



PERSPECTIVES

THE INTERNATIONAL MAGAZINE OF TASTE AND ESTHETICS



Editorial

Dear Partners and Friends,

Summer means different things to different people, depending on their work. For some, it's the busiest time of the year, while others get to relax as they go on their holidays. Away from the office, we have time for our nearest and dearest, who can sometimes be neglected when we're caught up in our work.

Join us on an interesting and colourful trip around the world. The sixth edition of our Perspectives magazine takes you to idyllic locations and introduces you to exceptional people, who share their personal views of the multifaceted hospitality sector.

The current magazine takes a look at developments, people and companies from the four corners of the globe, something that goes hand-in-hand with our profile as an international firm.

Our latest EPIC collection reflects this and, at the same time, marks the start of a new trend. The four series in the EPIC collection are called Roks, Hide, Sketches and Sensation. They were designed by Odd Standard (Norway), Gemma Bernal (Spain) and Mikaela Dörfel (Germany), who have given us an opportunity to see the creative processes behind their work.

The latest magazine also introduces you to exceptional places and personalities. Christophe Bacquié is one such person. Originally from Corsica, he is the Head Chef at the Hôtel du Castellet in the French department of Var. Leaving Europe behind for a while, we travel to the USA and meet Chef Renato Gerena, whose home is now the Atlanta Marriott Marquis Hotel. Together with 140 colleagues, he is responsible for every aspect of the establishment's culinary creations. Coming back over the Atlantic, we go to Villa Lario on the shores of Lake Como in Italy, where Luca Mozzanica is in charge of an extraordinary resort with exceptional cuisine. From Italy, we head to Mauritius and its Trou aux Biches



Beachcomber Resort & Spa. Our travels end in Sankt Vith in Belgium, where we visit Quadras - always an inviting destination - which is under the supervision of Chef Ricarda Grommes. Social media fans have a lot to look forward to as well: the Juls' Kitchen blog lets them in on some of the delicious secrets of Tuscan food.

The huge variety of hotels and restaurants around the world, the array of dishes they serve and the many different chefs who prepare this food are part and parcel of what inspires us. The skills and specialities of our international customers are reflected in the diversity of RAK Porcelain's products. And last but not least: This year, RAK Porcelain was present for the tenth time at the National Restaurant Association Show in Chicago. We were represented by our subsidiary RAK Porcelain USA, which showcased not only innovative porcelain products but also the latest glassware from our partners at Stölzle, based in the German town of Weisswasser in Lusatia. The forthcoming edition of Perspectives will explore the world of glass production in fascinating detail.

We hope you enjoy your trip around the world with us, and we'll see you again when we publish our next magazine.

Renu Oommen
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HOTELS AROUND THE WORLD

THE HÔTEL DU CASTELLET

Exciting cuisine

Merging elegantly with the superb stone pine forests of the Var, the Hotel du Castellet complex is one of the finest locations in the South East of France. Proudly looking out over the Mediterranean, it is the jealously guarded secret of holidaymakers who frequent Bandol, Cassis and Saint-Cyr-sur-Mer, three mythical coastal resorts just a few minutes drive away.

And rightly so - it combines a modern approach to luxury with grand classicism in standards of service. A blend that is reflected in the hotel's rooms and in the sophistication of the spa and the unforgettable cuisine of its two restaurants, one gourmet and the other a bistro.



Interview

CHRISTOPHE BACQUIÉ

CHEF OF THE RESTAURANT SAN FELICE

Christophe Bacquié was born and grew up in Corsica. His parents were hotel managers so, naturally, he went to the Île Rousse catering school, where his destiny started to move towards the kitchen. He did his military service at the mess of the office of the Minister of Defence. His career led him in particular to some of the greatest establishments of Paris, Provence and Corsica. Now head chef in the kitchens of the San Felice and "Christophe Bacquié" restaurants, he has been awarded a second Michelin star for the latter following the two obtained at the Villa, and the title of Meilleur Ouvrier de France in 2004.



The gourmet restaurant was awarded its second Michelin star in 2010, less than a year after the arrival of chef Christophe Bacquié, whose name it now bears. The bistro, San Felice, was designed as a place for generous cuisine, encouraging its guests to share a culinary experience and where the know-how of the chef is put at the service of the product.

What was the trigger that led you to become a chef?

I think it was essentially the encounters which I was fortunate to experience. It's true that when I went to catering school, I wanted to be a waiter. But the job did not appeal to me much as the atmosphere in the kitchens which attracted me the most. So that's where I stayed! But the real change was at the Oasis

"I find RAK porcelain particularly suitable for a bistro because of its quality and strength. I also needed kitchen and tableware that would encourage sharing."

Christophe Bacquié

in Mandelieu-La-Napoule with Stéphane Raimbault and Louis Outhier, a former three Michelin-starred chef. I don't know if I can say that this was the best time of my career because there have been many more, but let's say it was the starting point, which pushed me to go for excellence.

When did you feel that you could become a great Michelin-starred chef?

To be honest, I never really felt it. It's more like a journey and one day the spotlight shines on you and people start to take an interest in what you do. Of course, when we were awarded the first star in 2002, then the title of Meilleur Ouvrier de France in 2004 and two stars in 2007, we knew this was a life-changing event. But I've never really looked at it like that and I continue to work the same way day by day.

What aspect of your job do you particularly like?

For me it's transferring my knowledge. Then there is the way our work enhances people's experience. Being able to cook for strangers, whether they are important or not, to make them dream and to share emotions with them, is an amazing thing. In recent years, the profession of chef has received lots of media coverage. This means we get the chance to meet extraordinary people. I come from a modest background and few professions could have offered me this opportunity.



Why start a bistro like San Felice when you're a Michelin-starred chef?

The San Felice was a snack bar serving food such as pasta and pizza. Four years ago, it was turned into a bistro with a wonderful restaurant concept - simple but high quality. This made it possible to offer two very different types of food. First, the gourmet restaurant which we wanted to make more contemporary by going back to basics. Tables without tablecloths, a white room with pure décor in order to focus on the plate and the sensations it offers.

Then there's the San Felice, where we serve quality cuisine - the type of food that you can eat every day, unlike gourmet cuisine. I was absolutely certain that I wanted this place to be a bistro, but the location is so exceptional that we were limited in certain ways. So I wanted to address this simplicity through the dishes and the table: sets of tables and a nice dinner service that isn't over fussy. As for the tableware - they are beautiful products, very well designed but more simple.



"When I saw the Chef's Fusion range, its great big dishes, those frying pans, I knew it was for me!"

Christophe Bacquié

How would you define your culinary philosophy and style?

Today I seek to produce a cuisine that is classic but which embodies a modern approach - contemporary cuisine. It's a cuisine of ingredients, in which technical expertise is increasingly unobtrusive. It's still there, but further and further into the background. Finally, it is a Mediterranean cuisine that is deeply rooted in Provençal culture. For the gourmet restaurant, almost 80% of the products are Provençal while for San Felice it's about 60%. I also try to focus on the essentials, without showing off. The bistro is more particularly a shared culinary experience. That's why RAK Porcelain interested me because some of its products embrace this notion of sharing.

So, how does RAK Porcelain fit in with this philosophy?

In several ways. I find it particularly suitable for a bistro because of its quality and strength. I also needed kitchen and tableware that would encourage sharing. When I saw the Chef's Fusion range, its great big dishes, those frying pans, I knew it was for me! When you cook a vegetable gratin, you can put it directly on the table and people want to serve themselves from it. Similarly, for a roast chicken, which we cook every Sunday, carved and presented on this dish, it reminds you of roast chicken at home with your family at the weekend.



Joining the Hotel du Castellet was a big professional challenge. What will your next challenge be?

If I had to make a new move in my career, it would certainly be towards even more modest cooking. Something that would take me, my wife and my family into something really simple and homely. My dream, for example, would be a table d'hôte. But for the moment, I am just fine here, doing what I do.

www.hotelducastellet.net/en



NEW COLLECTION

EPIC

Designed to glorify gastronomic creativity

RAK Porcelain has just taken the culinary arts industry by storm, launching its new EPIC collection dedicated to the haute cuisine sector. Heralded by the company as being the successful outcome to a major challenge, the range is aimed at Michelin-starred and high-end restaurants, while remaining accessible for all hospitality and restaurant professionals.



"EPIC, a tableware line with smooth, refined shapes, is the latest universe dreamed up by RAK Porcelain. An opening towards innovative perspectives for creative chefs, and made-to-measure for the world's haute cuisine sector."



hide

Designed to be robust and highly resistant to thermal shocks, RAK Porcelain's creations boast a refined design, meeting the requirements of the hospitality and restaurant sector. Launched in the first half of 2018, the very latest line of EPIC tableware is proof of the same emphasis on quality. This ambitious project, aimed at the most creative gourmet chefs, saw the manufacturer bypass its usual production processes. This is paving the way for new collaborations, capitalising on the adaptation of the brand's manufacturing techniques, and for innovative designs for the new range. A challenge that has been over-

come remarkably well, by both the designers and the producers, to bring to fruition the four sublime series that make up the EPIC collection.

