



venison carpaccio

Preparation **45 minutes**Cooking **5 minutes**Chilling **12 hours**Serves **6**

- 1 To make a pickling liquid, combine the vinegar, water and sugar in a medium saucepan over high heat. Bring to the boil for 1-2 minutes until the sugar has dissolved. Remove from the heat and set to cool slightly before refrigerating until cold.
- 2 Place the daikon radish in a small bowl and stir through the salt. Set aside for 10 minutes. Rinse the daikon well with water to remove the salt and drain.
- 3 Place the daikon in the pickling liquid, cover and refrigerate for at least 12 hours.
- 4 Place a heavy-based frying pan over high heat until smoking hot. Rub the venison with oil and season with salt and pepper. Seal the venison on all sides (this should take no more than 20 seconds). Remove from the pan and set aside to cool slightly. Roll tightly in cling film to form a cylindrical shape and freeze for 2 hours (this will make it easier to finely slice).
- 5 To make the dressing, place the yuzu kosho, honey, vinegar, ponzu sauce and soy sauce in a small bowl and whisk to combine. Whisk in the sesame and olive oils to emulsify the liquid.
- 6 To serve, carefully remove the cling film from the venison and slice as finely as possible using a sharp knife. Lay slices on a serving plate, drizzle with the dressing and scatter over the chives and pickled daikon. Garnish with the chervil and mizuna leaves.

200ml rice wine vinegar*

200ml water

80g sugar

 $\frac{1}{2}$ Korean daikon radish*, peeled and cut into 0.5cm cubes

Generous pinch salt

400g venison fillet or strip loin, trimmed of all fat and sinew

2 tsp olive oil

Salt and cracked black pepper

DRESSING

1 tsp yuzu kosho*

 $\frac{1}{2}$ tsp honey

1 tbsp rice wine vinegar

1 tbsp ponzu sauce*

 $\frac{1}{2}$ tsp soy sauce $\frac{3}{4}$ tsp sesame oil $\frac{3}{4}$ tsp olive oil

Finely chopped chives, to garnish

Chervil leaves and micro mizuna leaves

* Available at Asian grocers.



FROM LEFT Gail Elliott wears Dress, \$595, and Hannah Saul wears Dress, \$395, both by Little Joe Woman, 02 9328 0799.

Gail and husband Joe Coffey (far left) were joined by their team and friends.



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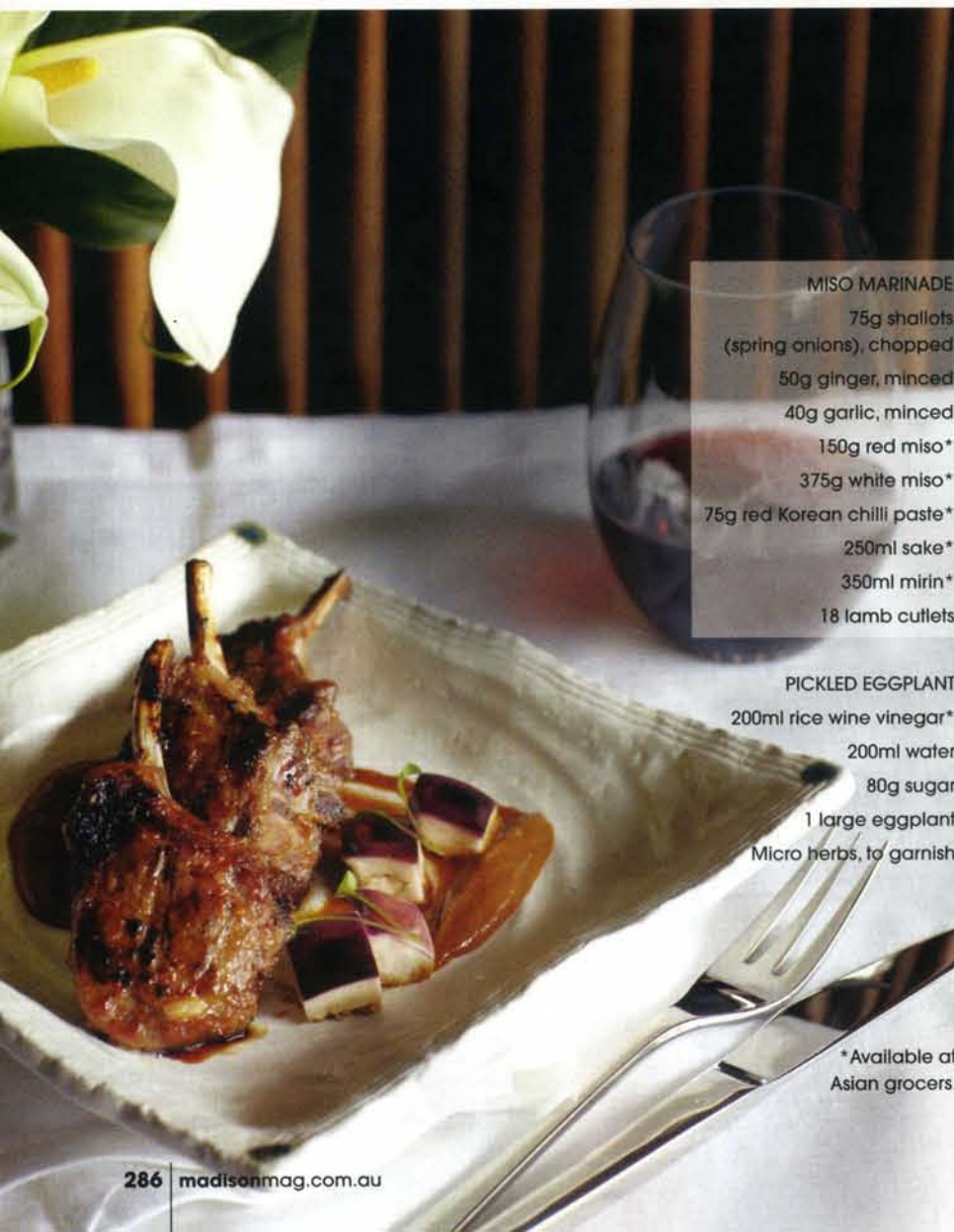
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ENTERTAINING



