



## Series 8, Episode 37



### RENOVATION WITH BARRY DU BOIS

#### Workshop with Amanda – Jewellery Frame



Barry teaches Amanda how easy DIY can be when together they create the perfect display rack for her vast collection of jewellery and the end result looks fantastic.



### PRODUCTS AVAILABLE AT BUNNINGS

IMAGE	PRODUCT	RRP	ITEM NO.
	<b>Prestige 25mm Chrome Plated Glass Knob</b>  Crafted to catch even the slightest bit of light, this classic shape works equally well in modern and traditional spaces.	\$5.80	3962329
	<b>Saxon 90cm x 5m Chicken Wire Netting</b>  Saxon Chicken Netting is a strong and flexible netting with a standard aperture of 5cm, it is ideal for use in chicken coops, plant trellising and protection. Made from galvanised steel for additional strength and protection from the weather. Available in standard 50m roll and in convenient 5m and 10m rolls to suit smaller jobs.	\$9.98	0022282

# LIVING ROOM FACT SHEET

IMAGE	PRODUCT	RRP	ITEM NO.
	<b>Project Panel 900 x 600 x 7mm Project Panel</b>  This premium grade Radiata plywood features an excellent face quality suitable for painting or staining. It has a high strength capacity and is easy to use with standard woodworking tools.	\$14	0390152
	<b>Ryobi One+ 18V Cordless Crown Stapler</b>  The New Ryobi ONE+ Stapler features AirStrike™ Technology, eliminating the need for compressors, gas cartridges and bulky air hoses. Cordless convenience means faster set-up, no need for maintenance, and high flexibility. A dial regulates air pressure and you can adjust the depth-of-drive, tool-free, for perfect results. Special features include low nail indicator, a Grip-Light LED that lights up when you grip the handle, and a belt hook for left or right-handers. Complete with 100x narrow crown staples 25mm (1"), this nailer is sure to impress. And as part of the ONE+ system this tool is compatible with all Ryobi 18V ONE+ batteries.	\$199	6210550

## Jewellery Frame How To:

1. Choose any size picture frame from any shop or second hand store
2. If you wish to change the colour of the frame, sand it back using sand paper.
3. Cut a piece of 7mm ply that is the same size as the picture frame.
4. Mark out where you wish to place the 'bling' door knobs and drill a hole into each one.



5. Cut out some batting making sure it is the same size as the picture frame.
6. Repeat the above process with the material and chicken wire, then lay the frame on top.
7. Use clamps to hold it in place before stapling the materials together. We used the Ryobi One+ Cordless Crown Stapler.
8. Attach the bling door knobs, using the pre-drilled holes and screw in tight.

## WEBLINKS

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



[www.bunnings.com.au](http://www.bunnings.com.au)



[www.ryobi.com.au](http://www.ryobi.com.au)








## Shoe rack with Kyal

Kyal creates a beautiful DIY shoe rack for the home entrance to create a neat, tidy and stylish shoe storage!



## PRODUCTS AVAILABLE AT BUNNINGS

IMAGE	PRODUCT	RRP	ITEM NO.
	<b>Mojo Square Striped Tropez Outdoor Comfort Cushion</b>	\$12.00	3192721
	<b>Ryobi One+ 18V Brushless Circular Saw -Skin Only</b>	\$249.00	6210766
	<b>140 x 45mm MGP10 Untreated Pine Timber Framing - 5.7m</b>	\$61.33	8030895
	<b>Porta 43mm x 2.4m Clear Pine Dowel</b>	\$47	0082336
	<b>Hills Foldable Bamboo Laundry Basket - Smoke</b>	\$29	0013628

# THE LIVING ROOM FACT SHEET

IMAGE	PRODUCT	RRP	ITEM NO.
	Leggz 65mm Wooden Square Tapered Bun Foot Furniture Leg	\$7.65	3940046
	SpecRite 1800 x 405 x 18mm Finger Jointed Oak Panel	\$65	8330202

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[www.bunnings.com.au](http://www.bunnings.com.au)



[www.ryobi.com.au](http://www.ryobi.com.au)



## PET STUDIO WITH CHRIS BROWN

### Pets and Screens

There's one girl more important in Amanda's life than any other – her dog Mini. After getting a new TV, Amanda has noticed that Mini is watching more TV than ever before. Turns out she's not alone. Over the last ten years, doggy small screen viewing has skyrocketed. Dr. Chris explains why.

Head to our Facebook page to watch the 45 second video that Dr Chris made for dogs. [www.facebook.com/livingroomtv](http://www.facebook.com/livingroomtv)

## FOOD WITH MIGUEL MAESTRE

### Cooking with Amanda – Soufflé

Amanda is ready to challenge herself as a baker and it's up to Miguel to guide her through one of the most difficult dessert to create – the soufflé. Together they create a lemon soufflé, topped off with a chocolate ice cream for a truly decadent dessert.

## SOUFFLE

**Recipe by Miguel Maestre**

**Makes 4**

#### **Ingredients**

Melted butter, for greasing

2 lemons, juice and zest

2 free-range egg yolks

4 free-range egg whites

¼ cup caster sugar, plus 1 tbs and extra for the ramekins

3 tsp cornflour

1 tbs plain flour





¼ cup (60mls) pouring cream

200 ml milk

Icing sugar mixture, for dusting

Mini chocolate and almond coated ice creams or vanilla bean ice cream, to serve

### Steps

1. Preheat oven to 200C fan-forced.
2. Place a baking tray in the oven.
3. Grease four (¾ cup capacity) ovenproof soufflé ramekins with melted butter. Lightly dust with caster sugar. Place in the fridge.
4. Use a fine grater to zest the lemons. Cut the lemons in half and squeeze the juice.
5. Put 2 egg yolks in a medium bowl with the caster sugar and whisk until creamy and pale.
6. Put the cream, flour and cornflour into a small bowl and mix to a smooth paste.
7. Warm the milk with the zest in a saucepan over a medium heat until just boiling. Remove from the heat.
8. Gradually mix the hot milk into the flour mixture.
9. Pour the mixture back into the saucepan and put it over a gentle heat. Stir constantly until very thick.
10. When you feel it thickening, the mixture should look like custard remove the pan from the heat and stir into egg yolk mixture, stir in lemon juice. Cool completely.
11. Whisk the egg whites in stand mixer to stiff peaks. Add 1 tbs caster sugar and beat until dissolved.
12. When the mixture in the bowl is cooled, add one large spoonful of the egg whites and beat well with the whisk to make the mixture less stiff. Then use a large metal spoon or spatula to very gently fold in the remaining egg whites. Use the spoon to go round the outside and cut through the middle. Continue until no streaks of egg white.
13. Fill the ramekins with the mixture and level off with a palette knife. Run a thumb nail around the inside rim of the ramekins (this helps the soufflés rise evenly without catching on the sides).



14. Place the ramekins on the baking tray in the middle of the oven for about 8-12 minutes until risen and turning golden. Don't open the oven during cooking. Time and watch the soufflés carefully – take them out as soon as they've risen and are starting to go golden.
15. Dust with icing sugar and serve immediately with ice creams.

## WEBLINKS

For further information on the products used for this recipe,  
click on the links below.



[www.masoncash.co.uk](http://www.masoncash.co.uk)



[www.cuisinart.com.au](http://www.cuisinart.com.au)



[www.globalknives.com.au](http://www.globalknives.com.au)