transferring to the refrigerator, covered, for 4 hours or until cooled completely.

6. For the golden syrup caramel, in a medium saucepan over medium heat, melt sugar without stirring. Add golden syrup, mix to combine. Carefully stir with a metal spoon. Add butter and coconut cream. It will bubble up, so carefully whisk until smooth, ensuring all sugar is dissolved. Transfer to a glass jar to cool. Set aside, covered, until needed.

7. Serve cheesecake with golden syrup caramel, sliced fresh figs and coconut ribbons.



Appliance Notes

This dish can also be cooked on the combi-steam function, 130°C for 1-1½ hrs or until set.



first time joy

EDITOR-IN-CHIEF OF AUSTRALIAN HOME BEAUTIFUL, ELLE LOVELOCK, IS LOOKING FORWARD TO A VERY SPECIAL FIRST MOTHER'S DAY. SHE SHARES HER FAMILY RITUALS AND TIPS FOR CELEBRATING IN STYLE.

Intimate, indulgent and full of love: Elle Lovelock's Mother's Day spread features sweet treats, seasonal table settings and a whole lot of love, prepared to honour strong female role models.



You are about to embark on the journey of motherhood. What does the day symbolise for you?

As I'm about to have my first baby, this year Mother's Day will be particularly special for me. Also for my mum, as my baby will be the first grandchild in the family. It'll be so lovely adding another generation to our celebrations.

I love that Mother's Day is a time to focus on the women who care for us. To me, it's not just about mothers in the traditional sense, but the aunts, friends and mothers of fur babies, too. Being a mum can look very different from family to family.

What do you love about celebrating Mother's Day, how do you typically celebrate?

I love that Mother's Day is an occasion that involves sharing food with loved ones. Typically, my sister, mum and I will get together at one of our homes for brunch or afternoon tea. We much prefer this to going out to a restaurant, as it's much more intimate. We set the table beautifully with our favourite tableware and prepare cakes and treats to have with tea and a glass of bubbles. There's always a family recipe in there, too. Our heritage is Dutch, so apple turnovers – or *appelflappen* – are a must!



What are your key tips for styling a Mother's Day table?

I always pick a theme for styling the Mother's Day table. A lovely thing to do is select one that represents your family. Our table usually involves some form of blue and white – again, the Dutch reference – but I like to change things up with accessories and flowers. This year, I'm going for a mix of olive-green foliage with soft pink, rich burgundy and pops of orange. It's an autumnal floral look that I like to spread out across different sized vases. Another fun thing to do is layer the table with candles and votives, even if it's daytime.

What are the key styling trends to look out for this Autumn and Winter season and how can they be included into entertaining at home?

This year, the key styling trend for Autumn and Winter is to go beautifully dark and moody, but with a few pops of creamy white, vibrant colour or metallics to lift the look. Think of those old still-life paintings from centuries ago that have dark backgrounds in navy, forest green and chocolate layered with pewter candlesticks, vases of flowers, bowls of fruit and crisp white china to add colour and contrast.

This Autumn and Winter, table settings are more relaxed, with the florals, food and candles all working together to contribute to the overall styling.



Entertaining this Mother's Day is a breeze, with Elle's simple and effective tips for an intimate celebration.

What are your favourite entertaining occasions during the Autumn and Winter season?

The cooler seasons are the perfect time to host any sort of indoor meal, whether it be a cosy brunch with hot pots of tea on a rainy morning or a fabulous wine-fuelled dinner party in the middle of winter. There's something so lovely about gathering inside to share food when the weather is moody.

What are some of your favourite things to cook during the Autumn and Winter season?

This time of year, you'll find me by my cooker, baking a delicious cake or stirring a ragu to serve with pasta. Again, making the most of seasonal produce, apples and citrus work with both sweet and savoury. Think roasted pork belly and apples with mashed potatoes, a delicious mushroom risotto spiked with lemon zest and, of course, any cake or pastry filled with apples, oranges and lemons is a winner in my book.



Elle's ideal Mother's Day menu

My ideal menu consists of cakes, tarts and pastries: I have a real sweet tooth!

I try to have one main celebration cake as the centrepiece, up on a cake stand so it's part of the table décor, and then platters of other treats that people can help themselves to.

Since Mother's Day lands in Autumn, I try to go for seasonal flavours like apples and citrus. That way you know the food will taste its best.

gifts to make mum's day



Seasonal Needs

Delonghi Icona Capitals
2 Slice Toaster New York
Yellow CTC2003Y
Delonghi Icona Capitals
Kettle KBOC2001Y



Practical Pair

Smeg 50s Retro
Style White Juicer
CJF01WHAU Smeg Black
50s Retro Style Stand
Mixer SMF03BLAU



Coffee Lovers

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winter bounty

Embrace the cooler seasons with these warming, nourishing and utterly delicious recipes featuring the best Autumn and Winter produce.



macadamia sablé with balsamic and eschalot reduction and goat cheese

Makes: 24

Prep time: 30 mins

Cook time: 40 mins

FEATURED APPLIANCES: KITCHENAID PRO LINE BOWL LIFT STAND MIXER, ILVE 60CM GRIGIO LUSO PYROLYTIC ELECTRIC BUILT-IN OVEN, ILVE 90CM INDUCTION COOKTOP
RECIPE CREATED BY: DANIELLE BRITO

Ingredients

1½ cups (200g) plain flour
1 cup (120g) grated parmesan cheese
½ cup (80g) macadamia nuts, finely chopped
¼ tsp ground black pepper
2 tsp thyme leaves, plus extra for serving
150g unsalted butter, at room temperature, chopped
½ tsp salt flakes

Balsamic and Eschalot Reduction

1 tbsp olive oil
4 large French eschalots, thinly sliced
1 tbsp thyme leaves
1 tbsp brown sugar
1 tbsp balsamic vinegar
1 tbsp water
1 tbsp butter
½ tsp salt
¼ tsp black pepper, ground
½ cup (100g) goat cheese, drained and crumbled

Method

1. In a large mixing bowl, combine flour, parmesan, macadamias, pepper and thyme. Add butter and rub into flour until mixture resembles fine breadcrumbs. Turn onto a lightly floured surface and knead until it comes together into a ball. Shape into a 3cm thick-disk; wrap in cling film and refrigerate for 30 minutes or until firm.
2. Preheat oven to 200°C (180°C fan-forced) and line 2 baking trays with baking paper.
3. Roll the dough out between 2 sheets of baking paper to 6mm thick. Cut the sablés using a 5cm round fluted cutter. Re-roll leftover dough and repeat.
4. Place the sablés onto the prepared trays. Sprinkle them with salt. Refrigerate for 10 minutes or until firm.
5. Bake for 15 minutes or until golden. Allow to cool on trays for 5 minutes before transferring to a wire rack.
6. For the balsamic and eschalot reduction, heat olive oil in a medium saucepan over medium heat. Add eschalots and thyme, stir frequently for 12-15 minutes or until soft and translucent.
7. Reduce heat to medium-low. Add brown sugar, balsamic vinegar, water, butter, salt and pepper. Cook until reduced and caramelised, stirring occasionally (approximately 20 minutes). Remove from heat and allow to cool.
8. To assemble, top each sablé with the balsamic and eschalot reduction, sprinkle with goat cheese and garnish with fresh thyme.

