

# THE LIVING ROOM FACT SHEET

Series 8, Episode 17

## DECLUTTER WITH PETER WALSH

### Kid's Toys

Stephanie and Adam are quite clear about how they want things to work and feel in their home but are not clear on how to get there. They have kept everything from their first child to hand on to their second and have discovered that a lot of stuff is not actually useful. Peter Walsh has come to help Stephanie and Adam sort and declutter the toys and clothing in the children's chaotic bedrooms and give them the tools they need to keep it in order.





# LIVING ROOM FACT SHEET

Alexis' Room Before & After:








# LIVING ROOM FACT SHEET

Harley's Room Before & After:



# THE LIVING ROOM FACT SHEET

PRODUCTS AVAILABLE AT BUNNINGS 

IMAGE	PRODUCT	PRICE	ITEM #
	Zone Interiors 210 x 210cm 63mm Vivid White Basswood Shutterview Venetian Blind	\$217	0027743
	CustomPine 1200 x 595 x 16mm E1L White Melamine Shelving	\$17.24	0570015
	Verve Design 48cm 40W Pink Maxx Desk Lamp	\$29	4370809
	Brilliant 180cm Red Kent Pendant	\$12.60	7071900

## WEBLINKS

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



[www.bunnings.com.au](http://www.bunnings.com.au)







## TRAVEL WITH CHRIS BROWN

### Bubble Tents



If the word camping conjures thoughts of mozzie bites, freezing temperatures and a rock hard bed then Chris has the answer for you – bubble tents. They're see-through, dome-shaped glamping tents that let you lie in a real bed under the stars. Better yet, these bubble tents have sweeping views of Australia's very own grand canyon – the Capertee Valley.

### WEBLINKS

<https://www.simmosoffroadtours.com/>

<https://www.bubbletentaaustralia.com/>





## FOOD WITH MIGUEL MAESTRE

### Christmas in July – 3 Wise Men

July has arrived and for Miguel it can only mean one thing – another excuse to have a Christmas dinner. Masterchef judges Matt Preston, Gary Mehigan and George Calombaris transform into the Three Wise Men and prepare a dish each resulting in the perfect Christmas in July dinner. All Miguel has to do is sit back and enjoy.

#### MATT PRESTON'S PRAWN COCKTAIL SAN CHOY BAU

**Serves: 6 as a starter**

**Prep Time: 10 minutes**

##### **Ingredients**

1 lemon, segmented and chopped  
1 tbs extra virgin olive oil  
1kg XL cooked tiger prawns, peeled, cleaned  
4 ripe avocados, chopped  
250g small cherry tomatoes, quartered  
2 baby gem lettuce, leaves separated  
2 tbs chopped chives

##### **Cheats cocktail sauce**

2/3 cup Japanese mayonnaise  
1½ tbs tomato sauce  
Few drops Maggi seasoning, to taste  
Few drops tabasco sauce, to taste  
1 tsp Worcestershire sauce  
3 tsp brandy  
1 tbs lemon juice

1. Combine lemon segments and oil in a small bowl. Set aside for 15 minutes.
2. To make the sauce, combine all the ingredients in a bowl and set aside.
3. Place lettuce cups on a large platter.
4. Cut the prawns into chunks about 1½ cm-thick. Cut the avocado into 1cm pieces. Divide prawns, tomatoes and avocado among lettuce cups.
5. Spoon over some of sauce. Spoon over some of the lemon segments. Scatter with chives.



## **GEORGE CALOMBARIS' LAMB CHOPS WITH SAGANAKI AND HORTA PUREE**

**Serves: 4 as a main**

**Prep Time: 20 minutes**

**Cook Time: 20 minutes**

### **Ingredients**

12 lamb cutlets  
3 lemons, halved

### **Marinade**

3 garlic cloves, very finely grated  
1 small onion, coarsely grated  
1 tbs very finely chopped rosemary  
3 tsp dried oregano  
1/4 cup Greek by George Calombaris extra virgin olive oil

### **Horta puree**

25g unsalted butter  
2 eschallot, sliced  
3 garlic cloves, sliced  
250g baby spinach  
1/2 bunch kale, stalks removed, blanched  
1/2 bunch silverbeet, stalks removed, blanched  
2 tbs Greek by George Calombaris extra virgin olive oil  
1 lemon, zested and juiced

### **Saganaki with peppered figs**

2 x 170g Greek by George Calombaris saganaki with peppered figs  
Plain flour

### **Method**

1. For the lamb, combine marinade ingredients in a bowl, season with salt and pepper then add the lamb chops and toss to coat. Cover and marinate in the fridge overnight or for at least for 2 hours.
2. For the horta puree, melt the butter in a large wide-based saucepan over medium heat. Add the eschallot and garlic and cook for 2 – 3 minutes until softened. Add the baby spinach and cook until completely wilted. Stir in blanched silverbeet and kale with the lemon juice. Spoon mixture into a blender jug and blend with the olive oil until smooth. Season to taste.
3. Remove the lamb from the fridge 1 hour prior to cooking.





