



Don't miss **Matt Preston's** exclusive food column today and every week in *The Sunday Times* **taste** liftout

Satay sauce was Marion Grasby's Waterloo, though ironically she intends to bring out her own range of satay sauces later in the year. We asked Malaysian-born Deborah Ting, owner-chef of popular Ria in Leederville for a recipe. She jealously guards the satay sauce on the menu but offered to dig out a family favourite to share.



SATAY SAUCE

15 large dried chillies, deseeded (number depends on how much colour and heat you want)
 2 stalks lemongrass, bashed and cut into 3 lengths
 3 large onions, quartered
 2-3 slices galangal (fresh or frozen)
 2 tbsp finely minced fresh garlic
 1 tbsp coriander powder (option: grinding toasted coriander seeds gives a more fragrant flavour)
 1 tsp cumin powder
 1 tsp fennel powder
 200g roasted peanuts, coarsely ground
 1 tbsp tamarind paste
 1 tbsp salt
 1 tbsp sugar
 800ml-1 litre coconut milk
 Water as needed to achieve correct consistency

1. Soak dried chillies in boiling water till softened (about 1 hour). Blend with a little soaking liquid to get a fine paste (use a stick mixer or liquidiser).
2. In a food processor, blend onions and galangal till fine.
3. In a non-stick pan, heat 100ml oil till hot (you may skim off excess oil later). Put in bashed lemongrass to release aroma.
4. Add the chilli paste and fry, with care, for a minute. Oil will spit.
5. Add blended onion paste and cook over medium heat till all the liquid has evaporated and onions are very soft before adding minced garlic. It is essential that the onions are well cooked, or your sauce will taste raw.
6. Mix all spice powders with a little water to form a loose paste. Add this

to the pan and cook until fragrant. Add peanuts, seasoning and tamarind paste.
 7. Lastly, add coconut milk to cover. You may use less coconut milk and add some water if preferred. Simmer on gentle heat till thick (about 10-30 minutes). Adjust seasoning. Satay sauce should be sweet, with a hint of saltiness, tang and fragrant with the spices.

Scones and jam put Aaron Harvie and Jimmy Seervai in the firing line but are they all that hard? Fiona Thomas' friends love her scones so much that they talked her into turning her art into a business. One year on, her Antiquitea catering firm is doing a roaring trade producing high teas.

Here is her recipe:

FIONA'S DEVONSHIRE TEA SCONES

450g self-raising flour
 100g butter, cut into small pieces
 100g caster sugar
 250ml full cream milk (plus a little extra for glazing)

1. Preheat oven to 220C.
2. Sift the flour into a bowl. Add the butter and rub into the flour using your fingertips and lifting the flour as high as you can to aerate it until the mixture resembles fresh breadcrumbs.
3. Stir in the sugar.
4. Pour in most of the milk and stir using a round-bladed knife to form a soft dough, adding more of the milk if necessary.
5. Turn on to a lightly floured surface and knead gently (only once or twice) to form a smooth ball.
6. Roll or press the dough out to a thickness of 2cm. Using a 6cm round cutter, stamp out 12 rounds, gently rerolling the trimmings (again taking care not to overhandle the dough).
7. Place the scones on a flat tray covered with baking paper and lightly brush the tops with milk. Bake for 12-15 minutes until golden. Transfer on to a wire rack to cool slightly and then serve with jam and cream.

46 Who were the first two contestants to qualify for the final 3?

47 What will Jimmy call his new Indian restaurant at Surry Hills?

48 How many contestants returned for last night's final masterclass?

49 Besides the title, what does the winner of *MasterChef Australia* receive?

50 What is the name of Julie Goodwin's new cooking show?

ANSWERS

1. Jimmy and Claire 2. Kate 3. Carpaccio 4. Fiona 5. Sarah 6. Roast rack and crisp conchita 7. Boagness 8. Duck Dick Pig 9. Tony Bilsen and Michel Roux 10. Carme 11. Matthew, Aaron and Joanne 12. 24 13. Caramelised onion with pear, prosciutto and walnut 14. Jake 15. Spinach 16. 25 17. Aaron 18. Rick Stein 19. 8000 20. The Chiko Roll 21. Ground doves 22. The Chiko Roll 23. Teriyaki 24. Apricot jam 25. Bread 26. Heston Blumenthal 27. Martin Blunos 28. Le Cordon Bleu 29. Pigeon 30. Pavlova 31. Jimmy 32. Jimmy and Aaron 33. Snails 34. 66 35. Courtney 36. Claire 37. Courtney 38. Two 39. Adam 40. Gred 41. Seven (no vanilla ganache) 42. Jimmy 43. 12 (red lentils, chillies, garlic, ginger, onions, cherry tomatoes, chickpea flour, gorgonzola, lemons, garam masala, muscat, curry powder) 44. Adam 45. Cooking From The Heart 46. Adam 47. What will Jimmy call his new Indian restaurant at Surry Hills? 48. 24 49. \$100,000 and a book deal 50. *Home Cooked*

Compiled by Holly Byrnes. Sources: News Ltd, Ten Network, masterchef.com.au