

Series 8, Episode 6

TAKE HOME BARRY WITH BARRY DU BOIS DOG DOOR AND CUBBY HOUSE

While roaming the ailes of Bunnings, Barry meets Jon and Khanley who are looking for a new doggy door for their two cavoodles. As they're not very confident DIYers, they've been convinced to take Barry home to learn all the tips and tricks they need to complete the job.

But a doggy door isn't enough for Barry, he quickly find another job on the list – a brand new cubby house for their two kids. Can Barry's expert knowledge take these hopeless DIYers to future tradies?

PRODUCTS AVAILABLE AT BUNNINGS



IMAGE	PRODUCT	PRICE	ITEM #
	Dunlop Wooden Float	\$33	0960337
	Hume Doors & Timber 2040 x 820 x 35mm Duracote Finish Exterior Door	\$120	1974973





IMAGE	PRODUCT	PRICE	ITEM #
	Cyclone Sculpt Invisigrip Tough Gardening Gloves	\$7.98	2970731
	STILLA Hutt Cubby House	\$1,049	3321227
	Pour-in-Place 1.5m2 Black Wetpour Rubber Surfacing	\$64.90	3321478
	Hakuna Pets Medium Deluxe Aluminum Pet Door	\$99	3962393
	Raven Clear Anodised RP5 Weather Strip	\$12.90	4061480
	Ikonic Brushed Nickel Ruby Twin Knob Combination Entrance Set	\$41.85	4061967
	Hart Folding Utility Knife	\$16.50	5760283
MARKET STATE OF THE STATE OF TH	Masterfinish Pointed Flooring Trowel	\$34.90	5961976





IMAGE	PRODUCT	PRICE	ITEM #
(MARIO) 10_	Diablo 10 Piece Wood HCS T-Shank set	\$26.90	6370840
	Marquee Children's Camp Chair	\$8.89	3191791
AGE.	Lifetime Lime Children's Picnic Table	\$79	3240652
ABO e 133	Swing Slide Climb Chalk Board	\$23.69	3321291
	Hortex "Grubs" Children's Handi Mate Gardening Gloves	\$3.30	3350754
	Fiskars Kids Rake	\$17.80	3360512
170	Cyclone Kids Patch Garden Cultivator	\$10.50	3360648
	Cyclone Kids Patch Long Handle Garden Shovel	\$10.50	3360652





IMAGE	PRODUCT	PRICE	ITEM #
	Cyclone Kids Patch Short Handle Garden Rake	\$3.15	3360656
PICE PROPERTY AND	Ryobi One+ 18V Impact Driver	\$99	0023492
	Ryobi One+ 18V Cordless Jigsaw	\$119	6210486





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





TRAVEL WITH CHRIS BROWN

SECRET BORA BORA

Chris arrives at Bora Bora airport and is picked up by the Four Seasons wooden Venetian boat – this is his taxi to the hotel! With Amanda organising so many activities at his doorstep from kayaking and cycling to massages and room service delivered by boat, will Chris get the chance to relax?

Before Chris departs, Amanda leaves one last surprise for Chris, but he will need to travel to the middle of the mysterious island of Bora Bora to find it. He calls upon Azdine Oudine, a local guide who can show him some of Bora Bora's lesser-known wonders along the way. The Valley of Kings is a walking trail deep in the island's interior, which takes you past temples, ancient relics and huge Banyan trees. Once Chris reaches the middle where the Banyan tree and 7 kings lie, it's here he will find the treasure Amanda has left him.

WEBLINKS

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tahititourisme.com.au/en-au







www.fourseasons.com/borabora/



tahiti.com/travel/about-tahiti

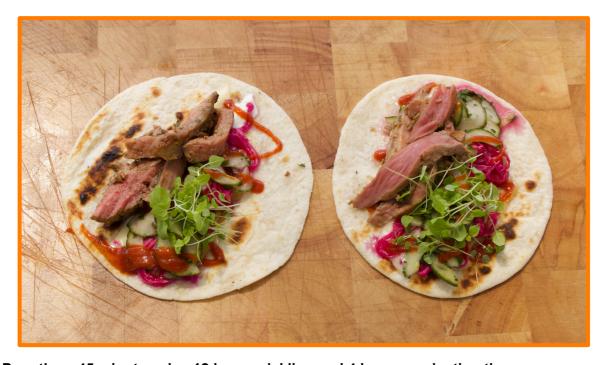
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FOOD WITH MIGUEL MAESTRE HESTON BLUMENTHAL BBQ LAMB SOUVLAKI

Miguel meets the godfather of molecular gastronomy, Heston Blumenthal who is going back to basics, sharing his tips for the perfect BBQ lamb.



Prep time: 45 minutes plus 12 hours pickling and 4 hours marinating time

Cooking time: 1.5 - 2hrs

Serves - 6-8

Ingredients

Pickled red cabbage

150mL white wine vinegar





50g caster sugar

½ tsp salt

½ small red cabbage, finely shredded

Marinade

120mL extra virgin olive oil

Zest and juice of 1 lemon

2 garlic cloves, crushed

½ bunch mint

1 tbsp dried oregano

1 tsp ground cumin

1 tsp sweet paprika

½ tsp salt

Lamb

- 1.8kg boned lamb leg
- 4 lemons, halved

To serve

Salt and pepper

18-24 small pita breads

120g aioli

Sriracha (or other chilli sauce), to taste

Micro watercress





Method

- 1. In advance, prepare the pickled cabbage by placing vinegar, sugar and salt into a small saucepan. Bring to the boil, remove and chill.
- 2. Add the red cabbage, cover and place in fridge for 12 hours to pickle.
- 3. For the marinade, slice mint finely and combine well with other marinade ingredients.
- 4. Remove all excess fat and sinew from the lamb leg. Trim into 1cm thick, even slices. Place into a bowl and combine well with marinade. Leave to marinate in fridge for 4 hours.
- 5. Heat the charcoal BBQ until charcoal is glowing.
- 6. Place lemon halves over glowing charcoal and caramelize until the cut side turns dark and golden.
- 7. Place charred lemon halves onto the rotisserie forks on the rotisserie rod.
- 8. Place all lamb pieces evenly onto the rotisserie rod and finish with the other fork containing lemon halves. Close in tightly and place onto rotisserie poles above the glowing coals and turn on the rotisserie.
- 9. Cook meat on rotisseries until the core temperature reaches 58°C. Remove and rest for 30 minutes.
- 10. To serve, slice lamb into thin strips, season with some of the charred lemon juice, salt and pepper
- 11. Quickly char the pita breads and top with lamb strips, a little pickled cabbage, aioli, chilli sauce and cress.

WITH THANKS

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by heston blumenthal

Available at Bunnings https://www.bunnings.com.au