Recipe Notes

- The sablés can be stored in an airtight container for up to 4 days. They freeze well for up to 1 month.
- Balsamic and eschalot reduction can be made 1 week ahead and stored in a sealed jar in the fridge.

pumpkin and amaretti ravioli with brown butter, walnuts and sage

Serves: 8

Prep time: 20 mins

Cook time: 45 mins

FEATURED APPLIANCES: FALCON 100CM PROFESSIONAL FX FREESTANDING DUAL FUEL OVEN, BREVILLE THE KITCHEN WIZZ 8 PLUS FOOD PROCESSOR
RECIPE CREATED BY: GIANNI CARRIERI

Ingredients

400g cubed Kent pumpkin
1 tbsp olive oil
1 garlic clove, crushed
2 tsp chopped rosemary
Salt and pepper to taste
½ cup (120g) fresh ricotta
½ cup (40g) grated parmesan cheese
40g Amaretti biscuits, roughly chopped
⅓ cup (35g) dried bread crumbs
1 egg yolk
375g store-bought fresh lasagne sheets
1 egg white, lightly whisked
125g salted butter, chopped
1 garlic clove, bruised
10 sage leaves
¼ cup (20g) grated parmesan

To Serve

Grated parmesan, extra
⅓ cup (35g) coarsely chopped walnuts, toasted

Recipe Notes

- There are 8 lasagne sheets in each 375g packet.
- Ravioli can be made in advance and stored in the fridge for up to 2 days.

Method

1. Preheat oven to 190°C (170°C fan-forced). Line a baking tray with baking paper.
2. Place pumpkin, oil, garlic, rosemary and salt and pepper to taste in a bowl, mix well; place onto prepared tray and bake for 40 minutes or until tender. Transfer pumpkin mixture to a fine colander and allow excess moisture to drain away for 30 minutes. Transfer to a food processor and puree until smooth; pour into a medium bowl with ricotta, parmesan, biscuits, breadcrumbs and egg yolk. Stir to combine and season to taste with salt and pepper.
3. Wet a clean tea towel in cold water; wring it dry. On a work surface, keep the lasagne sheets covered with the tea towel; working with one lasagne sheet at a time, cut 2 x 10cm circles using a round pastry cutter; fill the centre of the circle with 2 tablespoons of pumpkin puree; brush the edge with egg white and seal the ravioli with the top layer; seal edges firmly making sure there are no air pockets. Continue until all ravioli are made.
4. Heat a large frying pan over medium heat; add butter, garlic and sage leaves; reduce heat to low and allow flavours to infuse until butter is lightly golden, about 3 minutes. Remove garlic and discard. Keep sauce warm.
5. Bring a large pot of salted water to the boil; add ravioli and cook for 4 minutes. Drain, reserving ¼ cup (60ml) of cooking water. Add ravioli to the warm sauce with reserved water and parmesan; toss until sauce is creamy. Divide ravioli among eight serving plates and top with extra parmesan and walnuts. Serve immediately.



squid ink risotto with calamari and king prawns

Serves: 8

Prep time: 30 mins

Cook time: 60 mins

FEATURED APPLIANCE: BORA 83CM X PURE INDUCTION COOKTOP WITH EXTERNALLY DUCTED INTEGRATED VENTILATION SYSTEM
RECIPE CREATED BY: GIANNI CARRIERI

Ingredients

Squid Ink Sauce

- 2 tbsp extra virgin olive oil
- 1 small onion, finely chopped
- 3 thyme sprigs, leaves picked
- 1 clove garlic, chopped
- 400g squid, cleaned, cut in small dice
- 1/3 cup (80ml) dry white wine
- 1 cup (250ml) fish stock
- 1/2 cup tomato passata
- 2 tsp squid ink paste

Risotto

- 2 tbsp butter
- 1 small onion, chopped
- 3 thyme sprigs, picked
- 2 cups (400g) Arborio rice
- 1/3 cup (80ml) dry white wine
- 4 cups (1L) hot fish stock
- 60g butter, chopped
- 1/4 cup (20g) grated parmesan cheese
- 1 tbsp extra virgin olive oil
- Salt and pepper to taste
- 30g butter, extra
- 8 green king prawns, peeled and deveined, heads kept for garnish

To Serve

- 1 tbsp chopped parsley
- Finely grated rind of 1 lemon
- 1 garlic clove, finely chopped
- 1 lemon, cut into 8 wedges

Method

1. For the squid ink sauce, heat a small saucepan over medium heat; add oil, onion, thyme and garlic; cook until tender and garlic is golden.
2. Add squid and wine and cook on medium heat until wine evaporates. Add fish stock, passata and black ink paste; cook, covered, on low heat for 30 minutes. Set aside until needed for risotto.
3. For the risotto, melt butter in a large pan over medium heat; add onion and thyme and cook until golden; add rice and stir until rice is lightly toasted and each grain is coated in butter. Add wine and cook until evaporated.
4. Add half of the stock and all the squid ink sauce and cook, stirring continuously for 10 minutes; gradually add remaining stock and stir until rice is just cooked. Add butter, parmesan, olive oil and salt and pepper to taste; stir until creamy.
5. For the prawns, melt extra butter in a large frying pan over medium heat; add prawns and heads and season to taste with salt and pepper. Cook just until tender; remove from heat.
6. In a small bowl, mix the parsley, lemon rind and garlic. Divide risotto between 8 serving bowls; top with prawns, lemon wedges and sprinkle with parsley mix.

Appliance Notes

BORA's integrated cooktop extractor draws odours, grease particles and vapours directly from your cookware. Compared with a conventional overhead rangehood, this is a more efficient way to ensure you breathe easily while you cook.

“Seafood was a big feature in my childhood, with Dad catching his own squid, where nothing went to waste, including the ink! We were eating squid ink pasta and risotto before it became fashionable! This recipe is divine – Dad would have loved it!”

– Bettina Jenkins Culinary Expert

slow-roasted brined lamb shoulder on herb nest

Serves: 8

Prep time: 20 mins plus brining (plus 24 hours marinating time)

Cook time: 5 hours

FEATURED APPLIANCES: GAGGENAU 76CM 400 SERIES BUILT-IN COMBI-STEAM OVEN, GAGGENAU 76CM 400 SERIES PYROLYTIC BUILT-IN OVEN, GAGGENAU 90CM 400 SERIES FULL SURFACE INDUCTION COOKTOP
RECIPE CREATED BY: NADIA FONOFF

Ingredients

Brine

4L water
1 cup (290g) coarse salt
1 cup (220g) caster sugar
10 juniper berries
10 cloves
6 bay leaves
1 tsp black peppercorn

For The Lamb

3kg lamb shoulder, bone in, trimmed
8 cups (2L) chicken stock
½ cup (125ml) white wine
1 garlic bulb, halved
2 bay leaves
1 sprig rosemary
2kg Jerusalem artichokes or kipfler potatoes, washed

