

This page *Belle* style director Steve Cordony transformed the Porter's Paints showroom into an elegantly attired dining space with a Palm Springs vibe.

Tailor MADE

It was a *Belle Reader Art Dinner* with a twist when Greg Natale took to the stage at Sydney's Porter's Paints to discuss the fine art of interior design.

Photographs DAVID WHEELER Words RICHARD WALLER Styling STEVE CORDONY
Food SAVVA SAVAS Recipe editor CHRISSEY FREER



INTERIOR DESIGNER GREG NATALE PHOTOGRAPHED EXCLUSIVELY FOR BELLE AT PORTER'S PAINTS, SYDNEY.

There was no lack of paint on hand, yet it was a decidedly different *Belle* Reader Art Dinner when art expert Michael Reid put his ever-insightful questions to Greg Natale in Sydney recently. Departing from the typical ingredients of edgy artist, artworks and gallery-turned-restaurant, instead it was the celebrated interior designer under the spotlight and the venue was Porter's Paints showroom in Waterloo.

The change of approach was timely: 2014 was a big year for Greg, one of the country's most in-demand designers. He was named Interior Designer of the Year at the *Belle/Coco Republic* Interior Design Awards, and later in the year he launched *The Tailored Interior*, his first book showcasing his projects. Beyond his own residential design practice, Greg also has branded collections with Designer Rugs, Stylecraft and Porter's Paints.

Greg delivers tailor-made interiors and, fittingly, *Belle* style director Steve Cordony transformed the space into one reflecting the designer's aesthetic. An exercise in masculine glamour (Greg cites Tom Ford as an inspiration), tables were simply dressed in linen tablecloths from Pure Linen, paired with glossy black chairs. Decorations were appropriately unfussy too – black square candles and lime green chrysanthemums flirted with arrangements of palm fronds overhead, all offset by Greg's geometric wallpaper collection.

In keeping with Greg's sociable nature and Italian heritage (his surname literally translates as "Christmas"), Savva Savas of Plated devised a simple and delicious menu. Antipasto platters with olives and prosciutto also featured a baked ricotta dish. The main course was milk-fed veal with roast potatoes, broccolini and asparagus, and the dark chocolate tart for dessert was the sweetest way to end the evening. The wines were from award-winning Waipara, New Zealand maker Greystone, and included the 2014 Sauvignon Blanc, the 2012 Pinot Gris and 2011 Pinot Noir, and the 2011 Botrytis Gewurztraminer.

"The atmosphere was so relaxed and happy, and it was great to chat to the guests, many of whom were not in the interior design industry, and were admirers of Greg's work," says Porter's Paints founder Peter Lewis.

BAKED RICOTTA WITH ANTIPASTO

SERVES 4-8

- 500g ricotta
- 1 egg
- 100g finely grated parmesan
- 80ml olive oil
- ½ teaspoon organic chilli flakes
- Antipasto (such as prosciutto, olives, marinated artichokes), to serve
- Flat bread, to serve

1 Preheat oven to 160°C or 140°C fan forced. Place the ricotta, egg, parmesan and 2 tablespoons of the oil in a large bowl and stir until smooth.
 2 Spoon ricotta mixture into a shallow ovenproof baking dish. Drizzle with remaining olive oil and sprinkle with the chilli flakes. Bake for 20 minutes, or until just firm. Serve warm with antipasto and flat bread.

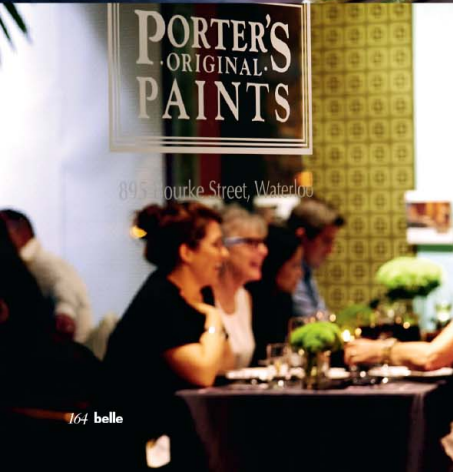


This page, clockwise from top Greg's new wallpaper collection inspired by the Memphis group made a stylish setting for the dinner. Greg Natale, Anson Smart, Tanya Buchanan, Fiona Daniels. Black chairs and square candles. Guests gathered for pre-dinner drinks in the laneway beside the showroom. Eli Tal, Adele Troeger.



PORTER'S ORIGINAL PAINTS

89 Bourke Street, Waterloo





This page, clockwise from top Chic table setting. Michael Reid, Tanya Buchanan, Steve Cordony. Erick Jordao, Monica del Rosario. The Belle cover on display at the showroom entry. Jason Greenhalgh.



