

Series 8, Episode 10

RENOVATION RESCUE WITH BARRY DU BOIS – LIVING ROOM

Renee and Luke have lived in their home with their 3 children for 7 years which Renee's grandparents originally built over 70 years ago, so she has a lot of memories in the home. They've already renovated most of the house but aren't sure what to do with the living room and want to keep as many of the original features as possible.

Before:







After:







PRODUCTS AVAILABLE AT BUNNINGS

IMAGE	PRODUCT	PRICE	ITEM #
	Living Elements 1200x 900 x 5mm Flat Edge Mirror	\$60	0029906
	Kaboodle 600mm Gloss White Modern 2 Drawer Panels	\$57.95	2660656
	Kaboodle 600mm 1 Drawer Base Cabinet	\$157	2662248
	Kaboodle 600mm 2 Drawer Base Cabinet	\$196	2662249
	Kaboodle Gloss White Base End Panel	\$89.19	2665060
and a c c c	Kaboodle Standard Drawer Runners – 6 sets	\$144	0018758
	Mojo Striped Tropez Bench Outdoor Comfort Cushion	\$29	3192723





IMAGE	PRODUCT	PRICE	ITEM #
	Pillar 1.2 x 2.4 Decorative Frost Film	\$21.98	3962034
	Windoware 150 x 210cm Charm Blockout Roller Blind – White	\$37.90	1260928
	Hume Doors & Timber 2040 x 820 x 35mm Solicore Duracote Exterior Flush Door	\$98	1971771
	Corinthian Doors 2060 x 820 x 19mm Fresco 3 Lite Timber Door Screen	\$195	2026373
	Tarkett 8mm 2.565sqm Painted White Laminate Flooring	\$81.82	6690191
	QEP Gold Laminate Floating Floor Underlay	\$55.50	6650149
	Earthwool R1.5 75 x 430mm 20.95m2 Wall Batts – 42 Pack	\$56.46	0810322





IMAGE	PRODUCT	PRICE	ITEM #
Company of the second sec	Ametalin SilverWrap 1350mm x 10m Wall Insulation	\$28.50	0811067
	Monarch 2.7 x 3.6m Canvas Drop Sheet	\$51.26	1660398
	Monarch 3.7 x 3.7m Pro Renovator Plastic Drop Sheet	\$1.56	1661353
*	Brilliant Lighting Charcoal Hugo Floor Lamp	\$147	4371214
	Verve Design Tori DIY Wall Light – Black	\$114	0019389
	Ryobi One+ 18V Random Orbital Sander – Skin Only	\$99.90	6210660
	Ryobi One+ 18V Cordless Jigsaw – Skin Only	\$119	6210486





IMAGE	PRODUCT	PRICE	ITEM #
	Ryobi One+ 18V Li-Ion Cordless Nail Gun – Skin Only	\$299	6210600
	Ryobi One+ 18V Brushless Impact Driver – Skin Only	\$199	6210698
	Ryobi One+ 18V Brushless Circular Saw – Skin Only	\$249	6210766

PAINTS AVAILABLE FROM TAUBMANS STAUBMANS

LOCATION	PRODUCT	COLOUR	FINISH
Ceiling & 1 x wall	Endure Interior	Fresno Sky	Matt
Ceiling Beams	Endure Interior	Brilliant White	Matt
Trims & Doors	Endure Interior	Brilliant White	Semi Gloss
Walls	Endure Interior	Crisp White	Matt
Undercoat	3 in 1	-	-





FURNITURE AVAILABLE FROM LOUNGES PLUS



IMAGE	PRODUCT	RRP
	Perry 2.5 Seater Lounge – Alice Midnight	\$799
	Bath Console Table	\$329
	Bath Coffee Table	\$299
	Perry Swivel Chair	\$899





WEBLINKS

For further information on the materials and products used for this Renovation,

click on the links below.



www.bunnings.com.au



www.ryobi.com.au





www.bingoindustries.com.au



www.loungesplus.com.au





TRAVEL WITH CHRIS BROWN AND MIGUEL

MURRAY RIVER HOUSEBOAT

With a bit of help from Miguel, Chris's peaceful Mildura holiday transforms into a wet and wild adventure, involving speed racing, floating houses and near-death, waterway collisions (well, almost). While Miguel heads to the local market to buy provisions, Chris attempts to qualify for Mildura's premier water skiing event, the Ted Hurley Classic. After achieving the esteemed role of 'flag waver' (sadly his skiing skills didn't make the cut), Chris and Miguel reconvene to enjoy a delicious boat-cooked lunch, and spend the afternoon floating gently, if somewhat unintentionally, out to sea.

FOOD WITH MIGUEL MAESTRE AND CHRIS BROWN

To prepare lunch for Chris on their houseboat getaway, Miguel heads to the Sunraysia Farmers Markets to collect some Murray River Region produce to prepare his Vietnamesestyle Steak Sandwich.

MIGUEL'S VIETNAMESE STEAK SANDWICH

Prep time: 30 minutes

Cooking time: 5 minutes

Serves: 4





Ingredients

- 1 baguette, cut in half lengthways
- 3 tbsp chicken or duck pâté
- Kewpie mayonnaise
- Sriracha hot chilli sauce, optional

Steak

- 500g porterhouse steak, placed in the freezer for 30 mins *see Tip
- 3 garlic cloves, crushed
- Salt and pepper
- 4 tbsp neutral flavoured oil such as peanut, sunflower or vegetable oil

Dipping sauce

- 2 tbsp sesame oil
- 3 tbsp hoisin sauce
- 2 tbsp honey

Pickled vegetables

- $^{1\!\!/_2}$ small red onion, thinly sliced on mandolin
- 1/2 small white onion, thinly sliced on mandolin
- 1 carrot, julienned
- 3 baby radishes, thinly sliced on mandolin
- $\frac{1}{2}$ Lebanese cucumber, thinly sliced lengthways on a mandolin





- 2 tbsp rice wine vinegar
- 1 tbsp white sugar
- 1/4 bunch mint leaves, torn

Garnish

Spring onions, julienned and soaked in ice water for 5 minutes until they start to curl

Method

- 1. Take steak out of the freezer 10 minutes before slicing.
- 2. Preheat BBQ to medium-high heat.
- 3. Thinly shave the par-frozen meat using a chef's knife. Marinate in oil, garlic and a generous seasoning of salt and pepper. Mix to cover meat well and set aside.
- 4. Meanwhile mix together sesame oil, hoisin sauce and honey in a bowl. Set aside.
- 5. Remove beef slices from marinade, shaking to remove excess, and quickly sear on the hot BBQ for a few seconds on each side. Remove beef from heat and place in honey sesame dipping sauce. Repeat with remaining meat. Set aside.
- 6. Combine all the vegetables for the pickle in a large bowl. Sprinkle with vinegar and sugar, tossing to coat. Stir through torn mint leaves.
- 7. To serve spread one side of the baguette with pâté. Spread other side of baguette with kewpie mayonnaise and chilli sauce, to taste.
- 8. Top with steak, allowing excess sauce to drip off before adding to sandwich. Top with pickled mixed vegetables.
- 9. Top with drained curled spring onions and cut baguette into four pieces. Eat immediately.

TIP: Place the meat in the freezer for about 30 minutes -1 hour is enough to partially freeze thinner cuts of meat, making it easier to slice the meat into strips.

