

LA GRANDE CUCINA ITALIANA

INTRODUCTION AND OVERVIEW

Culin**ArtHesi**[®]

Palazzo Boccella | San Gennaro, Lucca | Tuscany, Italy

Monday, September 2, 2019 - Saturday, September 14, 2019



Accademia
gualtieroMarchesi



*Cuisine is not a purpose,
it is a means.
It is one of the languages to talk to oneself and the world
and, to reach this dimension,
we must move from the condition - essential -
of the performer
to the most indefinable and profound one
of the composer.*

Gualtiero Marchesi



Gualtiero Marchesi,
the inventor of
The Great Italian Cuisine
of the present time

the
GREAT ITALIAN

THE MARCHESI SIGNATURE
ON A FUTURE "HUB OF ITALIANITY"

FROM MILAN
TO THE WORLD
BACK AND FORTH

FROM
IDEA
TO
EXECUTION

HOW A DISH
BECOMES A MASTERPIECE

LA GRANDE CUCINA ITALIANA

IS
the best in the world



Fondazione
gualtieroMarchesi

GVALTIERO MARCHESI



GUALTIERO MARCHESI

Culture

Art

Research

THE WORLD'S BEST CUISINE IS
MADE IN ITALY

He was the first and, in all probability, the greatest. Gifted with the talent and vision peculiar to the greatest, qualities honed over time by curiosity and the constant desire to try out something new and different.

Eclectic and brilliant with many loves, including music, art and cinema, the source of ideas and inspirations then developed in cuisine with a masterly hand, careful eye and incredibly refined palate. A man forged by millions of encounters, hard work and unshakable values.

Unanimously recognized as the founder of the new Italian cuisine, Marchesi is the chef who shouldered the huge responsibility of

revolutionizing, modernizing and reinterpreting traditional cooking and guiding it into a new era.

During the last few years of his life, he believed that the sector had by now attained sufficient maturity to assert its cultural supremacy in the world.

Teaching what is good and nurturing beauty. A goal keenly pursued by the master himself during his lifetime.

Explaining what it means to love your work and art, to lavish care on details, to transmit values such as respect, culture and responsibility.



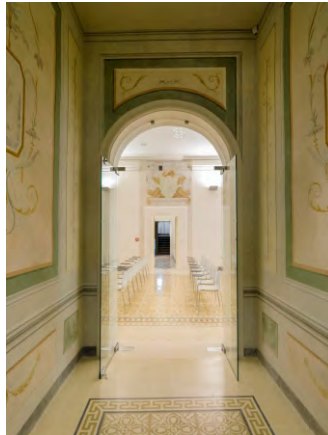
"La Grande Cucina Italiana" courses are carried out according to the philosophy

Culin**Art**Hesi®

Culinary
Art
Marchesi



PALAZZO BOCCELLA



Palazzo Boccella was built in the early sixteenth century by Enrico Boccella. In 1998, after a long series of changes of ownership and changes of destination, it was purchased by the City of Capannori. After saving it from the inexorable decline, the City Council assigned Palazzo Boccella to the homonymous Foundation, created with the specific purpose of restoring it to perfection and making it alive and active again, with activities related to the promotion of territory. An exclusive place in the small village of San Gennaro, located in the high Lucca area, center of the Tuscany Region.



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Culin**ArtHesi**®

2 weeks, 88 hours

Fifteen students per class, coming from foreign culinary Academies and Institutes

Educational material available to students

Culin**ArtHesi**® Certificate at the end of the course

Course fee: 3,900 Euro (room and full board, taxes and all materials included)

To apply: please send your personal details and a brief curriculum to development@gualtieromarchesi.it

COURSE SUBJECTS

CulinArtHesi®

 TECHNIQUES OF ITALIAN CUISINE | 8 hrs.

 THE BASIC RECIPES OF “LA GRANDE CUCINA ITALIANA” | 40 hrs.

 HISTORY OF ITALIAN CUISINE | 4 hrs.

 CROPS AND BREEDING IN ITALY | 4 hrs.

 ITALIAN PRODUCTS | 8 hrs.

 ITALIAN WINES | 4 hrs.

 ITALIAN WINE AND FOOD PAIRINGS | 4 hrs.

+ EDUCATIONAL VISITS IN TUSCANY | 16 hrs.

WEEKLY PLAN

W1	9am - 11am	11am - 1pm	2pm - 4pm	4pm - 6pm
M	Welcome and Intro to Italian Cuisine	History of Italian Cuisine	Crops in Italy	Breeding in Italy
T	Techniques of Italian Cuisine	History of Italian Cuisine	Basic recipes: Appetizers	Basic recipes: Appetizers
W	Basic recipes: Appetizers	Basic recipes: Appetizers	Basic recipes: First courses	Basic recipes: First courses
T	Basic recipes: First courses	Basic recipes: First courses	Italian wines	Wine and food pairings
F	Educational visit	Educational visit	Educational visit	Educational visit
S	Italian products	Italian products		

W2	9am - 11am	11am - 1pm	2pm - 4pm	4pm - 6pm
M	Techniques of Italian Cuisine	Basic recipes: Main courses meat	Basic recipes: Main courses meat	Basic recipes: Main courses meat
T	Innovative techniques	Basic recipes: Main courses fish	Basic recipes: Main courses fish	Basic recipes: Main courses fish
W	Basic recipes: Menu	Basic recipes: Menu	Italian wines	Wine and food pairings
T	Basic recipes: Bread and Pastry	Basic recipes: Bread and Pastry	Basic recipes: Bread and Pastry	Basic recipes: Bread and Pastry
F	Educational visit	Educational visit	Educational visit	Educational visit
S	Italian products	Italian products At the end: delivery of Certificates		



UNDER THE GUIDANCE OF

 **ANTONIO GHILARDI**

*Executive Chef
Accademia Gualtiero Marchesi*

 **MARCO SOLDATI**

*Chef di cucina Associato
Accademia Gualtiero Marchesi*

 **GIOVANNI ROTA**

*Chef di cucina Associato
Accademia Gualtiero Marchesi*

 **FABIO ZAGO**

*Chef di cucina Associato
Accademia Gualtiero Marchesi*

 **MAURIZIO SANTIN**

*Chef Pasticcere Associato
Accademia Gualtiero Marchesi*

 **GIUSEPPE VACCARINI**

*Sommelier
Presidente ASPI*

 **ENRICO DANDOLO**

*Management
Segretario Generale Fondazione Gualtiero Marchesi*

 **ALBERTO CAPATTI**

*Storico della gastronomia italiana
Presidente della Fondazione Gualtiero Marchesi*

 **GIANNI MANZO**

Professore di scienze naturali

 **LUIGI ODELLO**

Professore di analisi sensoriale



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