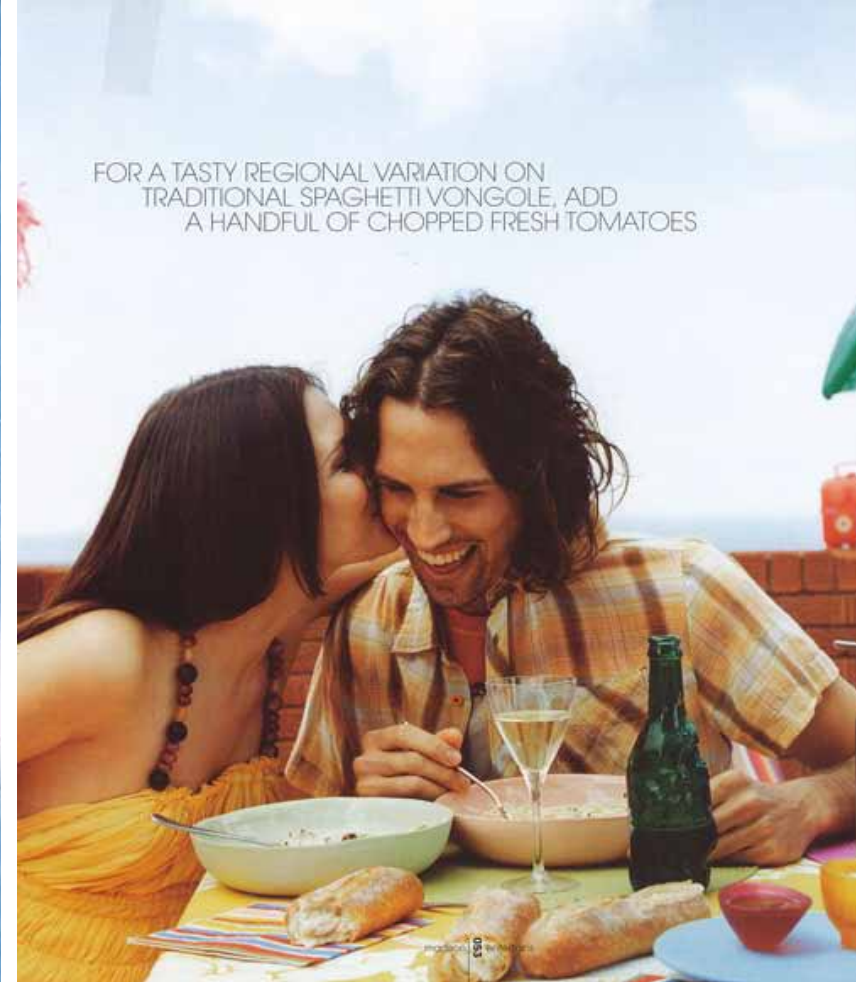


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FOR A TASTY REGIONAL VARIATION ON TRADITIONAL SPAGHETTI VONGOLE, ADD A HANDFUL OF CHOPPED FRESH TOMATOES



