



TOM WALTON

Tom Walton is a father of three and a Bondi Beach local with 20 years of experience in the hospitality industry. Tom's refreshing combination of approachable, seasonal, plant driven cooking and his extensive experience makes this genuine home-grown talent stand out in a crowded industry of rising stars.

Tom grew up in the Blue Mountains and was heavily influenced by a Lebanese neighbour who introduced him to a Middle Eastern, plant-driven world. His youth was spent in the garden, where he learnt to cook with respect of the seasons.

His career has seen him work at Darley's, a 2 hat regional restaurant and Bistro Moncur where he worked his way up to head chef working alongside industry legend, Damien Pignolet.

In 2011, Tom opened The Bucket List in Bondi which will relaunch this year. Tom has also launched Nudfish Poké, and opened DEUS CAFÉ in Camperdown.

PROPER WHOLE ROAST MISO, SESAME & GINGER CAULIFLOWER

SMASHED CUCUMBER SALAD, MISO & RICE VINEGAR DRESSING

INGREDIENTS

4 tbsp white or red miso	2 tbsp vegetable oil
1 tbsp Tasmanian Meru white miso	4 Lebanese cucumbers
1 large cauliflower	2 clove garlic, crushed
2 tbsp salt	Generous pinch salt
4 tbsp maple syrup or honey	3 tbsp rice vinegar
1 tbsp sesame oil	1 tbsp sesame oil
1 tbsp rice vinegar	¼ cup slice shallots
1 tbsp ginger, finely grated	¼ cup coriander, picked
	Steamed rice or grains, to serve (optional)

Make this cauliflower centre stage. All components can be made ahead including the poaching and first roasting step for the cauliflower, preparing the glaze, and cucumber salad. This leaves just the finishing, glazing and steps to complete the meal when ready to serve.

METHOD

Place the cauliflower into a large pot and cover with water. Add the salt then bring to the boil. Turn down the heat and poach for 10 – 15 minutes depending on size.

Carefully remove the cauliflower into a colander or sieve and allow to steam dry for at least 10 minutes.

Preheat an oven to 210C.

Place the cauliflower onto a lined baking tray and brush or rub the vegetable oil over the cauliflower. Season with a little salt.

Roast for 20 minutes or until the cauliflower is lightly golden.

Meanwhile, in a small mixing bowl, mix the Tasmanian miso, maple, sesame oil, vinegar and ginger.

Spoon this Tasmanian miso glaze over the cauliflower, evenly and generously and return to the oven for 10 -15 minutes to caramelise.

Meanwhile, make the cucumber salad. Lay the cucumbers onto a chopping board and using your hand, crush them whole so they break open. Cut the crushed cucumber into quarters lengthways then cut again into smaller pieces.

Place into a bowl, add the salt and garlic and mix well. Mix the Tasmanian miso, vinegar and sesame oil together, pour over the cucumber and mix to dress.

To serve, scatter the shallots and coriander over the cauliflower and cucumber salad. Serves 4.

For all recipes visit – www.trade.tasmanian.com.au

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Follow Tom on Instagram: @cheftomwalton

"I was thrilled to be able to cook using amazing Tasmanian produce. My dish showcased just a very small part of the deliciousness the extraordinary island has to offer." Tom.