



the sweet stuff

Entrepreneur Gena Karpf got her start making multicoloured mallows for the masses at weekend markets; now this self-described sweet tooth has expanded her mini-empire to include melt-in-your-mouth macarons, almond, cherry and pistachio nougat and crumbly chocolate shortbread. Her newly opened retail store, Sweetness The Patisserie, showcases her talent for creating award-winning sweets and reveals a commitment to baking with love. Best of all, she ships throughout Australia. Visit Sweetness online at www.sweetness.com.au or call (02) 9869 3800 to place an order. Sweet mallows, from \$2.50/two, pumpkin gingerbread, from \$10/loaf, macarons, Florentine, and shortbreads, from \$1.75 each or from \$18/dozen, all Sweetness The Patisserie. Limoges 'Legle' bowl, \$110, teapot, \$450, teacup and saucer, \$189/set, plate, \$96.50, all The Bay Tree. Platter, \$42/med, Mud Australia. 'Stripes' wallpaper by Catherine Martin, \$186/10.5m roll, Porter's Paints. Stockists, page 220



fromage homage

If you've got a hankering to create your very own chewy mozzarella balls, creamy goats cheese (above) or smooth ricotta, jump onto etsy.com and pick up a DIY kit for making your favourite, pronto! Each box contains all the essential ingredients for getting started: cheesecloth, rennet, citric acid, cheese salt and, of course, step-by-step instructions. Each kit makes 10 batches, so there's plenty to go around.



DIY cheese kits from UrbanCheesecraft, \$24.50 (US\$21), www.urbancheesecraft.etsy.com.



THE BEST THING SINCE SLICED BREAD?

The Joseph Joseph team is all about innovation. This gorgeous bread bin is the perfect place to store your freshly baked goods; not only does the sleek melamine box lock in freshness, the wooden lid doubles as a chopping board. BYO butter and jam. Joseph Joseph bread bin and board available in Red, White or Black, \$120, www.bristolandbrooks.com.au

stock standard

Time-strapped foodies, rejoice! Maggie Beer has divulged the secret recipe to her flavoursome, handmade stock – and packaged it up in a vacuum-sealed, easy-to-pour pouch. Her blend of slow-roasted vegetables, white wine, chicken bones and freshly picked herbs is guaranteed to enhance the taste of your soups and risottos, leaving you time to focus on the more important things, like dessert. Thanks Maggie! Maggie Beer chicken stock, \$8.99/500ml, available from leading supermarkets and delicatessens, or visit Maggie Beer at www.maggibeer.com.au to find local stockists or order online.



take the plunge

Leading the way in kitchen couture, Bodum recently released the iconic French press in a dazzling array of spectacular shades. From eye-popping cherry red to an audacious shade of zesty green, these saturated hues are guaranteed to encourage an elevated level of coffee creativity. There's even a glossy charcoal for the serious set. Which colour will you choose? Bodum 'Bean' double-wall coffee plunger, \$69.95/8-cup, available at major department stores, kitchen retailers and Bodum; call 1800 209 999 to find your local stockist.