EPIC revolutionises the rules

"We needed to strike a balance between functionality and absolutely superb design, taking industrial ceramic production to its limits," announced Bertrand Lecante, the marketing manager at RAK Porcelain Europe. It is difficult to transform the studio designs, hand-drawn with all their nuances, into tableware straight from a manufacturing line that can only

tolerate slight variations. Consequently, this major project has introduced a new player into RAK Porcelain's design panel, and has brought back two old-hands. The Odd Standard design studio (Norway), Mikaela Dörfel (Germany) and Gemma Bernal (Spain) have been invited to breathe brand new life into the tableware, coming up with unique products that can be adapted to each stage of a gourmet meal.



HIDE, the undulating wave

Gemma Bernal is the creative mind behind the fourth series: HIDE. The Spanish designer, who is well-versed in RAK Porcelain's requirements and objectives, is the brains behind series such as Aurea and Chef's Fusion. "For EPIC, the idea arose when I tried to express the feeling I get when something pleasant, delicious and calming expands, enduring until it fades bit by bit. Like a drop of water that falls on a lake, creating a ripple that slowly disappears," says Gemma Bernal. This range is available in four colours (white, gold, silver and bronze) and also comes with a choice of three styles of cloche. This was a real show of skill by RAK Porcelain's production engineers, who managed to create a plate that was both light and hard-wearing while emphasising its curvy design.



sketches

SKETCHES celebrates culinary journeys

SKETCHES, the range's first offshoot, combines an eclectic mix of materials and shapes where the contrast between the raw and refined products makes blending them together easy. The interactions between the visual variations are key to the design developed by Constance Kristiansen and Tonje Sandberg from the Odd Standard studio. For EPIC, they came up with the idea of a tableware universe representing the culinary journey on which a chef takes his guests: "We wanted to construct the series the same way an ambitious chef creates a meal. A well-composed meal is like cleverly choreographed theatre; a story that evolves, a journey through different emotions, impressions and associations." One of the flagship pieces of the collection, the pivoting

bowl, presented both the designers and producers with a huge challenge. "Its two distinct presentation positions are what set this bowl apart. Finding the balancing point was no easy task and we made several revisions to the product during its design phase. The final revision was accepted just a few weeks before the anticipated launch date of the whole EPIC collection, during a trade fair in Germany," says this RAK Porcelain executive. SKETCHES also removes any doubt as to its originality with its steel appetizer tree, bowl with side holes, and deep flat plates with highly-pronounced relief.



sensation

Graphic interplays for SENSATION & ROKS

“SENSATION is a new graphic concept based on square platters, all the same size but with a very different graphic division of areas, offering myriad possibilities of arranging specialities,” explains Mikaela Dörfel. The German designer, who is a long-term collaborator, joined the EPIC project. In this new collection, she is behind two diametrically opposed product ranges. With SENSATION, she leads us off the beaten path. Using dark black plates as a basis, areas are set out for other smaller elements. Mikaela was aiming for a modern and elegant design to create visual impact with intense multicultural influences. “As all the plates in this series were 30x30cm squares, they were really heavy to begin with. It was important to reduce the weight without losing any of the product’s usual resistance. What’s more, each plate had to be completely steady and flat so the bowls could sit on top and for the graphic concept to work,” explains the RAK Porcelain spokesperson.



GEMMA BERNAL

Gemma Bernal, a native of Barcelona and award-winning multidisciplinary industrial designer, has been creating street furniture, lighting, toys, appliances and dinnerware for 40 years. Sought after to address conferences and participate in exhibitions around the world, she is also an internationally recognised academic. She teaches at various higher education institutions in Argentina, Chile, Peru, Mexico and India, while transmitting her passion to future generations of designers at the University of Barcelona.

roks



The ROKS universe, on the other hand, emphasises curves and a mineral dimension against a dark, raw background. With its artisanal style, the series goes against manufacturing production standards that are based on precise ratios of raw materials and standardised glazing. The enamel must be matt, but must also stand up to intensive use. In the end, the ROKS line showcases the colours of the gastronomic creations it plays host to, combined with excellent functionality, a token of its timeless design.



MIKAELA DÖRFEL

Mikaela Dörfel grew up in Finland, which is where she developed her love of Scandinavian forms. She has now settled down in an old farmhouse surrounded by horses, meadows and scattered ponds. The inspiration for her design work also comes directly from the natural world, and is supported by a clear structure. For over 15 years she has been working from her design studio north of Hamburg and her customers include brands from all over Europe, Asia and the USA. Mikaela Dörfel employs a hands-on approach to design, and loves feeling the porcelain against her fingertips as she checks the practicality of her forms for day-to-day use. Her love of form has led her to create collection pieces that avoid the whims of trends and are designed to last, and some of her collections have now been in existence for several decades.



ODD STANDARD

The products created by these two designers and manufacturers of restaurant tableware enhance the eating experience and are only available in limited editions, even the standards. The company is managed by Constance and Tonje, two Norwegian product designers with broad experience in development and production of tableware. After working together for many years, they found a common fascination for the eating experience, and how tableware products could enhance this experience. Wishing to explore all the possibilities offered by the different materials and techniques, they founded Odd Standard in June 2014.

CONSTANCE

Constance Gaard Kristiansen holds a Master of Arts in Ceramic design for Industrial production and ran her own ceramic workshop at the end of the 90’s. She also worked for 10 years as product development manager at Figgjo and for 3 years as design manager at Rosenthal. Constance has a broad experience in designing and developing strategic products, bordering between the innovative and the commercial.

TONJE

Tonje Sandberg holds a Master of Science in Industrial Design from Trondheim (Norway) and Buenos Aires. She also gained a wide experience working for 4 years as product designer and project manager at Figgjo and doing business development and branding at Melvær & Lie for another 4 years.



CULINARY TRENDS

MORE THAN A FAD

Gastronomy goes vegan

Often misunderstood and relegated to a niche market, vegans nevertheless have a contribution to make in the kitchen and the gastronomic world: from local neighbourhood restaurateurs to the head chefs of luxurious establishments, vegetal diets and vegan culture are successfully gaining ground in our lives and improving our well-being.

A plant-based dish made of gold

For the thirtieth anniversary of the Bocuse d'Or, the prestigious international culinary competition which takes place every two years, the organising committee sparked a minor revolution in the world of haute cuisine by announcing that the twenty-four finalists taking part in the grand final in January 2017 would have to prepare a 100% plant-based dish. The dish had to be composed exclusively of fruits, vegetables, cereals, pulses, seeds, herbs and spices. All animal proteins (including eggs, dairy products and pork gelatin) would be completely prohibited!

Team USA were awarded the prestigious trophy thanks to Matthew Peters, sous-chef at the three-starred Per Se in New York. The prize for the best plant-based dish went to Laurent Lemal, the chef at Domaine Riberach in Bélesta, a star restaurant near Perpignan. For this unique dish, he combined celery and truffles, symbols of his region, with leek smoked in applewood, giving it a distinctive aromatic presence.



A lifestyle choice with a hint of civic commitment

Less well known than vegetarianism, which excludes the consumption of animal flesh but accepts eggs and dairy products, veganism has only been in the media spotlight for the past five years, despite the fact that the Vegan Society was created in 1994. Far from being restricted solely to the culinary world, it embodies, according to the Vegan Society, “a way of living which seeks to exclude, as far as is possible and practicable, all forms of exploitation of, and cruelty to, animals for food, clothing or any other purpose”.

Vegans also support fair trade and locally sourced agricultural products: they promote their lifestyle as a solution to the ethical, economic and health problems associated with our modern consumption patterns. Furthermore, in her book entitled “Being a Vegetarian”, Alexandra de Lassus, a writer who specialises in well-being, estimates that there are currently more than 525 million vegans in the world. They represent 2% to 5% of the population in the United States, France and China, and up to 6% to 10% in Brazil and Germany.



Vegan cuisine has travelled the world

Berlin, New York, Portland, San Francisco and London are considered to be the five large cities that best cater for enthusiasts of plant-based cuisine, according to the American guide Happy Cow. Berlin, the first city on the list, has over 50 vegan restaurants and more than 100 vegetarian restaurants to choose from; surely enough to satisfy even the most demanding palates!

Other European cities have not been left behind: Joia, in Milan, was the first vegetarian restaurant in Europe to receive a Michelin star in 1996, making its chef, Pietro Leemann, a pioneer in this field. In Paris, various initiatives are under way, including the sought-after monthly ‘100% Green Dinner’ provided by Christophe Moret at Bauhinia, one of the restaurants in the Shangri-La Hotel. To accompany his various culinary creations, such as gyoza with tofu and flash-fried black truffles or citron-scented baby spelt risotto, the chef offers wines from biodynamic agriculture, in the company of the producers who supply them.



