



Series 8, Episode 19

GARDENS WITH MATT LEACY

\$2,000 Balcony Makeover

Lucia and her daughter live in an apartment in Lane Cove with a very common problem – their balcony is cold and dark and nothing seems to grow there. They've put in a call to Baz but he knows that this is a job for Matt Leacy. Even though this space is small, this isn't going to be an easy job. Barry has set a challenge for Matt – he needs to make this balcony over with only \$2k.



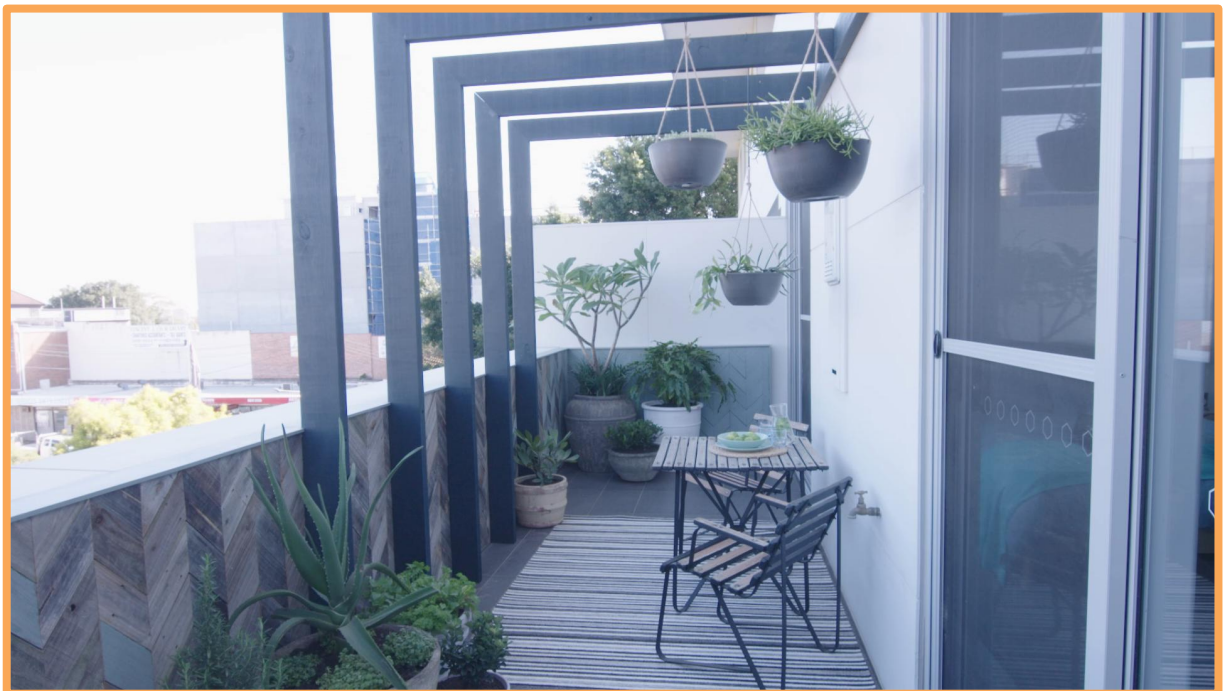
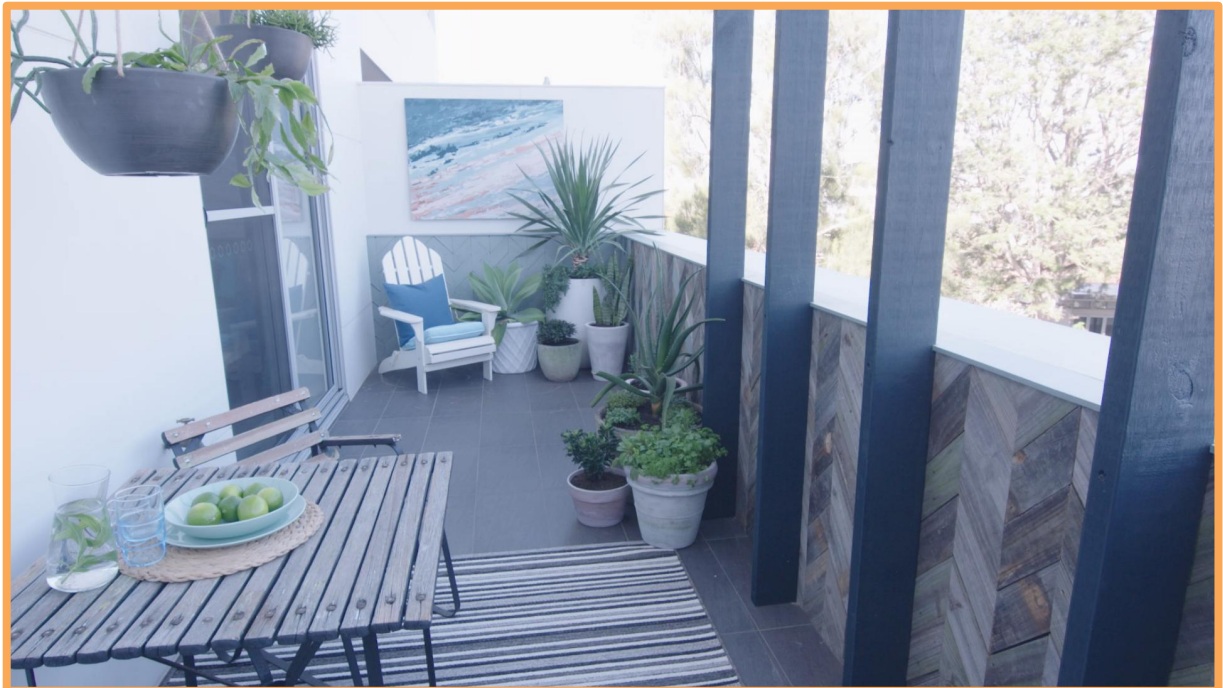
THE LIVING ROOM FACT SHEET

