



Series 8, Episode 34

GARDENS WITH MATT LEACY

Courtyard

Louisa and her 2 daughters – Jasmine and Marley have lived in their 2 bedroom apartment for the past nine years. There's not a lot of space in the apartment for the 3 of them to hangout and the outdoor area, which has huge potential, just isn't inviting. Louisa would love to transform the outdoor area into a retreat, where the girls can play and entertain their friends. And also be someone where she can relax and read a book.

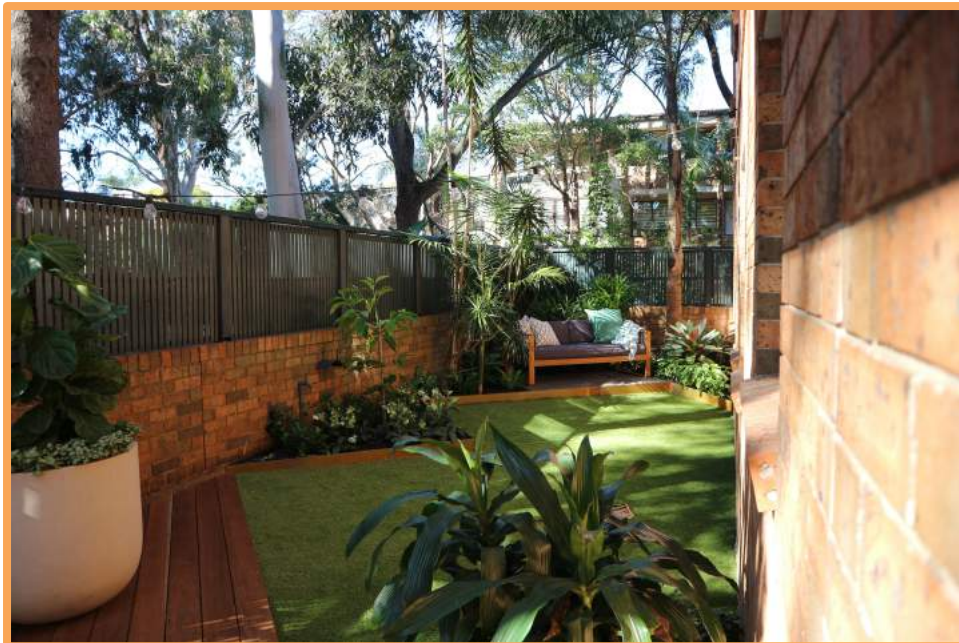


LIVING ROOM FACT SHEET

Before:



After:

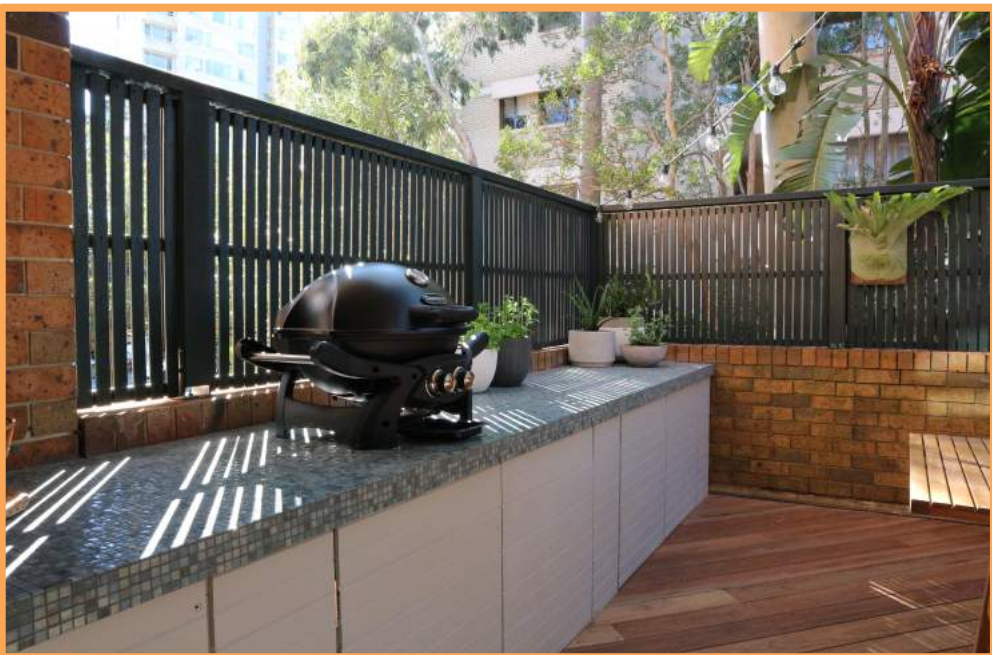


LIVING ROOM FACT SHEET

Before:






After:



LIVING ROOM FACT SHEET

PRODUCTS AVAILABLE AT BUNNINGS



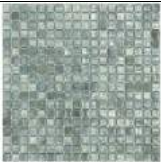





IMAGE	PRODUCT	PRICE	ITEM #
	Ryobi 18V ONE+ Pole Pruner – Skin Only	\$199	0099002
	Woodhouse EdgeLine 140 x 12mm 5.4m Cover 133mm Primed Finger Jointed Lining Board	\$26.39	0021275
	Parkside 135 x 19mm L/M KD STD Spotted Gum Decking	\$12	0064503
	Tuff Turf 1.8m x 35mm Pile Luxury Turf – Lineal Metre	\$84.90	0077699
	Tuff Turf 150mm x 5m Synthetic Turf Joining Tape	\$19.97	3300240
	Tuff Turf 4L Synthetic Turf Adhesive	\$52.95	3300263
	James Hardie HardiePanel 2400 x 900 x 18mm FC Flooring 2.16sqm	\$170	0715544
	Monarch 50mm Walls Doors and Trims Paint Brush	\$18.50	1660270

