



## Too many chefs? Visiting Italians prove there's no such thing

They might not be known for punctuality or moderation, but Italians sure know how to throw a good dinner party. At the Italian Cuisine World Summit opening gala on Tuesday evening, more than 120 guests were treated to a concerto of fine food and wine vivid enough to rival a Vivaldi composition.

Visiting guest chefs Giovanni Grasso, Igor Macchia, Pier Bussetti, Sergio Vineis and Marco Sacco disproved the myth that too many chefs spoil the broth. They divided and conquered the five-course menu showcasing the best of the Piedmont - the king of which was undoubtedly the white truffle. A magnificent 320-gram specimen, with a



market value of €3,000 (HK\$32,550), was brought out at the start of dinner.

"Consider this a preview of what will happen this week around town," said Rosario Scarpato, emcee for the evening (above right, with pizza consultant Pasquale Barbossa; and below, centre, with Emanuele Bosetti, left, of the Italian Chamber of Commerce and Paolo Monti of Gaia Ristorante).

He meant the long list of visiting chefs from northern Italy, New York, Rio de Janeiro and Moscow who will plan menus in partnership with host chefs at 16 fine-dining Italian restaurants around town, including Gaia Ristorante, Otto e Mezzo and La Osteria. **Yvonne Lai**