Before:



THE LIVING ROOM FACT SHEET


After:





PRODUCTS AVAILABLE AT BUNNINGS



IMAGE	PRODUCT	PRICE	ITEM #
	James Hardie HardieFlex 2400 x 1200 x 4.5m Fibre Cement Cladding	\$24.31	0711396
	Monarch 50mm Walls Doors and Trims Paint Brush	\$18.50	1660270
	Monarch 63mm Walls Doors and Trims Paint Brush	\$21.98	1660272
	Treated Pine Outdoor Timber Framing 70 x 45mm	\$4.49	8032116
	Treated Pine Outdoor Timber Framing 140 x 45mm	\$8.77	8032254



PLANTS AVAILABLE AT BUNNINGS 

BOTANICAL NAME	COMMON NAME
Draceana Draco	Dragons Blood Tree
Juniperus Sabina	Savin Juniper
Zamia Furfuracea	Cardboard Cycad
Aloe Barberae	Tree Aloe
Liriope Gigantea	Evergreen Giant
Philodendron Xanadu	Xanadu
Gardenia Florida	Gardenia
Rhipsalis	Mistletoe
Sedum	Stonecrops



PAINTS AVAILABLE FROM TAUBMANS



PURPOSE	PRODUCT	COLOUR	FINISH
Lime washing terracotta pots	All Weather	Tundra mist	Matt
Herringbone cladding	All Weather	Long Hedge	Matt
Herringbone cladding	All Weather	Grey Herron	Matt
Herringbone cladding	All Weather	Spruce Shade	Matt
Undercoat	3 in 1	-	-
Pergola	All Weather	Black Knight	Matt
Table and chairs	White Knight Squirts	Black	-
Artwork	All Weather	Mountain Range	Low Sheen
Artwork	All Weather	Azalea Leaf	Low Sheen
Artwork	All Weather	Mountain Stream	Low Sheen
Artwork	All Weather	Lazy Days	Low Sheen
Artwork	All Weather	Silver Platter	Low Sheen
Artwork	All Weather	Dusky Taupe	Low Sheen
Artwork	All Weather	Innocent Smile	Low Sheen
Artwork	All Weather	Pale Russet	Low Sheen
Artwork	All Weather	Spiced Cider	Low Sheen

ITEMS SOURCED ONLINE

PRODUCT	PRICE
Fence Palings	FREE
13 x Various Sized Concrete/Terracotta Pots	\$310
Mid Century Recycled 2 Seater Setting	\$200
Second Hand Adirondack Chair – White	\$60
Large Frangipani Tree	\$65
2 x Large Agaves	\$70
4 x Small Agaves	\$60
6 x Medium Size Snake Plants	\$100
TOTAL = \$865	



WEBLINKS

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



www.bunnings.com.au



www.ryobi.com.au



www.taubmans.com.au





PET STUDIO WITH CHRIS BROWN

The brand new Bachelor, Matt Agnew, joins the team in the studio to chat all things Bachelor. But through his very secret sources, Chris has discovered that at the end of Matt's journey he wants to settle down with his new love and get a dog. He might be ready to commit to the love of his life but does he have what it takes to commit to a canine companion? Chris puts him through two challenges to test that theory – giving a worming pill and cleaning up your pooch's tear stains.

