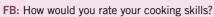


## **Profile**



## MATTHEW HILL RACE CALLER AND RACING.COM HOST



MH: Let's just say I know my way around a broadcast box a lot better than the kitchen. I give myself a 2!

FB: What is your signature dish? MH: San Choi Bau

**FB**: If you could only have one more meal, what would it be? MH: Chinese! Especially after a big day at the races.

**FB:** What is your favourite TV food show and who is your favourite TV food person?

MH: Manu from My Kitchen Rules.

FB: What is your favourite food?

MH: Pasta. Unfortunately being on Racing.com and pasta don't go together. The camera puts on 10 kilos and so does pasta.

FB: What is your favourite drink?
MH: Can't go past a scotch and Coke

FB: Which five people would you most like to invite to dinner?

MH: Bruce McAvaney, Lyse Doucet, Bryan Ferry, Richard Branson and
Shaup Micallof

FB: Do you have a kitchen tip for us?

MH: I wouldn't do it to you. Have you seen my racing tips lately?



## **PICNIC PIE**

Recently on the Food Bytes podcast we covered a very controversial topic: Does anybody actually like the orange cream biscuits in the Arnott's Assorted Creams pack? My experience – on opening up a pack at home or at work – is that people tend to leave the orange ones behind. A lively discussion ensued on the merits of the humble orange cream biscuit (apparently lots of people like them!), not to mention the Kingston, Monte Carlo, Shortbread Cream and Delta varieties.

With biscuits still on my mind, I decided to do something equally controversial with my husband's favourite biscuit, the humble Mint Slice ... I turned it into a cheesecake. Well, a choc mint picnic pie, to be fair. Creamy, peppermint-spiked cheesecake on a layer of Mint Slice biscuits, on a layer of creamy chocolate ganache, on a layer of chocolate pastry. This is a fun – albeit a tad fiddly – dessert to put together but well worth the results. You can see the Mint Slice biscuits in every piece you cut. Just don't get too heavy handed with the green food colouring or your choc mint picnic pie might end up looking slightly radioactive, as mine did (see photos!)

You'll find the recipe for Choc Mint Picnic Pie at www.taste.com.au Let me know how you go!



"Wine is bottled poetry" – Robert Louis Stevenson



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

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