



CATCH OF THE DAY
Ryan Morris with a haul of abalone.



THE PRODUCERS

ATSSU Divers

Hand-dived abalone, turban shell and sea urchin

WHO Ryan Morris is a second-generation abalone diver based in Sydney. After many years supplying a processor, which sold on his products overseas, he decided to offer them directly to local restaurants.

HOW While abalone is Morris's key line, he also dives for turban shells and sea urchins (ATSSU being an acronym of abalone, turban shell and sea urchin). He dives solo along the NSW south coast between Ulladulla and Eden, prising his catch off the sea floor with a knife and sending it to the surface in parachute bags. The shells are then cleaned and put into crates that stay submerged in the water until the end of the day's dive, then transported to Morris's tanks in Sydney. Sea urchins are a different story; they don't keep well in tanks, which means they need to be delivered the day they are caught. "It's a lot of running around," says Morris, "but the restaurants get a premium product out of it."

WHY By the time most abalone reaches a Sydney restaurant, it has travelled interstate through a range of processors. By buying abalone and sea urchins from ATSSU, restaurants are guaranteed the freshest local product.

WHERE Look out for Morris's abalone and sea urchins on menus at Rockpool, MoVida Sydney and Marque, among others. atssudivers.com.au MAYA KERTHYASA



IT'S FLAVOUR OF THE MONTH and, as AA Gill notes on page 96, there's no escaping salted caramel right now. Deal with the trend by running towards it: pick up a 250gm jar of Ladurée's salted caramel for \$27. laduree.com.au

PHOTOGRAPHY ANDREW FINLAYSON (ATSSU) & JAMES MOFFATT (LADURÉE)



IN SEPTEMBER 1967...

WE COOKED

Beef Wellington (left) and baked Swiss fondue (right)



WE DRANK

Yalumba Galway Vintage Claret



WE BOUGHT

The Atomic Home Espresso machine

