

THE LIVING ROOM FACT SHEET

Series 8, Episode 23

RENOVATION WITH BARRY DU BOIS

Father's Day

Barry and his team of TLR dads – Miguel, Kyal and Matt all come together with their individual skills to surprise injured father of one, Jared, who is in dire need of some dad muscle to help achieve his dream backyard.



LIVINGROOM FACT SHEET

Before:










After:









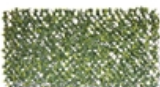
THE LIVING ROOM FACT SHEET

PRODUCTS AVAILABLE AT BUNNINGS




IMAGE	PRODUCT	PRICE	ITEM #
	Chapala Large Clay Pizza Oven	\$599	3180436
	Chapala 800 x 800mm Clay Pizza Oven Stand	\$269	3180437
	Matador 6 Burner Titan Hooded BBQ Kitchen	\$3,349	3180877
	Matador 6 Burner Titan BBQ Cover	\$79.90	3180833
	Mimosa 9 Piece Timber Avani Setting	\$1,599	3192162
	Mimosa Avani Corner Sofa Setting	\$1,499	3192159
	Protector Aluminium 2400 x 900mm Black Flat Top Boundary and Garden Gate	\$59	1142165

THE LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Protector Aluminium 2400 x 90mm Black Flat Top Boundary and Garden Fence Panel	\$69	1142164
	Sir Walter DNA Certified Buffalo Turf – 1m2 Roll	\$12.50	0028916
	Holman 250mm Warn White Path Light	\$46.90	\$375.20
	Verve Design Clement Outdoor Pendant	\$59	0038794
	Tuscan Path 600 x 600 x 20mm Charcoal Porcelain Paver	\$19	0087303
	Northcote Pottery 48cm Terracotta cottaSEAL Coin Pot	\$54.70	2860411
	UN-REAL 2 x 1m Green Photinia Artificial Expanding Hedge Trellis	\$60	2941543

THE LIVINGROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Bondall 750 ml Pot and Ornament Sealer	\$10.30	2840101



PAINTS AVAILABLE FROM TAUBMANS



LOCATION	PRODUCT	COLOUR	FINISH
Pergola	All Weather	Trendy	Low Sheen
Pergola Undercoat	3 in 1	-	-

PLANTS AVAILABLE AT BUNNINGS

BOTANICAL NAME	COMMON NAME
Juniperus Taxifolia Lutchuensis	Creeping Juniper
Brachyscome Multifida	Hawkesbury Daisy
Poa Poiformis Kingsdale	Tussock Grass
Lavendula Dark Purple	English Lavender
Rosemarinus Officinalis Tuscan	Blue Rosemary
Westringia Fruticosa Blue Gem	Blue Gem
Rhaphiolepis Oriental Pink	Indian Hawthorn
Crassula Ovata Blue Bird	Silver Dollar Jade
Juniperus Chinensis Spartan	Spartan Juniper
Magnolia Grandiflora Teddy Bear	Magnolia Teddy Bear
Brachychiton Rupestris	Bottle Tree



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.taubmans.com.au



www.bingoindustries.com.au





TRAVEL WITH CHRIS BROWN

Koala Conservation

Dogs may not be the natural friends of koalas but on the Redlands coast they're playing a key role in the conservation of this vulnerable species.

This southeast Queensland enclave boasts one of Australia's most significant coastal koala habitats and this week Chris met researcher Dr Celine Frere to hear more about her Detection Dogs for Conservation program.

The dogs are trained to find scat, which can help researchers map their location, test for genetic diversity and track diseased or injured animals.

Habitat loss is one of the biggest threats to the koala population, but understanding their distribution can help improve conservation outcomes.

CELEBRITY WITH AMANDA KELLER

Mikey Robins

Amanda meets up with Mikey Robins for lunch and to chat about his new book 'Seven Deadly Sins and One Very Naughty Fruit'. Mikey's book explores the history of food via the seven deadly sins – Lust, Gluttony, Greed, Envy, Pride, Wrath and Sloth.



FOOD WITH MIGUEL MAESTRE

Father's Day Pizza

To celebrate Fathers Day; the TLR cast of dads (Miguel, Barry, Matt and Kyal) come together to help a young dad who has been doing it tough. They will pitch in to make this young dad's dream of having a pizza oven, BBQ and entertaining area in his own backyard a reality. Miguel makes his delicious pizzas.

MIGUEL'S PIZZAS

Makes 8 medium pizzas

Prep time 1 hour, plus proving time

Cook time 1 hour

Total time 2 hours

Ingredients

500g fresh Australian mozzarella Fior di Latte, torn

Olive oil, for drizzling

Pizza Dough

1kg '00' flour

30g fine sea salt

3-5g fresh yeast

600 ml lukewarm water

Tomato Sauce (Makes 600mls)

3-4 tbs olive oil, plus extra to drizzle

2 garlic cloves, thinly sliced

½ bunch of fresh basil, leaves picked

2kg ripe roma tomatoes, grated

Sea salt flakes and black pepper, to season

Method

1. For the dough, in a bowl combine water and salt allow to dissolve



2. Add ½ cup of the flour and mix. Mix well; add more flour and the yeast. Continue to add the remaining flour and mix well until combined. Turn dough onto a lightly floured surface, knead until smooth and elastic. This can take up to 10 minutes.
1. Place the dough into a lightly floured bowl, cover with a damp cloth and set aside. Let the dough rest for 30 mins in a warm place.
2. Meanwhile, for the sauce, heat oil in a large wide-based pan over medium heat, add the garlic and cook gently for 1 minute, then add half the basil leaves, the tomato pulp, and a pinch of salt and pepper. Simmer for 35-45 mins or until very thick. Season to taste. Cool completely.
3. Once the dough has rested and risen, place on a lightly floured bench, and divide into 8 round balls. (about 200g each). Rest for 20 mins.
4. Stretch the dough by hand and place on a floured pizza peel or a square of floured baking paper. Press the dough down into a large flat disc using the palm of your hand. Next, use your fingers to press the dough out from the center, stretching the flat disc into a large circle.
5. Spread the tomato sauce over the base, spreading it out to the edges. Tear over the mozzarella and scatter with the remaining basil leaves. Drizzle with some olive oil and season with a pinch of salt and pepper.
6. Cook, in batches, for 5-6 minutes, or until the pizzas are blistered, golden and crispy.

Notes.

For step 1 you can use an electric stand mixer with dough attachment to make and knead the dough until smooth and elastic.

If cooking in the oven, preheat oven trays at 240C, cook pizzas on hot trays for 6-10 mins or until crisp and golden.

Option 1 — Use the dough right away. Rest the dough for 20 mins. It will make a thin-crust pizza with a dry scone like flavour.

Option 2 — Let the dough rise for 45mins - 1 1/2 hours. If you have the time, then prove the dough. Brush a mixing bowl with a little oil, and add the dough. Cover the bowl with cling film or a tea towel and let the dough rise in a warm place until doubled in size, 30 mins - 1 hour.

Option 3 — Miguel's favourite -Cold prove the dough in the fridge. Cover the bowl with plastic wrap and cold prove for 1-3 days in the fridge. Bring to room temperature for 2 hours before using. This will make the pizzas very light for your digestion.



WEBLINKS

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

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