

delicious.

FASTER FOOD

65+
EXTREME SHORTCUTS & EASY RECIPES

HEALTHY HACKS

PALEO NACHOS, SPELT PIZZA, BAKED 'FRIED' CHICKEN

WANDERLUST
BALI FOOD TRAIL

SUGAR-FREE
WAGON WHEEL SLICES

The ultimate superfood snack

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Double cheese & truffle to



Double pork sage rolls

JAMIE OLIVER
Easy weeknight dinners

DRINKS.



OPPOSITES ATTRACT

Fast food doesn't have to mean soft drinks to match. Mike Bennie and his crew of experts bust out the top-tier booze and (alcoholic) bubbles.

@mikerism101

TAKE IT AWAY

All sorts of drinks experts have tried to nail matches for our favourite takeaway and fast food fixes, but most of them haven't dragged in casual food luminaries. I had a cunning plan.

I called on Jake Smyth of notorious Sydney burger joint Mary's and Matt Swieboda, whose Waterman's Lobster Co. in Sydney is the go-to place for lobster rolls. The menu consisted of Mary's cheeseburgers and fried chicken, Indian dishes, Chinese take-out, milk-bar fish and chips, pepperoni pizza and two types of kebabs, plus an arsenal of wine, beer, cider, spirits, Champagne, fine sake and even soft drinks. Quite the degustation.

A spring roll might have gone well with a light, fine sake, but ultra-sugary Chinese sweet and sour pork obliterated the drinks on hand. Swieboda suggested a light, fresh, preservative-free red wine to span both dishes.

Indian staples of butter chicken and beef vindaloo found more friends. Sour beer was a winner. "With the vindaloo, the sour beer tastes like lime pickle. I think this could be my match of the night!" said a thrilled Smyth.

Pepperoni pizza proved controversial: "Cola soft drink is best with this," said Smyth. Swieboda opted for a delicate red: "Grenache was a hero, a little tannin went a long way."

For burgers and fried chicken, Smyth felt beer was a cop out. "Champagne is a classic fried chicken match and it works so well here."

Meanwhile, fish and chips was a downer. "It just dawned on me, this oiliness just monsters anything you drink," felt Smyth.

Conclusions? "The higher the acid in the drink, like sour beer, the better the matches. We need to drink more sour beer with this kind of fatty, salty food, while sake hasn't really worked at all and needs finer, more delicate foods. Orange wines are versatile and light reds go well, but the heavier the white or red, the grosser things got, mostly," said Smyth. And here ends the lesson.



LAURENT-PERRIER GRAND SIECLE CHAMPAGNE NV (CHAMPAGNE, FRANCE), \$320

You don't always have to go all out on Champagne, but when you do, enjoy it. This top-flight wine is impressive in its rich aromas, brilliant in its rush across the palate, and will cut through greasy food such as fried chicken.



HARKHAM WINES AZIZA'S SHIRAZ 2014 (HUNTER VALLEY, NSW), \$32

Light fresh reds should be compulsory in every Australian cellar. This one is preservative-free, bright in red berry fruitiness and crunchy in texture. Try chilled with a hot curry or Chinese banquet.



CASA DE SI LA FLORECITA GRENACHE GRIS 2013 (SPAIN), \$30

This is an 'orange' wine, which means it's made like a red wine, but with white grapes. Only from specialist retailers, but so worth it for its juicy fruitiness, chalky texture and ability to match with pepperoni pizza.



PIKES TRADITIONALE RIESLING 2015 (CLARE VALLEY, SA), \$22

Stacked in bottle shops the country over, and rightly so. Crack open the fresh young riesling and pour out the dry, delicious, thirst-crushing white. Its natural acid tang is perfect for sticky dishes and fried or barbecue chicken.



RODENBACH (BELGIUM - 330ML CAN), \$6

Sour beer isn't always as sour as you think, and usually is the most refreshing thing you can drag out of your fridge. This one from Belgium is mildly sour, gently fruity, and insanely versatile - it's great with Indian curry as the tang resets the palate.



DE BORTOLI LA BOHEME ACT TWO PINOT NOIR ROSÉ 2015 (YARRA VALLEY, VIC), \$20

Light dry, savoury, pink-coloured wines match such a broad range of dishes, particularly those we overlook for a wine match. Burgers, tacos and pizza come alive with rosé and this is a really good one.

delicious.com.au/drinks
For more fast food drinks pairing ideas.