

**F**or some, restaurant-quality food is something you go out for because mastering the art at home seems quite elusive. But for Gold Coast QT chef Justin Zammit his home kitchen is where ideas for restaurant food are created and tested by the toughest food critics he knows – eight year-old Zac and seven-year old Saba (pictured).

The Italian chef who has worked at Michelin-starred restaurants in Spain, Italy, France and England stands by his Nonna's old belief that sitting down and eating good food could solve a lot of problems in the world. The Gold Coast's QT Group Executive chef and father of two said when he moved from Sydney four and half years ago his priority was to find a home with a gas cooktop and space for a large dining table.

"I was brought up on my Nonna's cooking," Justin says. "When my cousins and I came home from school there were never any snacks in our pantry but somehow by dinner time my Nonna would conjure up a huge feast that would take up the whole dining table. Justin says eating turned into cooking. "I always would wake up to the smell of onion and garlic when I was growing up," he says.

"My Nonna is 91 now and she is still going strong and I think it is because of a life of good food. "Cooking and eating has become a love and a lifestyle that I share with my kids now."

In the chef's kitchen, basil and chilli trees bring life to the space. A cured salami hangs from a cabinet above the stove. Justin describes his kitchen as a modern and a compact space that he can experiment in or make dinner with the kids.



### JUSTIN'S KITCHEN FAVOURITES

The Italian chef was brought up on fresh herbs and good coffee.

**Zacconi Espresso Coffee Machine, \$949,** Bon Trading Co.

**Potted basil, POA,** Bunnings, 5509 0300

**Napoli Appetito Acacia Wood Pizza Peel, \$39.99,** Davis & Waddell.

that reads "The Master Chef here works for free".

Justin admits it was a present from the kids on Father's Day but confesses that his children, who are tough to impress, are great guinea pigs.

"I do experiment with food at home and they have come to have very refined taste buds," Justin laughs.

"Zac is a great cook; I raised him on abalone when I was working on Hayman Island."

Justin says a good kitchen is always busy. "It is always the busiest hub of a house," he says.

"When the kids are home we are always cooking together.

"Their favourite is pizza, they make the

a family affair with simple ingredients and a labour

### Pizza Dough

550g 00 flour  
17g Salt  
10g Sugar  
2g dry instant Yeast  
20ml Olive Oil  
350ml Luke Warm Water

### Topping

150g mozzarella  
8 thin slices of prosciutto  
6 torn leaves fresh basil  
2 tbl confit garlic oil  
100g nap/pizza sauce

Dissolve salt in water and add 10g flour, yeast activated with sugar, watered leave for 5 min it will start before incorporating the rest of the ingredients and water and knead for 10 min

Rest for 2hrs with damp cloth over and take out and put on floured surface divide into smaller balls and rest for another 6 hours again covering with damp cloth (at home I cut this dough into 12 balls)

Stretch out the pizza dough and brush with nap sauce, leaving a 2cm boarder around the edge

Add mozzarella cheese and prosciutto with more mozzarella then brush with olive oil. Bake at high heat (450c in pizza oven)