



PHOEBE WOOD

Phoebe Wood is the food director of the 'delicious.' brand. She is the author of 'delicious. daily' and the food director of delicious. entertaining book 'At Our Table', and co-author of 'The Pie Project.'

After years in hospitality working at celebrated Sydney restaurants such as Spice Temple, Sails on Lavender Bay and Duke, Phoebe began her career in food publishing in 2009 as delicious. food assistant. After working her way up to assistant food editor at delicious., Phoebe left Sydney to embark on a three month holiday in New York, with the aim of eating a doughnut a day and researching her cookbook all things pie.

Phoebe returned to Australia to work in the MasterChef Australia test kitchen, before taking on the role of food editor at SBS Feast magazine, where she was able to realise her global experiences and appreciation of food across cultures. At Feast she learned to tell the story of food beyond cooking, delving deep into the stories and history of people, dishes and food communities around Australia and the world.

Phoebe returned to delicious. in the role of food director in 2015 to work across all the brand platforms, creating impressive yet effortless food content. She loves lemon and salt, and will eat noodles any time of the day.

POTATO, CHEESE AND TRUFFLE TART

INGREDIENTS

150g Bruny Island George cheese, coarsely grated	Tasmanian black truffles, thinly shaved, to serve
2 onions, thinly sliced	Flaky Tart Pastry (begin this at least 3 hours ahead)
40g unsalted butter	2 2/3 cups (400g) Kindred Organics – Certified Organic Wholemeal Spelt Flour
1/2 cup (125ml) extra virgin olive oil	200g cold unsalted butter, chopped
700g desiree potatoes, thinly sliced (we used a mandoline)	1/4 cup (60ml) apple cider vinegar
2 tbs rosemary leaves	1 egg, lightly beaten
1 x 700g quantity flaky tart pastry	
1/3 cup (35g) almond meal	

METHOD

For the flaky tart pastry, toss flour, butter and 1 tsp salt flakes in a bowl to coat. Roughly cut up butter with a small knife or use your fingertips, leaving plenty of big pieces. Combine vinegar and 1/3 cup (80ml) iced water in a jug. Add to flour mixture and stir to combine.

On a clean work surface, gently knead until dough comes together. Enclose in plastic wrap and chill for 3 hours.

Place onion, butter, 1/4 cup (60ml) oil and 1 tsp salt flakes in a large frypan over medium-low heat and cook, stirring occasionally, for 20 minutes or until golden and very soft. Set aside to cool completely.

Combine potato, rosemary and remaining 1/4 cup (60ml) oil in a bowl, season and toss to coat.

Preheat oven to 180°C. Roll out pastry on a lightly floured work surface to a 5mm-thick rectangle. Trim edges with a knife. Place on baking tray lined with baking paper and scatter with almond meal, leaving a 10cm border. Scatter over half the Tasmanian Bruny Island cheese, then half the potato mixture.

Spread over caramelised onion, then top with the remaining potato mixture and remaining Tasmanian Bruny Island cheese. Fold in edges and brush with egg.

Bake for 1 hour 10 minutes or until crust is deep golden and crisp. Stand for 20 minutes or cool to room temperature before serving. Scatter with thinly shaved Tasmanian truffle, just before serving. Serves 8.

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