

Chef by orto / vegetables garden

Contributed by Gian-Maria Francesco Battuello
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Gli chef contemporanei, master o meno, fondano il loro prestigio sull'–avere l'–orto, la cosa più normale – diventata speciale, da premio, vedi l'–insalata di Enrico Crippa o Matteo Baronetto. Michel Guerard, Marc Meneau, Frédy Girardet, disponevano dell'–orto 50 anni fa, perché era la cosa più normale, come pure la cella frigo per la spazzatura. Cotemporary chefs, masters or not, base their prestige on the show to have vegetables garden, it means that the most common professional salad has become a prize practice in the 21st century. Let's see Enrico Baronetto, Enrico Crippa and many Italian chefs. Michel Guerard, Marc Meneau, Roger Vergé, Frédy Girardet, did have vegetables garden already 50 years ago, also fridge for rubbish, the most normal things.