gin fizz
Preparation: 8 minutes
Serves: 1

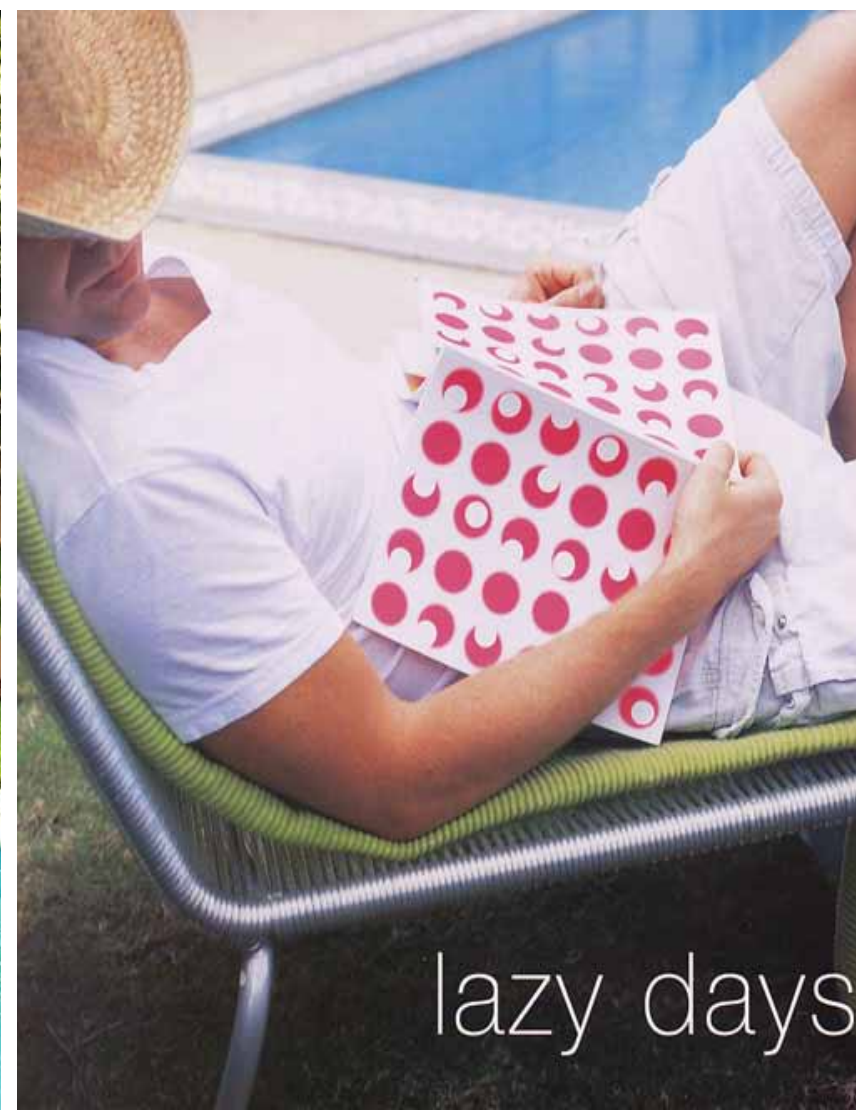
- 1 Combine the lemon juice and sugar, and stir until the sugar has dissolved.
- 2 Fill a tall glass with crushed ice, add the lemon syrup and gin. Top up with soda water.
- 3 Serve with a slice of lemon.



