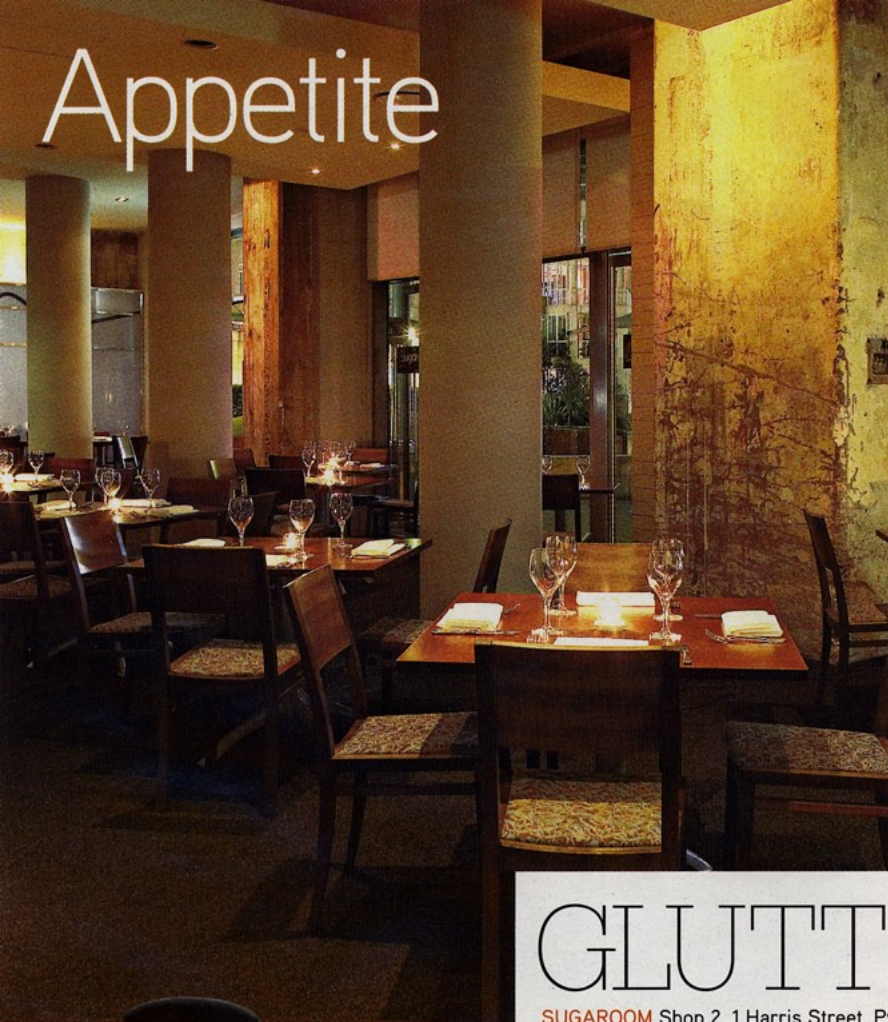


# Appetite



## *The spice of life*

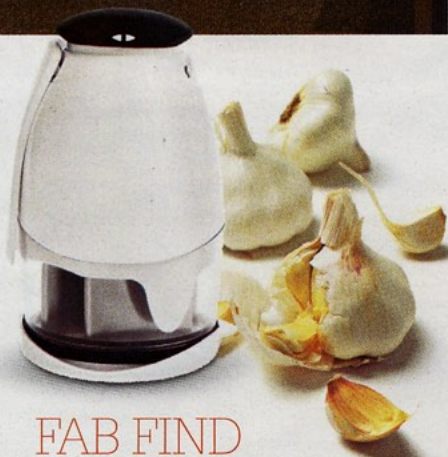
Saffron is one of those wildly expensive, mystical spices that doesn't often feature at the Aussie dinner table. Three cheers, then, for this delicious, sticky, honey-sweet syrup from Spain that brings the bewitching flavour of saffron to ice-cream, yoghurt, cakes and even coffee, adding a little of the exotic to the everyday. Taj Mahal Saffron Syrup, \$9.95 (200ml), from The Essential Ingredient, 4 Australia St, Camperdown. Call (02) 9550 5477.



# GLUTTON

**SUGAROOM** Shop 2, 1 Harris Street, Pyrmont. Call (02) 9571 5055

If you lived in one of the apartment blocks that rises from the edge of the harbour down Pyrmont way, chances are you'd be feeling pretty pleased with yourself right about now. Why, you ask? Because a great brasserie with reasonably priced food has just opened on your doorstep, which, even if you don't live in these parts, is well worth a visit. It's so peaceful the night we sit at the outside tables of Sugaroom – warmed by those ubiquitous mushroom heaters – overlooking the water and the vast car terminals, you could almost forget you're only a few minutes from the city. With all entrees \$12, we decide to start with the roast boned quail with caramelised pear tart and sherry jus, and the confit rabbit terrine with fig jam and grissini. Could either be faulted? No way. The portions are generous and the flavours fantastic – owner/chef Greg Anderson, formerly of Aria, has really got it going on here. Moving on to mains (all \$23), the salt-crusted spatchcock with braised leg and pink peppercorn jus is a winner, although my friend says her Kervella goats cheese tortellini with steamed zucchini flowers and burnt butter is a little bitter. No dinner is complete without dessert, so we decide to share the special Valrhona chocolate pudding with crème anglaise and white chocolate ice-cream (\$14). It's so good, I almost cry when the little pot is empty. Even if you're not that hungry, the cosy bar area, furnished with low cubes, is a great place to meet friends, and there are even bar snacks (all \$8) and a pizza menu (all \$12) for those who are peckish. **Carrie Hutchinson**



## FAB FIND

Keep your fingers safe with the OXO Good Grips Chopper, which makes fast work of onions, nuts and other hard-to-dice foods. Just press the top, and the blades rotate and slice. Ingredients can either be chopped into the included cup or directly on to a chopping board. And the mini version is perfect for garlic and herbs. OXO Good Grips Chopper, \$39.95, and Mini, \$29.95, call 1800 251 643 for stockists.