Herb Sauce

2 cups firmly packed parsley leaves
½ cup firmly packed mint leaves
2 tbsp picked thyme leaves
3 garlic cloves, crushed
3 anchovy fillets
1 tbsp Dijon mustard
1 cup (250ml) olive oil
2 tbsp chardonnay or white wine vinegar
2 tsp caster sugar
1 cup (250ml) vegetable oil, extra

To Serve

Fresh bay leaves, rosemary, thyme

Method

1. In a large pot, combine water, salt, sugar, juniper berries, cloves, bay leaves and peppercorns. Bring to the boil to infuse flavours and dissolve dry ingredients, then cool. Place lamb in a very large plastic container and cover with brine. Brine lamb in the refrigerator overnight.
2. Drain lamb and transfer to a deep oven tray. Discard brine. To the lamb, add stock, wine, garlic, bay leaves and rosemary. Set the combination steam oven to hot air with steam at 130°C, 100% humidity. Cook on the lowest oven shelf for 4 hours, turning over lamb halfway through cooking.
3. After 3 hours, place Jerusalem artichokes or potatoes onto a perforated tray, sprinkle with salt and add to the top oven shelf with the lamb and cook for 30 minutes. Remove from the oven and allow to air dry on the bench top for 5 minutes. Continue cooking lamb a further 30 minutes.
4. Meanwhile, prepare the herb sauce by combining parsley, mint, thyme, garlic, anchovy, Dijon mustard, oil, vinegar and sugar in a blender; process until chunky. Season with salt and pepper and transfer to a serving bowl. Refrigerate until required.
5. Preheat a separate oven to 230°C (210°C fan-forced). Pour extra vegetable oil into a deep enamel tray and heat in the oven for 15 minutes on the lowest shelf. Carefully add Jerusalem artichokes or potatoes to oil, turning so they are well coated in fat. Cook for 30 minutes. Set the oven to full surface grill with hot air at 220°C.
6. Remove lamb from combination steam oven and transfer to the highest shelf possible with the artichokes or potatoes on the second shelf from the top. Quickly turn over artichokes then continue cooking for a further 30 minutes, or until the lamb is roasted and golden.
7. To serve, place lamb on a serving plate with artichokes or potatoes, drizzle with juices and garnish with bay leaves, rosemary and thyme. Serve with herb sauce.





braised beef cheeks with chestnut mushrooms, pancetta, sweet potato puree and green beans

Serves: 8

Prep time: 20 mins

Cook time: 5½ hours

FEATURED APPLIANCES: GAGGENAU 80CM 400 SERIES INDUCTION COOKTOP, GAGGENAU 60CM 400 SERIES BUILT-IN COMBI-STEAM OVEN, GAGGENAU 60CM 400 SERIES PYROLYTIC BUILT-IN OVEN
RECIPE CREATED BY: MICHAEL SMITH

Ingredients

½ cup (75g) flour
Salt and pepper
8 beef cheeks, about 250g each
¼ cup (60ml) vegetable oil
3 celery stalks, chopped
1 large onion, chopped
2 large carrots, chopped
5 garlic cloves, peeled
1 sprig thyme
1 sprig rosemary
1 sprig oregano
½ cup (75g) gravy powder or granules
1 cup (250ml) red wine
4 cups (1L) tomato passata
3 cups (750ml) water
500g sweet potato, peeled and cut into 3cm cubes
1 cup (250ml) chicken stock
1 cup (250ml) thickened cream
500g green beans, topped and tailed
125g butter
2 cloves garlic, chopped
150g pancetta, chopped
150g chestnut mushrooms
Salt and pepper

Recipe Notes

- Extra sauce will keep in your fridge for 3 days or frozen for 3 months.
- Puree can be made ahead, refrigerated for 3 days.

Method

1. Combine flour and salt and pepper in a medium bowl; add beef cheeks, one at a time, and cover lightly with flour. Dust off excess.
2. Heat oil in a large frying pan over high heat; add beef cheeks and sear on all sides until well browned. Set cheeks aside and reserve juices in the pan for later.
3. Preheat oven to 150°C (130°C fan-forced). Place celery, onion, carrots, garlic, thyme, rosemary and oregano in the Gaggenau Gastronomic pan (or a large baking dish). Place beef cheeks over vegetables. In a large jug, combine gravy powder, wine, passata, water and mix well; pour over beef cheeks and vegetables and gently mix. Cover the pan with baking paper then seal tightly with foil. Place the pan on level 2 and cook for 5 hours.
4. To make sweet potato puree, place sweet potato in a medium saucepan; add chicken stock and cream; bring to the boil, then simmer, for 20 minutes or until tender. Transfer to a food processor and process until smooth. For a silky smooth puree, pass the puree through a fine sieve, if desired. Set aside.
5. Place green beans on a perforated tray; cook on full steam (100% steam) for 3 minutes or until tender. Otherwise, plunge beans in a pot of boiling water until just tender. Refresh beans under cold water and set aside.
6. When beef cheeks have finished cooking, remove from the sauce and keep them warm, covered on a tray, in the oven, using the keep-warm function set at 75°C. Place the sauce your beef cheeks cooked in into a large saucepan and simmer until thickened and reduced by half. Keep warm.
7. Heat beef pan with reserved juices on medium high; add butter, garlic, pancetta and mushrooms; cook until mushrooms are golden brown and pancetta is crispy; season to taste with salt and pepper; add green beans and heat for 1 minute or until beans are warm.
8. To serve, smear 1 tbsp of sweet potato puree onto the plate, add a beef cheek and 1 ladle of the sauce; finish with mushrooms, pancetta and green beans.

chocolate tart with caramelised plums

Serves: 12

Prep time: 25 mins

Cook time: 45 mins

FEATURED APPLIANCES: NEFF 60CM SLIDE&HIDE PYROLYTIC ELECTRIC BUILT-IN OVEN, NEFF 60CM INDUCTION COOKTOP WITH TWISTPAD CONTROL, KITCHENAID ARTISAN FOOD PROCESSOR
RECIPE CREATED BY: BETTINA JENKINS

Ingredients

Filling

400g dark chocolate, broken into pieces

1½ cups (375ml) thickened cream

2 tbsp caster sugar

2 tsp vanilla extract

2 eggs, lightly whisked

Mascarpone, thick cream or ice cream to serve

Chocolate Shortcrust Pastry

1½ cups (225g) flour

⅓ cup (35g) cocoa

½ cup (80g) icing sugar

Pinch of salt

125g butter, cubed

1 egg yolk

1 tsp vanilla extract

1-1½ tbsp iced water

Caramelised Plums

½ cup (125ml) water

¼ cup (60ml) honey

2 tbsp brown sugar

8 plums in season (preferably red plums), cut into cheeks

Method

1. To make the Chocolate Shortcrust Pastry, place flour, cocoa, icing sugar and salt into the bowl of a food processor; process to combine. Add butter and process until mixture resembles fine breadcrumbs; add egg yolk, vanilla and water; process until mixture just comes together. Turn out onto a lightly floured surface and knead until smooth. Wrap in plastic and refrigerate for 30 minutes.

2. Preheat oven to CircoTherm (fan-forced) 180°C. Grease a 2.5cm deep, 23cm round fluted, loose-based tart pan and line base with non-stick baking paper. Place onto a baking tray for support. Roll pastry between 2 sheets of baking paper to 4mm thickness. Line base and sides with pastry, trimming off excess.

