

Our Page 3 Chef

Barry Davis: Montalto

MPGourmet caught up with Barry & discovered the following:

MPG: WHERE DID YOU DO YOUR APPRENTICESHIP /SPEND YOUR FORMATIVE YEARS COOKING?

The bulk of my apprenticeship was at Alto restaurant in Sheraton towers under a chef by the name Geoff Havilland but I spend my formative years cooking with Phillip Mouchel at Langton's and other Mouchel restaurants.

MPG: WHAT/ WHO IS YOUR BIGGEST INFLUENCE?

The first cook book that I bought was Bocuse so I had to work for Phillip Mouchel who was the chef of Bocuse in Melbourne. Not only was he a huge influence in the style of food I like to cook but in the calm way in which I handle situations. My father was also a big influence for his work ethic and no complaining just get it done attitude.

MPG: WHAT IS YOUR PHILOSOPHY ON FOOD?

Keep it simple, use good quality fresh ingredients, have a good sauce and don't cook when you're mad.

MPG: WHAT IS YOUR FAVOURITE FOOD?

RAW MEAT ON A STICK! (JOKE) everything but if I had to choose it would be confit pork belly or winter dishes such as braised lamb navrain and buttery mash potato or fresh asparagus or any kind of sea food or game meat or cured meats or mangos or ice cream or well you get the picture.

MPG: ANY TIME FOR HOBBIES?

I think a lot of cooks would agree, cooking is our hobby we just happen to get payed for it but I have started going to the gym (well I'm paying for the membership!)

MPG: DO YOU HAVE A FAVOURITE WINE?

Well it depend on what I am eating, what the weather is like etc. but if I was going sit down with glass I like the dry stone fruit flavours of Chardonnay.

MPG: WHAT IS YOUR FAVOURITE THING ABOUT THE MORNINGTON PENINSULA?

The local produce and the people.

MPG: WHAT IS THE BEST THING ABOUT WORKING AT MONTALTO?

The kitchen team that I now have, the revamp on the kitchen, the view and the regulars, and the freedom to change the menu on a daily bases

MPG: WHAT'S COMING UP AT MONTALTO?

We have our next Farmers Markets on the 25th November and 27th January. On 10th December Slava Grigorian the guitarist will be performing at Montalto and then of course the summer season is imminent...



**Montalto Vinyard
& Olive Grove**
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Open 7 days

Artichoke Barigoule tossed in coriander pesto

6 artichokes
1 Spanish onion
8 Dutch carrots
6 slices of pancetta
1 clove garlic
50g broad beans cook and peeled
100ml estate olive oil
250ml white wine
250ml chicken stock
½ bunch coriander
10g almonds
Seasoning

First prepare artichokes by removing leaves, trimming down and removing the choke. Peel carrot and cut Spanish onion in quarters. In a heavy based pan sauté pancetta then add artichokes and crushed garlic and stir for 5min. Add Spanish onion and cook until soft then add carrots. Add white wine and reduce. Add chicken stock and simmer until artichokes are tender. In blender puree coriander, almonds and olive oil. When artichokes are cooked fold through coriander puree and season. Place into two bowls, garnish with coriander and drizzling of olive oil and serve.