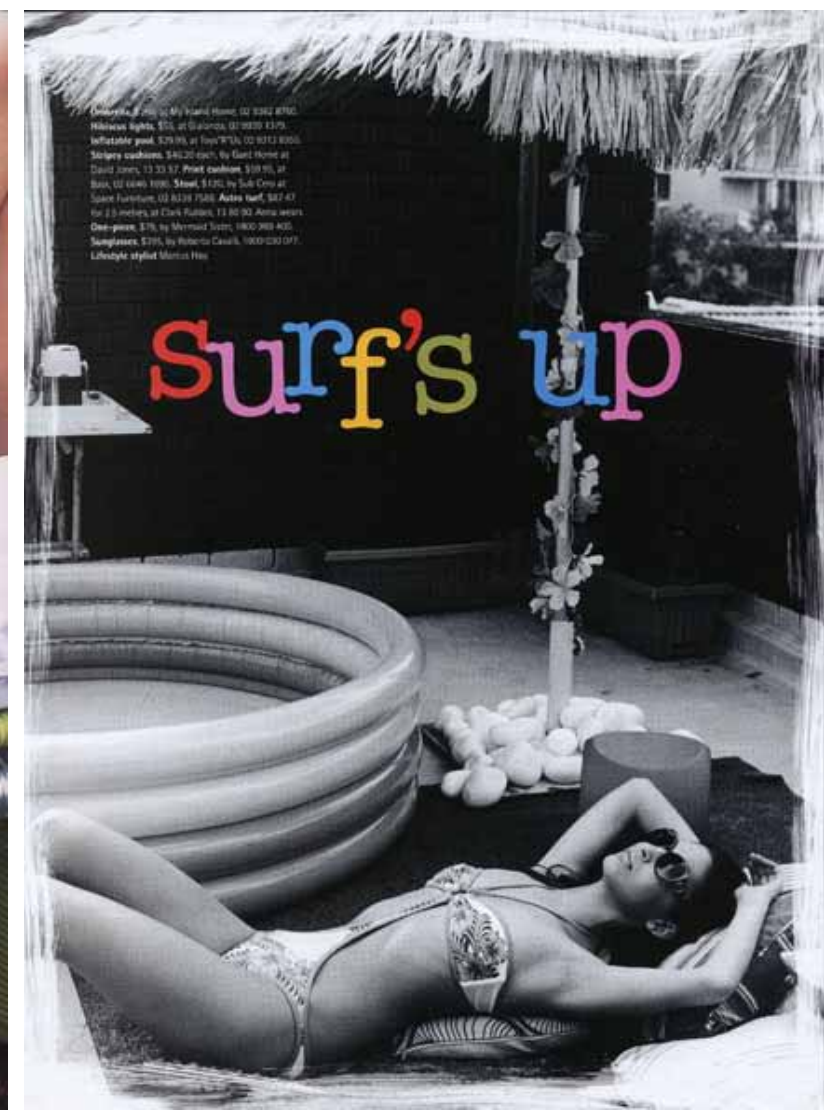
living

menu
• cookies
• fruity lewis
• sausage rolls
• prawn skewers
• cupcakes

For a child-friendly party (that doesn't include worrying about spilled drinks, dirty fingerprints or food on the sofa), it's time to play it cool in the pool. What your appetite with these simple recipes and you'll feel like a kid again, too.
Photography by RICHARD POWERS



lazy days



surf's up

Outdoor furniture, \$199, at My Home, 02 9392 8762.
Hibiscus lights, \$15, at Gardenia, 02 9392 8762.
Inflatable pool, \$299, at Toys 'R Us, 02 9333 8200.
Bathery cushions, \$149, at My Home, 02 9392 8762.
David Jones, 13 33 57. Pool cushions, \$100, at
Bunn, 02 9392 8762. Sheet, \$120, by Sub City at
Sunnyside, 02 9392 8762. Aqua turf, \$87, at
The 22 meters, at Clark Hudson, 13 92 92. Aqua water
Deep-pool, \$75, by Mermaid Sails, 0800 360 435.
Swimlenses, \$75, by Mermaid Sails, 0800 360 435.
Lifestyle styled Mattress Free



chocolate & hazelnut torte

Preparation 25 minutes

Cooking 50 minutes

Serves 10

200g dark chocolate
200g butter
4 eggs, separated
1/4 cup (50g) brown sugar
2 tbsp espresso
1/4 cup (75g) mascarpone
1 cup (100g) hazel meal
(ground hazelnut)
1/4 cup (25g) cocoa
powder
double cream, to serve

- 1 Preheat the oven to 160°C and grease and line the base of a 23cm springform cake tin.
- 2 Place the chocolate and butter into a heatproof bowl over a saucepan of gently simmering water being careful not to allow the water to boil or touch the base of the bowl. Once the chocolate and butter have melted, remove from the heat and cool slightly.
- 3 Place the egg yolks and sugar into the bowl of an electric mixer and beat until thick and pale. Add the chocolate mixture and mix until combined.
- 4 Beat in the espresso and mascarpone and stir in the hazel meal and cocoa powder, mixing until combined.
- 5 In a separate bowl, whisk the egg whites until stiff then gently fold into the cake batter.
- 6 Pour into the prepared tin and bake for 50 minutes or until cake has risen and is firm to the touch.
- 7 Allow the torte to cool slightly in the tin before serving either warm or cool with double cream.

AS DAY TURNS TO DUSK, INDULGE YOUR SWEET TOOTH WITH A SINFUL CHOCOLATE TORTE AND STAVE OFF THE CHILL THANKS TO A STEAMING SHOT OF JUST-BREWED ESPRESSO







