



Don't come the raw strawberry with Leigh

Sashimi of Hiramasa kingfish with citrus salt and white balsamic dressing

Serves four • Preparation time: one hour

800gm of Hiramasa kingfish	10ml lime juice
2 oranges	100ml white balsamic
2 lemons	400ml extra virgin olive oil
3 limes	4 radishes
6 tablespoons of Maldon sea salt	4 eschalots
	1 bunch of watercress

Citrus salt – Finely zest all citrus. Cover a large flat tray covered in grease proof paper. Combine the zest and sea salt and spread evenly over tray. Leave to dry overnight.

White balsamic dressing – Combine 10ml of lime juice with 100ml white balsamic and 400ml extra virgin olive oil.

Hiramasa kingfish – Take your fillet of kingfish and remove the skin then, with a very sharp knife, finely slice.

Garnish – Halve and thinly slice the radish and eschalots. Wash and remove the stalks of the watercress and break into small sprigs.

Presentation – To start, scatter the kingfish over the plate, drizzle with the white balsamic dressing and finally sprinkle the citrus salt over the entire plate.

Take your radish, eschalots and watercress and toss in a little of the dressing and again, scatter, artistically!

At home with Leigh McDivitt

3 WEEDS ROZELLE

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When Leigh McDivitt, head chef at the award-winning restaurant at 3 Weeds Rozelle, isn't working, he still finds time to cook at home – just not usually when he returns home at night. Leigh, who was sous chef at 3 Weeds Rozelle for almost two years before becoming head chef in April this year, has recently moved into the area, and his five-minute walk home is a welcome change from the previous hour-long commute. *Ciao* asked Leigh a few questions about what this chef cooks at home.

What time do you get home after work, and what do you eat then?

I get home about 12 or 1 in the morning. Usually I have a toasted sandwich or something simple like baked beans.

Who is the chief cook at your house? It's my partner, Stacy, but I'm the chef, so I come in and tell her she's doing things wrong.

What is your favourite kitchen appliance at home? My pasta machine. I love making fresh pasta – it tastes 10 times better than the packet stuff. I usually make linguine or angel hair and freeze the extra.

What food is always in your fridge? Steak, asparagus, green beans, plus French butter – it's nice on toast in the mornings.

How often do you go grocery shopping? I'm hardly ever home, so usually once a week – just enough for Sunday and Monday.

What's the best thing anyone has cooked for you recently? Roast lamb racks with Moroccan spices, potatoes and beans, cooked by Stacy.

What is essential at your table? A bottle of wine. We only just got a table – we used to eat dinner sitting on the floor.

What foods can't you stand? Raw tomatoes and raw strawberries. It's a phobia from when I was a kid – I have to cook them.

And, what's for dinner tonight? 'Staffies' tonight will be chicken caesar salad – I'll eat around 5pm with all the kitchen staff. – **YS**