3. Line pastry case with baking paper and fill ¾ full with dried beans, rice or pastry weights; bake for 15 minutes. Remove weights and return to the oven and cook for a further 10 minutes. Reduce temperature to 160°C.

4. While pastry is cooking, place chocolate, cream, sugar and vanilla in a small saucepan over medium/low heat; stir until chocolate melts and ingredients are combined. Cool slightly and add eggs, stirring just until combined; pour into pastry case.

5. Cook for 25 minutes or until just set. Cool.

6. Place water, honey and brown sugar in a small frying pan over high heat; bring to the boil, stirring constantly until sugar dissolves; turn down heat and simmer for 6 minutes or until slightly thickened.

7. Add plums, cut side down, and cook for 10 minutes or until plums are just caramelised but still firm.

Recipe Notes

- If you are short on time, you can use store-bought frozen chocolate pastry, like Careme.

Appliance Notes

CircoTherm® is a unique hot air system that enables you to bake and roast at the same time on different shelves.

CircoTherm® intensive or pizza setting is not only great for crispy pizzas, but also for pastry dishes where you want a crispy base.



global stories

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Fhiaba 600mm Integrated Wine Cabinet with Prosciutteria Kit

BODY AND MIND

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Cross Personal by Antonio Citterio



epitome of elegance

BOLD AND BEAUTIFUL A boldly and brilliantly progressive manufacturer, PITT Cooking is at the cutting edge of the specialised field of gas hobs. Handmade in Holland, PITT products offer the perfect combination of functionality, design and innovation, to suit all needs. Stylishly integrated into a benchtop, PITT gas hobs boast a distinctively stylish look and represent an outstanding piece of design functionality.



Pitt Natural Gas Cooktop ELBRUS.AL

SWISS MASTERS

V-ZUG is Switzerland's leading brand in household appliances and has been designed and manufactured there for over 100 years. Persevering to enhance the everyday, V-ZUG brings innovation and exceptional quality to your kitchen experience. As well as a commitment to sustainable living, V-ZUG truly is Swiss perfection for your home.

V-ZUG Combi-Steam XSL Oven, Comhair XSLP Oven, V6000 FullFlex Induction (90cm) Cooktop and AiroClear Cabinet



TRADITION MEETS INNOVATION

Built by hand since 1683, Gaggenau appliances are meticulously crafted to seamlessly integrate into your kitchen. A favourite of architects, designers and design enthusiasts, Gaggenau is regarded as one of the world's leading appliance brands. Their innovative range is inspired by the requirements of top chefs, with a host of unique offerings to transform your kitchen into a chef and entertainers paradise.



Gaggenau 200 Series Oven, Fully Automatic Espresso Machine, and Warming Drawer. 400 Series Vario Flex Induction Cooktop with Teppanyaki Plate, and Downdraft Ventilation System.

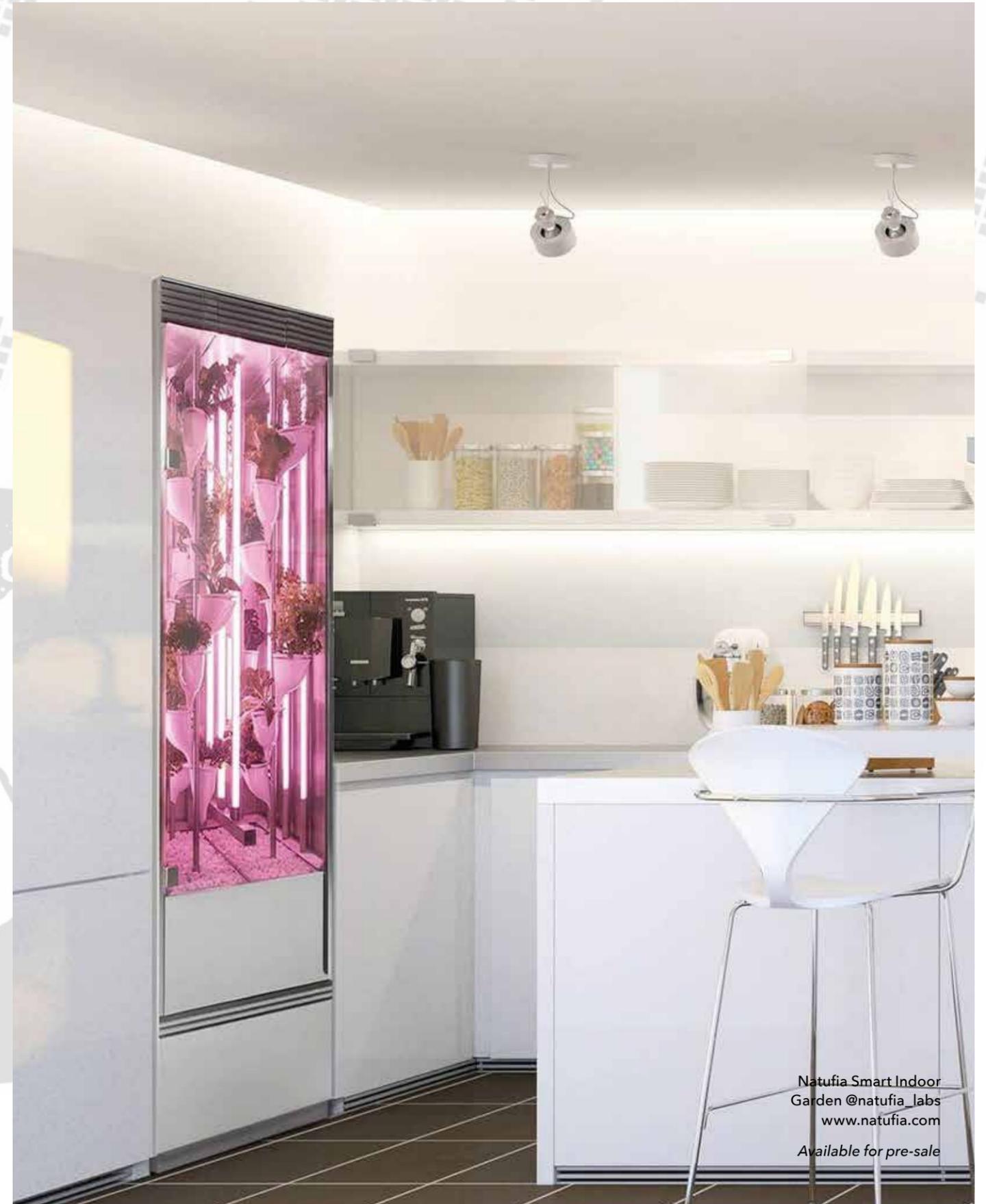


FUNCTION AND FREEDOM

A dedication to delivering reliable, functional and stylish kitchen solutions. BORA appliances have transformed the kitchen experience. Its cooktop and downdraft systems are equipped with cutting-edge technology, offering a modern way of cooking with great functionality and freedom. BORA is setting trends with its revolutionary downdraft systems and stylish designs. BORA appliances boast outstanding craftsmanship and a consistent contemporary aesthetic.

