

DECEMBER/JANUARY 2013/14

HOLIDAY ISSUE

*Australian maestros:* PAUL DAVIES + GARY HEERY + JEREMY BULL

# belle

LONDON  
DESIGN WEEK:  
*trend update*

*the coolest*  
OUTDOOR  
FURNITURE

*remembering*  
LEWIS  
MORLEY

*perfect gifts for*  
CREATIVE  
COUPLES

ART  
LOVERS'  
BERLIN

*summer in*  
Nantucket

BEACHSIDE CHIC *with a decorator's touch*

PLUS *Kicking back in* JAMAICA Tangier SYDNEY  
Miami SOUTHERN ITALY Mornington Peninsula







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# elle

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DESIGNER FOCUS



Wine House Empty  
And Day Starts 2012  
by Paul Davies at  
Uccello restaurant



## ON THE HOME FRONT

Artist Paul Davies drew a capacity crowd to a *Belle* reader dinner in Sydney to fete him and his dramatic pastiches of suburban perfection.

PHOTOGRAPHS: CHLOÉ PAUL, WORDS: TANYA SUEMAMAN  
FOOD: DAVID LOVETT, RECIPE EDITOR: CHRISSEY FREE







## MENU



CLOCKWISE FROM TOP: House Pool Palms, 2013; Loredana Elmowy, Adam Wylie. The main course: pork neck, milk curds and green polenta. Guests: Bridget Nocturnal (top); Gabriella Damman (centre) and guests. The artist and his wife Sarah



### PORK NECK, MILK CURDS AND GREEN POLENTA

SERVES 8

- 40g unsalted butter
- 1 tablespoon olive oil
- 1-1.5kg piece boneless pork neck, at room temperature
- 1 small bunch fresh sage, leaves picked
- 1 clove garlic, peeled
- 600ml full cream milk

### GREEN POLENTA

- 1 litre (4 cups) water, chicken stock or milk
- 100g coarse polenta
- 100g unsalted butter
- 100g grated Parmesan
- 200g cooked and finely chopped English spinach

- Heat the butter and oil in a large, heavy-based saucepan over a medium to high heat. Add the pork and cook for 2 minutes each side, or until browned all over. Season the pork with sea salt and freshly ground black pepper. Add the sage leaves and garlic, and cook for 1-2 minutes or until fragrant.

- Add the milk, bring to a gentle simmer, then reduce heat to low, partially cover pan with a lid and cook gently for 1 1/2-2 hours, or until meat is extremely tender when pierced with the tip of a knife (adding a little more milk to pan if milk is reducing too much).
- When the pork is approximately 30 minutes away from being cooked, start making the polenta. Place the water (stock or milk) in a large saucepan and bring to the boil. Slowly pour in the polenta, whisking constantly, until well combined and smooth. Return to the boil, then reduce heat to very low and simmer, stirring occasionally, for 25-30 minutes or until polenta has thickened. Whisk in the butter and cheese until creamy, then stir through the spinach. Season with sea salt to taste. Keep warm.
- Transfer meat to a serving platter, keep warm. Skim curds off the top of the milk and reserve, season remaining liquid in pan to taste.
- Slice the pork, and spoon over the reserved curds and some liquid from the pan. Serve with the green polenta.



UNSW, he explains the lack of human form in his work is a reference to the loss of nuclear family ideals – the Australian home being the symbol of the nuclear family – the emptiness representing the disappearance of the traditional family.

With its shimmering pool and clean lines, Uccello could easily be the subject of a Paul Davies' work. On this night it was populated with a capacity audience and styled by Belle interior design editor, Steve Cordery, who briefed florist Mr Cook using Paul's paintings as the reference for the look of the room. The styling was in keeping with the paintings' graphic nature and pops of yellow added with cymbidium orchids and sculptural lines with cacti. Easels displayed a selection of the striking works.

Uccello head chef David Lovett created a delightful menu accompanied by Dominique Portet wines. An antipasto of raw red prawns with lemon, parsley and olive oil came with the 2012 Dominique Portet Estate Sauvignon Blanc. Entree was a delicious rustic rigatoni puttanesca matched with the 2011 Dominique Portet Chardonnay. A highlight was the main course of pork neck, milk curds and green polenta with the 2010 Dominique Portet Heathcote Shiraz and the 2010 Dominique Portet Yarra Valley Cabernet Sauvignon. A strawberry ricotta tart with almond gelato was the sweet finale.

"The fabrication of an empty building in a foreign location invites the viewer to project their own future, one that is aware of the past but free to adapt the values of time in a new way," says Paul in the abstract of his thesis. He is taking this advice to heart as he moves forward with two shows next year – the first in London at The Fine Art Society and the second in Delhi. And, there's that Masters to complete.

For more go to [pauldavies.com.au](http://pauldavies.com.au).

