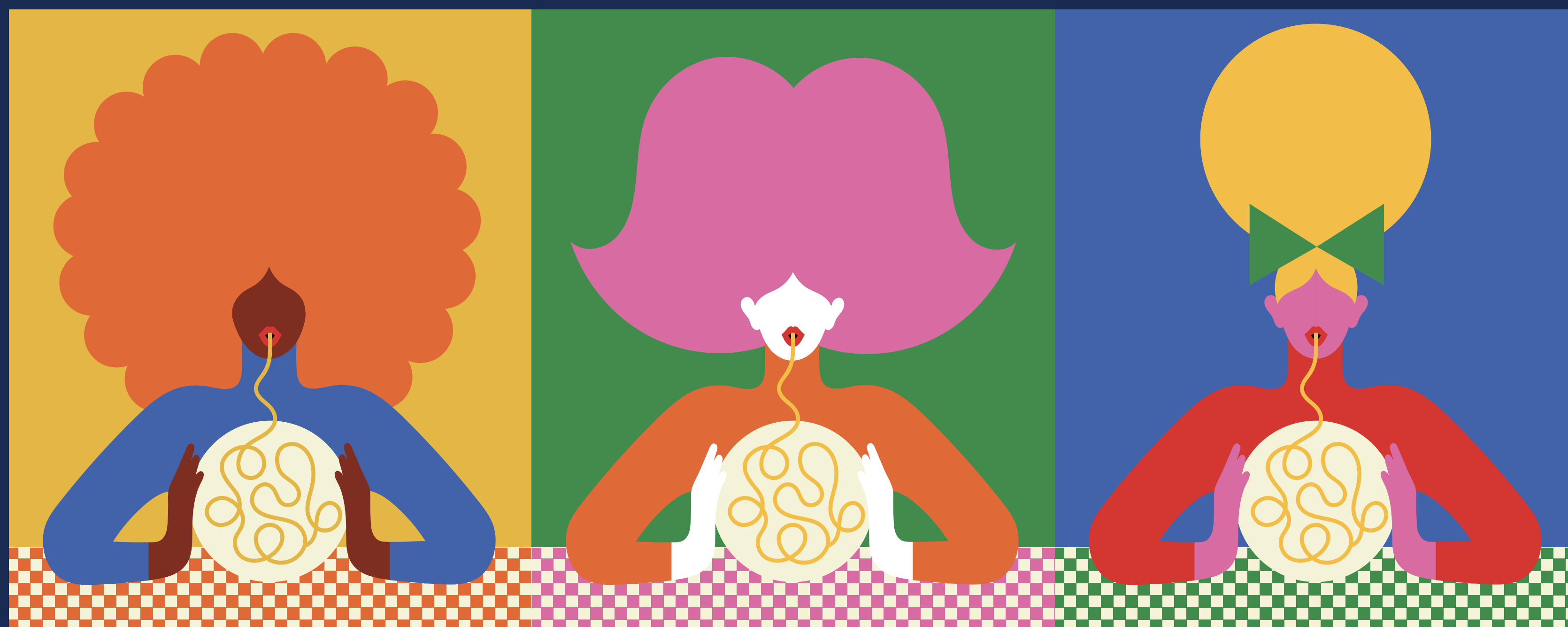


The Art of Pasta

— PAVILLON CAMBON - PARIS —

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—  —
PASTA
WORLD CHAMPIONSHIP



— —
MASTERS OF PASTA



Summary



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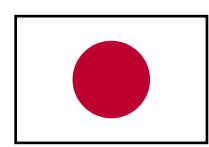


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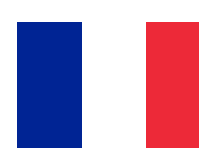


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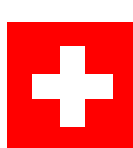