Far from being a fashionable trend, veganism personifies a genuine gastronomic vitality and has begun to raise eyebrows among the general public. It offers traditional, well-known dishes such as burgers or pizzas, which are re-invented with different ingredients and culinary techniques. It is therefore now easy for anyone who cares passionately about animal welfare to fully experience the pleasures of gastronomy.

www.vegansociety.com





HOTELS AROUND THE WORLD

VILLA ARETUSI

An excursion to Bologna

In the city where the renowned Italian painter Cesare Aretusi once pursued his art, 400 years later Alessandro Panichi is continuing the artistic tradition in culinary fashion. The young chef and his team are bringing their dream to life. We had the chance to go and check it out.





Elisa Caselli, head chef Alessandro Panichi and sommelier Giuseppe Sportelli

While only a few minutes' drive outside Bologna, the villa's surroundings make you feel as if you are in the countryside, not in Italy's seventh largest city. Upon entering, you immediately notice an arch, yet another arch in the city said to have the most arches in Italy. To the left and right, the lawn is meticulously trimmed. Earthenware jars with flowers line a cobblestone path. This is the chic Villa Aretusi, with its radiant yellow facade and the occasional conifer dotting the surroundings.

The welcome is jovial. The team is bustling about. After initial greetings, it's time for the tour. The foyer. The dining rooms. The kitchen. The wine cellar. The opulent Villa Aretusi with its prominent vaulted ceilings is home to two restaurants: the gourmet "Sotto l'Arco" and the "Trattoria Aretusi" with regional specialities on the menu. The trattoria pays homage to Bologna's rich cuisine. Among other dishes, you can try "tortellini in brodo di cappone" or "tagliatelle al ragù bolognese".

The villa is owned by the Caselli family, and the restaurant is managed by Elisa, the daughter. As they themselves have no experience in the hotel or food service industries, the Caselli family has enlisted the services of experienced professionals. Alongside head chef Alessandro Panichi, there is sommelier Giuseppe Sportelli, who has repeatedly been recognised as Italy's best maitre d'hôtel. Sportelli knows the business inside-and-out and takes his work extremely seriously. "I have worked here since 2010. It's a lot of fun and we've achieved a lot since then." The interior has been remodelled



Chef Alessandro Panichi

and redecorated. It was also Giuseppe Sportelli who contacted Panichi after having worked with him in a Michelin-starred restaurant in Bologna. Panichi began his career in Bologna and, having grown up there, is well acquainted with its places and people.

"Whenever people at school used to ask me what I would like to do when I'm older, I always said I wanted to become a chef. Why? Doctors help make people healthy, and chefs help make people happy. If you enter a restaurant a little grumpy and the food is tasty, you go home with your spirits lifted," says Panichi bursting into laughter. He adds that he and food have a kind of "mutual understanding" and it was always obvious he would become a chef. What does cooking mean for him? "For me, it's how I express myself and communicate." The utmost priority is communicating with guests, ensuring they are happy and comfortable. "People meet up, eat together and have a fantastic time," continues Panichi, alluding to the social aspect of restaurants and the ritual of mealtimes together at the table, whether at home or in a restaurant.



Panichi also takes young talent seriously. He takes on trainees every year to pass along not only his culinary knowledge and ability, but also his passion for cooking. This year's apprentice comes from South Africa. There is, however, one thing that Panichi truly believes: "People can have innumerable good ideas and never-ending inspiration, but without a well coordinated team working together, it will amount to nothing," says Panichi, who despite all his responsibility prefers to avoid the limelight. His temperament is far too down-to-earth and modest for that. One ambition does yet elude the team, even if no one is quite willing to admit it: getting a star in the Michelin guide.

And how did he come to use RAK Porcelain? "Max (editor's note: Max Dotti is the sales manager in Italy for RAK Porcelain Europe) came to see us to show us their product line," says Panichi about how the business connection began. "The products immediately caught our eye, and we have used RAK Porcelain tableware ever since. In addition, we regularly require different porcelain and always look

forward to new collections." Later at a photo shoot, Panichi took great pleasure in presenting his creations on the new Karbon line of tableware that he had brought with him. He also showcased his abilities on the Aurea and Metalfusion series.

Where does he draw his culinary inspiration from?

The culinary chef was ready with an answer, or rather a short anecdote. Not long ago, he took a brief hiatus from his daily work routine and spent three days with his girlfriend in Istanbul. "Throughout our time there, I just went with the flow, taking in the culinary variety that this bustling metropolis on the Bosphorus had to offer. The markets, the restaurants, the atmosphere and the sensations". Back in Bologna, this resulted in the dessert "Istanbul". This can now be found on the dessert menu in "Sotto l'Arco" and has been specially served on the flat, silver gourmet plate from the Metalfusion series.

<http://www.villa-aretusi.it>



INTERVIEW

RENATO GERENA

Executive Chef of Atlanta Marriott Marquis Hotel



Interview

RENATO GERENA

EXECUTIVE CHEF
ATLANTA MARRIOTT MARQUIS HOTEL



*“My culinary style is
‘North meets the South.’”*

Renato Gerena

Renato Gerena currently serves as Executive Chef at Marriott Marquis Hotel in Atlanta, a full service hotel with more than \$40 million in annual volume. He is responsible for all food production for social and corporate functions and manages more than 140 associates. Perspectives editorial team gave him the opportunity to share his experiences.



“Georgia Baby Wedge”



Food and beverage seems to have been a major focus of both your career and your life for the past 20+ years. Where did your passion for the culinary arts come from and when did you first know this was to be your chosen profession?

Both my father and grandfather were Chefs in the industry, I remember watching them as I as a kid growing up and being very interested in what they were doing. When I could, they would allow me to come into the kitchen so that sparked my interest as a child. Later on, when I was a junior in high school, I entered the State Culinary Competition and won 1st place! I was really excited and proud about that moment and that gave me the drive, confidence and motivation to pursue this as a career.

You have worked in various culinary capacities and at a variety of Marriott properties through the years, how do you keep up with the changing trends to ensure that Marriott guests receive a great dining experience?

I am always keeping up with culinary trends and what’s happening in the culinary world. I try to be one step ahead of everyone else as much as I possibly can. I share ideas with my peers, read food magazines and dine out at new hip places for inspiration and to see if what I am doing is aligned with what’s current. Staying new, fresh and cutting edge is very important to me and I challenge my team to keep up with the trends as well.



You currently manage all food outlets – both restaurants and banquets – in an incredibly large urban hotel. How do you balance the need to have new and exciting menu concepts, yet still manage to keep your food costs in line?

I really look at price point first and create and develop off of that. Sometimes it's a challenge with a more cost-conscious group. In these circumstances, I try to enhance the food and the guest experience with vessels, ambiance and display and utilizing what we have in house to make the food display and presentations an incredible one no matter the price point.

How would you describe your culinary style and how has that style evolved over the years? What keeps your passion for the kitchen burning?

My culinary style is North meets the South. Having all of my training and past experience in New Jersey and New York, then coming to Atlanta has broadened my horizons even further as I like to incorporate all of my culinary knowledge, flavors and displays from up north and transform it into southern cuisine as well.

We know that you selected RAK Porcelain to use in your property. Why did you choose RAK Porcelain and what impact on the guest dining experience has using RAK Porcelain had? Have there been operational benefits, as well?

Rak Porcelain is very modern and trendy I love that first and foremost, as it very catchy and appealing to the eye. Immediately I start to think how great my food will look on RAK Porcelain. I also find it to be very durable and unique. I am always looking for what's different and what's unique. And RAK Porcelain provides that.



“I am always looking for what’s different and what’s unique. And RAK Porcelain provides that.”

Renato Gerena

“Culinary Team”



In those rare times when you are away from the hotel and enjoying some leisure time, what do you like to do to recharge yourself?

I really enjoy spending time with my wife and four boys. Family is everything to me. My boys are national Junior Ranked golfers and so when I am not working I spend most of my time taking my sons to practice and Regional & World Championship golfing events around the USA, seeing my boys thrive on what they are passionate in gives me the greatest satisfaction.

marriott.com/hotels/travel/atlmq-atlanta-marriott-marquis

RENATO GERENA

Since graduating as a Dean's List student from culinary school Johnson & Wales, Executive Chef Renato Gerena of Atlanta's Marriott Marquis Hotel has learned a lot more than simply how to prepare a great meal in his restaurants. Having worked for more than 20 years at Marriott Hotels throughout the east coast of the United States, Renato Gerena has developed a strong reputation as a skilled manager who achieves the difficult balance of increasing the quality of the overall dining experience while at the same time driving down costs at each of the properties he has worked. Chef Gerena's experience has taken him from suburban Marriott properties in Connecticut and New Jersey to larger, more urban Marriott Hotels in New York City and Atlanta.



