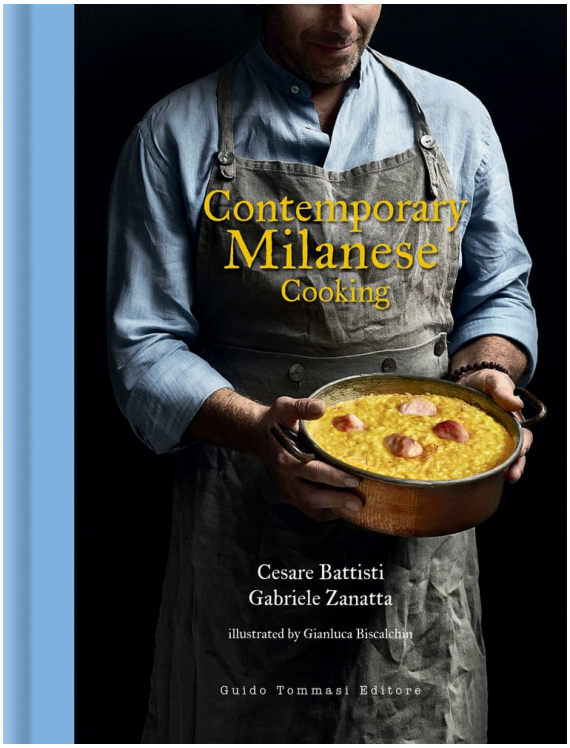
TITLE INFORMATION
Tel: +1 212 645 1111
Email: ussales@accartbooks.com
Web: https://www.accartbooks.com/us



Contemporary Milanese Cooking

Cesare Battisti

Gabriele Zanatta

ISBN	9788867533503
Publisher	Guido Tommasi Editore
Binding	Hardback
Territory	USA & Canada
Size	7.6 in x 9.96 in
Pages	256 Pages
Illustrations	75 color, 17 b&w
Name of series	Illustrated books
Price	$35.00

- The best of Milanese cooking by one of the most renowned Milanese chef
- Splendid illustrations, full of lively details

A delightful culinary voyage to discover the wonderful world of Milanese cooking, presented here through a contemporary lens, yet simultaneously highlighting traditional influences as well.

The book is divided into 13 chapters, each dedicated to a particular ingredient or specific dish: brief introductions rich in curious and historical details are followed by tips on recognizing the quality and seasonality of products.

The authors share priceless advice with readers. They will lead you to a reconsideration of winter vegetables, through scrumptious dishes like cabbage rolls, cauliflower cream and baked onions. You will also be introduced to the numerous culinary possibilities of cooking with offal, with traditional dishes such as Milanese tripe. Enjoy the lovely flavors of braised meat cooked in wine and broth, the refined experience of goose cassoeula, and the timeless appeal of Milanese classics like ossobuco.

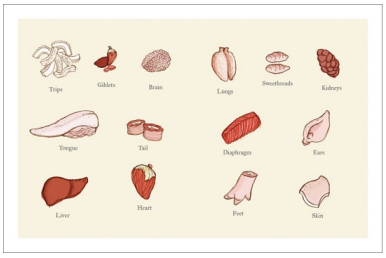
For those who wish to delve into tradition while keeping a finger on the pulse of the present, ***Contemporary Milanese Cooking*** will surely not disappoint.

Cesare Battisti was born in Milan in 1971, and is chef and owner of Milan's Ratanà restaurant since 2009, Battisti is considered one of the most exemplary cooks in the Milanese and Lombard tradition. He reinterprets dishes with flair and modern techniques, relying on raw materials from expert producers and artisans who adhere to the principles of economic, environmental and social sustainability. A member of the Slow Food Chefs' Alliance and chef ambassador of Expo 2015, Battisti is also general secretary of Ambasciatori del Gusto, a non-profit association dedicated to promoting and enhancing the Made in Italy label on a global scale, a role he has held since 2016.

Gabriele Zanatta was born in 1973 and is Milanese with Venetian and Apulian roots. After graduating with a degree in Philosophy, he now specializes in international cuisine and restaurants. He is one of the founding contributors to the Identità Golose international congress, for which he has been overseeing the *Guide to the Restaurants of Italy, Europe and the World* since its first edition in 2007. A journalist and instructor, Zanatta has written for numerous Italian and international publications, and he teaches on the topic of restaurant history and trends at various institutes and universities.







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