

Series 8, Episode 2

GARDENS WITH MATT LEACY

FRONT YARD DISASTER

The Living Room has a new gardener, Matt Leacy from Landart Landscapes and for his first garden makeover Barry's got a doozy. Matt shows us how you can turn even the most unappealing front of your house into an entertaining oasis and be the envy of your neighbours.

BEFORE







AFTER



PRODUCTS AVAILABLE AT BUNNINGS



IMAGE	PRODUCT	PRICE	ITEM#
	Tuscan Path 20 – 45mm 19kg Coastal Decorative Pebble	\$12.98	0046100
	James Hardie HardieDeck 3000 x 196 x 19mm Decking Board	\$52.90	0710711





IMAGE	PRODUCT	PRICE	ITEM #
	James Hardie HardieDeck Double Winged Base Jointer 3000mm Decking – 5 Pack		0710712
	James Hardie HardieDeck Snap-In Top Strip 3000mm Decking – 5 Pack		0710713
	James Hardie HardieDeck Slimline Edge Cap 3000mm Decking		0710719
BASTEN Could find Constructs St. & St.	Bastion 20kg Quik Set Concrete		0760335
	Ryobi 18V ONE+ Brushless Planting & Digging Tool – Tool Only	\$249	0090723
AND STATE OF THE PARTY OF THE P	Ryobi 550W 500mm Hedge Trimmer		3381346
	Ryobi ONE+ 18V Brushless Impact Driver	\$199	6210698





IMAGE	PRODUCT	PRICE	ITEM#
Blue Metal	Bastion 20kg Blue Metal		0760540
	Ridgi 50mm x 50mm x 3mm 1.5m Galvanised Steel Corner Post		1080315
	Ridgi 50 x 50 x 3mm 1.5m Galvanised Steel Joiner Post	\$52	1080309
	Ridgi 50mm x 50mm x 3mm 1.5m Galvanised Steel Ender Post	\$28	1080320
	Ridgi 150mm x 50mm x 1.5m Smooth Reinforced Concrete Sleeper		1080302
	Monarch 50mm Walls Doors and Trims Paint Brush		1660270
	Monarch 50mm All Purpose Synthetic Sash Paint Brush	\$9.42	1660613





IMAGE	PRODUCT	PRICE	ITEM#
Mail Spain For	Monarch 4L Metal Paint Pot	\$9.31	1661933
Garden Soil	Hortico 25L Garden Soil Improver		2961470
Mushroom Compost	Richgro 25L Organic Mushroom Compost	\$4.98	3022700
	Adbri Masonry 600 x 400 x 40mm Zuroch Euro Stone Paver		3041810
r ₊ -	Holman 6mm Mini Barbed Elbow – 5 Pack		3110296
	Pope 13mm Drip Eze Drip Irrigation Tube – 50m		3120301
	Holman Water Whiz 200 Advanced 2 Outlet Tap Timer	\$99	3111076
	Whites 1180 x 130mm Galvanised Steel Interlock Garden Edging	\$11.45	3321458





IMAGE	PRODUCT	PRICE	ITEM #
123 P	Vinidex 100mm x 20m Socked Slotted Draincoil	\$114	4770259
Part of the second seco	Makita 125 x 1.2 x 22mm Cutting Discs – 12 Pack	\$16.90	6310251
Serel 1, Statement Serel 1, Statement Company of the series of the ser	Flexovit 230 x 3.1 x 22.2mm Metal Cutting Wheel	\$7.06	6314423





PLANTS AVAILABLE AT BUNNINGS WORK WORK OF THE PLANTS AVAILABLE AT BUNNINGS

BOTANICAL NAME	COMMON NAME
Alcantarea imperalis 'Rubra'	Imperial Bromeliad
Alcantarea odorata	Fragrant Alcantarea
Archontophoenix cunninghamiana	Australian Palm
Archontophoenix cunninghamiana (tri-stem)	Bangalow Palm
Dichondra repens / Isotoma	Dichondra repens
Dietes 'White Tiger'	Dietes 'White Tiger'
Lagerstroemia indica x fauriei 'Natchez'	White Crepe Myrtle
Liriope 'Evergreen Giant'	Liriope 'Evergreen Giant'
Mandevilla sanderi 'Jade White'	White Mandevilla
Rhaphiolepis 'Oriental Pearl'	Indian Hawthorn
Strelitzia Nicolai	Giant Bird of Paradise
Syzygium austral 'Resilience'	Lilly Pily
Viburnum odoratissimum Sweet Viburnum	





PAINTS AVAILABLE FROM TAUBMANS ** TAUBMANS



LOCATION	PRODUCT	COLOUR	FINISH
Timber Cladding	All Weather	Billiard Ball	Low Sheen
Brick Exterior	All Weather	Knight Grey	Low Sheen
Garage Door	White Knight Rust Guard	Billiard Ball	Gloss
Timber Windows	All Weather	Vivid White	Low Sheen
Front Steps / Bench	3 in 1 Prep	White tinted Knight	
Seating Area	3 III 1 Plep	Grey	-
Undercoat	3 in 1	White	-





WEBLINKS

For further information on the materials and products used for this Renovation Rescue, click on the links below.





www.bunnings.com.au



www.taubmans.com.au



www.bingoindustries.com.au

www.ryobi.com.au





TRAVEL WITH CHRIS BROWN

POUND PAWS

Approximately 250,000 healthy and treatable dogs and cats are put down in Australia every year. Chris has teamed up with animal welfare charity Pound Paws to educate viewers about the importance of adopting from rescue shelters.

