

# the mint partners

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+PIE TIME! GET THEM WHILE THEY'RE HOT

THE MONTHLY  
FOOD MAGAZINE  
FROM



# Feast

**PORTLAND**  
KEEPING IT WEIRD  
(AND DELICIOUS)

**BLACK  
MAGIC**  
THE SECRET  
INGREDIENT  
IS PEPPER



**SEOUL FOOD**  
KOREAN PARTY PLAN

**MATTHEW'S  
BEST-EVER  
POTATO  
RECIPES**

**LEE HO FOOK'S  
TWICE-COOKED  
PORK BELLY**

QUICK  
SARDINIAN  
SAUSAGE &  
SAFFRON  
RAGU

# WHAT'S FOR DINNER?

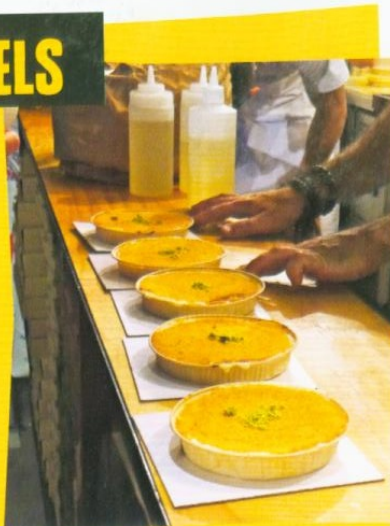
FAST & TASTY DISHES FROM AROUND THE WORLD

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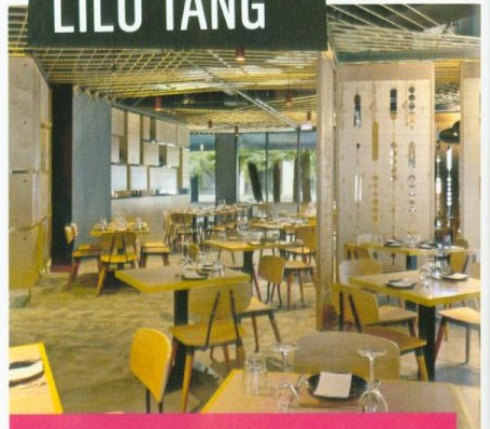
# BITE-SIZE PIECES

## KNAFEH ON WHEELS

Operating out of a mobile shipping container that's adorned with the street art of Warrick McMiles, Knafeh Jerusalem Street Food serves up the Israeli rendition of the cheesy, syrup-soaked Middle Eastern sweet, *knafeh*, all over Sydney. They don't stay in one place for long though, so keep up-to-date with this family-run bakery by following their Instagram (@KnafehBakery) and Facebook page (facebook.com/knafehbakery).



## LILLO TANG



With the knife skills of a samurai, chargrilling knowledge passed down from his grandfather, and a true appreciation for using seasonal ingredients, Nagasaki-born and ex-Nobu chef Shunsuke Ota brings a unique style of Japanese cuisine to his new restaurant, LiloTang, in Canberra's Barton this year. Shunsuke brings his expert knowledge of cooking on the *robata*, a traditional Japanese grill that slow-cooks meat over charcoal, which he'll fuel with traditional Binchōtan charcoal – Japanese oak fired at 450C. Expect slow-roasted pork spare ribs, chargrilled prawns and wagyu beef in traditional Japanese flavours. With manga cartoons decorating the walls, and an extensive selection of sake on offer, this modern restaurant situated in the Burbury Hotel brings flavoursome char to the capital's dining scene. *Lilo Tang, Burbury Hotel, 1 Burbury Ct, Barton, ACT, lilotang.com.au*