



Series 8, Episode 31

WOW HOUSE WITH BARRY DU BOIS

Dunally Tasmania



When the Tasmanian bushfires spread through Dunalley in 2013, the Younger family watched in horror from the foreshore as their home was destroyed just metres away from them.

But with the help of local architect Stuart Tanner they have rebuilt a magnificent home on the ashes of their old one, just six years after the fires wiped out over half of the town's buildings.

Long glass windows give spectacular views over the ocean and concrete walls give it a high fire safety rating, with an outdoor fire pit constructed as a symbol of the force that changed their landscape forever.



TASMANIAN BUSHFIRES

The summer of 2012-13 was Tasmania's worst bushfire season in decades, with a series of bushfires spreading across Tasmania. The main fire started near Forcett in early January and caused significant damage, particularly to Dunalloy.

Over half of the town's buildings, including 93 homes, 186 other buildings and their primary school, were destroyed.

By the time the Forcett fire was fully contained, on January 18, around 25,000 hectares was burnt with a perimeter of almost 310 kilometres.

STUART TANNER



Stuart Tanner is the director of Stuart Tanner Architects, an award-winning practice based in Hobart. Sustainability is integral to their designs, and they take an "exploratory approach" to the spatial arrangement and materials of their building.

Stuart also says his engagement with the Tasmanian wilderness is key to STA's success.



TRAVEL WITH CHRIS BROWN

Batavia

The gruesome tale of mutiny and bloodshed behind the *Batavia* has become part of Australian Maritime folklore. Chris sets off on a journey see the ship's final resting place for himself.

Chris boards a scenic flight to the Abrolhos Islands, an isolated paradise on the edge of Western Australia... with a dark history. At least 8 discovered shipwrecks surround the group of 122 islands, including the *Batavia* – from the air you can still see the mark in the reef where the ship hit. Touching down in this blue-green archipelago, Chris meets back up with Jeremy, who takes him to see the relics of the *Batavia* that have survived nearly 400 years.

FOOD WITH MIGUEL MAESTRE

After a vintage road trip up to the Hunter Valley Miguel visits Binnorie Dairy, using their award-winning feta to make a tart topped with colourful Mediterranean vegetables.

MIGUEL'S BINNORIE FETA AND VEGETABLE TART

Prep time: 30 minutes, plus chilling time

Cooking time: 30 minutes

Serves: 6 - 8



Ingredients

Pastry

225g flour, extra to dust

100g unsalted butter, diced and chilled

50g marinated Persian feta

Pinch of salt

2 tsp chives, finely chopped

1 large egg yolk, whisked with 1/3 cup chilled water

1 tbsp dried breadcrumbs

Filling

100g marinated Persian feta

300g fresh ricotta

1 tbsp chives, chopped

Zest of 1 lemon

1 egg

Salt and pepper

Topping

1 squash, thinly sliced across

½ zucchini thinly sliced across

3 mixed coloured tomatoes – thinly sliced across



1 tbsp olive oil from marinated feta

Salt and pepper

1 egg yolk, beaten with a fork

Extra marinated feta and side salad, to serve

Method

1. Preheat oven to 220C.
2. In a food processor blend flour, butter, feta, salt and chives together until the mixture has a breadcrumb-like consistency.
3. Add 2/3 of the egg yolk mixture and process until mixture begins to come together. Add more liquid if required.
4. Bring the dough together with your hands and gently knead on a floured surface until smooth. Shape into a disc, wrap in plastic wrap and chill in fridge for 15 minutes.
5. Whilst pastry is chilling make the cheese filling by combining ingredients to a chunky mixture. Season to taste.
6. Roll out chilled pastry onto lightly floured surface to a disc around 3mm thick. Transfer to a lightly floured oven tray. Sprinkle breadcrumbs over base, leaving a 5cm border.
7. Spread cheese mixture thickly over centre of the dough leaving a 5cm border around the outside.
8. Push the sides of the pastry up around the cheese filling, pinching to hold together.
9. Using a palette knife, flatten the top of the filling until level.
10. Arrange vegetables on top of the cheese filling in a spiral, alternating the sliced vegetables to cover the cheese. Drizzle with oil from the marinated feta.

THE LIVING ROOM FACT SHEET

11. Brush pastry with beaten egg yolk and chill for a further 10 minutes.
12. Bake tart at 220C for 10 minutes and then reduce to 200C and bake for a further 15-20 minutes or until pastry is golden and cooked through.
13. Serve topped with more feta and a side salad.

SUSTAINABLE FELMINGTON WITH BARRY DU BOIS



The Victoria Racing Club may be best known for the Melbourne Cup, but they're working just as hard off the track as they are on it.

THE LIVINGROOM FACT SHEET

With the help of a sustainability charter the VRC are doing their bit to limit their environmental footprint, focusing on managing waste and watching their water and energy consumption.

This includes installing desalination plants, solar panels and an on-site nursery at Flemington Racecourse, while the new Club Stand has replaced nearly all single use plastics, installed low-energy lights and used seats made of recycled plastics.



The VRC is also a founding member of the Sports Environment Alliance, a network that manages its environmental footprint and uses sport to promote sustainability.