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Deep Raw

La Filosofia delle Frollature

Edoardo Tilli

Edited by Sara Favilla

Photographs by Lido Vannucchi

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This book, published by Maretti Editore and curated by Sara Favilla, with photographs by Lido Vannucchi, delves into some of the key pillars of chef Edoardo Tilli's philosophy. These principles are developed and practiced daily in the kitchen of his restaurant, Podere Belvedere, in the province of Florence. Tilli goes beyond discussing ingredients like meat; he deeply explores pressing contemporary issues such as animal breeding and feeding, the concept of respecting a healthy life that adheres to standards of wholesomeness, and justifying the sacrifice of animals to obtain better quality meat, processed without waste. Tilli's vision is forward-looking while rooted in the past, seeking answers and examples to revive social and cultural practices, beginning with the pleasures of eating.

Text in English and Italian.







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