SUSTAINABLE SPACES

An industry leader in hydroponic technologies for the kitchen, Natufia Labs products are a sustainable and aesthetic solution to food waste and agricultural exploitation. The elegant and timeless designs are made to integrate seamlessly into any kitchen space to deliver fresh produce all year round. Free of GMOs, herbicides and pesticides, Natufia has revolutionised farm-to-table practices to bring you personalised harvests combined with elegance.



Natufia Smart Indoor Garden @natufia_labs
www.natufia.com

Available for pre-sale



Sub-Zero: Wine Storage, Designer Series Refrigerator
 Wolf: Induction Cooktop, M Series Oven, Speed Oven

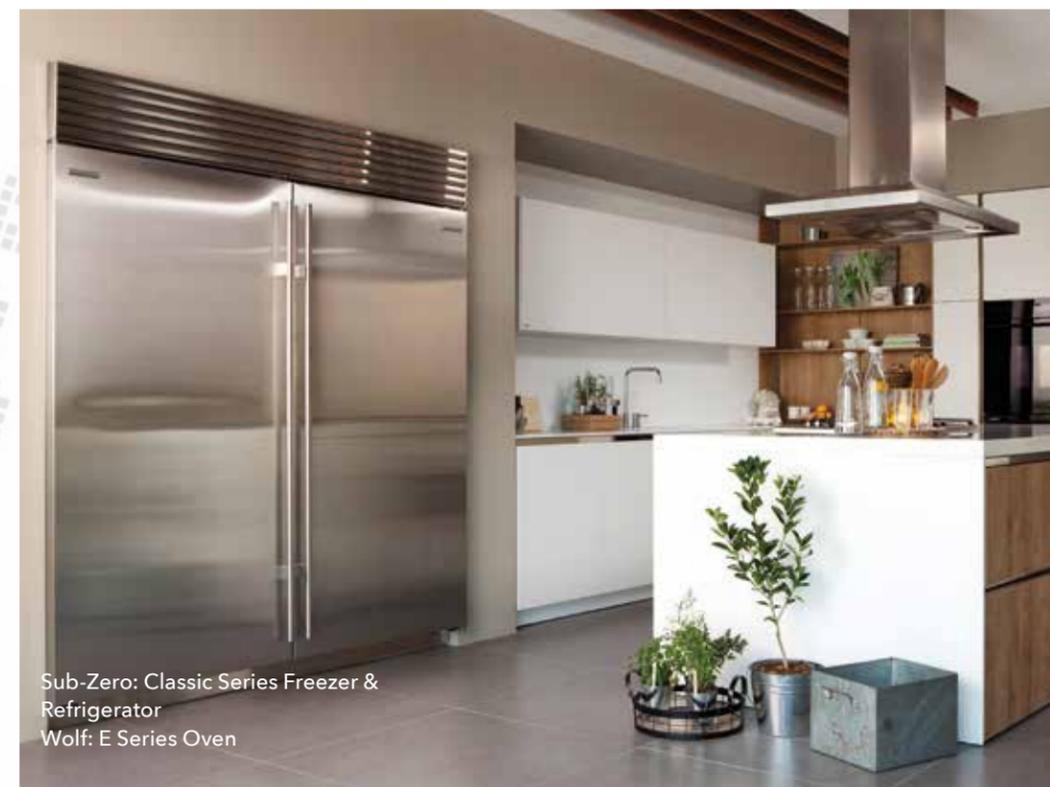
the american dream

COOKING REVOLUTION Handcrafted from the finest materials, Wolf's designs have incorporated intuitive technology and superb ergonomics for over 70 years. They have focused on perfecting not only the art but the science of cooking to revolutionise your experience in the kitchen. In addition to the sophisticated exteriors and striking cobalt-blue oven interiors, you will find that the settings, precise temperature control, and other features are all designed to get the results you want. The superb combination of iconic design and professional performance is why Wolf is a leader in the cooking world.



Sub-Zero Classic Series French Door Refrigerator/Freezer
 Wolf: Dual Fuel Range

CRAFTED TO PERFECTION Sub-Zero is the height of both sophistication and preservation when it comes to refrigeration. Top chefs, interior designers and style leaders celebrate and admire Sub-Zero fridges for their iconic design and craftsmanship, with every detail - from the solid doors to the distinctive and stylish handles - being created with purpose. The ultra-modern Sub-Zero refrigerators add an unparalleled sense of style and quality to the home.



Sub-Zero: Classic Series Freezer & Refrigerator
 Wolf: E Series Oven

born in the USA

THE GALLEY® The Galley represents a whole new category of kitchen appliance – a complete culinary system where you can prepare, cook, serve, entertain and clean, all in one central and convenient place. Work smarter, not harder, by configuring the Galley Workstation's dual-tier system to suit your needs. Whether it's a cocktail party with close friends or Sunday lunch with the family, preparation is more participatory with The Galley.

Ideal Workstation 5S With Graphite Culinary Tools, Matte Stainless-Steel Galley Taps; Dresser 7 in Moonstone with Satin Nickel Hardware, Graphite Culinary Tools, Matte Stainless-Steel Galley Taps and Accessories



Built-in Hybrid Fire Grill and Built-in Gaucho Grill



Built-in Hybrid Fire Grill and Built-In Double Cooktop

KALAMAZOO Kalamazoo offers unparalleled performance and versatile design. Handcrafted from the finest materials, Kalamazoo delivers advanced cooking capabilities and dynamic grilling features. Each grill is the result of a rigorous development and engineering process. The range includes gas-fired pizza ovens that can outcook a wood-burning oven, weather-tight outdoor kitchen cabinets and the world's first undercounter charcoal smoker cabinet.



healthy habits

Boost your immunity with Teresa Cutter's nutritious recipes, plus enjoy her tips for winter exercise and ways to stay motivated to maintain a healthy lifestyle all year round.

winter immunity with The Healthy Chef



WINTER GUARD YOUR DIET WITH THESE IMMUNE-BOOSTING RECIPES FROM NUTRITIONIST, CHEF AND AUTHOR TERESA CUTTER, THE HEALTHY CHEF. PARTNERING WITH WOLF, SHE SHOWCASES THE RECIPES SHE RECOMMENDS FOR A HEALTHY WINTER, ALL COOKED WITH A WOLF FREESTANDING OVEN.

Food is one of the most powerful tools we have to help prevent disease. A healthy body begins with a healthy immune system. It maintains homeostasis by defending against viruses and bacteria, which can cause inflammation in the body, illness and disease. Improving your gut health should be a priority.

The majority (about 70 per cent) of our immune system resides in the gut, ready to fight against any ingested nasties that don't belong there.

Here are my top tips:

- Getting enough rest and sleep to help your body repair and recover.
- Eating whole foods, particularly fruit and vegetables, daily; they are high in antioxidants and minerals that can help fight off free

radicals that cause illness in the body.

- Eat quality protein, as it is vital to build and repair body tissue and fight viral and bacterial infections.
- Eating a diet rich in immune-boosting superfoods such as garlic, ginger, turmeric and fermented foods and supplementing with functional superfoods where needed, including The Healthy Chef Natural Immune Support and The Healthy Chef Pure Native Whey Protein.
- Wash your hands to help prevent bacteria.

How do you stay fit during Winter?

