

The
Standard

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AUTUMN HEAVEN
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BOURBON



Ciao! IT chefs from Italy!



Massimo Bottura,
guest master chef at Grissini

Italian cuisine has always been one of the most popular for fine dining in Hong Kong. In truth, the first ever quality Italian cuisine was brought to Hong Kong two decades ago when Grissini set her trendsetting foot in the Grand Hyatt.

To celebrate, the GVCI (Virtual Group of Italian Chefs), organized the first ever Italian Cuisine Asia Summit in Hong Kong from October 20 to 25. The six-day program welcomed 15 top Italian master chefs from Italy who prepared special lunches and dinners, master cooking classes and product tastings for guests.

The Italian Trade Commission is glad to see such a successful event and the efforts that the chefs made in promoting Italian cuisine in Hong Kong.

Rosario Scarpato, the Director of Italian Cuisine Asia Summit, deemed that Hong Kong has played a very important role in the context of Italian eateries overseas. "Italian cuisine is a cuisine for families. In 1989, we

2009 commemorates the 20th anniversary of the strong presence of Italian gastronomy in our gourmet capital.

saw the first appearance of Grissini. This was a simple restaurant but it opened in a five-star hotel. Thereafter, more independent fine Italian restaurants showed up on stage: Vabene, Gaia, Joia and Isola among thousands of good Italian restaurants."

"Hong Kong is the eatery gateway to all Asian countries. Despite the rising position of Tokyo as a bigger destination, Hong Kong is able to keep its symbol and Thailand actually follows the model here rather than that of Tokyo."

"The GVCI is a network of over 900 Italian professionals in cuisine across the world. At present, 20 chefs in Hong Kong belong to this Association. The summit offered a stunning platform for a meaningful and fruitful exchange for chefs from different parts of the world," said Scarpato. "The beauty of the summit lies in the harmonious and innova-

tive collaboration between guest chefs and local chefs."

During the interview with Scarpato, he particularly highlighted Puglia. "Puglia is a very distinctive region that specializes in wine, olive oil and the tradition of eating raw fish. It is the most unknown yet beautiful landscape waiting to be explored."

The summit delivered the best of various faces of Italy. Some of the food and wine presented this time was rather unusual and not easy to find in Hong Kong. "Almost like the songs in theater, our Italian chefs are both professional and good at mingling with other cultures."

As I was sipping the last drop of my espresso, Scarpato heartily recommended I try the Rosolio and Moscato from Asti. Such is the passionate and warm personality of the Italians and their cuisine. *Text: Joanna Lai*



Massimo Bottura's Spaghetti alla Chitarra