HOTELS AROUND THE WORLD

TROU AUX BICHES BEACHCOMBER GOLF RESORT & SPA

Tropical refinement in Mauritius

Trou aux Biches is undoubtedly one of the most beautiful beaches in the Indian Ocean. Located in Mauritius, it looks like heaven on earth: a crystal-clear lagoon, a palm-fringed beach of white sand lined with flowers with a thousand scents that delight the senses. To offer the best of this magical place, a range of accommodation options has been developed along the shore. One such is the Beachcomber Golf Resort & Spa's Trou aux Biches, a 5-star hotel.



Offering top-of-the-range service, where the search for perfection addresses every detail, the Trou aux Biches Beachcomber Golf Resort & Spa is ideal for relaxing in Mauritius. Located in a heavenly environment and surrounded by nature, it knows exactly how to enchant the most demanding customers.

Different types of accommodation are available in a 35-hectare tropical garden: suites grouped into bungalows or villas with two or three bedrooms and private pool. An enchanting setting where the architecture of the accommodation blends with the natural environment and the décor delights the eye but remains unobtrusive. Guests who choose not to stay in the hotel's bungalows or villas can access a very large pool at the heart of the common areas. For those who prefer salt water and horizons as far as the eye can see, there is a sandy path leading to the turquoise waters of the ocean.



One of the hotel's special features is that part of its infrastructure has been upgraded for compliance with environmental standards. Over a surface area of more than 1,000 m², solar panels, composting stations and new water recovery systems have been installed. With these new facilities, the resort is now at the forefront of eco-conscious initiatives on the island.

Harmony and relaxation in the spa

In an elegant setting where serenity rules supreme, the Spa Beachcomber offers massages and Clarins treatments, to guarantee a perfect stay for wellness enthusiasts. In the centre is a swimming pool where guests can relax, while the two wings of the spa open their doors onto very distinct atmospheres. In the shade of the fragrant frangipani trees, along flowery pergolas, the first wing offers a range of relaxation options combining body and facial treatments, while 13 rustic cabins, reserved exclusively for massages for singles or couples, are dotted elegantly around the second wing.

For those who can manage to get off their lounge for a short while, the Trou aux Biches Beachcomber Golf Resort & Spa offers a range of sports activities. A newly renovated fitness centre is popular with guests of all ages. Private or group yoga, aerobics and spinning classes are also led by professional sports coaches.

Popular among leisure seekers

Activities such as tennis, golf, beach volleyball or boules are offered to those who prefer dry land while for fans of water sports the possibilities include paddle boarding and wind-surfing. A special mention also for diving to explore the treasures of the sea in crystal clear waters. Wrecks, multi-coloured corals and tropical fish wait to be discovered no more than a few swim strokes away. For those who prefer not to get wet, glass bottom boat trips are regularly organised.

"Our culinary service offers a culture of sharing that is even reflected in the sophisticated RAK Porcelain table and kitchenware that we use".

Ludovic Gomiero, head chef



Chef Ludovic Gomiero, executive chef, Chef Lorenzo Buti, executive sous chef



Family holidays in complete tranquillity

While the Trou aux Biches Beachcomber Golf Resort & Spa is popular with couples, a special welcome is reserved for families. A free Kids Club is available for children aged 3 to 12, with its own restaurants, private garden and swimming pool. For the older ones, aged 13 to 17, the Teens Club is the ideal place for encouraging young people of the same age to get to know one another in a safe environment with a friendly atmosphere. Like adults, they can practice a range of sports such as snorkelling or take part in tennis tournaments. A baby care area offers baby facilities for infants as from 1 year-old up to 3 years old on weekdays from 1pm to 4pm.

Six sophisticated restaurants offering colourful dishes

Catering is undeniably one of the priorities of the establishment. Ludovic Gomiero, 47, head chef, understands this: "Our focus on catering ensures that we provide a unique experience because we believe it can make a difference to our customers. We have also developed an exceptional room service that offers its own cuisine. The private villas also have a butler service offering simple dishes and meals on request. Home chefs can also be requested", says Gomiero. "Today we have six highly diverse restaurant identities to satisfy every desire and taste", he adds proudly.

Two years after his arrival, Gomiero still considers this catering service to be fundamental. Mediterranean, Italian, Indian, Mauritian and Thai cuisines are prepared daily to awaken the senses. Each restaurant has its own signature decoration.

From the wood of the Thai Blue Ginger, to the white tablecloths of the Caravelle or the purple and orange notes of Indian Mahiya, nothing is left to chance. All the chefs who work there have been specially selected. "They all have lots of experience and different professional backgrounds and this enhances what we offer. It's how we maintain such a high level of service" summarises Ludovic Gomiero. "It's a culture of sharing that is reflected even in the tableware, with the sophisticated RAK Porcelain products that we use: plates, casseroles, which we use especially for Italian antipasti and dishes" he says.

The Trou aux Biches Beachcomber Golf Resort & Spa is a paradise holiday resort that aims to enchant its guests and succeeds in doing so. With its sublime décor and luxurious amenities, there is no doubt that those who stay there will remember this enchanting place for a long time.

www.beachcomber-hotels.com/en/hotel/trou-aux-biches-golf-resort-spa



CULINARY TRENDS

THE BLACK DIAMOND

The invincible truffle

Dubbed the black diamond, owing to its rarity, the truffle reigns over the pantheon of noble products. Full of flavour, whether in an omelette or served with foie gras, it enhances any dish with its olfactory complexity and heady flavour, which is difficult to capture in words. Whether shaved, grated or in the form of oil, it enthral food enthusiasts across the world.





A revered fungus

At the famous Tocqueville restaurant in New York, chef Julien Wagnies offers a sophisticated menu of excellence centred on the white truffle. In Lorgues, in the south-east of France, at the Chez Bruno family restaurant, they pay tribute to the local region by using the truffle in all its forms: brouillade of Tuber brumale truffle, shoulder of Pyrenean milk-fed lamb, Aestivum truffle confit and summer vegetable fricot, or the house's signature dish: a simple baked potato served with cream of Tuber brumale truffle and grated black Périgord truffle.

The latter-, and the Alba white truffle, are among the most-wanted foods in the world and some chefs are willing to pay 250,000 euros for a few grams of this prized fungus. What is the secret of its success?

A mysterious sexuality

Pliny the Elder considered the truffle to be a tumour of the earth, Plutarch believed truffles originated when lightning struck damp soil... Scientists and botanists took a long time to agree that it was in fact a fungus! Even today, the mystery surrounding its creation remains: it is impossible to cultivate truffles because we do not fully understand their reproduction mechanisms.

Agronomists have only recently discovered that the black part is a reproductive organ that produces spores and keeps a record of the genotype of a lost father. The mother is the white flesh that shelters and nourishes these spores as well as all of the underground filaments that latch themselves onto the trees that feed them. In order for fertilisation to occur and thereby develop an edible truffle, specific conditions are required, that we are just beginning to understand. Perhaps one day we will be able to domesticate the life cycle of the truffle and it could possibly become a common ingredient in everyone's kitchen.

Local product

Black or white, there are hundreds of varieties of truffles. They mainly grow in France, Italy, Spain and Croatia. In gastronomy, only six types of truffles are used for their culinary qualities: the black Périgord truffle, for its very strong fragrance; the Brumale truffle, with a peppery flavour; the Mayenque truffle, with a subtle, light aroma; the Burgundy truffle, with a more pronounced flavour; the Vitt truffle, which combines a bitter taste with the aroma of liquorice and almonds, and finally the white Alba truffle, with a strong scent of alliaceae. Each one grows in different soil conditions, usually in the vicinity of oaks, hazels or hornbeams. Pigs have no equal when it comes to unearthing truffles, they are true experts! The only problem is that the animal is rather stubborn and likes to keep the treasure for itself. In order to optimise their results, truffle growers prefer to train dogs and work in the heart of organised truffle fields. Cultivating and harvesting truffles has evolved over time. In France, it has even become a product that is exempt from taxation!

If some would like to see the mysteries of the black diamond solved, others appreciate the romanticism of this enigma and are happy to live with it... Like the participants of the Napa Truffle Festival in California where, every year, Michelin-starred chefs such as Ken Franck, the much appreciated owner of the Toque, demonstrate their admiration by creating culinary wonders based on the noble truffle.



Interview

PATRICE NOËL

CHEF OF LE ROYAL HOTELS&RESORTS

The truffle is the prince of noble products. It raises any dish to the sublime with its complex aromas and heady taste, which are so difficult to describe. Whether shaved, grated or in the form of oil, it enraptures food enthusiasts across the world. A meeting with Patrice Noël, executive chef at "Royal Hotels & Resorts" in the Grand Duchy of Luxembourg, was an opportunity for Perspectives to observe all the facets of this mysterious fungus. And at the same time, this 47-year-old chef introduced us to two succulent recipes.



Why did you become a chef and what is your background?

