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## MASSIMO MELE

Massimo Mele, born in Hobart and raised in Naples, incorporates Italian heritage and his access to great Tasmanian produce, to serve the best food, both in the home and professionally. Massimo currently works closely with Grain of the Silos restaurant, in Northern Tasmania, and has partnerships with Audi Centre Hobart and Electrolux Australia.

Massimo is also the culinary director of a new produce-driven Italian restaurant set to open within The Tasman Hotel in Hobart's Parliament Square.

Massimo collaborates both locally and interstate to deliver quality ingredients, with no fuss. His food can also be sampled at Hobart's iconic annual event, Dark Mofo Winter Feast, as well as a number of pop up events around Tasmania

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"I love working with Tasmanian produce because it keeps me grounded and connected with the fantastic community of producers and farmers." Massimo.

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## PAN FRIED ABALONE, BURNT BUTTER, CAPER, LEMON SAUCE

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### INGREDIENTS

2 large Tasmanian Abalone	1 tablespoon salted baby capers, rinsed and dried
2 tablespoons olive oil for frying	1 table spoon finely sliced chives
100g salted butter chopped	1 tablespoon finely chopped parsley
2 cloves garlic finely sliced	Potato starch for dusting
1 lemon zested and juiced	

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### METHOD

Place the front of a larger dessert spoon against the muscle attached to the inside of the top of the shell and cut the muscles by moving the spoon inwards. Gently remove the liver and sand from the meat. Using a sharp knife or scissors remove the beak of the mouth. With a vegetable brush scrub the black around the abalone. Keep livers for sauce if preferred.

Place abalone between two sheets of paper or a reusable plastic bag. With a mallet gently tenderise the abalone on both sides.

When you feel the abalone is soft the process is complete.

Abalone is now ready to cook.

Place a frying pan on a low heat, add olive oil to frying pan.

Dust abalone in potato starch and remove all excess flour. Cook abalone for 10 minutes on both sides. After 20 minutes of cooking abalone should be soft. Remove from the pan and leave to rest.

Meanwhile, melt butter in a saucepan over a low heat. Add garlic, lemon zest and capers and cook until they begin to fry and butter begins to burn. Remove from the heat and add lemon juice, herbs and seasoning. At this point you could add abalone liver and mix through.

Slice abalone and fold back through the sauce coating well. Serve back in the shell or with some sautéed local greens.

Serves 4 as an entree

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For all recipes visit – [www.trade.tasmanian.com.au](http://www.trade.tasmanian.com.au)

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