

# Tassie beef aces Lodge taste test

By LIBBY BINGHAM

CAPE Grim beef has received rave reviews after being served at The Lodge in Canberra.

As it turned out it was not quite the Rudd family's last supper, but it came close with the removal of Kevin Rudd a week later.

The prime ministerial chef and Australia's former first lady have both said how much they loved the beef after taste-testing it.

"Cape Grim beef is scrumptious," Therese Rein said last week.

According to a spokesperson for Mr Rudd's office, The Lodge chef, Jane Booth, said it was such fantastic produce she didn't want to mask or overpower the delicious natural flavours and served it accordingly.

Ms Booth said to prepare it she simply trimmed it down to two kilos, seared it in a hot pan with salt and pepper, and put it in the oven for 45 minutes at 220C to cook to medium rare.

The meat was wrapped in foil and rested before being carved into medium slices and served with a red wine glaze, baked vegetables and fresh green beans.

A Cape Grim beef fillet



IT'S SUPERB: The Lodge chef Jane Booth and Jeff McDonald, with plates of Cape Grim beef. Ms Booth and Australia's former first lady, Therese Rein, have both said how much they loved its taste.



**FLASHBACK to our report on May 20.**

was given to the outgoing PM while he was in Burnie for last month's community cabinet event.

It flew back to Canberra with the PM that night but because he hit the road again the next day it was put aside to be served when his daughter, Jessica, was home from China for a visit.

While in Burnie Mr Rudd was told by *The Advocate* he should do himself a favour and sample the joys of Tasmanian grass-fed beef.

The then PM gave his commitment that if he could source it he would serve either Cape Grim beef or wagyu beef produced by the Hammond family on Robbins Island, at an upcoming US

presidential visit, which ended up being delayed because of the oil spill crisis.