My passion for cooking came naturally as a result of my love of savouring food and sharing wonderful sensations with producers as well as my desire to highlight market produce on the table. My career was initially very traditional and after spending time in Switzerland and England, I returned to France in 2000 to open my own gourmet restaurant. The restaurant is listed in all the national guides. This period lasted eight years. After a spell in Canada as a consultant and private chef an opportunity arose at the Royal for me to practise my craft, hence my motivation to return to Europe.

How long have you been at the Royal and what are your plans?

It's now exactly a year since I took up this role. And Royal means two different cuisines - a gourmet restaurant and a brasserie, both located at the heart of the capital of the Grand Duchy of Luxembourg. There are currently many plans in the pipeline, but it's still too early to unveil them.

With truffles, we started with a very traditional ingredient. In your opinion, what is the most original way to enjoy truffles?

My favourite way to taste it properly? You'll be surprised. A slice of toast, fleur de sel, a slice of truffle and a hint of olive oil. The fleur de sel is the doorway to a wonderful journey. It's this fleur de sel on the truffle that really takes you on a journey. It is a magnificent taste enhancer.





What recipes did you prepare for Perspectives?

I prepared a seasonal recipe and a classic. The fine autumn tart is distinguished by the vegetables in which I seek to bring out their raw, crunchy texture. To highlight the truffle, I chose a parmesan biscuit that provides balance and recalls the crispy aspect of the bread. The second dish was scrambled eggs. Everyone knows how to make scrambled eggs, so it's a tribute to the good old days. It's a classic dish that has been revisited. The eggs are cooked at a low temperature. The taste has been respected without necessarily keeping the texture. This is the philosophy of the two recipes.

And the truffle itself, how would you describe it?

The truffle is a fungus that grows underground near the roots of certain trees and feeds on plant matter. It is a product that gives a sublime note to a dish. The Périgord truffle, the Melanosporum, the black truffle that everyone knows about, is a very delicate product. It does not ripen until after 15 January. This is when the consumer will be able to savour most from its qualities. Truffles are porous. They don't like frost - it damages their aroma. The white truffle, the most famous one being the Alba truffle, is very powerful and highly fragrant. It is used differently from the black truffle. The black truffle is cooked or put in a stuffing. The white truffle is used to give a sublime finish to a dish.

What can you tell us about its aroma?

The black truffle, or black diamond, has such a powerful scent that 10g per person is enough. In general we cannot preserve its aroma. All the truffle flavours found in truffle oils and truffle salts are therefore synthetic.



Vegetable and melanosporum truffle tart

Parmesan biscuit 10 mins at 160 °

- 100 g Parmesan cheese
- 100 g butter
- 100 g flour
- Espelette pepper (sufficient quantity)
- Fleur de sel (sufficient quantity)

Artichoke Purée

- 100 g artichoke hearts
- 80 g whipped cream

Vegetables

- 80 g celeriac
- 5g turmeric
- 1 carrot
- 2 red onions
- A dozen peppercorns
- 80 ml white vinegar
- 4g coarse salt
- 8g sugar

METHOD

For the biscuit mix all the ingredients beforehand, cook the artichokes, make a purée, then chill it, cut the vegetables, cook some of them and arrange as desired, grate the truffle and add fleur de sel.

Scrambled eggs

Eggs 6 mins at 100 °

- 3 eggs
- 10g truffles
- Salt and pepper (sufficient quantity)

Vegetable sponge

- 100 g fresh herbs
- 150 g water
- 50 g butter
- 100 g flour
- 5 g baking powder
- 3 eggs
- Fleur de sel (sufficient quantity)

Herb jelly

- 250 g herbs
- 200 g water
- 2 g agar-agar

Method

Break the eggs, whisk and cook, then chill. Blanch the herbs, then mix them and add the other ingredients. Then add the eggs, strain and put in a siphon, store overnight in the fridge. Fill glasses with the mixture and cook for 20 seconds in the microwave, then keep cool. Cook the herbs then mix and pass through a sieve, pour on the agar-agar and bring to a boil, cool and mix, reserve in a pipette.

The best known truffles in Europe

Could you offer a final word on producing countries?

Italy, Croatia and France of course. However, we should note that Spain will soon be the leading producer. It has a rich, hot climate. Spain experiences fewer sub-zero temperatures than Italy, for example. Also, in the Iberian Peninsula hectares and hectares of olive trees have been cut down to make room for truffle oaks. Truffle oaks need sandy, limestone soil. Spain is definitely conquering the truffle market in Europe.



Truffe brumale vitt, the so-called "musky truffle" because of its characteristic fragrance. Recognized thanks to a certain bitterness in the mouth and a very peppery, not very sweet taste.

Tuber aestivum vitt, known as the "Mayenque truffle". Also known as St. John's truffle or summer truffle because it is harvested from May to September. When cut, its ripe flesh is ochre-grey. Less popular than its prestigious cousin from Périgord, it is also much cheaper and has a pleasant fragrance of undergrowth and forest mushroom.



Tuber melanosporum vitt, the so-called "black truffle of Périgord". A world-famous product, the "black diamond", lauded by all gourmets. It is harvested from mid-November to mid-March in the Mediterranean south, particularly in Périgord and Quercy, Drôme and Vaucluse, but also in Italy and Spain. Round and slightly knobby, its flesh is black when ripe. Moist and crunchy in the mouth, it gives off a very strong woody humus fragrance.

Tuber magnatum, the so-called white truffle of Alba or Piedmont, is by far the most prestigious and rare species. It is found mainly in northern Italy and Croatia. Its intense aroma is reminiscent of fresh garlic and shallots.

Tuber uncinatum chatin, known as the "Burgundy truffle". Very widespread throughout Europe, it lives in symbiosis with more varieties of trees. Its dark brown flesh is covered with fine white veins and it gives off notable hazelnut scents.

Tuber mesentericum vitt, known as the "Lorraine truffle". Gives off a phenol odour when unripe. When the truffle ripens, this fragrance becomes pleasant, with licorice and almond notes.





RAK AROUND THE WORLD
**A MARITIME
GETAWAY**

SUNREEF YACHTS

Luxury yachts are fascinatingly mysterious, attracting curious and admiring glances. From their magnificent exteriors to their interiors decorated by famous designers, from their lavish layouts to their facilities including swimming pools, gyms and cinemas: every aspect is designed for pure enjoyment. Whether used for cruises or social events or just as a way for billionaires to pass the time, these boats offer a level of luxury that combines technology with ever-increasing performance.



“Each kitchen tells a story; most of them will make you hungry.”

Joanna Szulc, Director of Sunreef Yachts' Design Office



Joanna Szulc, Director of Sunreef Yachts' Design Office, a specialist in bespoke luxury catamarans, tells us more about life on board these discreet yet gigantic ocean structures and, in particular, about their kitchens. The company is an industry leader and was the first yacht builder in the world to launch a carbon super-yacht catamaran and a 68-footer with 300m² of living space and a super-yacht garage.

Sunreef Yachts is recognised as an innovative builder. How do you manage to strike the balance between a design with state-of-the-art technology and the owner's wishes?

We have an in-house team of designers, each of whom is an expert in their field and has an in-depth understanding of the company's products and philosophy. Our team gives each boat a unique layout and style, influenced by the owner's aesthetic preferences and sailing plans, which we always take the time to find out about. The owner's family also plays a very important role: children or elderly relatives often require the design to be modified. Similarly, leisure activities are a source of ideas for us: pianos, karaoke systems, gym equipment, jacuzzis and steam rooms must find their place on board.

The kitchen is one of the most important parts of a boat. What do you have to consider here on a luxury yacht?

One of the main challenges lies in adapting the kitchen's layout to the boat's structure. You need a very good understanding of scale to be able to design a functional layout. Owners often choose to have their kitchen in one of the boat's hulls, which offers wide, intelligent storage space and plenty of privacy. Some clients prefer to have the kitchen alongside the lounge, merging the two areas for preparation and eating, which imposes fewer structural constraints and allows for an even more creative approach. In any case, the biggest challenge is matching the creativity of the owner and the chef to make sure that their kitchen lives up to their expectations.

Can you describe what a kitchen on a luxury yacht looks like?

Of course, the size depends on the boat's structure and model. Since a yacht is designed and decorated based on the owner's wishes, there is no general rule: kitchens can be compact and functional or very large, sometimes occupying a large part of the living space. A minimum of two people are required to offer a proper service but kitchens generally require a lot more staff. The materials we use must be attractive and easy to use and clean. Worktops are usually made of Corian or conglomerate.

So there don't seem to be any major differences with kitchens on land. Are there more subtle differences?

Yes, there are some differences. For example, all glasses and dishes must be well secured, along with frying pans and pots, etc. In addition, cooking at sea makes it difficult to get rid of waste immediately. As a result, compactors and waste mixers are used as well as special storage containers for waste. In general, the bigger the boat, the more its kitchen looks like the kitchen in a high-end restaurant. The equipment is very often of restaurant quality to ensure the best possible service.

What particular difficulties does a chef encounter at sea?