4. Preheat BBQ or chargrill over medium high heat and cook the chops for 3 – 4 minutes a side or until slightly charred and cooked through. Add the lemons cut-side down as you turn the chops. Rest for 5 minutes.
5. Meanwhile, for the saganaki with peppered figs, heat a dry frypan over medium-high heat with no oil.
6. Spread a little flour onto a plate, remove the cold cheese from the packaging and coat well in the flour on both sides. Gently shake off excess flour and carefully place the cheese into the hot frypan. At the same time, remove the peppered figs from the sachet and place into a small bowl. Microwave on high for 20 seconds or until warmed through. Cook the cheese until golden on one side, then carefully flip over and cook until golden on the other side and soft in the middle.
7. Serve lamb chops on a platter with the horta puree, saganaki, peppered figs and grilled lemons. Add a swirl of yoghurt through the horta puree if desired.

## **GARY MEHIGAN'S STEAMED MULBERRY, SOUR CHERRY AND TREACLE PUDDING**

**Serves: 8-10**

**Prep Time: 20 minutes**

**Cook Time: 20 minutes**

### **Ingredients**

#### **Pudding**

1 1/2 cup dried fruits (barberries, sour cherries, blueberries, mixed peel, golden raisins)

50 g butter

200 g plain flour

1 pkt (250g) suet mix

Pinch salt

15 g baking powder

1/2 tsp mixed spice

70 g soft brown sugar

100 g treacle

Juice and zest of 1 lemon

300 – 350 ml milk

Double thick cream, brandy custard and icecream, optional to serve

#### **Sauce**

100 g treacle

30 g butter

2 tbsp water



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## Method

1. For the pudding, place dried fruit in a pot and cover with water, bring to the boil then remove from the heat. Allow the berries to steep for 10 minutes. Strain liquid from berries and place them onto a paper towel to dry. Set aside.
2. Soften half the butter and use to grease a 2 litre non-stick metal pudding basin. Combine the flour, suet mix, salt, baking powder, mixed spice and sugar in a large bowl, mixing well. Make a well in the centre.
3. Melt the remaining butter with 50g treacle, the lemon juice and zest. Pour into the flour. Gradually add the milk, stirring the mixture gently until just combined to form a soft cake mixture.
4. Place half of the dried fruit into the pudding basin and pour the remaining 50g of treacle over the top. Stir the other half of the dried fruit into the pudding mixture and spoon into the pudding basin.
5. Cut a 25 cm square each of greaseproof paper, then fold a pleat into the middle, which will allow the pudding to expand underneath. Place on top of the pudding. Secure the lid.
6. Select a pot, which is big enough to hold the pudding steamer comfortably with a lid on. Place an upturned saucer or small plate in the base of pot. Place the pudding steamer onto saucer in the pot and fill  $\frac{3}{4}$ 's with hot water. Place on to a low heat and allow to simmer gently for 2 hours until cooked. Check the water level now and again to make sure it doesn't burn dry. It's ready when you insert a skewer and it comes out clean.
7. For the sauce, place the treacle, butter and water in a small saucepan, bring to the boil then pour over the cooked, turned out pudding.

## WEBLINKS

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

SCANPAN®  
DENMARK  
TECHNIQ

<http://www.scanpan.com.au>

果良信  
GLOBAL®

[www.globalknives.com.au](http://www.globalknives.com.au)





## PHOTOGRAPHING THE MOON QUICKIE WITH CHRIS BROWN

It turns out you don't need a super-powered telescope to see where NASA landed on the moon. With a zoom lens and a half decent camera, Chris shows you exactly where Neil and Buzz walked all those years ago.

## RYOBI PRESURE WASHER QUICKIE WITH BARRY DU BOIS

Barry takes his truck out for some off road action. But it's not all fun and games - when he gets home he's got to clean it all up. Cleaning mud off your car can be hard work, but not with the Ryobi 2000psi Pressure Washer! With a powerful 1800W motor, this pressure washer makes light workout of tough dirt. But it's not just for cars – this pressure washer is perfect for cleaning down windows, under eaves and pathways.








RYOBI PRESSURE WASHER

AVAILABLE AT BUNNINGS

IMAGE	PRODUCT	RRP	ITEM NO.
	<p><b>1800W 2000psi Pressure Washer</b></p> <p>With a powerful motor delivering 2000psi of pressure, the Ryobi 1800W Pressure Washer will make high pressure cleaning around your home a breeze. Equipped with a 5m long hose and adjustable lance, this cleaner will get into all those hard to reach places.</p>	\$129	6210779

WEBLINKS

For further information on the materials and products used for this Quickie  
click on the link below



[www.ryobi.com.au](http://www.ryobi.com.au)

