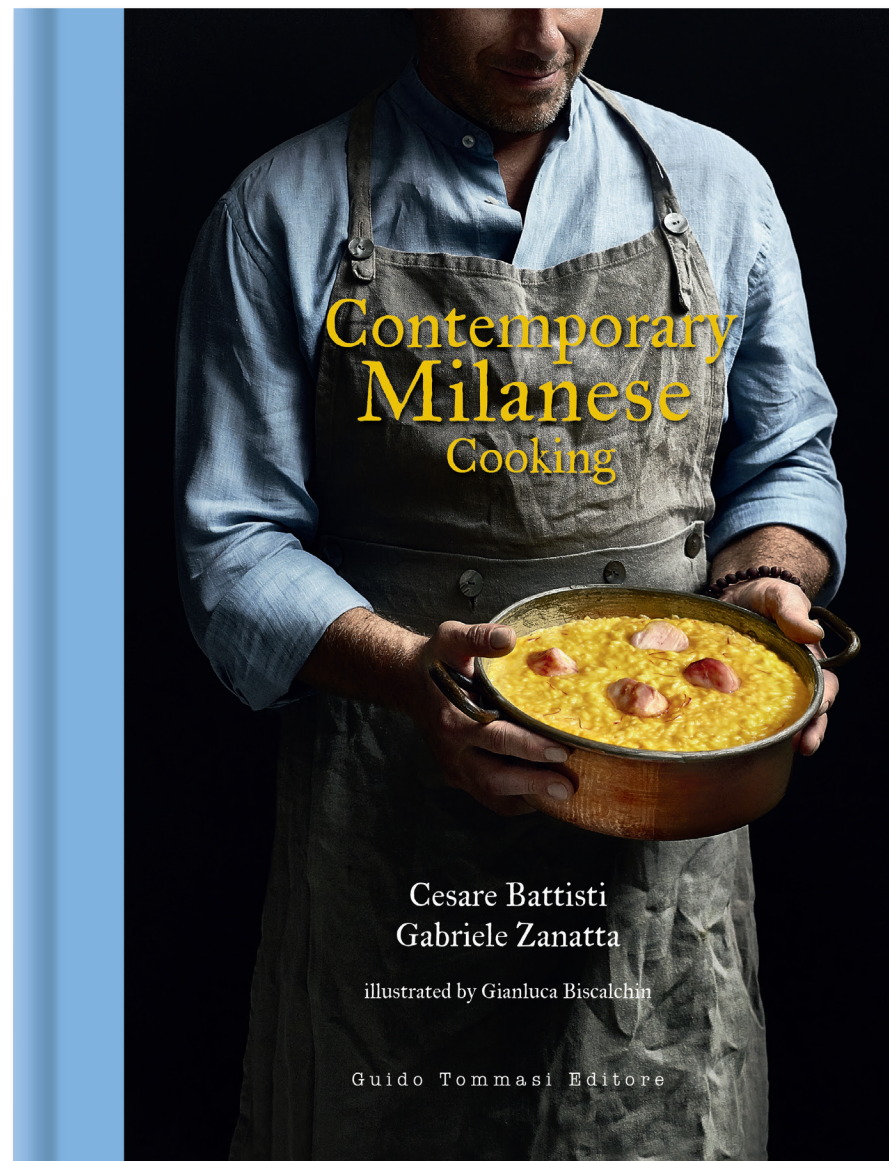


Guido Tommasi Editore



CONTEMPORARY MILANESE COOKING

Cesare Battisti, Gabriele Zanatta

19,3 x 25,3 cm – hardback – 240 pages, color illustrations

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Cesare Battisti, chef at Milan's renowned Ratanà restaurant, and Gabriele Zanatta guide readers on this 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 thirteen 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, along with suggestions on how to source from trusted suppliers.

Frequently the authors' reinterpretations of a vast range of recipes are characterized by a focus on creating "lighter" versions of classics, in ways that still align with today's gastronomic culture. Leafing through the pages of *Contemporary Milanese Cooking*, you'll rediscover the origins of Milan's celebrated *risotto alla milanese*, a dish that has become a symbol of the city, and taste *ris e erborin*, a soup made with rice and parsley.

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 – Born in Milan in 1971, and 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.

Gabriele Zanatta – Born in 1973, Zanatta 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.