



**Victor Pisapia**  
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**what i ate,**  
**what i cooked,**  
**what i bought**

### 1. LOBSTER MOUSSAKA

A friend and I dined at Perama, where the atmosphere was of warm summer nights on the Greek Islands. The haloumi was set off beautifully by tomatoes, olive paste and honey-peppered figs, while the lobster moussaka with saffron bechamel paired perfectly with the black cherry and pomegranate aromas of the Patina Pinot Noir 2005 from Orange.

### 2. FISH IN BANANA LEAVES

A fish dish I like to cook at home is pepita seed-crusting ocean trout. I roast and crush pepita seeds with cumin, jalapeños and coriander to form a pesto for the crust. I then wrap the trout in banana leaves [from Waterside Fruit Connection] to add a lightly smoked flavour when it is cooked on the barbecue, and serve it with a Bloodwood Big Men in Tights Rosé 2005 from Orange.

### 2. QUINOA SALAD

I am a big fan of healthy eating and quinoa, a super grain from South America, is perfect. I buy it from Honest to Goodness Organics online or at growers' markets. Toss with roasted pine nuts, basil and red capsicum, drizzle with olive oil and red wine vinegar and dust with cayenne for a delicious salad. *Nina Kamikowski*

**Perama**  
88 Audley St,  
Petersham,  
(02) 9569 7534

**Waterside Fruit Connection**  
Sydney Fish Markets,  
Pymont,  
(02) 9552 2104

**Honest to Goodness**  
goodness.com.au,  
Unit 5, 6-8 George Place,  
Artarmon, (02) 9420 3761