



Top shelf

Steven Snow, owner-chef of Fins Restaurant and Bar in Kingscliff, NSW, nominates a few of his favourite things for happy times in the kitchen.

1 Raw things
 "I eat **sashimi and oysters** every night at my restaurant. They're even better with Champagne."



9 Portuguese reds
 "My preferred drop is from the Douro Valley, especially **Quinta do Crasto.**" (\$30 from selected bottle shops.)



8 Line-caught leatherjacket
 "It's brilliant barbecued with olive oil and served with a white wine and lemon juice reduction."



4 Dark chocolate & red chilli "I combine them to make a flourless chocolate torte – the chocolate has to be high in cocoa."



7 Love "You can taste it. My book **Byron: Cooking and Eating** (Murdoch Books, \$69.95) is built on it."



6 Mac Chef knife
 "It's light and wonderful to use – worth the price tag." (From \$159.95, at www.everten.com.au.)

2 Big bamboo steamer
 "We reheat everything we can in our **steamer** at Fins – it's better than using a microwave."



3 Excellent espresso
 "I love **Allpress Espresso coffee**, especially in our affogato." (\$42 for 1kg from Simon Johnson.)



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5 Cape Byron
 "Walking to the **lighthouse** before cooking involves fresh air, exercise and great views, all of which equals a happy chef."