Ensuring access to supplies can be complicated sometimes – not all products are widely available, especially when the boat is sailing in remote waters. Whenever crews encounter problems regarding supplies, they rely on local agents to solve them. The privacy of guests on board is also vital; the crew must



be as discreet as possible. However, sometimes guests like to experience the cooking process for themselves on board, learning professional techniques and enjoying spending time with the chef and the crew.

Could you share a few secrets with us about some of the kitchens on board Sunreef Yachts?

Each of our kitchens is different and has its own story to tell. The Sunreef Supreme 68 Midori, for example, has a kitchen which is almost invisible: it merges with a 65m² lounge and is divided into three separate sections for preparation, service and cleaning. Its ice maker, which makes the world's finest ice cubes, was ordered in Japan. The Sunreef Supreme

68 Athena has a kitchen and crew quarters in the hull, but the lounge and flybridge are easily reached by means of an ingenious dumbwaiter system. The owner of the Sunreef 74 19th Hole loves to entertain, so he decided to put a huge worktop in the centre of the lounge. It conceals a large oven, plancha, wine cooler, ice machine and dishwasher, and is also a great place to serve antipasti and drinks. A utility room with large freezers, refrigerators and the owner's favourite prosciutto slicer is located at the back. As for the Sunreef 74 Blue Deer, it was used as the setting for the TV show Master Chef in Italy. In short, each kitchen tells a story; most of them will make you hungry.





HOTELS AROUND THE WORLD

VILLA LARIO RESORT

The hidden gem of Lake Como

A source of inspiration for Mark Twain, Ernest Hemingway and Dostoevsky, and the setting for many legendary films, from Luciano Visconti's Rocco and His Brothers to the more recent Ocean's Twelve and Casino Royale. Sometimes called Lario, in reference to its ancient Latin name of Larius Lacus, Lake Como is a hidden gem in the Italian Alps. The surrounding countryside is amazing in a thousand ways, and surprising with its small villages, rich in history, clinging to the faces of rocky cliffs reflecting onto the turquoise waters of the lake.

Nestled in an oasis of green in Mandello del Lario, the Villa Lario Resort is the ideal spot to breathe in the majesty of the site. Built in the early 20th century, this residence – offering a unique view of the villages of Lecco and Bellagio – once hosted famous artists before becoming the

historical headquarters of Moto Guzzi. Its sprawling park conceals several secrets, including multiple levels of natural caves, or a charming terrace overhanging the lake in the shade of ancient cedars. Beyond its breath-taking exterior and its five sumptuous suites in their highly

distinctive style and offering magnificent views, the Villa Lario Resort boasts another undeniable asset: its cuisine. After strolling along the shores of one of the world's most beautiful lakes, why not savour some of the world's finest cuisine...



Interview

LUCA MOZZANICA

EXECUTIVE CHIEF OF THE VILLA RIO RESSORT

“Today, my goal is to take cuisine at the Villa Lario Resort to the highest possible level.”

Ever-attentive to the quality of his ingredients, Chef Luca Mozzanica, in residence at the Villa Lario Resort since its opening in March 2016, enjoys a highly developed gift for creativity. Always at the forefront of the latest trends, he pays special attention to researching unknown products. Since his rise through the Michelin-starred Italian restaurants Lear in Briosco and Il Griso in Lecco, he has retained the fundamentals of Italian cuisine and transformed them, to the sheer delight of his guests. Interview with an ingredient enthusiast.

You see the creativity and passion for your craft on every plate. This passion that drives you to push the envelope, where does it come from?

“I’ve loved cooking since I was a child. At home, I would experiment with preparations from traditional Italian cooking. My professional beginnings were the most important moments in my career, because I had the opportunity to work for five years in a very renowned restaurant with two Michelin stars. I’m constantly striving to attain a higher level, and food is at the heart of my quest. Basic ingredients have become a subject of research and my career has become my passion. I love every detail, from customers’ smiles after they have tasted my creations, to my co-workers’ satisfaction after a long day’s work. My philosophy in life, “a healthy mind and a healthy

body”, translated into my day-to-day living, is: at least one hour of swimming, at dawn, then back to cooking and searching for inspiration. That’s how I create the range of culinary options that we offer our customers every day.”

For those who don’t already know you, could you please describe your culinary style and your working methods?

My cuisine fuses tradition and innovation. I focus on researching a high-quality, basic ingredients and on its possibilities in combination with modern preparation and presentation techniques. My objective is to surprise my guests with the simplicity of the food, the exhilaration of the aromas and the right balance of flavours. While I don’t hesitate to add ingredients of foreign origin to my creations, I nevertheless give strong preference to local products. Italian food is extremely powerful, with its vast selection of products

and its food and wine culture forged over centuries of history. I also spend time researching the best possible producers, and I love discovering traditions from around the world. For instance, I remember paying a visit to a tea plantation in Sri Lanka, which inspired me to create a marinade for fish and crustaceans, and discovering the Cuban tradition of using tobacco leaves, which I have incorporated into my desserts and smoked meat.



You’ve recently taken the helm for cuisine and catering at the Villa Lario Resort. What is your goal?

“Throughout my career, I’ve earned recognition in the field with a Michelin star, which will always be a great source of satisfaction to me. Today, my goal is to take cuisine at the Villa Lario Resort to the highest possible level, and to make the resort an icon of international cuisine on Lake Como. More generally, the establishment wants to offer wellness and relaxation for our customers by providing an exclusive space that’s both relaxing and charming, with a very high level of service. We pay a great deal of attention to personalising our selection, and we listen to our customers’ wishes, so they can enjoy a customised experience.

villalarioresortmandello.com/fr

Whether under the pavilion overlooking Bellagio, or at a romantic dinner in the natural caves, what can your guests expect if they try one of your trademark dishes?

“One of my signature dishes is salted and dried cod, prepared with extra-virgin olive oil and served with cream of green peas and a starch-based wafer. This entrée acquaints you with the elegance and freshness of the cream of green peas, combined with the slow-cooked cod emulsified with local white-fleshed potatoes and Lake Como olive oil. To accompany my dishes, collaboration with my sommelier is vital, as the success of the evening hinges in part on a perfect marriage of food and wine. Finally, the aesthetic is also an expression of my personality – the choice of RAK Porcelain stems from my way of conceptualising the presentation of my dishes. The collection’s design is a perfect match for the modern and Italian style of the Villa Lario Resort: it adds a touch of elegance to our tables.”



Salted and dried cod, prepared with extra-virgin olive oil and served with cream of green peas and a starch-based wafer



CULINARY TRENDS

THE NEW GRANDS CRUS

Mineral water - the source of all life

From icebergs, deep underground springs and aquifers, rivers or lakes, rich in minerals and trace elements or offering the most exotic tastes, the choice of mineral waters is now a real science. Long considered to be purely utilitarian, they have gradually earned their noble reputation to the extent that they are now awarded their own menus in the world's greatest restaurants.



How can one spend hours delving into the origins of a wine but drink any type of water? Undeniably, the question posed by aficionados of mineral water is a fair one. And for good reason, as science has long acknowledged that the H₂O molecule is both the original cradle and the essential fuel of life on Earth. What could be more natural, therefore, than to choose and consume it with the utmost care?

While this phenomenon is currently embryonic in the West, things are quite different in China. Influenced by traditional medicine and in reaction to several pollution scandals, the Middle Kingdom has been passionate about natural mineral waters and their mineral content for several years. Unsurprisingly, labels provide very detailed lists of the contents of each bottle. It is not unusual to see people scrutinizing the different bottles of water on the shelves of Chinese supermarkets the way we might study the origins of a great wine in a cellar.

Exceptional and varied nutritional values

The first and primary consideration is the nutrient content in mineral waters. Contrary to popular belief, the best waters are not the purest or best filtered - quite the reverse, in fact. It is actually the natural mineral salts that are the source of the many benefits of water. For fatigue, we should drink water with a high magnesium content. For optimum hydration the water should be rich in sodium bicarbonate. Finally, for teenagers, waters which are rich in calcium are excellent for supporting growth. In an era in which food and health are inseparable, it is only to be expected that the major culinary establishments are getting on board.

A new asset for fine dining

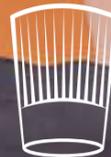
But how do the different waters taste? Gourmets are now interested in the different tastes they offer. And there are now even water sommeliers to advise individuals and chefs. They have already embraced the



issue and, from Los Angeles to Hong Kong, many are offering genuine selections of mineral waters. They have become the third element in the flavour balance and can now be married with the dishes and wines offered on the menu. In some restaurants, there are selections of ten or twenty waters on a separate menu, such as Ray's and Stark Bar at the Los Angeles County Museum of Art or the Merchant Hotel in Dublin, a five star establishment offering thirteen varieties of water. Maitres d'hôtel are having to add a new string to their bow. Otherwise fish dishes would be spoiled by a water with an over-prominent taste; game in huntsman's sauce could be ruined by exotic flavours.

