

# Sweet LOVE

Here are six undeniable reasons why you should check the dessert menu at the *start* of your meal. After all, you wouldn't want to miss out on some of Sydney's most fabulous confections

PHOTOGRAPHY NICKY RYAN



Raspberry jelly with peach,  
panna cotta and rosewater  
and vodka granita

## JOHN EVANS at The Restaurant at 3 Weeds



There is a certain patience needed to prepare one of the favourite sweets from John Evans's kitchen at the 3 Weeds' bistro. Even before you get started, fresh raspberries need to be hung overnight in a jelly cloth to achieve the purest juice and, therefore, the clearest jelly.

"It's quite a process because there are three different layers," explains Evans. "The jelly is in a glass set with a peach, then the panna cotta is made later and it's set on an angle in the glass. The next stage is the granita, which is made to freezing beforehand and forked before service."

Visually stunning, the dish is one that has its origins in Evans's previous kitchen at the Northbridge Hotel. "We made that one with a rosewater panna cotta," he says, "but when we came to the 3 Weeds we made it a bit more

fancy. The panna cotta is now a plain buttermilk one. We've added a fresh peach to the jelly, but at other times we've used fresh raspberries and other fruits.

"Because it's essentially a summer dish, I thought it would be nice to add the rosewater to the granita. To me, the granita definitely has more of a rosewater flavour than a vodka one, but other people tell me differently."

Evans' wife Sonia Greig has been a food editor and stylist in the past and she also collaborates on the restaurant's dessert menu. "Basically a lot of this is her idea and then, as a chef, I take it to that next level," says Evans. The result is one of the most popular desserts on the menu. "It's a slightly healthier option," he says. "It's so lovely and light."