MILK-FED VEAL FILLET WITH TREVISO & VINCOTTO GLAZE

SERVES 6

- 1 yearling grade veal fillet (about 800g), fat and sinew trimmed, trussed
- Extra virgin olive oil, to drizzle
- 2 heads Treviso radicchio, trimmed
- 60ml (¼ cup) good-quality chicken stock
- 200ml veal glaze
- 60ml (¼ cup) vincotto

- 1 Preheat oven to 180°C or 160°C fan forced. Season the veal with sea salt and freshly ground black pepper and a little olive oil. Heat a large non-stick frying pan over high heat. Sear the veal, for 1 minute each side, or until evenly browned.
- 2 Transfer to a large baking tray. Roast for 20 minutes, for medium-rare. Remove from oven, cover with foil and rest for 10 minutes.
- 3 Reduce oven temperature to 130°C or 110°C fan forced. Meanwhile, cut Treviso into quarters, lengthwise. Brush with a little olive oil. Heat a char-grill pan over high heat. Grill Treviso for 1 minute each side or until lightly charred. Transfer to a baking dish, pour over stock. Cover with foil and bake for 10 minutes or until tender.
- 4 To make the vincotto glaze. Place veal glaze in a saucepan, bring to a simmer. Slowly add vincotto to taste.

5 To serve, slice veal into 18 slices. Serve with the charred Treviso and a drizzle of vincotto glaze.

BROCCOLINI AND ASPARAGUS WITH LEMON & OLIVE OIL

SERVES 6

- 2 bunches broccolini, trimmed
- 2 bunches asparagus, trimmed
- 2 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice

- 1 Peel broccolini and asparagus stems until an even thickness.
- 2 Blanch vegetables in a saucepan of lightly salted water until al dente. Drain and return to pan. Add olive oil and lemon juice and toss to combine. Season to taste and serve.

POTATOES WITH ROSEMARY & GARLIC

SERVES 6

- 1kg new season small potatoes
- Extra virgin olive oil, to toss
- 2 sprigs rosemary, leaves removed
- 8 plump cloves garlic, skin on

- 1 Preheat oven to 200°C or 180°C fan forced. Quarter potatoes and par boil for 3-4 minutes.
- 2 Drain well. Toss with olive oil, rosemary and garlic and season to taste. Roast for 15 minutes, or until golden and crisp.
- 3 Drizzle with a little extra oil, sprinkle with sea salt and serve.

TORTA NERA

SERVES 14

- 500ml (2 cups) thin cream
- 300g dark chocolate (70% cocoa solids)
- 75g unsalted butter
- 60g caster sugar
- 5 egg yolks
- 100g pitted prunes, halved
- Dutch cocoa powder, to serve
- Sliced fresh strawberries, to serve
- Chopped roasted hazelnuts, to serve
- Thinly sliced orange zest, to garnish

PASTRY

- 300g (2 cups) plain flour
- 150g unsalted butter, chopped
- 1 egg

- 1 To make the pastry, place the flour and butter in a food processor and process until fine crumbs form. Add egg and 2 teaspoons chilled water and process until just combined. Turn onto a lightly floured surface and knead briefly until dough is smooth, then flatten into a disc. Wrap in plastic wrap and refrigerate until firm (about 1 hour).
- 2 Preheat oven to 190°C or 170°C fan forced. Roll out pastry on a lightly floured surface until 3mm thick and line a lightly greased 28cm tart tin with removable base. Place tart tin on a large baking tray lined with baking paper. Trim edges, prick base with a fork and refrigerate for 30 minutes.
- 3 Fill with pastry weights or dried rice, blind bake for 20 minutes. Remove paper and weights and bake for another 10 minutes or until pastry is dry.
- 4 Meanwhile, combine cream, chocolate, butter and sugar in a heatproof bowl placed over a saucepan of simmering water, stirring occasionally until chocolate melts and mixture is smooth and glossy. In a separate bowl, whisk egg yolks until well combined. Add 1 cup chocolate mixture to yolks, whisk to combine. Add remaining chocolate mixture and stir gently to combine (don't over mix).
- 5 Reduce oven to 150°C or 130°C fan forced. Scatter prunes over tart base, then pour over chocolate mixture and bake until tart is just set, about 25-30 minutes. Cool to room temperature, then serve dusted with cocoa powder, fresh strawberries, hazelnuts and garnished with orange zest.



This page, from top Palm fronds and green chrysanthemums from Seed Flora evoked a Palm Springs vibe – one of Greg's favourite inspirations. New Zealand Greystones wines were served. Mary Papanoniu, Dylan Taylor, Connie Condylios.

