



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

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

SPAGHETTI, CLAMS, CHERRY TOMATOES, ZUCCHINI, GARLIC, CHILLI, PARSLEY

INGREDIENTS

1kg Tasmanian Georges Bay clams	1 cup sliced zucchini (smaller zucchini work best)
500g fresh or dried spaghetti	1/2 teaspoon crushed red pepper
Salt	1/2 cup water or fish stock
1/4 cup extra-virgin olive oil	1/4 cup finely chopped parsley
2 garlic cloves, sliced	Freshly ground black pepper
1 cup cherry tomatoes very ripe	

METHOD

Bring a Large pot of salted water to the boil and cook pasta according to instructions.

In a large deep pan, heat the olive oil, add tomato and garlic and cook for 2 minutes.

Add chilli flakes and zucchini and cook for 1 minute, add the Tasmanian Georges Bay clams and some stock or pasta water and cook until opened.

Add cooked pasta to pan and stir gently ensuring the Tasmanian Georges Bay clams stay in the shell.

Keep moving the pan to create an olive oil emulsion and allow the pasta to soak up the sauce.

Finish with chopped parsley and a squeeze of lemon juice (optional). Serve 4-6.

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

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