

# CHOREOGRAPHER OF TASTE.

## *Reflections of a friend.*

Federico Bolamperti, fine palate and hospitality manager of *la Darbia*, narrates Matteo Monfrinotti, long-time friend and chef de cuisine of the restaurant la CUCINA.



«Matteo's culinary art, strongly linked to the territory, can, for me, be summed up in two words: emotional cuisine.

What amazes me the most? His ability to create a perfect balance between apparent contrasts: his cuisine is young, instinctive and innovative, but at the same time rooted in tradition, structured and rational. Matteo's dishes embrace creativity and technique, passion and reason, Piedmont with all of Italy, even daring to peek into the cooking pots of the world.

His creations are born from the desire to remember a flavour, to make the atmosphere of a season tangible and to enhance simple ingredients and traditional aromas in order to trigger our culinary imagination and arouse emotions.

I am fascinated by his accuracy in studying a new dish, the challenge of reinterpreting and innovating a culinary tradition that is strongly linked to its origins, without bending it and without bowing down to the gastronomic trends of the moment.

This is how dishes conceived, created and prepared with heart and mind are born.

They are simple and complex at the same time because they contain the personal imagination of each of us».

# FRAGMENTS OF A PORTRAIT.

## *Talent.*

The tenacious curiosity that leads him to look for small local producers to trace artisanal, genuine and unique ingredients. In the kitchen, the choreography between concentrated looks and skillful movements. In the dining room, his presence and feel for the tastes and preferences of the guests.

Monfrinotti in 10 adjectives (in a chef's outfit it but not only) Empathic, engaging, attentive, ambitious, passionate, severe, accommodating, curious, taciturn, while cooking: zen.

## *Ingredients.*

The territory. The elements. Rural Piedmont. The lake, the vegetable garden, the meadows, the huts, the woods and the mountains. The aromas of all of Italy.

## *The brigade.*

Trust. Honesty. I listen. Transparency. Knowing how to lead and delegate. Teaching and learning.

## *Passions.*

Nature. Sport. Carp fishing. Sustainable thinking.



Matteo Monfrinotti, vintage 1986, born in Pavia and in love with Lake Orta, has been running the *la Darbia* restaurant since 2019. Selected by Carlo Cracco as one of the 12 best young emerging chefs in Italy in 2015, his professional portfolio today boasts valuable experiences among starred restaurants, niche resorts and exclusive culinary events in Italy and abroad.