



ANALIESE GREGORY

Analiese Gregory is one of the most talked about and trailblazing young chefs in Australia today, with a string of enviable kitchen credits to her name, including The Ledbury, Michel Bras, Mugaritz and Sydney's Quay.

Having flirted with returning to France, she instead packed her bags on a whim in 2017 and moved to Tasmania where she headed up the state's most acclaimed restaurant, Franklin in Hobart.

Tasmania has given her a semblance of meaning and the life she craved, and she cherishes her time in nature foraging, diving, hunting, cooking on beaches, and connecting with the people whose life work it is to grow our food.

In 2020, she appeared with chef Gordon Ramsay in his National Geographic series Uncharted. This introduced Analiese to the world and in turn Tasmania's unique ingredients and food traditions.

Analiese is also working on her own TV series 'A Girl's Guide to Hunting, Fishing and Wild Cooking' with Southern Pictures and SBS, to air in 2021, which follows her cooking and outdoor adventures in Tasmania.

"I hadn't made sea urchin pasta in a very long time and had really missed it. I was able to make it using killer Tasmanian ingredients. The long spine urchin tongues from Tasmania's east coast are amazing - sweet and creamy." Analiese.

SEA URCHIN PASTA

INGREDIENTS

| | |
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| For 1 portion | Pasta: |
| 1 whole prepped Tasmanian sea urchin (5 tongues) | 2 whole eggs |
| 1 TBSP finely chopped chives | 420g 00 flour |
| 80g fresh pasta | olive oil |
| 1 TBSP butter | 8 egg yolks |
| 1 tsp parmesan or local hard cheese | salt |
| wild fennel to finish | |
| 1 tsp chervil, chopped | |
| pangrattato to finish | |
| lemon to taste | |

METHOD

To make the pasta: mix everything together in the bowl of a mixer fitted with a dough hook till it comes together then form into a ball, cover and rest in fridge before rolling. Roll dough out on a pasta machine to desired thickness then run through the linguine cutter. Portion into 80g balls.

Blanch pasta for approximately 1 minute in boiling salted water then form an emulsion in a pan with some of the pasta water, butter, cheese and pasta. Add chives and twist the pasta onto a plate. Garnish with fennel, chervil, fresh Tasmanian sea urchin tongues and pangrattato.

For all recipes visit – www.trade.tasmanian.com.au
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