WEBLINKS



http://www.goldenoldiesanimalrescue.com.au



http://poundpaws.com.au



http://greyhoundrescue.com.au





FOOD WITH MIGUEL MAESTRE CRUNCHY SOFT FISH TACOS

Inspired by the authentic Mexican food at Byron Bay's Chupacabra, Miguel prepares fish tacos sure to please whether you like them crunchy or soft.

Prep time - 30 minutes

Cooking time - 15 minutes

Makes - 6 tacos

Ingredients

Corn salsa

3 tbsp extra virgin olive oil

2 cobs sweet corn, kernels sliced off

2 ripe field tomatoes, cores removed, diced to size of corn kernels

Leaves picked from $\frac{1}{2}$ bunch coriander

1/2 Spanish onion, diced to size of corn kernels

Juice of 1 lime

1 fresh (or pickled) jalapeno, deseeded and diced

Salt and pepper, to taste

Method

- 1. Heat 1 tbsp of olive oil in a medium sized saucepan over a high heat.
- 2. Sautee corn for 2 minutes, stirring from time to time, until coloured and just cooked.
- 3. Combine sautéed corn with all other ingredients in a bowl. Set aside.





Baja sauce

Peppercorns from ½ strand of fresh green pepper, or 10 pickled green peppercorns

1 jalapeno, roughly chopped

1/4 bunch coriander, roughly chopped

Juice of 1 lime

3 tbsp sour cream

1 tbsp olive oil

Salt

Method

- 1. In a mortar and pestle pound together peppercorns, chilli, coriander and lime juice to form a rough paste.
- 2. Add sour cream and olive oil and stir to combine.
- 3. Season and set aside.

Popcorn fish

400g skinless and boneless firm white fish fillets (such as snapper), cut into 3cm x 6cm pieces

1 cup flour

3 eggs

50g lightly salted popcorn, blended to a coarse crumb in a food processor

Sunflower oil for shallow frying

Salt and pepper





Method

- 1. Place flour on a plate. Whisk eggs in a bowl. Spread popcorn crumb onto a separate plate.
- 2. Coat 1 piece of fish in flour, shaking off excess. Dip in beaten egg, allowing excess to drip off. Finally toss in popcorn crumb to coat. Set aside on a clean plate. Repeat with remaining fish.
- 3. Fill a large frying pan with sunflower oil to a depth of 4cm. Heat over medium-high to 200C (a cube of bread will turn golden in 30 seconds when the oil is hot enough).
- 4. Cook fish, in batches, for around 2 minutes on each side or until golden and cooked through.
- 5. Drain on paper towel and season.

Crunchy Soft Tacos

6 hard taco shells

6 soft tortillas, softened by charring over an open flame

1 ripe avocado

1/4 tsp lime juice

Dash olive oil

1 tsp sour cream

Salt and pepper

Method

Cut avocado in half and remove seed, setting aside. Using a fork, mas the avocado
together in each half with lime juice, sour cream and olive oil to form a rough
guacamole. To preserve greenness, return seed to centre of avocado and stick the
two halves together to close until you're ready to use.





- 2. Spread a spoonful of guacamole on the centre of one side of each soft tortilla. Place hard taco shell on centre of flour tortilla. Gently press the soft tortilla to the sides of the hard taco shell, using the guacamole as glue. Set aside and repeat with remaining taco shells and tortillas.
- 3. To serve spoon some salsa into the base of the hard taco, top with one or two pieces of fish and drizzle with Baja sauce. Eat immediately.

WITH THANKS



https://chupacabra.com.au





2-MINUTE NOODLE CHALLENGE WITH MIGUEL MAESTRE

Miguel is given a studio challenge – prepare a delicious dish using 2-minute noodles in, you guessed it, only 2 minutes!

With only a handful of ingredients on hand he whips up a delicious serve of sticky ginger & chilli salmon noodles.

STICKY SALMON NOODLES

Cooking time - 2 minutes

Serves - 1

Ingredients

- 1 cake of dried 2-minute noodles
- 1 tsp sesame oil
- 2 tsp sweet soy sauce
- 100 g salmon fillet, sliced into 1cm strips
- 1 tbsp teriyaki sauce

Handful of bean sprouts, plus extra to garnish

- 1/4 red onion, thinly sliced
- 2 stalks broccolini, cut into 3cm lengths
- 1cm knob ginger
- 1 long red chilli





1 tbsp sesame seeds, plus extra to garnish

Method

- 1. In a large heatproof bowl, pour boiling water over dried noodles. Leave to sit and cook whilst you prepare the rest of the recipe.
- 2. In a preheated hot wok add sesame oil, sweet soy and salmon pieces, tossing to prevent burning. Add teriyaki marinade, bean sprouts, red onion and broccolini and toss to combine.
- 3. Grate ginger and chilli into the wok. Sprinkle with sesame seeds. Add drained cooked noodles and toss to combine.
- 4. Garnish with coriander and more bean sprouts.
- 5. Serve hot.

