

Week one: Future Food System makes the most of their time in lockdown

After much anticipation, Future Food System opened to guests last week for private dining experiences and tours. Some of the very first guests enjoyed the fruits of Joost, Matt and Jo's labour, with the team's take on the classic chips and dip at their first dinner event. Using only the produce available on site, the dish included a hot smoked barramundi belly brandade, seasoned with house made miso and topped with green coriander seeds and costal herbs, served with puffed barramundi skin and swim bladder, potato chips and salt bush – delicious!



With the dining room fully booked for the week, the team didn't waste any time making sure they could use all of the produce earmarked for service when the Melbourne 5-day lockdown was announced. Remaining true to the projects zero-waste philosophy, Matt and Jo used their time in lockdown to preserve the food they couldn't serve, test recipes and brainstorm other creative ideas.

With no dairy available on site, the team have been using tiger nuts as a milk replacement by soaking the nuts in water and blending them to create a tiger nut milk. This week, Jo baked mini tiger nut cakes in the Miele H 7860 Oven and shared the delectable recipe with her followers on

Instagram. The gluten, sugar, dairy and nut free cakes are super simple and sure to be a family favourite as the tiger nut is naturally very sweet. You can watch Jo's video and cook along with her [here](#).



Meanwhile, Matt made use of the excess mushrooms they had ready to go for service by making pulled lions main mushrooms. Drying the mushrooms overnight, Matt then rehydrated them in mushroom stock and cooked them in a very hot pan using Miele's full-surface induction cooktop, which offers lower energy consumption than gas and conventional electric cooktops. Glazing them with mushroom garum and then finishing off with some vinegar, Matt created a perfect side dish that was meaty in texture and flavour.



In between testing new recipes and harvesting the produce on site, Matt also enjoyed his birthday in the house and celebrated with a spot of cleaning using his Triflex Hx1 3-in-1 cordless vacuum!

With the lockdown lifting and guests returning for dining experiences and tours this weekend, we look forward to seeing what else the team gets up to. Check in here each week for our weekly wrap up and don't forget to follow along on our socials @mieleaustralia and via @futurefoodsystem on Instagram for daily updates.

Every Miele appliance featured in the house has been carefully considered to ensure it meets the highest expectations for energy saving and efficiency. To view the appliances used in the house and their sustainability credentials click [here](#).