It can be tough during the colder months to stay active, but planning is key. Here are a few helpful tips:

- Find exercise partners; they can provide camaraderie and distraction from bad weather.

- Many people get frustrated when it's dark in the morning and dark when they come home from work. The solution is to work out in the middle of the day, during peak light hours. If the weather is good, take a long, brisk walk during lunch hour.

- Know the weather forecast, so you know what you are up against the next day. Have the appropriate warm- and wet-weather clothing ready, with a snack.

- If exercising in the cold isn't something you're willing to do, indoor swimming is a great option. A warm indoor pool can be the perfect place for a workout when the weather doesn't co-operate.

What do you love about cooking in a Wolf cooker?

I tend to keep things simple in the kitchen, but some small and large appliances are simply worth the investment, and my Wolf cooker is one of those. It's versatile, reliable, and I love that the high-precision burners range from high temperatures to a super low simmer thanks to the dual-stacked burners. I also love that the cooktop and oven are controlled via knobs – no touchscreens or even buttons here – which I find very user-friendly. They are aesthetically beautiful and a true workhorse and they can last up to 20 years.

What foods do you recommend to boost immunity?

Garlic is an antifungal with antibacterial properties that help fight against infection.

Ginger helps promote gastric motility and works as an anti-inflammatory.

Turmeric is a natural antiviral with potent anti-inflammatory properties, high in curcumin, a powerful antioxidant.

Manuka honey works as an antibacterial to help fight viruses and bacteria.

Citrus is rich in vitamin C that helps support and nourish your immune system.

Papaya is rich in beta-carotene that helps protect against infection.

Fermented foods are rich in probiotics to help protect our digestive and immune systems.

Blueberries are at the top of almost every superfood list, but just about any edible berry is a superfood, packed with antioxidants and high in fibre.

Mushrooms for their antibacterial, antioxidant, and anti-inflammatory properties.

Dark, leafy greens like arugula, kale, collard greens, spinach, lettuce, and Swiss chard for the dietary fibre and carotenoids, which act as antioxidants.



turmeric ginger latte

Serves 1

Ingredients

- 1 tbsp turmeric, fresh, grated
- 1 heaped tsp ginger, fresh, grated
- 250ml (1 cup) water
- Stevia, or raw honey to sweeten (optional)
- 250ml (1 cup) almond milk

Method

Combine turmeric, ginger, water and honey into a small pot and bring to the boil. Simmer for 5 minutes over a low heat to allow the aromatics to infuse into the water and the liquid to reduce by half. Add the almond milk and mix through to heat gently then strain into a clean mug. Serve hot and enjoy or allow to cool and serve over ice.

HEALTHY
CHEF
Purely delicious

WOLF



mushroom hot pot

Serves 4

Ingredients

Broth

1 tbsp tamari soy sauce
2 tbsp marine collagen
10g nori sheets, sliced
3 spring onions, chopped
1 tbsp miso paste
300g silken tofu
100g buckwheat soba noodles (gluten-free)

Mushroom mix

2 tbsp extra virgin olive oil or ghee
250g Swiss brown mushrooms, sliced
4 shiitake mushrooms, sliced
2 brown onions, sliced
4 cups (1L) boiled water
10g ginger, fresh, finely sliced
4 garlic cloves, smashed
3 star anise

Method

Sauté onions in oil for 10 minutes over a low heat to caramelize. Pour over freshly boiled water then add the mushrooms, ginger, star anise and garlic. Simmer partially covered for 15 minutes. Add collagen, tamari, seaweed, spring onion and miso paste, then mix through. Divide tofu and noodles into large serving bowls and ladle in the hot broth. Serve and be nourished.

Notes

Add cooked organic egg or choice of protein.



raw lemon cheesecake with blackberries

Makes 1 cake

Ingredients

155g macadamia or cashew nuts
60g desiccated coconut
generous pinch of sea salt
4 fresh medjool dates, pitted
2 tbsp cold-pressed coconut oil, melted
blackberries, to garnish
pomegranate molasses, to garnish

Filling

375g cashew nuts, raw, soaked for 3 hours then drained
300ml almond milk or coconut milk
juice of 3 lemons, (approx. 125ml juice)
125ml (½ cup) pure maple syrup
2 teaspoons vanilla extract
250ml (1 cup) cold-pressed coconut oil, melted

Method

Combine nuts, coconut and sea salt into a food processor until crumbly. Add dates and process again until combined then add the coconut oil. Press the nut base firmly into the bottom of a lined 25cm (10-inch) spring-form baking tin. Combine drained cashew nuts, almond milk and lemon juice until smooth. Add maple syrup and vanilla and blend again. Pour in the coconut oil last and blend until combined; pour into the base. Refrigerate the cheesecake for 6 hours or overnight to set. Garnish with blackberries and a drizzle of pomegranate molasses. Serve with a dollop of coconut yoghurt.



smashed cauliflower & turmeric soup

Serves 4

Ingredients

2 garlic cloves, smashed
1 brown onion, finely chopped
10cm knob turmeric, fresh, grated
or 1 teaspoon ground turmeric
2 tbsp extra virgin olive oil or ghee
1 small cauliflower, finely chopped
750ml (3 cups) vegetable stock or water (see notes)
400g tin chickpeas, rinsed and drained
125ml (½ cup) coconut milk or oat milk
sea salt, to taste
white pepper, to taste

Method

Cook garlic, onion and turmeric with the olive oil on a low heat for 5 minutes. Add the cauliflower and water then partially cover the pot and simmer for 10 minutes until cauliflower is tender.

Smash the soup using a potato masher until cauliflower is broken up. Add the chickpeas and coconut milk then season to taste. Add extra water if required. Serve and enjoy.

Notes

Add 2 tablespoons nutritional yeast to boost flavour and protein.



immune-boosting chicken soup

Serves 4

Ingredients

1 bunch coriander (cilantro), washed, leaves and roots separated
2 tbsp ginger, fresh, grated
1 tbsp turmeric, fresh, finely grated
8 cups (2L) water
800g chicken thighs, organic, cut into chunks
¼ cup (60ml) mirin, or rice wine
3 tbsp tamari soy sauce

Method

Chop the coriander root and leaves separately. Place the ginger, turmeric, water, chicken and coriander root into a large pot. Simmer the soup over a low heat for 1 hour with the lid half on – the chicken should be tender, and the flavours should have infused into the stock. Add the mirin, tamari and chopped coriander leaf just before serving.

Notes

Add extra vegetables to the soup, such as carrot or parsnip. Serve with steamed brown rice.

Photography by Paul Cutter.

For more great recipes, how-to cooking videos, meal plans, 28-day programs & more, subscribe to The Healthy Chef App at www.thehealthychef.com



Miele 9kg White Edition Front Load Washing Machine and Miele 9kg Heat Pump Dryer.

laundries to love

A HOME WITHOUT A LAUNDRY IS SIMPLY NOT A HOME. THE DESIGN AND CONTEMPORARY FEATURES OF A CONSIDERED LAUNDRY WILL REAP COUNTLESS REWARDS. THIS AUTUMN AND WINTER, FIND YOUR FAVOURITE FUNCTIONAL LAUNDRY FROM OUR CURATED SELECTION OF THE BEST WASHING MACHINES, DRYERS AND MUCH MORE.

your laundry, your choices

HERE IS OUR COMPLETE GUIDE TO MAKING THE BEST SELECTIONS FOR YOUR LIFESTYLE, FROM LAYOUT AND CONFIGURATION OF YOUR ROOM, TO CHOOSING THE ESSENTIAL APPLIANCE FEATURES TO MAKE GARMENT CLEANING EASY, BREEZY.

