

Greatest Chef of China Italy edition!

An international Challenge between the greatest Chefs!

Greatest Chef China is the “Haute Cuisine” tv program broadcasted on the CCTV, the Chinese State television.

The show put on a competition between some of the best Chinese Chefs and the most famous Chefs belonging from the well-known gastronomic cultures worldwide.

Each edition tells about the challenge taken on by one Chinese team against another Chef and his staff coming from a single country. This is the way different habits and food traditions are compared, and the Chefs are required to adapt different techniques according to the given ingredients. The 2013 season scored an average of 20 million of viewer each episode!

The first scene went on stage at Castello di Gabiano, while the competition took place at the Boscolo Luxury Hotel in Milan.

At the old “middle age style” kitchen of the castle, the Chinese Chef Li Shuangquan offered the arbiter a selection of very special dishes starting from local ingredients revised from a different point of view.

All courses were served with our very eclectic wines.



The 30th May challenge in Milan was organized with the combination of our wines.

Chef from China - Li Shuangquan

Chef from Italy- Marcello Trentini

Evening of the 30th May 2014 chef winner: Marcello Trentini

Fist challenge menu:

c- Fillet steak with Barbera cream and mushrooms

i- Orata carpaccio on a parmesan cream and potatoes with fennel and orange salade

Wine matched: "Castello" Piemonte Chardonnay Doc 2010

c- Red snapper with pear

i- Boiled tongue with mozzarella di bufala, anchovies sauce and spinaches

Wine matched: "Corte" Monferrato Bianco Doc 2013



Second challenge menu:

i- spaghetti with ragù sauce and row meat on the top

c- cuttlefish, apricots and exotic fruits

Wine matched: Rubino di Cantavenna Doc 2011

i- risotto with black tomatoes and ricotta cheese

c- julienne duck with fruits and walnuts

Wine matched: "La Braja" Barbera d'Asti Docg 2011





Third and final challenge menu:

i- mullet fried on a chickpea puree

c- raw ham roll with shiso leaf and melon

Wine matched "A Matilde Giustiniani" Gabiano Doc Riserva 2008

i- rabbit cooked with rum with artichock and pears

c- tropical gelatin with cherries and bananas

Wine matched Adornes Barbera d'Asti Docg



**The winner Chef Marcello Trentini
Owner of Mago Rabin Restaurant in Torino!**



Blog: [CASTELLO DI GABIANO] blog

Post: Greatest Chef of China Italy edition!

Link: <http://castellodigabianoengl.blogspot.com/2014/06/greatest-chef-of-china-italy-edition.html>

Powered by Blogger

<http://www.blogger.com/>