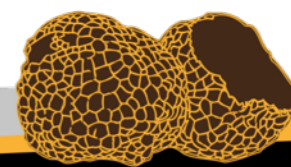


ITALY



CHEF GIUSEPPE D'ERRICO

Giuseppe D'Errico trained at Gualtiero Marchesi's International Academy of Italian Cuisine, working with several star chefs in both Italy and France. The "artistic" imprint of the Marchesi kitchen led him to choose, to continue his training, the kitchen of one of the most famous restaurants in the world, three Michelin stars since 1968, the prestigious Maison Troisgros. Here he stayed for six years together with Michel Troisgros, The path taken between food as a form of language, the study of pleasure as a necessity and the awareness linked to ingredients, led him to the Michelin Star in 2018 as Executive Chef of the Ornellaia Restaurant in Zurich At the end of 2021, the encounter with La Madernassa Ristorante & Resort brings him back to Italy, where he runs the kitchen of the two-Michelin-starred restaurant..



cocinando
con **trufa**

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