

# SHORT ORDER

**TONYA Jennings** teaches modern Australian cooking at her **On the Ridge** culinary school on Queensland's Sunshine Coast.

**Best recent dining experience:**

A nine-course degustation lunch at Chateau de Fere, a beautiful 18th-century chateau restaurant and boutique hotel near Reims in Champagne, was a heavenly experience.

**Must-buy ingredient:** Fresh Atlantic salmon. We teach our students how to make gravlax with it and they are amazed at how easy it is. Properly wrapped, it can be stored in the fridge for a

few days and freezes superbly.

**Most embarrassing pantry item:**

Lemon and lime squeeze. I add it to water on hot days, and sometimes use it when cooking.

**Can't live without:** Homemade muesli. I take it whenever I travel.

**What I'm cooking at home:**

Whole barbecued snapper with



various marinades and sauces, including lemon myrtle and ginger, lime, coriander and chilli, and lemon with garlic.

**Next big thing:** Food and travel writing, including cookery classes, culinary tours and barging in France. In June I am teaching at Wendely Harvey's (English-language cookery school) La Combe en Perigord.

**I hate:** Fussy and contrived food; I enjoy using fresh, seasonal and local produce simply cooked and elegantly presented.

**Last supper:** Oysters, prawns and scallops with French champagne on our barge in France.

• [ontheridge.com.au](http://ontheridge.com.au)