



Matt's quest for freshest of the fresh

MATT Stone, award-winning executive chef at Greenhouse, will go to just about any length to source the freshest produce for his salads.

Not only does he often forage in the wild for mushrooms and herbs, but – while other chefs slumber away their Saturday mornings – his weekends start at Mt Claremont Farmers Market after finishing service at 2am.

His pursuit of excellence has paid off handsomely with his date and orange salad winning the heart of culinary guru, Neil Perry, who came back twice for more on a recent visit to Perth. Not long afterwards, Matt and his brother, Jake, ended up on *Iron Chef's* first challenge.

And now the humble young man, tipped to be Australia's Jamie Oliver, has all sorts of offers of help from eager young fans as he shops.

"All the dishes on our menu begin with what's in season and what I buy here," he says, as he squeezes and sniffs the oranges. "The oranges I look for are not all perfect and not shiny.

"I look for a bit of character which suggests that they haven't been picked early and kept in storage. I certainly don't go for the pretty ones."

Matt, 23, says it is an absolute must for any chef to develop good relationships with the producers.

He particularly likes Mt Claremont Farmers Market because it is an authentic farmers' market.

- Gail Williams Summer treat: Matt Stone's date and orange salad has won the

