

## **KARTELPUFFER:**

### **A VERY FLAT AND INDIGESTIBLE AUSTRALIAN PANCAKE**

**Brent Fisse**

#### **1. The dish**

An unusual dish – the Kartelpuffer - was presented and swallowed at the Parliamentary Sitings in Canberra in June 2009. The technical name of this dish is the Trade Practices Amendment (Cartel Conduct and Other Measures) Act 2009.

The dish is a uniquely Australian adaptation of the legendary Kartoffelpuffer. The Kartelpuffer was cooked up during 2008-2009 by a team of chefs presided over by the Hon Chris Bowen MP. The Hon Craig Emerson MP took responsibility for the final plate-up in June 2009. George Brandis expressed some liberal garnishing in the Senate.

The Kartelpuffer has attracted wide interest in corporate and academic circles. It has even been touted by some enforcement chefs as a potential cure for cancer. However, rumours are now rife that the Kartelpuffer has been repeating severely on everyone who has tried it. It is therefore timely to disclose the recipe and to undertake a peer review by professional chefs of world class. We have also consulted one of Sydney's leading sommeliers about what to drink with it.

#### **2. The recipe**

##### *Ingredients*

1 new potato (OECD recommendations on serious cartel conduct)

2 old potatoes (TPA ss 45(2), 45A(1))

1 rotten potato (TPA s 4D)

1 unpeeled brown onion (Dawson Committee recommendations on cartel criminalisation)

1 bucket of self-raising flour (Treasury)

3 raw eggs (ACCC, CDPP, AGD)

9 dobs of political schmalz (as rendered in April 2003, October 2003, February 2005, January 2008, October 2008, December 2008, March 2009, May 2009, and June 2009)

1 pile of unchopped dill (no mint or sage)

*Preparation, cooking and serving*

Throw all the ingredients into a blender and push the go-button until the schmaltz has emulsified with the self-raising flour and other ingredients.

Pour the resulting batter out to achieve as wide a spread and as little depth as possible. Do not remove loose ends. Cut into numerous sections.

Cook the sections on a well-oiled frypan for about 10 mins on one side.

Stamp the top of each section with a 6-digit number. The usual sequence, as used in the German Enigma code machine, begins with 44ZZRA.

Garnish freely with more unchopped dill and serve up to the public as a stand-alone meal.

**3. Comments**

Matt Pressed-Ham (3-hat chef and chief food taster for Kevin Rudd):

“This is the crudest and most unsatisfying dish I have tried for some time. The dill is quite overwhelming. There is no sign of any ancillary restraint. The plating-up is enigmatic. Overall, this dish lacks any sense of modern legislative cuisine. Don’t try to serve it to Kevin on a Qantas flight.”

Masabumi “Iron Chef” Kibuchi (Tokyo):

“This dish is in the same tradition as untreated blowfish. I know of no anti-venene for section 44ZZRD.”

Fritz Brotzman (Kafe Koln):

“The kartoffel you have used are totally kaput. The result is hallucinogenic, in 4D.”

Gordon Ramsay:

“@#\*\$&^! 44 &^%3 ZZ \*\*&\$ RF + RS + RU ^%# !!”

Dion Corkery (ARIA head sommelier)

“It is a real challenge to find anything that goes well with the Kartelpuffer. The best shot is a generous glass or two of Mylanta 2009.”