

ON THE PASS

Sean McConnell, Močan & Green Grout

The name is quite a mouthful, Sean – what's the story?

One of the owners' family is originally from Trieste, and Močan (it's pronounced "mo-chan") in the dialect there means strong and reliable. And green grout? That's what they used when they did the initial tiling in the café, although it's faded to a nice brown now. Anyway, it's too many syllables if you ask me.

What's cooking?

Jerusalem artichokes and globe artichokes are in season, so I did a dish combining the two of them this week with caramelised guanciale and a house-smoked ricotta which was really beautiful. That's how we write the menu, based on what's best and what's local.

Who are your favourite local producers?

About 60 per cent of our fresh produce comes from a farm called Choku Bai Jo – it's all organically grown. We've got a tiny free-range pork farm near Cootamundra doing our bacon and our pork belly, too. They're called Boxgum Grazing.

Where do you eat when you're not working?

For top-end dining Aubergine is miles ahead of anywhere else in Canberra. Ben Willis is an awesome chef and his food is excellent.

What's your secret to surviving the capital's winter?

Good, hearty winter comfort food, which is what we're trying to dish up at the moment.

Močan & Green Grout, 1/19 Marcus Clarke St, New Acton South, Canberra, ACT, (02) 6162 2909, mocanandgreengrout.com MAYA KERTHYASA

CAPITAL ASSETS

Sean McConnell,
chef of Canberra's
Močan & Green Grout.



KOREAN CHILLI THREADS

If your knife skills are such that you can slice red chilli in your sleep you might as well stop reading now. For the rest of us mere mortals, it's Korea to the rescue. Meet sil kochu (aka sil ko'chu, shilgochu and other variations on the theme), pre-cut hair-fine slices of chilli, a traditional favourite in Korean garnishing (along with egg yolk and white, watercress, and black fungus, it's one of the constituent parts of the traditional five-colour garnish typically seen on festival dishes). Sold dried, the threads don't have the intense flavour and burn of Thai cooking's fresh chilli garnishes, but rather a mild warmth. Our local contact, table181australia.com, currently only wholesales, but that looks set to change.



THE FLESH-MONGER MOVES SOUTH Hudson Meats, the well-regarded top-end butchery-delicatessen founded by former *Bistro Moncur* chef Colin Holt, will this month add a Melbourne address to complement its four Sydney branches, opening at Tok H in Toorak Village. hudsonmeats.com.au



IN AUGUST 1990...

WE SERVED

Geoff Jansz's pigeon boudin with pickled blood plums and parsnip purée



WE COVETED

Ian Johnstone's hand-blown glassware



WE TRAVELLED

To the Ritz-Carlton Laguna Niguel in southern California

