

VOTED AUSTRALIA'S BEST FOOD MAGAZINE

ABC

delicious.

JULY 2011

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BILL GRANGER'S MOROCCAN FEAST

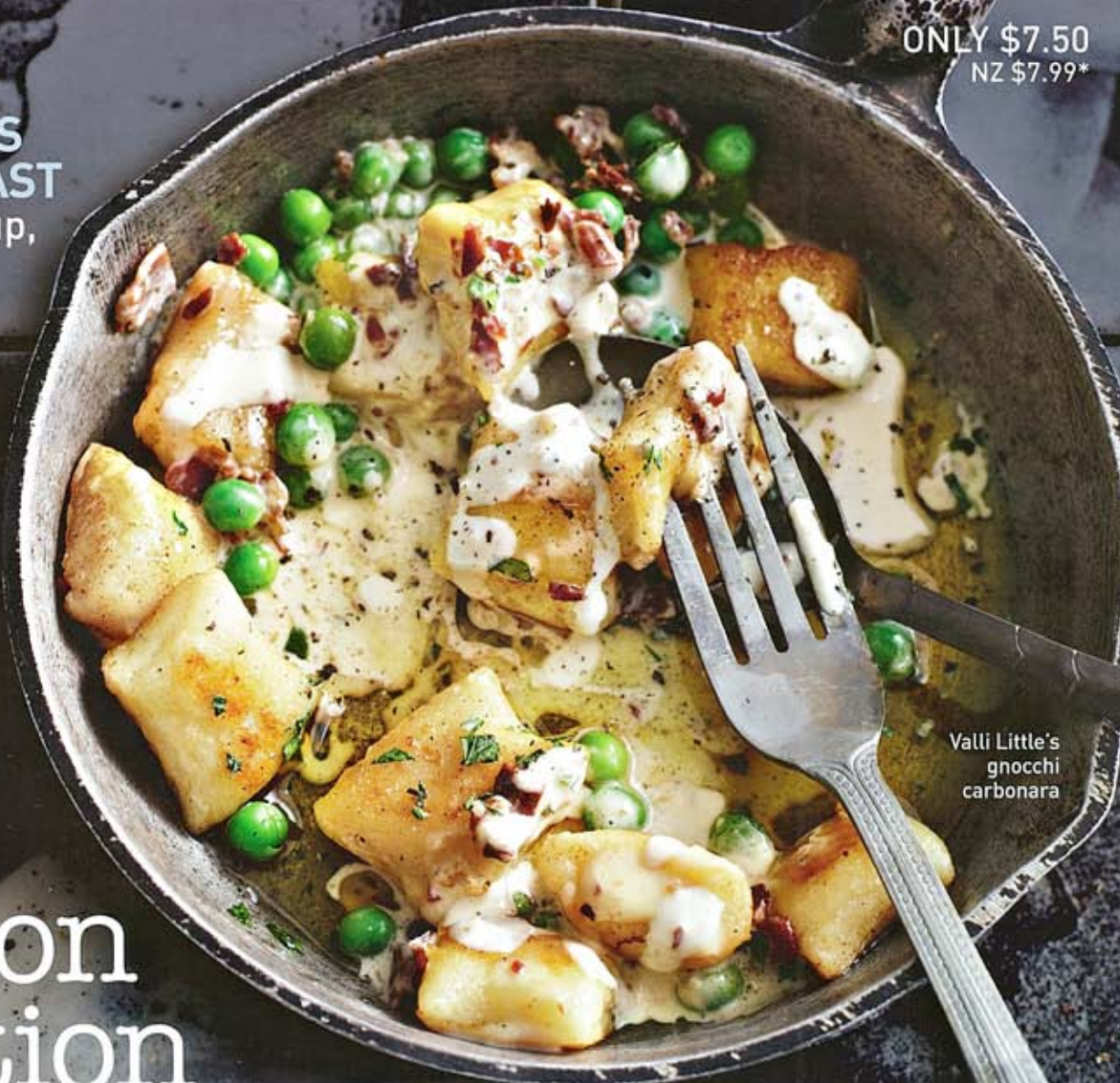
Spicy chickpea soup, chicken pie and caramel oranges

SHORTCUT DESSERTS

Chocolate tart, cherry & almond crumble and apple puddings

CHRISTMAS IN JULY

Festive dishes to share with friends



Valli Little's
gnocchi
carbonara

twist on tradition

MIDWEEK DINNERS WITH A DIFFERENCE



MATTHEW EVANS
BEST-EVER BROWNIES



JILL DUPLEX
CHICKEN NOODLE SOUP



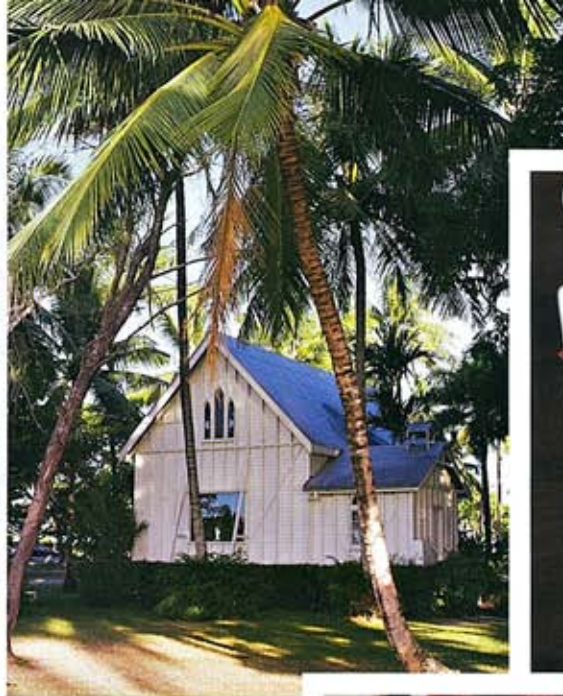
TOBIE PUTTOCK
CLASSIC RUM BABAS

PLUS ESCAPE THE CHILL IN PORT DOUGLAS AND CALIFORNIA

\$7.50 (INC. GST)
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Clockwise: the bar at Sassi Cucina; historic church St. Mary's by the Sea at Anzac Park; Sassi's unforgettable tiramisu; Di and Tony Sassi. Previous page: Anzac Park offers sunset views over Sugar Wharf.



SASSI CUCINA

Tony and Di Sassi have been culinary trendsetters in Port Douglas for more than 20 years, having made a name for themselves at La Cucina and Sassi at Balé. Though Sassi Cucina represents a more laidback approach, Abruzzo-born Tony still turns out considered plates while Di's crisp, yet warm, front-of-house service makes for memorable dining. The linguini is brimming with seafood, and the flash-fried prawns are perhaps the best in town. For dessert, the tiramisu doesn't wimp out on espresso flavour and comes with wonderfully dark chocolate ice cream. And if you're very lucky, Tony might pop out of the kitchen to give an impromptu operatic performance. 9 Grant St, Port Douglas, (07) 4099 6744.