Fisher & Paykel's NEW Steam Care Washer and Dryer WH1160F2 DH9060FS1



WASHERS



SIZE AND CONFIGURATION

Whether you're buying an appliance the same size, larger, or smaller than the one you're replacing, it's essential to research the new dimensions and measure your intended space. Also check where the new machine's connections are and whether the door is left or right hinged.



CAPACITY

The capacity of your new laundry appliance will depend on the following factors: household size, the frequency of use, and the dimensions of the intended space.



FRONT LOAD OR TOP LOADER

Front-load washing machines are generally more water, energy and detergent efficient when compared with top-load washers, whereas top-loaders are great for larger washes and allow for easy loading and unloading due to their height.



WASHER/DRYER COMBO

A space-saving unit, the washer dryer combo is an optimal home appliance if you live in a small space, combining the performance of a front-load washing machine and clothes dryer into one unit.



GARMENT CARE

If you own garments made from delicate materials, such as wool or silk, we recommend prioritising a machine with a Woolmark certification or specialised cycles for fragile materials. This will ensure the preservation of your clothing.



SMART CONNECTIONS

'Smart' washing machines with Wi-Fi connectivity can specifically connect to your home's Wi-Fi in order to use

a variety of features. You can control the appliance remotely, using the machine's 'companion app' to monitor the washing process, start or pause a cycle.



AUTO-DOSING

Auto-dosing systems select the precise amount of detergent required for each particular cycle through the weight of the laundry in the drum and cycle setting. This ensures a perfect wash every time and avoids overloading of detergent, which protects both the machine and your clothes as well as reducing water and electricity costs.



STEAM REFRESH

A steam setting is intended for lightly worn clothes that don't require a full wash, just a quick refresh before wearing again. This function works by administering jets of steam rather than water to clean garments. It gently aerates the material to remove odours, making it also ideal for delicate fabrics.



HYGIENE FUNCTION

When purchasing new laundry appliances, especially washing machines, it is important to consider what hygienic features they have. Mould and bacteria can build up on the rubber doors of washing machines, meaning unsavoury odours and potential contamination of your clothing. Many models now come with a hygiene function to help minimise bacteria in your wash cycle

DRYERS



SIDE BY SIDE OR STACKED

When configuring your laundry, there are a number of layout options. If you have ample room underneath your bench, placing two appliances side by side will be ideal for ease of use. If you are limited in space, we recommend stacking the two products or wall mounting the dryer. To safely stack a dryer on top of a washing machine, the dryer needs to be the same width and depth (or smaller) as the washing machine.



CAPACITY

Just like your washing machine, you will need to consider the capacity of your dryer. A larger drum size allows for more clothes to fit and dries them faster; however, the power usage will be higher. Ensure the drum is a large enough capacity for your drying requirements but not so large that it overuses power.



STEAM FEATURE

Similar to the steam setting on a washing machine, this mode helps remove odours from your clothes so they can be worn again, and reduces their creasing for easier ironing.



TYPE OF DRYER

Featuring high energy efficiencies, a **heat-pump dryer** is a form of condenser dryer, which makes use of recycled air to dry clothes. Heat-pump dryers tend to have longer drying times. A **condenser dryer** is an ideal home appliance for small laundries and apartment living, as it works by extracting water from your clothing and depositing it in an internal reservoir reducing moisture in the room. A **vented clothes dryer** blows hot air through your clothing, which evaporates the water and expels the warm air out of the machine through venting ducts.



water & energy efficiency

THE BEST LAUNDRY APPLIANCES SHOULD NOT ONLY LOOK AFTER YOUR CLOTHES, BUT ALSO OUR ENVIRONMENT AND YOUR WALLET.

ENERGY EFFICIENCY

Energy efficiency should be an important consideration, especially for those who frequently use their laundry appliances. Washing machines are rated on a scale of 1 to 5, whereas dryers can now reach up to a 10 star rating. Heat-pump dryers are by far the most energy-efficient dryers on the market and are ideally suited to homes that use their dryer on a daily basis, although they typically have higher upfront costs compared with condenser and vented models.

WATER EFFICIENCY

Washing machines carry a label that shows their water efficiency rating, measured on a scale of 1 to 5. The more stars, the more water-efficient the machine, although this is only accurate when comparing star ratings between machines of the same capacity. For example, an 8kg machine will use more water than a 5kg machine, even if they have the same water rating. Washers with lower litres per wash and higher water ratings are going to be more environmentally friendly and will reduce your water bills.

10 Star Energy Efficient Dryers: V-ZUG & Miele

The Miele 8kg Heat Pump Tumble Dryer TWF720 and the V-ZUG AdoraDry V6000 Heat Pump Dryer AT6TWHWR both feature a 10 Star energy rating. A positive impact for the environment, they are the ultimate choice in energy efficiency.

5 Star Water Rating Washing Machines: Bosch & ASKO

The Bosch Serie 8 8kg Front Load Washing Machine WAW28460AU and ASKO Pro Wash™ 8kg Front Load Washing Machine W4086P.W are both leaders in water efficiency.



Miele 8kg Heat Pump Tumble Dryer TWF 720 WP



AdoraDry V6000 Heat Pump Dryer AT6TWHWR



ASKO Pro Wash™ 8kg Front Load Washing Machine W4086P.W



Bosch Serie 8 8kg Front Load Washing Machine WAW28460AU



wool & delicate fabric care

WITH CUTTING-EDGE TECHNOLOGY, THESE APPLIANCES WILL PROLONG THE LIFE OF YOUR PRECIOUS GARMENTS.

Woolmark Blue accredited with AEG

AEG's 'SoftWater' technology removes the minerals from water that can be harsh on fabrics and helps to maintain the colour, shape and feel of every garment wash after wash. The Woolmark Blue certification ensures that the most delicate, hand-wash safe, woollen garments can be tumble dried.

NEW Steam Care by Fisher & Paykel

Fisher & Paykel's new Steam Care washers and dryers bring new levels of fabric care and convenience. Steam quickly revives garments that don't require a full wash cycle, deodorising and dewrinkling lightly worn garments, stored clothes and even soft furnishings.



Fisher & Paykel
11kg Series 9 Front
Load Washing Machine
WH1160F2



AEG 10kg 9000 Series
Front Load Washing
Machine LF9A1612AC

health & hygiene

THESE INNOVATIVE APPLIANCES EVEN HELP ALLERGY AND ASTHMA SUFFERERS FEEL BETTER.



ASKO 10kg Front
Load Washing
Machine W4104C.W



Electrolux 10kg Front
Load AutoDose
Washing Machine
EWF1041ZDWA

SteelSeal technology with ASKO

ASKO's innovative SteelSeal technology eliminates the rubber door found in conventional washers, removing the risk of grime and mould build up. ASKO's washing machine range has been approved by the National Asthma Council Australia's Sensitive Choice® program.