Unsurprisingly, this marked trend has been picked up and developed by the big brands. Cloud juice, iceberg water, extraction from under the ice, they compete creatively to sell bottles that often offer more in terms of marketing than mineral salts. When in doubt, it is best to go to one of the water bars that are now flourishing in cities. Even the most sceptical will find something of interest there, as it is only with the finest waters that we refresh the best whiskies ...





PORTRAIT

STORIES AND RECIPES FROM TUSCANY

Juls' Kitchen – the blog

Giulia Scarpaleggia lives in Tuscany. She is working as a freelance food writer and photographer. She is also teaching cooking classes. Everyone who likes traditional, seasonal food, the Tuscan countryside and a genuine approach to life, is in the right place.



What was the incentive which made you start your blogging activities?

When I was a teenager I wanted to become a policeman or a forester. At high school I fell in love with English language and literature. I took a master's degree in Communication and Media Studies. I dreamt of becoming a businesswoman like Melanie Griffith in Working Girl, but after six years as an employee and event organizer I understood that it was not my cup of tea. It has been hard to find my place in the world, but then I discovered that my place was actually at home, in the Sienese countryside, writing about the food of my land and teaching other people to cook it. Looking back, there was a constant in my life: a passion for food and cooking since I was a little girl.

And how long are you belonging to this scene right now?

In February 2009 I started my blog, Juls' Kitchen, to give voice to this passion. Working daily on the blog I learnt to express my love for food with words and images. Nowadays Juls' Kitchen transports you to a Tuscan kitchen, showing you the honest and seasonal food of Tuscany in beautiful photography.

Rigorously tested, these recipes give you detailed and uncomplicated instructions to recreate a little bite of Tuscany at home.

Please tell us a little bit about your life in Tuscany...

I live in the same house where my father was born and my grandmother was born. It was built in 1926 by my great-great-grandfather. It is a typical farmhouse, with a small vegetable garden, an olive grove, our dog and two black cats. This is where I live and work, where I find the inspiration for my cooking.



„My first and foremost inspiration is my family.“

Giulia Scarpaleggia

So it was quite easy to get a culinary inspiration, or?

My first and foremost inspiration is my family. In my blog I share family recipes, those of my grandmother with which I grew up and that welcomed me home from school every day, the recipes that mum taught me step by step on our Sunday mornings spent in pyjamas, those of my great-grandmother, of Aunt Teresa and Aunt Silvana, of other relatives and friends who generously told me their lives through the alchemy of ingredients and secrets. Seasonality and tradition are also an inspiration for my cooking.



Please describe us your working journey and the efforts you make for sharing Italian food...

In January 2012, after three years of blogging, I turned my passion into a job: I am now a freelance food writer, I develop recipes for magazines and companies and I teach Tuscan cooking classes to people coming from all over the world to cook genuine home food in a tiny kitchen in the countryside. They are young couples on honeymoon, families with kids, retired people and group of interesting fun people. Tommaso, my partner and better half, joined the team in 2015 when he moved in from Florence. He is the tech guy and the video maker, besides being the head tester at Juls' Kitchen.

You also published several cookbooks. Please tell us about them!

My love for cooking and the curiosity for traditional family recipes led me to write my first cookbook, *Le ricette di mia nonna – My grandma's recipes*, a cookery book in Italian and in English on the food we daily eat at home. In 2012 Food Editore published my second cookbook, *I love Toscana*, which has been translated in English, Dutch, Polish and in 2017 in Taiwan. Two more cookbooks followed. My fifth cookbook, *La Cucina dei Mercati in Toscana*, was published beginning of 2017.



GIULIA SCARPALEGGIA

*Born and bred in Tuscany, Giulia is a food writer and a food photographer. She lives in the countryside between Siena and Florence, where she also teaches Tuscan cooking classes for locals and tourists. In 2017 her fifth cookery book, *La Cucina dei Mercati in Toscana*, has been published by Guido Tommasi.*

What are the highlights of the gastronomic culture of Tuscan?

It is hard to talk about Tuscan cooking without mentioning our bland bread, a loaf made without salt. It has a crisp golden crust and a soft, dense crumb. I have to mention all the recipes made with stale bread, from panzanella to pappa al pomodoro, from ribollita to acquacotta. Of course fresh pasta and beans have a special place, as the famous fiorentina, a thick t-bone steak served rare, al sangue.

As for the wine, I admit I don't drink wine, I am a very unusual Tuscan. Though I appreciate a little glass of vinsanto, our sweet dessert wine, to dunk biscotti in after dinner.

www.julskitchen.com





**GIULIA
SCARPALEGGIA**

www.julskitchen.com



INTERVIEW

QUADRAS

A new name in Belgian haute cuisine

In 2016, Ricarda Grommes soared to the top of the culinary world! She was awarded a Michelin star, nominated "Female Chef of the Year" by the Michelin guide and received the coveted title of "Discovery of the Year" by Gault & Millau. Ricarda opened "Quadras"-an elegant and classic restaurant-with her husband Kevin Ohles and her team in the tranquil village of St. Vith.





Interview

RICARDA GROMMES



She indulges her guests with her creativity and know-how, traits that are acknowledged by her peers. Over the years, this young chef has made a name for herself on the European gastronomic stage.

In the restaurant, the menus promise a culinary tour de force with dishes such as three-day beetroot-cured salmon, fennel salad and Isigny cream, line-caught sea bass roasted on the skin with a poultry, soy, shiitake, salicorne and coriander bouillon. For dessert, you can savour a soft chocolate, passion fruit and ivory chocolate ganache. Perspectives offers you the chance to get to know this young chef with a bright future.

The Michelin Guide describes your cuisine as “feminine and elegant, presenting an experience in the name of creativity and sophistication”. To achieve such a level, what was your background?

Since I was a young girl, cooking has been my passion and it was always clear to me that I would have my own restaurant in order to offer my guests the most wonderful pleasures imaginable! I learnt under Walter Schröder, at Le Luxembourg restaurant in Saint-Vith. In search of further professional challenges and eager to acquire new experiences, I then went to work for one year at the old Clos St. Denis in Kortesse/Belgium under chef Christian Denis, who has two Michelin stars to his name. Subsequently, I moved to the three-Michelin-star Waldhotel Sonnora in Dreis/Germany, where I gained invaluable additional knowledge as a pantry chef and fishmonger under the tutelage of Helmut Thielges, who unfortunately passed away a few months ago.



What was your next step?

After these years of learning and travelling, I developed my own culinary style and was able to gain my independence in the autumn of 2010, when I took over from Walter Schröder at Le Luxembourg restaurant. In 2016, I decided to open my own restaurant, Quadras, together with my husband, Kevin Ohles.

How did you showcase your personality in terms of design and architecture?

The restaurant layout was designed by the interior architect Sabine Hohn. She squared the circle by creating a noble and original atmosphere and imbuing it with relaxed cosiness. The elegance and discretion that embodies the atmosphere is reflected in the original light fixtures, which evoke artistic exclamation marks. Light wood tables, leather club chairs, drapes with a hint of metal and bronze, as well as the artificial fireplace, offer a cosy and intimate setting. The logistical fulcrum is marked by an element of sophistication: the upper wall was designed using gold leaf tiles, a decorative element relayed onto the service counter, in the shape of a cube. Our objective is to ensure that our guests experience our philosophy and are able to leave their everyday lives behind when they set foot in our establishment.

How would you describe your culinary identity?

With my products and ingredients, I like to create a dish that imparts pleasure. I want Quadras to be a place where the teams work happily and joyfully, but also where the guests are able to enjoy a special moment that is both flavoursome and relaxing. Quadras is not an establishment recommended for those in search of rigid or extravagant culinary experiences. However, each dish must convey high-quality culinary know-how, a creativity of choice and high level of skill. Cooking is a game of consistencies and textures, flavours and aromas, authenticity and inventiveness, craft and art, inspiration and interpretation, discipline and passion.





And the playing field remains, of course, the palace of the dinner guest, or?

After taste, esthetics are also very important. A dish that immediately gives you the desire to order it again before you have even tasted it is the embodiment of success! In my opinion, the origin of my products is particularly important. This is why I visit the market as much as possible. The search for perfect products and passionate discussions with regional producers represent a continuous and meticulous process that is the bedrock of my business.

This year, you have received various awards; in particular, your first Michelin star. How do you deal with the success?

What an incredible motivation for the future! These awards are a tribute to the whole team at Quadras who work very hard and very concentrated on a daily basis to continue to develop, create and strive to excel..

www.restaurant-quadras.be



HOTELS AROUND THE WORLD

THE NATURAL BEAUTY OF SANI RESORT

The peaceful, unspoilt peninsula of Kassandra can be glimpsed through pine forests, revealing fine, sandy beaches and incredibly clear water. People come here to get away from it all, to relax and to enjoy the sumptuous surroundings. All of this has inspired Sani Resort, an ecological reserve in which luxury flourishes naturally.



“A multicultural kitchen.”

