

# jammie

our best Italian issue ever!

MILAN  
Where food meets  
fashion - exploring Italy's  
stylish Expo city

JAMIE OLIVER  
THE DON OF  
DESSERTS

ANTONIO CARLUCCIO  
THE GODFATHER  
OF GARLIC

GENNARO CONTAIDO  
THE PASTA MASTER

95+  
RECIPES!

# LA DOLCE VITA

SIMPLE SEAFOOD &  
MEAT-FREE CLASSICS

REGIONAL RECIPES WITH  
FANTASTIC FORMAGGIO

PIZZA, RAVIOLI, GNOCCHI,  
MEATBALLS & MORE...



£3.99 [jamiemagazine.com](http://jamiemagazine.com)





## Marchesi of progress

Founder of modern Italian cuisine Gualtiero Marchesi is one of the greatest chefs you've never heard of

Words **Rebecca Morten**  
Food photography **Will Heap**

Italy has produced a plethora of world-renowned chefs. It's also created many brilliant culinary talents whose names might not trip off the tongue but who are just as influential. One of these is Gualtiero Marchesi, often hailed as the founder of modern Italian cuisine and who is now consultant chef at a beautifully sited restaurant in the Grand Hotel Tremezzo on the shores of Lake Como in northern Italy.

Having learned his craft in kitchens around the world, Gualtiero helped elevate some of Italy's most rustic fare into food worthy of Michelin stars. Today, he's worshipped by the most respected chefs; as Giorgio Locatelli puts it, "To us, Gualtiero Marchesi is God".

So how has Gualtiero become so successful? "I think I was the right man at the right place at the right time," he replies, humbly. "I was born into a family of hoteliers and restaurateurs, so that was a good start. Working in important

French and Swiss kitchens meant I learned a lot, too. And I understood [how] to create something new."

His approach to cooking hasn't necessarily been conventional (he's famed for mixing Italian and French techniques), but it works, and his secret is keeping to his 'Marchesi code'. "My philosophy is based on beauty, harmony, balance, colour and contrast," he says. It's a combination that's realised in his simple yet opulent signature dish of saffron risotto with gold leaf (see opposite). There can be few better places to enjoy it than in the idyllic surrounds of the Tremezzo, a luxurious hotel of five restaurants, a spa and pool that 'floats' on Lake Como itself.

Perhaps one of the reasons Gualtiero isn't a worldwide name is because he isn't your average culinary hero. Yes, he was the first non-Frenchman to receive three Michelin stars - but he was also the first to return them when he'd had enough of the system. He was frustrated by the way French





cooking is more respected than others, when he believes Italian cuisine has as much history. He does, however, think it still has room to improve. “The future of Italian cuisine is that it’ll come back down to earth, revisiting its heritage,” he says. “It will benefit from decades of experience.”

Gualtiero is always looking to the future, supporting the next generation of chefs. He helped to establish Italy’s first dedicated school for chefs, ALMA, in 2004, as well as the International Culinary Center in New York in 2006.

Not that he’s ready to retire just yet, despite recently turning 85. “I’ve seen and learned a lot on my travels, but I’m still seeing and learning. I have a new book coming out [*Il Bello è il Buono*, written with Nicola Salvatore and Aldo Spoldi] and I’m teaching at ALMA. My path is long; I am still walking.” ●

**Grand Hotel Tremezzo, Via Regina 8, 22016 Lago di Como, Italy; +39 0344 42491; grandhoteltremezzo.com**

### SAFFRON RISOTTO WITH GOLD LEAF

“This recipe is a great example of my philosophy,” says Gualtiero. “Tradition: I come from Lombardy and saffron rice is a dish that cannot be missed on our table. Quality: it’s a given that the ingredients are good. And harmony is about the contrasts, colours and shapes. It’s the perfect combination!”

**Serves 4**

- 300g carnaroli risotto rice
- 80g butter
- 200ml dry white wine
- 1 litre chicken or vegetable stock
- ½ pack of saffron threads (0.25g)
- ½ onion, peeled and chopped
- 25g parmesan, grated
- 4 gold leaves (see note)

**1** In a casserole dish over a medium heat, toast the rice with 20g of the butter. Then stir in 100ml of the dry white wine and let it evaporate.

**2** Add 1 litre of the stock, a ladleful at a time, letting each amount get absorbed before adding the next.

Add the saffron and keep cooking at a low simmer for about 10 minutes, stirring occasionally, until the rice is al dente and all of the stock has been added and absorbed.

**3** Make a beurre blanc: in a small saucepan over a medium heat, add the onion and 10g of the butter. Cook over a medium heat for 5 minutes, until the onion is soft and golden brown. Pour in the remaining 110ml of wine and leave it until the liquid has almost evaporated completely, leaving approximately 2 tablespoons of liquid in the pan (3–4 minutes).

**4** Remove the pan from the heat, then whisk in the remaining butter in slivers until it’s emulsified.

**5** Allow everything to cool down for a few minutes before stirring the beurre blanc and parmesan through the cooked rice. Serve the risotto on plates, finished with a piece of gold leaf on top. Buon appetito!

**Note** You can buy gold leaf from [ocado.com](http://ocado.com) or at [souschef.co.uk](http://souschef.co.uk)  
**Per serving** 487.4 cal, 19.5g fat (11g sat fats), 8.8g protein, 60.8g carbs, 1.8g sugars