Reduced allergens with Electrolux

Electrolux's 'vapour' only technology helps reduce allergens and germs for a hygienic clean.



app-controlled technology

MODERN FAMILIES NEED MODERN CONVENIENCE OF TECHNOLOGY SOLUTIONS.

Machines with 'smart' technology are perfect for big families and busy work schedules, as it allows you to control your appliance remotely. You connect to the product's 'companion app' on your smartphone and you can adjust the settings whilst you're out of the house. If your product is experiencing an error, the companion app will alert you to the issue and troubleshoot solutions with you.

Integrated technology with Miele

Miele's integrated Wi-Fi module, 'Miele@Home', has a dynamic set of features that enhance your washing machine experience. Once the appliance is connected to your Wi-Fi network, the app allows you to operate the machine remotely and access information regarding its operating status and the program sequence of your product.

types of dryers

CHOOSE WHICH DRYER TECHNOLOGY BEST SUITS YOUR APARTMENT OR HOUSE.

VENTED DRYERS

Vented dryers are designed to emit heat and moisture from a vent either at the front or rear of the machine. They are not ideal for smaller laundries, as they can cause a build-up of moisture, providing conditions for the growth of mould. To avoid this, be sure to check that your property allows for outside ducting, especially if you are in a unit or apartment. A major benefit of vented dryers is that they are the only type of dryer that can be mounted on the wall. They are supplied with a wall-mounting kit and most will also come with a reversible decal for the control panel, so you can wall mount the dryer upside down for easier use.

CONDENSER DRYERS

Condenser dryers pass heated air through the dryer's drum, which is then cooled using a heat exchanger. This cooled air is then condensed into water vapour and is either collected in a tank or drained right into your sink or drain pipe, depending on the model. A condenser dryer is ideal for smaller laundry rooms where outside venting is not possible, as these models don't expel hot air into the room. It's important to note that these dryers cannot be wall-mounted due to their weight.

HEATPUMP DRYERS

Heat-pump dryers are a type of condenser dryer that passes heated air through the drum, but instead of using a heat exchanger they use smart, heat-pump technology, which not only condenses the humid air into vapour, but also conserves and recycles much of its heat within the dryer instead of exhausting it into the surroundings. This technology makes heat-pump dryers the most energy efficient on the market.



TWB 140 WP Miele
7kg Heat-Pump Dryer

NOTABLE HEATPUMP DRYERS



Fisher & Paykel 9kg Series 9
Heat-Pump Dryer DH9060FS1



ASKO 8kg Heat-Pump Dryer
T408HD.W



AEG 8kg 8000 Series
Heat-Pump Dryer
T8DHC862B



THE BUTLER EXPERIENCE WITH V-ZUG

Able to be installed as a freestanding or integrated unit, the V-ZUG Refresh Butler is a refined design piece that will complement any aesthetic. It can neutralise odours and decrease wrinkles - a perfect fabric care solution for the home.



V-ZUG's Refresh Butler is perfection in innovative fabric care

the dry cleaning alternative

SAVE ON THAT TRIP TO THE DRY CLEANERS WITH THE SWISS-MADE V-ZUG REFRESH BUTLER.

A sleek and sophisticated statement piece designed for modern living, V-ZUG's Refresh Butler is a truly remarkable fabric care solution that will bring a superb air of luxury to any contemporary household. Beautifully constructed and innovatively engineered, this appliance represents the absolute pinnacle when it comes to functional Swiss manufacturing.

The V-ZUG Refresh Butler cares perfectly for delicate fabrics. Clothes are dried gently and refreshed with steam, while germs and bacteria are eliminated, thanks to the hygiene programme. In addition, the anti-crease function significantly reduces creases.

Designed to complement any aesthetic, the Refresh Butler can be integrated into your wardrobe or laundry, adding that final touch of luxury. Featuring a chemical-free process, it helps to remove 99.99% of germs and bacteria.



Asko's Drying Cabinet is the complete laundry solution.

the drying game

DRYING CABINETS NOT ONLY ADD A TOUCH OF LUXURY TO ANY HOME, THEY ALSO MAKE ECONOMIC SENSE.

If you are looking to add the ultimate laundry appliance to your space, we recommend investing in a drying cabinet. This product is a flexible and energy-efficient solution for drying delicate garments, which are not suitable to a tumble dryer. It's also a great way to provide your household with

freshly laundered towels and linen ready to be used. Most drying cabinets are fitted with hanging space for delicate woollens, silks and bulky items and a shoe rack located at the bottom, to help keep your shoes fresh. These products are beautifully designed and are an efficient drying solution.

THE VERSATILE SOLUTION WITH ASKO

The ASKO Drying Cabinet is designed to dry everything from outerwear and standard clothing through to delicates quickly, thanks to the eight different drying programs. The design is cohesive with all ASKO washers and dryers, showcasing its Scandinavian heritage.



ASKO Drying Cabinet DC7774

statement laundry sinks and mixers

YOUR LAUNDRY SINK DOESN'T NEED TO BE A LAST-MINUTE ADDITION TO YOUR LAUNDRY DESIGN. ADD PERSONALITY TO YOUR LAUNDRY DESIGN THROUGH STATEMENT SINKS AND MIXERS.



BLACK BEAUTY

Create a lasting impact with a bold sink and kitchen mixer. Match back with your joinery hardware for a seamless design.

Oliveri Florence Black Large Bowl Undermount Sink and Pepe Swivel Mixer



STAINLESS SIMPLICITY

Opt for a laundry sink in a tasteful stainless finish for a minimal look. Choose a pull-out mixer to assist with the day-to-day tasks.

Armando Vicario Pull Out Kitchen Mixer Tap and Barazza R15 Single Sink Bowl



Armando Vicario Kitchen Mixer PALAIS

PROVINCIAL PERFECT

A fireclay sink and provincial tap are ideal to re-create that farmhouse look.

A GOLDEN TOUCH

Opt for brass finishes to add that extra dimension to your laundry space.



Gareth Ashton Lucia Goose Sidelever Mixer



VISIT US IN OUR SHOWROOMS

Visit us in your local Winning Appliances showroom and create your forever home with us today.



SPEAK TO OUR CULINARY TEAM

Seen something and want to find out more? Speak to our National Culinary team in our showrooms to find out more information.



ASK OUR TEAM

Speak to our Product Specialists in our showrooms or chat online to find the appliance that best suits your needs.



CAN'T MAKE IT INTO OUR SHOWROOMS?

Visit us online and let our Winning Appliances customer service team make the recommendation that is best for you.



JOIN THE FAMILY

Subscribe to our Winning Appliances newsletter to discover more recipes, learn the tips and tricks in creating your forever kitchen and be the first to know about our latest promotions.



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- Narellan**
Unit 6-7, 8 Maxwell Pl
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- Newcastle**
61 Darby St
(02) 4926 3636
- Northmead**
5a/6-8 Boundary Rd
(02) 9630 0588
- Redfern**
18 Danks St
(02) 9694 0000
- Taren Point**
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- Indooroopilly**
U1, 272 Moggill Rd
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Winning
appliances

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