



# Australian Gourmet Traveller

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# slice

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## A FRUITFUL UNION

Snowgoose now offers luxury hampers combining fruit and artisan-made products sourced by Sydney chef Giovanni Pilu. [snowgoose.com.au](http://snowgoose.com.au)

ASK THE EXPERTS



### JOHN SUSMAN, SEAFOOD GURU

*Does preparing raw seafood require specialist ninja skills?*  
Not at all. Try cracking the lid off a couple of oysters and clams (the pre-blanching Cloudy Bay diamond-shell clams are perfect) and sit them on a bed of crushed ice and slurp them with a few drops of hot sauce, some grated frozen wasabi (available at most good Japanese grocers) and a drop or two of ponzu. You don't have to be Shintaro to get a fast sashimi plate together either. Ask your

fishmonger for a "saku" block (the traditional "hand" of skinless, boneless fish) each of tuna, salmon and snapper; place the heel of a sharp knife about half a centimetre in from the cross-edge of the saku and draw the knife down to the tip, cleanly making a classic sashimi slice. Continue until all the fish is sliced, then fan it out on a chilled plate. Serve it with some more grated frozen wasabi root and a good tokkyū-grade soy sauce diluted 70:30 with mineral water. Cleanse the palate between pieces with some chilled pickled ginger. With a glass of chilled junmai-style sake, you'll have a super-fast and delicious feed, all in less time that it takes to get a pizza delivered.

## SIGNATURE DRINK

### Red Hook's Dr Pepper Depth Charge

*Classy? No. Fun? You bet. Fire when ready.*

Brisbane bar raisers Bonnie Shearston and Tom Sanceau brought a small slice of Brooklyn deliciousness to a Brisbane city laneway in the spring with the opening of Red Hook. The American-inspired venture is all about casual New York-style street-eats, but with such seasoned drinks wranglers in at the helm (the duo co-owns Public), there's a healthy respect for fun booze, too. While the original Flaming Dr Pepper cocktail combines amaretto, coke and beer in an Old Fashioned or rocks glass, Red Hook's version offers a little more bang for buck. As Bonnie Shearston puts it – if you're looking for a sophisticated cocktail, look away now. If you're looking for a good time, bombs away. *Red Hook, 3/88 Creek St, Brisbane, Qld, (07) 3220 0462, red-hook.com.au* FIONA DONNELLY

- > Pour 35ml of amaretto into a shot glass. Float 10ml of Goslings 151 rum on the top. Light the shot (carefully!). Pour
- half a can or bottle of Budweiser into a glass and drop the shot into the beer. Shoot the lot. Boom!



**BOMBS AWAY**  
All props stylist's own.

**RED HOOK'S DR PEPPER DEPTH CHARGE**

**ONO, OH YES** As Jiro Dreams of Sushi made clear, there's the wrong way to do things, and there's Jiro Ono's way; Jiro Gastronomy (\$20, Shogakukan) collects his raw fish philosophy in a handy booklet. [kinokuniya.com.au](http://kinokuniya.com.au)