FOOD WITH MIGUEL MAESTRE

Home to the annual World Championship BBQ Contest and over 100 BBQ restaurants, Memphis is BBQ mad. Although nothing is beyond its reach (you'll find restaurants serving BBQ pizza, BBQ spaghetti and even BBQ nachos!), nothing beats a good rack of BBQ pork ribs. Miguel heads to the city's most famous rib joint, Charlie Vergos' Rendezvous, now run by the son of Charlie Vergos, John, who attributes his father's famous 'dry rub', to the family's Greek heritage. Many of the staff have been working at Rendezvous for over 40 years, and have served ribs to famous guests ranging from The Rolling Stones to Bill Clinton and everyone in between.

MIGUEL'S CORN 3 WAYS

CHIPOTLE CORN

Prep time: 5 mins

Cook time: 10 mins





Total time: 15 mins

Serves: 4

Ingredients

4 cobs of corn in husks

2 cups finely grated hard cheese, such as Cotija cheese, Manchego or Pecorino

2 limes, halved

1 bunch fresh chives, finely chopped

Chipotle Mayo

1 chipotle chilli from 1 can of chipotles in adobo

1 garlic clove, finely chopped

1 cup whole egg mayonnaise

2 tablespoons fresh lime juice

Pinch cayenne pepper, optional to taste

Sea salt flakes

Method

1. Peel back the husks and remove the silks from corn, wrap the husks around the stem and tie.
2. Blanch corn in a large stock pan of boiling water for 6 minutes or until bright golden, drain well.
3. For the chipotle mayo, put the chili on a board and mince (squash on board with side of knife and chop) put in a bowl with mayonnaise, garlic, lime juice and cayenne. Mix well. Season with salt.
4. Put the grated cheese on a medium tray.
5. Heat a grill to medium-high heat and add the corn.
6. Grill corn on each side for a few minutes until some of the kernels begin to look darker, and a little charred. Add limes and grill cut-side down until charred.
7. Remove from the grill and immediately brush the chipotle mayo all over the corn.



8. Roll corn in the cheese, drizzle with extra mayonnaise and scatter with chives.

NOTE: Chipotles are dried, smoked jalapeños. Adobo is a tangy, slightly sweet red sauce.

HUSH PUPPIES

Prep time: 5 mins

Cook time: 10 mins

Total time: 15 mins

Serves: 4

Ingredients

150g (1 cup) fine stone-ground yellow cornmeal

75g (½ cup) plain flour

1 tsp sea salt flakes

1 tsp white sugar

1 tsp baking powder

½ tsp bicarbonate soda (baking soda)

1 cup shaved fresh corn kernels (2-3 corn cobs)

4 green onions, finely chopped, plus extra to serve

4 slices of pickled jalapeños, finely chopped, optional

1 large egg

1 cup buttermilk

1 Litre vegetable oil, for frying (or light olive oil)

Can of spray oil

Aioli and extra chopped spring onions, to serve

Directions

1. In a mixing bowl, combine the cornmeal, flour, salt, sugar, baking powder, baking soda, jalapeño, corn and green onion.



2. In a separate bowl, whisk the egg with the buttermilk.
3. Mix the buttermilk mixture into the dry ingredients. The dough should be thick enough to drop from a spoon slowly but easily.
4. In a deep, 28cm frypan, heat oil for deep-frying. The hot oil should be about 3 inches deep, or deep enough for the hush puppies to float.
5. Carefully drop the dough by heaped desertspoonfuls into the hot oil and fry, turning, until golden brown.
6. Remove the hush puppies to paper towels to drain and keep warm while frying the rest.
7. Serve with a small pot of aioli and scattered with extra green onions.

TIPS

To get the batter to drop from the spoon more easily, lightly coat it with a spray cooking oil.
Test the oil with a little bit of the dough to see if hot enough

MUSTARD SLAW WITH CORN DRESSING

Prep time: 5 mins

Cook time: 10 mins

Total time: 15 mins

Serves: 4

Ingredients

2-3 pickles, thinly sliced on an angle (bread and butter pickles or sweet and sour gherkins)

500g savoy or green cabbage, shredded finely (about ½ small savoy cabbage)

1 cup coarsely chopped flat leaf parsley

1 small red onion, finely shaved into rounds (by hand with knife)

Corn Dressing

¼ cup American mustard

¼ cup pickle juice (from the jar of pickles above)

¼ cup extra virgin olive oil, plus extra to serve

2 cobs corn, husks removed



2 tsp sugar

2 tsp sea salt flakes

1 tsp celery seeds

Freshly ground black pepper, to taste

Method

For the dressing, put the box grater in a bowl, coarsely grate the corn so the bowl catches the flesh and juice. Add mustard, pickle juice, sugar, salt, pepper, and celery seeds

Put cabbage, pickles, parsley and onion in a large bowl, pour over dressing and toss well to coat. Drizzle with extra virgin olive oil, to serve.

Miguel's trip to Memphis supported by:



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



A STAR ALLIANCE MEMBER 

United Airlines

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

