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The Italian Gordon Ramsay comes from Lake Orta

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The Italian Gordon Ramsay is **Antonino Cannavacciuolo**, a **Michelin-starred chef** who earned his stars in the Ristorante **Hotel Villa Crespi in Orta San Giulio**. He was chosen to present the Italian version of the programme "**Kitchen nightmares**". The programme production of Fox International Channels Italy will be produced by Endemol Italia and is based on the "Kitchen Nightmares" format. The new programme is scheduled for next spring on Fox channel.

But who actually is Antonino Cannavacciuolo?

Here's his profile taken from the site: <http://www.magazine.villacrespi.it>

Chef patron of the Ristorante Hotel Villa Crespi in Orta San Giulio, he is an award-winning chef with two Michelin stars. He also obtained various recognitions in some of the most important Italian guides which rank him amongst the most distinguished chefs. He is both a man and a child, he is strong and determined... He is a mixture of happiness, perseverance, passion and instinct. Like a true artist, he plays and juggles with the produce of his beloved homeland Naples, integrating, combining and mixing them with those of Piedmont, the land of his love – his wife. There are no limits for him, he's bold, he experiments and turns things around... The greatest gift for him is the approval and the grins on the guest's faces. He listens to all pieces of advice, he accepts criticism and does not leave anything to chance. The most important thing for him is to be able to convey the meaning of the dishes he prepares. The presentations of his creations is his way of communicating what he feels, his inner being, his art. There are many ways to express feelings, with a song, a poem or a film... Chef Antonino Cannavacciuolo is an artist who captivates his audience with colours, food combinations and flavours. He never abandons tradition and simplicity. His cuisine is never boring and always surprising. He uses the best raw material to create a fusion between the past and the present for an excellent creative Mediterranean cuisine. He never forgets his origins, the difficult debut in the kitchens, the "ranks", his determination to grow, his eagerness to learn. In 2000 he did various internships in renowned French restaurants like the "Auberge de l'Ille" 3 Michelin stars in Illerhausen and the "Ristorante Buerehiesel" 3 Michelin stars as well. Last but not least, let's talk about his resoluteness, perseverance, steadiness... let's talk about his ongoing research and his will to surprise others and himself, playing, getting inspired, growing, like his beloved sea, he is restless and always in movement... And the best is yet to come!!!!

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