

Series 8, Episode 29

RENOVATION WITH BARRY DU BOIS: Attic Group

In Australia, many homes waste as much as 30% of available space above the ceiling. Many people simply have no idea of the unrealised potential in their roof cavity. Barry joins forces with The Attic Group to convert an attic space into a functional home office. If an extension is too expensive or won't fit on your home, then an attic conversion could be the answer.

Before:



After:







PRODUCTS AVAILABLE AT EARLY SETTLER



IMAGE	PRODUCT	PRICE
	Kip Swivel Desk Chair - Peacock Velvet	\$119.00
	Maine 1 Drawer Desk - Charcoal	\$449.00
	Charlie Sofa Bed - Grey	\$290.00



If you'd like to know more about attic renovations or to find out if your property is suitable, head to www.atticgroup.com.au





PAINTS AVAILABLE FROM TAUBMANS *** TAUBMANS**



LOCATION	PRODUCT	COLOUR	FINISH
Undercoat	3 in 1	-	-
Walls	Endure 8 in 1	Taupe Grey	Low Sheen
Walls	Endure 8 in 1	Lexicon ¼ strength	Low Sheen
Trims	Endure 8 in 1	Lexicon 1/4 strength	Semi Gloss

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.velux.com.au





TRAVEL WITH CHRIS BROWN

Shelley Beach Snorkelling

You don't need to travel to the far reaches of the Great Barrier Reef or Thailand to find gorgeous snorkelling spots. Chris heads to one of Sydney's most unique beaches with natural protection for all forms of marine life. With crystal clear waters and a hot bed of activity, this secret spot is the must-see destination for any underwater enthusiast.

WEBLINKS

http://www.beyondthewharf.com.au/

https://www.operationstraw.org/

https://www.divesydney.com.au/

https://www.sydney.com/destinations/sydney/sydney-north/manly/attractions/shelly-beach-

manly





FOOD WITH MIGUEL MAESTRE

Memphis Fried Chicken

"You walk in as a stranger and leave as family" is how many diners have described their experience at Alecenia's, one of Memphis's best soul food restaurants. Much like its owner, BJ Chester-Tomayo, Alcenia's, is a vibrant display of colours and personality. Miguel meets the famously hospitable BJ, receiving the customary hug and kiss upon arrival. BJ shows Miguel how to make the quintessential soul food menu item - fried chicken, while Miguel prepares a side of waffles.

CHIVE AND CHEDDER WAFFLES

Prep time: 15 mins
Cook time: 10 mins
Total time: 25 mins

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Makes: 8
Ingredients

260g (1 3/4 cups) plain flour

2 tbs caster sugar

1 tsp bicarb soda

2 tsp baking powder

Pinch sea salt flakes

2 handfuls of grated cheddar

1 bunch chives, finely chopped

2 large eggs, separated

500ml (2 cups) buttermilk

120g salted butter, melted, plus more for serving

Fried chicken, to serve

Pure maple syrup, to serve





Method

- 1. Preheat a waffle maker according to instructions.
- 2. Put the flour, sugar, cornmeal, bicarb soda, baking powder, cheddar and chives in a large bowl, whisk to combine. Put the yolks, buttermilk and melted butter in a medium bowl, whisk to combine. Pour wet mixture into dry and whisk until combined but still a little lumpy. Whisk the egg whites in a medium bowl to soft peaks and fold into the batter (The batter will be very thick). Stand for 5 mins.
- Following the manufacturer's instructions, spoon some of the batter into the centre of the lower plate of the waffle maker, spread out batter and close the lid and cook the waffles for 4-5 mins until golden brown. Repeat with remaining batter.
- 4. Top waffles with fried chicken and drizzle with maple syrup.

TLR's trip to Memphis supported by:



https://www.memphistravel.com/



United Airlines https://www.united.com/





CELEBRITY WITH AMANDA KELLER

Dannii Minogue

Amanda meets up with pop sensation and Australian favourite Dannii Minogue to chat all things The Masker Singer. As a member of the Guessing Panel, Dannii forensically analyses the cryptic clues to try to guess who's under the mask. To that end, Amanda enlists Miguel to bring in a world renowned international "Masked Chef" to judge a 3-minute omelette cook off between Amanda and Dannii. Who will come out on top? And who is under the mask?

