

they are great at any time of the day.



SOMETHING TO DRINK

✱ ROSÉ

Try a dry Scorpo Rosé from the Mornington Peninsula (\$30). Made from pinot noir grapes, this wine shows a spicy bouquet with red fruits that leads into a crisp finish. It's a perfect complement to the flavours of the beef dish.

Hummus with ground beef and pine nuts

6 tbsp extra virgin olive oil
1/2 large red onion, very finely diced
1/3 tsp ground cinnamon
400g canned chickpeas, drained and rinsed
3 lemons
2-3 cloves garlic, crushed to a paste with salt
6 tbsp tahini paste
sea salt and black pepper
250g good-quality beef mince
2 tbsp pine nuts, lightly toasted
1/2 cup flat-leaf parsley leaves, cut into julienne
paprika
mild chilli flakes

Serves 4

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HEAT 3 TBSP OLIVE OIL over a low-medium heat and fry the onion gently for about 5 minutes until golden brown. Transfer to a bowl, add the cinnamon and set aside.

TO MAKE THE HUMMUS, place the chickpeas and 1/4 cup water in a food processor and blend until smooth. Add the juice of 1 lemon, the garlic, tahini and remaining olive oil. Season with salt and pepper to taste. Spread the hummus over a large serving plate.

PLACE A FRYING PAN over a high heat. When it is hot, add the cooked onion, then the beef mince. Use the back of a fork to break up the mince as it cooks, and season with salt. Cook for about 10 minutes until the mince begins to crisp, then add the pine nuts.

TO SERVE, spoon the mince over the hummus, and sprinkle with parsley, paprika and chilli. Add a good grind of pepper and squeeze the juice of 1 lemon over the top. Serve with lemon wedges.

in the centre of each of 4 plates. Spread it out, making a well in the middle for an egg. When the eggs are cooked to your liking (3 minutes for a soft yolk), remove with a slotted spoon and drain on kitchen towel. Place an egg in the middle of each plate. Season with salt and pepper and sprinkle with chilli flakes.

HEAT A FRYING PAN over a medium-high heat. Cook the butter and sage for about 2 minutes until the butter turns nut brown and the sage is crisp.

TO SERVE, spoon the butter and sage leaves over the yoghurt and eggs.