FROM LEFT Terry Biviano wears Dress, \$595, and Holly Brisley wears Dress, \$395, both by Little Joe Woman, 02 9328 0799.



miso-marinated lamb cutlets

Preparation **1 hour**
Cooking **10 minutes**
Chilling **24 hours**
Serves **6**

MISO MARINADE
75g shallots
(spring onions), chopped
50g ginger, minced
40g garlic, minced
150g red miso*
375g white miso*
75g red Korean chilli paste*
250ml sake*
350ml mirin*
18 lamb cutlets

PICKLED EGGPLANT
200ml rice wine vinegar*
200ml water
80g sugar
1 large eggplant
Micro herbs, to garnish

1 To make the marinade, place the shallots, ginger and garlic in a food processor and blitz to a paste. Add the miso pastes, chilli paste, sake and mirin and process until smooth.

2 Place the cutlets in a bowl and cover with 1/3 of the marinade (reserving some for basting and serving plates). Toss to coat well. Cover and refrigerate for 24 hours.

3 To make the pickled eggplant, combine the vinegar, water and sugar in a medium saucepan over high heat. Bring to the boil for 1-2 minutes until the sugar has dissolved. Remove from the heat and allow to cool slightly before refrigerating until cold.

4 Meanwhile, dice the eggplant and place in a large bowl of heavily salted water for 45 minutes. Drain the eggplant and rinse in cold water. Place in the pickling liquid, cover and refrigerate for 12 hours.

5 Preheat the barbecue or chargrill pan over high heat. Cook the cutlets for 3-4 minutes on each side for medium or until cooked to your liking, basting twice on each side with some of the reserved marinade. Remove from the heat and allow to rest for 5 minutes.

6 Spread the remaining 1/3 of the marinade on 6 serving plates and top with the cutlets. Garnish with the pickled eggplant and micro herbs. →

*Available at Asian grocers.

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ENTERTAINING



Designer Gail Elliott celebrated the runway debut of her label Little Joe Woman.

Gail Elliott knows a thing or two about style. The British-born supermodel, who decamped to Sydney in 2005, has spent a lifetime in fashion's fastest lanes, working with some of the world's most respected designers and photographers. The celebration then of the runway debut of her own clothing label, Little Joe Woman, at Rosemount Australian Fashion Week was a suitably elegant affair.

Along with husband and business partner Joe Coffey, Elliott gathered together the Little Joe Woman team as well as a smattering of friends to say a special "thank you" over lunch and bubbly at Sydney Japanese bar and restaurant Tokonoma. "To do our first proper show was such a thrill for us all," Elliott says. "It was amazing – even if I do say so myself!"

It has been a long time coming. The Little Joe brand, famous for its curve-skimming silky dresses and camisoles, launched in New York in 2002. "Little Joe Woman grew from what I saw as a gap in the market," Elliott explains. "Things I wanted to wear myself and couldn't find anywhere in the world at that time."

The success and growth of the label has seen six stores open in Australia as well as an online outlet and a recent launch into wholesale.

Tokonoma, a low-lit lounge in Surry Hills, with sleek wood panelling and artistic detailing, was the perfect setting to celebrate Little Joe Woman's launch. Guests were treated to venison carpaccio, scallops with jalepeño and pickled apple, miso-marinated lamb cutlets and the lightest of yoghurt panna cottas.

"The inspiration for the menu at Tokonoma is Japanese dishes with new flavours directed at the present-day palate," says head chef Regan Porteous.

As for ambience, Tokonoma's flickering candlelight, izakaya-style seating and ever-attentive staff ensured the style factor was kept high at all times.

"The lunch was absolutely delicious," says Elliott, "It was so important to both Joe and I to gather everyone together to thank them and show our appreciation of their ongoing support." →

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