



MITCH ORR

Beginning his career in a pub in Parramatta, Mitch Orr has since cut his teeth in some of Sydney's highest profile kitchens including Pilu at Freshwater, Sepia and his own personal outing, ACME.

In 2010, Orr won the Josephine Pignolet Young Chef of the Year Award.

Orr opened ACME in 2015 and it was awarded Time Out's Restaurant of the Year award 5 months after opening. The restaurant was awarded one hat at Sydney Morning Herald's Good Food Awards each year of its existence, as well as numerous other accolades.

Cheekily known as the Prince Of Pasta, Mitch has recently launched a range of products under the moniker Made By Mitch, as well as making fresh pasta for Sydney restaurants including Saint Peter and Sixpenny.

Mitch is currently back at his spiritual home, Pilu At Freshwater, running a summertime dinner series at Pilu Baretto.

"Tasmanian produce is constantly some of the best in the world. It's such a unique and untouched environment. The waters are so rich with life, like this incredible sea urchin from the pristine, icy cold waters of the Tasman Sea. The care producers in Tassie take also adds another level, hand caught, sustainable, always wanting to keep the ecosystems in balance. It's such a special place with special producers and produce." Mitch.

SPAGHETTI WITH BAY OF FIRES SEA URCHIN AND WASABI LEAF

INGREDIENTS

2 punnets Tasmanian Bay of Fires sea urchin	400g mascarpone
400g fresh spaghetti	Lemon
4 wasabi leaves, finely sliced	Sea Salt
2 bunches chives, finely chopped	Kombu stock
4 cloves garlic, finely diced	Dried wakame powder
	Extra Virgin Olive Oil

METHOD

Bring a large pot of salted water to the boil. In a heavy based pan, saute the garlic in extra virgin olive oil over medium heat until it becomes fragrant and starts to brown. Add 120ml of kombu stock to the pan to stop the garlic from burning. Remove from heat. Cook the spaghetti until al dente. Once ready add it to the pan of kombu stock. Place the pan back over a medium high heat. Add in half the Tasmanian sea urchin and mix the pasta firmly, breaking up the urchin so it emulsifies into the stock. Remove from the heat. Add in the mascarpone and toss it through the pasta, forming a silky shiny sauce. Add the chives and wasabi leaves. Season with salt and a good squeeze of lemon. Plate up immediately and top with the rest of the Tasmanian urchin and a dusting of wakame powder. Serves 4.

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