

Profile:



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- FB: How would you rate your cooking skills?**
AC: Professionally average.
- FB: What is your signature dish?**
AC: At the moment I would say Thai green curry.
- FB: If you could only have one more meal, what would it be?**
AC: I would probably go for deep fried eggplant and Chinese broccoli.
- FB: What is your favourite TV food show and who is your favourite TV food person?**
AC: If I am to be completely honest, I hardly get a chance to watch TV and even though this isn't a real cooking show, I love Come Dine With Me. It makes laugh! So I guess my favourite TV food person is the voiceover guy in that show because he calls them out on their lies!
- FB: What is your favourite food?**
AC: Home made pizza.
- FB: What is your favourite drink?**
AC: 28 Black.
- FB: Which 5 people would you most like to invite to dinner?**
AC: Oprah Winfrey, Lauren Jackson, Rebel Wilson, Katie Holmes and Anna Faris.
- FB: Do you have a kitchen tip for us?**
AC: Explore and try different things you never know what you might create!

Food bytes

with Sarah Patterson

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



FRYING CHOCOLATE – IT’S A THING

Regular readers of this column may recall I have a strange tradition over Easter. I don't just eat Cadbury Crème Easter eggs – I deep fry them. My friend and fellow chocoholic Maria and I have enjoyed this annual event several years in a row now (Nigella Lawson and her deep-fried battered Bounty bars have a lot to answer for!). Each year we batter and deep fry a range of chocolate treats – fun size Mars Bars, Crunchies, you name it – as part of our mission to discover deep fried chocolate perfection!

As I write this column today, Maria and I have just completed our 2018 Easter fry up, with Lindt dark chocolate and coconut cream bars added to the mix this year. I know, I know – your arteries are probably hardening at the very thought, but remember – this is just a once-a-year thing. Everything in moderation! Just be super careful if you intend to try this at home – you've got to be on the ball when you're deep frying with hot oil.

If you're unsure, have a look online at Nigella's deep fried Bounty bars with pineapple. They're really over the top, but the fresh zing of the pineapple cuts through the sweetness of the chocolate and coconut, making for heavenly – albeit shockingly rich – dessert.



Quote of the week.....

"Life is a combination of magic and pasta"
– Federico Fellini



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