A symbol of Sani Resort’s excellence, Fresco, is an elegant temple to gourmet cooking. Its Michelin-starred chef, Ettore Botrini, prepares traditional Italian dishes with a modern twist, using meat, seafood and local market produce.

In just a few metres, Sani Resort transports you from Rome to Tokyo with its Katsu Restaurant. Its chef, Kastuhiko Hanamure, combines Mediterranean and Japanese influences creating sushi, sashimi and tempura to delight your taste buds. The complex’s most recently opened restaurant, Byblos Caviar, has an extraordinary menu and offers some of the world’s best caviars.



Time seems to stand still by the Aegean Sea. Although the bustling city of Thessaloniki is just an hour’s drive away, the Kassandra peninsula is a haven of relaxation. Just like Sani Resort, with an ecological reserve spanning some 400 hectares. Opposite Mount Olympus, this luxurious complex includes five hotels, each offering a different ambiance to ensure that there’s something for everyone. Exploring Greece on a VIP day trip, relaxing on unspoilt beaches, trying water sports or relaxing in a spa: Sani Resort offers endless tailor-made experiences.

The importance of fine dining

Naturally, these bespoke experiences include eating and drinking. At Sani Resort, everything is carefully considered. This is evident from the wide range of dishes for vegetarians and customised menus for babies. It’s a place that moves with the times and, inspired by its surroundings, aims to be environmen-

tally friendly while promoting general well-being. Local, fresh and organic products take pride of place in the dishes created by the chefs of Sani Resort’s buffets, typical Greek taverns (known as ouzeries) and restaurants at the cutting edge of culinary innovation.





A culinary display

Proof that fine dining is one of Sani Resort's major priorities: Sani Gourmet is an annual celebration attended by some of the best international chefs and most promising new talents. They all head to the kitchens of Sani Resort's various restaurants, ready to unveil "contemporary dishes that are sure to surprise you!". A real culinary display.

With the crystal clear waters of its beaches lined with olive groves, its wide range of gourmet dining options and the promise of evenings spent sipping on delicious cocktails, Sani Resort will truly take you away from it all. It's a destination that spoils the senses and where the stresses of everyday life melt away.

sani-resort.com



RAK AROUND THE WORLD HAPPINESS AT BAR CAÑETE

FOOD FOR TIMES OF CRISIS

Barcelona is one of the most visited cities in the world. There are a lot of restaurants and bars. Perspectives has made a break at Bar Cañete located at the heart of Raval, the old quarter of the immigrants. The restaurant itself is not only known as a one of the finest in town but also as an address for traditional Spanish tapas.

„A family affair.”



When did Bar Cañete open its doors?

We opened in 2011 with an awesome decoration considering the location of the bar, trying to follow the concept of a bar of a lifetime, but applying contemporary touches of high quality, whether at the gastronomic or decorative level. An interesting traditional recipe seasoned with a hint of modernity. Apart from the classic atmosphere of the former "Chinatown" that surrounds it (Raval district), the first factor that will surprise is its double gastronomic philosophy: "Barra y Mantel".

What is its history and the story behind?

It all began with grandpa Antonio, a professional waiter. Then Manolo and his wife Mari, Antonio's daughter, moved to Barcelona from Seville in search of work. Manolo did every imaginable job in the world of catering, picking up a lot of lessons on the way. And so the family opened their own bar in Molins de Rey: Manolo waited tables and Mari, the cook, who didn't know how to fry an egg when they started, became a master of Spanish cuisine. They had two children - and several bars and restaurants. By the time Antonio retired, Manolo's son Jose was just starting out in catering, in a bar the family owned in La Verneda

Who was at the origin of the restaurant?

We opened in 2011 and it was not a Restaurant before.

How would you describe it?

Once we have crossed the entrance, the atmosphere give us an incredible experience, being in the middle of Barcelona and remembering ambience and food that we can get all over our country. The quality of the products we work with is the key to reach the gastronomic result we want. Having some tables at the entrance, seeing a long open bar with stools, we always look forward to work with the best seasonal products; Faro de Cádiz shrimp torta, homemade pringá bread sandwich, tender spicy octopus with tomato, etc.



It may sound typical or not tempting, but let the plate arrive at the table... Or among their desserts; torrijas sweet wine, apple pie or incredible baba au rum. All market cuisine, fresh, stewed or fried.

The "Mantel", on the other hand, offers a more "serious" decoration with French touches, with a dimmer light, white tablecloths and walls full of collected items (such as bull heads, for example) or multiple mirrors. All in relaxed and refined atmosphere. Let's say, more restaurant.

What is the philosophy behind?

Our group, that have been running for more than 30 years, offers hospitality and gastronomy, our goal is to propose our clients an wide and excellent offer of Mediterranean cooking, in its pure essence, cooked with passion and served with all the necessary details. Finding a good quality price restaurant in Barcelona it isn't easy, me make it!

How would you describe the culinary style?

As you can see in our webpage, we think that there is a comment of a food blogger that describes exactly what we make: "Food for times of crisis, when people want to know what they're eating, and take refuge in a tradition. The menu seems to say: The world's about to end and we don't know where we're going! So let's spend the few coppers we have left on serious things, and not bother our heads with metaphysical reflections on modern cuisine and suchlike." We love the way Philippe Regol defined our food in Observación Gastronómica.





How do you see the role of RAK Porcelain in the presentation of the dishes?

Creativity and design of your products give us the possibility to play with colors and textures, we always want to transmit and communicate to our clients the essence of the products and our gastronomy style, based in quality. The constant evolution of your products makes us develop in our art culinary cuisine.

We are glad to have producers that are looking at the same way as us, this gives us the possibility to continue making what we like, getting the customer happy!

barcanete.com



EVENT
**NRA
CHICAGO**

Chicago, the world's culinary capital



agreement with the German company Stölzle Glassware. As a glassware manufacturer that has been around for over 200 years, Stölzle is known across the globe as one of the leaders in high-quality wine, cocktail and beer glass production in the hospitality market. "Like RAK Porcelain, the Stölzle brand has always stood for quality and service. Our new state-of-the-art distribution centre in Pennsylvania will ensure that service levels for both the RAK Porcelain and the Stölzle brands continue to be best in class. We look forward to working with the Stölzle brand to further enhance the guest dining experience for our North American customers," stated Gene Williamson, President of RAK Porcelain USA.

The date has been set for 2019, a year that will mark the one hundredth anniversary of the NRA show, with what its organisers claim will be an even richer and more innovative programme. An event that is already highly anticipated by the sector's influencers, as well as the entrepreneurs who undeniably wish to stand out in one of the most competitive industries.

show.restaurant.org



With over 65,000 visitors, the National Restaurant Association Show 2018 was held once again, in Chicago, at the end of last May to the great delight of culinary arts lovers and professionals. This was a chance to celebrate the undeniable diversity of the world food industry, as well as the originality and refinement of tableware. It gave RAK Porcelain yet another opportunity to shine amongst the trendsetters present at this trade show.

An unmissable event, the NRA show 2018 played host to 2,400 exhibitors spread out across more than 66,000m². A phenomenal space worthy of the biggest annual gathering of the restaurant and hospitality industry. More than 110 countries were represented over the four days dedicated to culinary innovation: "The NRA represented a dynamic portrayal of today's food service industry," stated Dickie Brennan, Chair of NRA Show 2018. "Exhibitors showcased innovative products and services aimed at solving the challenges operators are facing today." Furthermore,

the trade show had a strong international presence, with 24 international pavilions this year, including newcomers such as Japan, France, Spain and Greece.

Sharing of know-how

Large spaces dedicated to trending products, the latest culinary discoveries, new equipment and technologies, and company restaurants have inspired and seduced entrepreneurs in search of placement and growth opportunities for their brands. One of the high points of the trade show, with a particularly large number of attendees, was the World Culinary Showcase, presented by famous American chefs. Participants were given the chance to discover the latest on-trend culinary practices by attending captivating demonstrations given by head chefs, including Anne Burrell and Joe Flamm, this season's winner of Top Chef in the United States. At the same time, visitors were able to take part in a conference on the theme of "The Future of Restaurants", led by Daniel Burrus, futurist and innovation expert. Another theme that proved just as successful with guests was the Foo-

damental Studio, which offered the public, through various interactive workshops, the possibility of diving into all the new culinary trends and techniques being presented, notably with Rosalyn Darling who shared her research on the theme of "Healthy and approachable menu items to feed younger guests".

A trade show conducive to partnerships

A unique avant-garde experience, the NRA show focuses on tools and resources with the aim of providing growth levers to entrepreneurs from the restaurant and hospitality sectors. It is a learning and networking platform. One of the main reasons the NRA show's participants come back year after year is the chance to meet up with their peers and discuss issues that are crucial to the success of their companies. This year, the NRA show created the Water Cooler, a specific location for crowdsourced discussions, meet-ups and informal exchanges. It was the opportunity for RAK Porcelain USA to remind everyone about its new North American distribution





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