



hotspot



After Hours

WHERE 46a Macleay St, Potts Point, NSW, (02) 9380 9700.

WHO The Bourke Street Bakery team have brought over chef Sam Bennett from sister venue Wilbur's Place.

THE BUZZ By day, the glass counter is filled with BSB's famed tarts and breads, but at night, the bakery is transformed into a cool wine bar with crostini, raclette and a retro selection of antipasti on display.

THE MENU Casual and small, relying on high-quality ingredients rather than fussy techniques – think mini bagels filled with Blackmore wagyu beef and larger plates of salt-baked snapper with heirloom tomato salad.

THE DRINKS The wine list favours NSW drops and lesser-known labels that pique interest. The Rusty Fig Savagnin is a food-friendly cracker.

MUST-EAT Dessert! A small square of flourless chocolate sponge, crisp praline and passionfruit mousse, all covered in toasted meringue.

insider.



After glow

When the Pott's Point branch of Sydney's Bourke Street Bakery closes for the day, Euro-inspired wine bar After Hours pops up in its place.

corned wagyu beef bagels with sour cabbage

Makes 30 mini bagels

The wagyu tastes even better the next day.

- 1kg corned silverside (we used wagyu)
- 1/2 firmly packed cup (125g) brown sugar
- 1 onion, studded with 8 cloves
- 1 carrot, roughly chopped
- 3 tsp sherry or red wine vinegar
- 2 bay leaves
- 1/2 savoy cabbage, finely shredded
- 1 1/2 tbs white wine vinegar
- 10g unsalted butter
- 1 tsp caster sugar
- 30 mini bagels (from selected bakeries – or use 8 regular-sized bagels), split
- 1/2 cup (150ml) Dijonnaise
- 8 slices Swiss cheese, cut into small squares

Place the beef in a saucepan of boiling water. Bring back to a rolling boil over

high heat and cook for 5 minutes. Strain beef, discarding water, and place in a flameproof casserole. Cover with cold water and add brown sugar, onion, carrot, sherry vinegar and bay leaves. Bring back to the boil over high heat, then reduce heat to very low and simmer for 3 hours. Cool in the cooking liquid.

Meanwhile, place cabbage, vinegar, butter, caster sugar and a pinch of salt in a saucepan, then cover with a lid and cook over low heat, stirring occasionally, for 30 minutes or until cabbage is soft.

Gently reheat the corned beef in the cooking liquid, then remove from the pan and cut beef into thin slices.

Spread the tops and bases of bagels with a little Dijonnaise. Top with some cabbage, beef and a few squares of cheese, allowing the cheese to melt slightly (pop under the grill for a few seconds, if you like). Replace bagel tops, secure with a toothpick and serve. **d.**