

GUALTIERO MARCHESI

L'inventore della Grande Cucina Italiana presente.

Gualtiero Marchesi was born in Milan in 1930. He began his professional training at the KulmHotel in Saint Moritz and then moved on to the Ecole Hôteliere in Switzerland (1948-1950). Back in Italy, he started working in the family restaurant in the Mercato hotel in Milan, creating an avantgarde cuisine, which respected traditional as well as classical cooking. Eager to improve his knowledge, he then went to work in some of the best restaurants in France such as Ledoyen in Paris, Le Chapeau Rouge in Dijon and the Troisgros in Roanne. This experience improved his knowledge of French and international cuisine, which has continued to broaden and improve in subsequent years. In 1977, he opened his own restaurant in via Bonvesin de la Riva in Milan. It was awarded a Michelin star in its first year and two stars in 1978. The food critics Gault and Millau, in an interview published in the Times, named Gualtiero Marchesi as one of the best chefs in the world. His name is on the pages of the most famous food guides and in 1985 the MichelinGuide book paid homage to Gualtiero Marchesi by making him the first non-Frenchman to be awarded three stars. Gualtiero Marchesi is also a founding-member of Euro-Toques International, the European Community of chefs, founded under the auspices of the EU. In 1986 he was appointed Cavaliere or "Knight" of the Republic. The same year he received the Ambrogino d'Oro prize, the highest acclamation from the city of Milan. In 1989 he became the first person in Italy to receive the International Personnalité de l'année prize for gastronomy. Confirmation of his international role came in 1990, when he was honoured by the French Minister of Culture, Jack Lang, with the title Chevalier dans l'ordre des Arts et des Lettres. In 1991 he was appointed Commendatore by the President of Italy, Francesco Cossiga. In September 1993 he moved his Ristorante Gualtiero Marchesi to a villa in Erbusco in the heart of the Franciacorta region. In 1999, the region of Lombardy awarded him the Longobardo d'Oro Seal. This award is given to the most important and famous Lombard people in Italy and all over the world. In June 2000 he was awarded the famous Paul Harris Prize by the Rotary Club. In 2002 the International Academy of Gastronomy awarded Gualtiero Marchesi the Grand Prix Mémoire et Gratitude. In January 2004 he will be bringing to life a much desired project with the launch of ALMA, the International School for Italian Cuisine. On May 2008 Gualtiero Marchesi opened a new restaurant in Milan calling it Il Marchesino in Teatro alla Scala building. It is a triumphal return in Milan which represents the beginning of his career. On January 2009 during Madrid Fusion he received The Golden Apron with most important chefs who over the last decade have not only been acclaimed and respected by both general public but have changed our whole approach to cuisine. In Madrid, on February 2009, the weekly Metropoli gave to him the International Award for the career, set up for the first year. On March 19, for his 80th birthday, Gualtiero Marchesi created "Fondazione Gualtiero Marchesi" for teaching arts through the taste. From April to July 2010, in Milan at Castello Sforzesco, the exposition "Gualtiero Marchesi and the Great Italian Cuisine" took place. The same was presented at the

Italian Embassy in Brussels and at the European Parliament from October 26 to 29. On October 10, 2012 Parma University conferred him the degree "Honoris Causa" in Gastronomic Sciences (Scienze Gastronomiche). At December 2012 "Centro Studi Grande Milano" awarded him the prize "Le Grandi Guglie", usually conferred each year to people who contributed to the growing of Milan. On October 14, 2013 the guide "les Grandes Tables du Monde" gave him a special prize during a gala in his honour. On June 18, 2014 Gualtiero Marchesi opened his Academy in via Bonvesin de la Riva 5. This address is really important to him because it is where his career begun. In 2015 he was nominated "Chef Expo Ambassador" of Expo Milano 2015 and he opened "Ristorante Marchesi" inside his "Marchesino" in Piazza Scala in Milan.

The philosophy

"Form is matter", the permanent revolution of Gualtiero Marchesi is developed upon this statement. A conceptual revolution that, once understood, is far from being belligerent, and is sweet rather, if not obvious. If food is life, the most natural of conditions will be equally divided between desire and emotion. The desire to understand, to learn, capturing the essential and more, but also the emotion, abandonment, every time that food is capable of meeting the necessities of hunger and the pleasure of dining room. Whenever knowledge, need and pleasure are aligned in the same direction, it happens that our idea of tastiness finds its inseparable half and that is the idea of beauty. Chasing the beautiful in tastiness and vice versa, Gualtiero Marchesi has kept alive his own vision of the world, in which the gestures of the chef do not aim to disguise, but to reveal the nature of edible things.

The art of the table

Innovations and changes in perspective need a dose of impertinence, of healthy amusement on behalf of the curious who's drawn to step out of line. So it was for Gualtiero Marchesi's tableware, a step ahead that follows the one made in the kitchen. There is an image that is repeated, visible and invisible, in the gestures of the teacher. The ancestral image of a hand grasping and containing, of a farmer and craftsmen, symmetrical to the gaze that does not turn around things, but contemplates them for what they could be. It is this frame of mind, averse to complexity and akin instead to a continuous need for synthesis that allows him, by a leap, to put things in place, illuminating them from a new point of view. His formal research could not rule out tableware and the tools that stage.

Art food

To Art, in general, we ask to ponder, to feel a thoughtful joy, to show the constant and hidden side of life. In this sense, art is close to the science that seeks explanations and by trying to put things in order, to understand, runs into authentic mysteries. Both need a vision that can sustain them, a purpose and a rhythm; if one or the other are lost one ends up falling into pedantic knowledge or mere decoration. The question of art responds to the desire to compete with time in order not to be overwhelmed by the continuous flow of events and finding a clue

that may overcome contingent aspects. This clue is named beauty. Gualtiero Marchesi has searched for the clue through cookery, assimilating it to written music, showing the value of the ingredients on the plate as if they were notes placed on the staff. Note by note, he has drawn the whole melody of a recipe, always giving his interpretation, editing, updating, taking apart and rearranging the various elements. Cuisine and music have duration in common, being capable of living only by their execution: in the space of a concert and a dinner. In the attempt to overcome this limitation, Marchesi began to paint, paying tribute to the artists he felt closest. He did so by virtue of the language of the cookery, disappointed only by the "transience" of all culinary work.