



Cooking with Antonio Guida

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- Explore the cuisine of Italian chef Antonio Guida, to discover his world and his refined, unusual and successful recipes

"I became a cook because I'm a glutton," says Antonio Guida, top chef of the Seta restaurant, at the two Michelin-starred Mandarin Oriental in Milan.

His cuisine is intense and powerful, made of original flavours which he continuously studies, creates and invents. This book tells his story: the affections, the iconic dishes, the raw materials, from Apulia to the Lombard capital, passing through Paris, Zurich and Asia. And, of course, his recipes: refined and unusual, successful without fail, explained step by step, they are accompanied by illustrations and a final glossary.