THE LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Monarch 63mm Walls Doors and Trims Paint Brush	\$21.98	1660272
	Monarch Ultra Lite Speed Caulking Gun	\$27.68	161766
	Monarch 4L Metal Paint Pot	\$9.31	1661933
	Wet by Home Design 70cm Hanging Round Mirror – Black	\$79	1730215
	Hortico 25L Garden Soil Improver	\$7.98	2961470
	Pinegro 50L Black Mulch	\$9.98	2962037
	Whites 1180mm Garden Edging Strip	\$14.99	3042362
	Lytworx 10 Warm White LED Connectable Party Lights	\$74.99	4352194

LIVING ROOM FACT SHEET

IMAGE	PRODUCT	PRICE	ITEM #
	Daytek Asteroid Pearl 6-Line Retractable Clothesline	\$206	4510664
	Gasmate Black Odyssey 2 Burner Portable BBQ	\$299	3180802
	Decor8 298 x 298 x 4mm Candy Glass Mosaic Tile	\$28.30 per sheet	6661823
	Mimosa Natural Timber Directors Chair	\$49	3190709
	Mimosa Timber Honolulu Dining Table	\$349	0024804
	Mimosa Timber Avani Daybed with Grey Cushions	\$579	3192158



PLANTS AVAILABLE AT BUNNINGS



BOTANICAL NAME	COMMON NAME
Rhapis Excelsa	Lady Palm
Asplenium Nidus	Birds Nest Fern
Asplenius Nidus	Birds Nest Fern
Gardenia Augusta	Gardenia Florida
Caryota Mitis	Fishtail Palm
Dracaena Deremensis	Dracaena Janet Craig
Philodendron	Xanadu
Spathiphyllum	Peace Lily
Alcantarea Rubra	Bromeliad
Zamia Furfuracea	Cardboard Plant
Ficus Lyrata	Fiddle-leaf Fig
Hellebore Orientalis	Molly's White
Lamium Maculatum	Lamium Beacon Silver



PAINTS AVAILABLE FROM TAUBMANS



PURPOSE	PRODUCT	COLOUR	FINISH
Lining board under BBQ benchtop	All Weather	Char Grey	Low Sheen
Boundary fence slats	All Weather	Deep Cavern	Low Sheen
Undercoat	3 in 1	-	-

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





FOOD WITH MIGUEL MAESTRE

Salmon Milking / Crispy-Skinned Salmon

Miguel visits boutique aquaculture farm, Yarra Valley Caviar, on the base of the Rubicon River and tries Salmon Milking, then he uses the Salmon and caviar to make a delicious dish.

Cooking time: 12 minutes

Total time: 20 minutes

Serves 2

Ingredients

Crispy Skin Salmon:

2 x 200g middle-cut salmon fillets, skin-on

2 teaspoons olive oil

Salt flakes and pepper

25g butter

Salmon caviar, to serve

Sauce Gribiche

3 large eggs, soft boiled peeled

1 tbs baby capers, roughly chopped

6 cornichons, finely chopped

1 tbs finely chopped chives

2 sprigs tarragon, leaves chopped

2 tbs roughly chopped parsley

1 small eschallot, finely chopped

1 garlic clove, finely minced

2 tsp Dijon mustard

Splash extra virgin olive oil

Splash sherry vinegar



Spring Vegetables

100g baby beans, trimmed

100g snow peas, trimmed

75g podded fresh peas

1 small eschallot, shaved into rounds

Splash extra virgin olive oil

Splash sherry vinegar

Method

1. **For Crispy Skin Salmon**, pat the fish dry with paper towel to dry the skin *see note and score the skin with a sharp knife. Season.
2. Cut out a piece of greaseproof paper to fit the base of a medium fry pan.
3. Add oil to frypan and place over medium heat. Place the paper into the pan and immediately place the salmon fillets, skin side down onto the paper.
4. Press the fish into the pan with an egg flip or saucepan lid to ensure maximum crispness, and prevent it from curling up. Giving skin 100% contact with the heat of the pan will ensure it's crisp. If too high the skin will burn before the fish is cooked.
5. The fish should remain skin side down for 90% of the cooking time. As the fish cooks the sides of the fillet will change from orange to pink, use the pan juices to baste the fillet.
6. When the fish is pink $\frac{3}{4}$ up the side (this will take about 2 or 3 minutes), add butter and flip the fillet over and cook for another 30 seconds, basting with the butter. Remove from heat.
7. **For the Sauce Gribiche**, soft boil three eggs (place the eggs in boiling water for six minutes and then place the eggs in ice water to stop them cooking).
8. Add the chopped cornichons and capers. Add garlic and shallots, along with fresh tarragon, chives and parsley.
9. Add a spoonful of Dijon mustard and olive oil then season with salt and pepper. Whisk all the ingredients all together and add vinegar to balance.
10. **For the Spring Vegetables**, blanch baby beans in a large saucepan of boiling water for 2 mins or until just tender, adding snow peas and podded peas during the last minute of cooking. Refresh in iced water, then drain. Add eschallots and a splash of olive oil and sherry vinegar. Season with salt and pepper and toss to combine.
11. **To Serve**, divide vegetables among plates, top with salmon and sauce. Dot over salmon caviar.

*Note, this recipe works best with fresh fillets of salmon, it may stick if thawed from frozen.



WEBLINKS

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



www.globalknives.com.au