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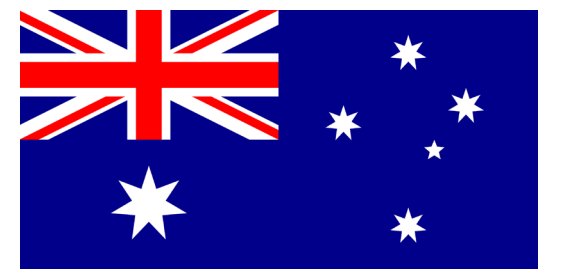


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Nicola Pelligana

AUSTRALIA

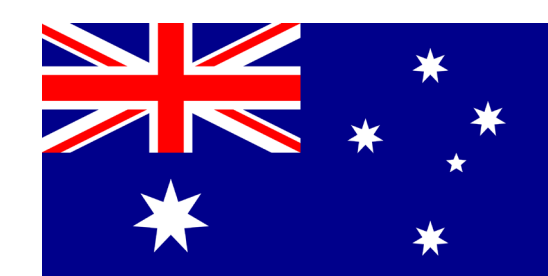


Torn between his love for Sicily and his adventurous spirit, he built his career in both Italy and Australia. Starred chefs Mauro Uliassi*** and Mario Percuoco were his maestros before he joined the team of Vizio in Woolloomooloo.

In his mouth

Nicola said that *"The Art of Pasta means going back to the origin. My grandmother taught me the art of pasta, making it from scratch, combining flavors, taking pride in the basics, and all the essentials, which are the base of my cuisine today."*

If he were a pasta, he would like to be... *"a Rigatoni because it's short (like me) but always Al Dente"*.



Nicola Pelligana

AUSTRALIA

MEMORIES OF MEDITERRANEAN FLAVOURS

Spaghetti with zucchini and Italian cheese foam

Preparation time: 35 min

INGREDIENTS

(for 4 people)

200g	Spaghetti n.5 Blue Box Barilla for the dish
100g	Spaghetti n.5 Blue Box Barilla for the spuma
1000g	Organic green zucchini
200ml	Extra virgin olive oil
400ml	Sunflower seeds oil
250ml	Milk
250ml	Cream 35%
125g	Pecorino Romano
125g	Parmigiano Reggiano 24 months
15g	Fresh mint
15g	Fresh basil
35g	Rock salt
55g	Maldon flake salt
2pcs	Shallots
40g	Butter
10g	Chilli if needed to taste
1pc	Finger Lime

ZUCCHINI ELEMENTS:

1 - Set aside 2 zucchini, cut them in 3mm slices. Peel the rest of the zucchini and separate the white part from the skin.

2 - Blanch the skin in salty water. Drain and cool down in ice and set aside. Using a thermomix, blend the skins with 50gr of extra virgin olive oil and a pinch of flake salt until smooth. Set the zucchini sauce aside.

3 - Sauté in a fry pan the white part of the zucchini in sunflower oil together with the shallot. Blend with a miniprimer, pour in the cookware where the pasta will be boiled and add to 5L of water to create the zucchini water.

4 - Deep fry the zucchini slices at 180°C until golden, dry and set aside in absorbing kitchen paper.

CACIO, PARMIGIANO AND SPAGHETTI FOAM:

1 - Place 100g of Spaghetti n.5 in a tray with 400ml of water and cook in the oven at 190°C for 18 minutes.

2 - Let it rest and cool down, then blend it in the thermomix adding some water to reach the right consistency. Set aside.

3 - Bring milk and cream to the boil in a pot.

4 - Add Parmigiano Reggiano and Pecorino Romano to the mix and blend in the thermomix until smooth.

5 - Add 20g of spaghetti foam to the cacio and Parmigiano mix.

6 - Charge the syphon with the cacio, Parmigiano and Spaghetti foam.

COOK THE PASTA:

1 - Bring the zucchini water to the boil, add salt, mint and basil stems.

2 - Cook the Spaghetti for 5 minutes in the pot, stirring it constantly.

3 - Drain the Spaghetti and keep some of the cooking water which will be used to finish cooking the pasta in a fry pan, making sure to serve "al dente" adding some of the zucchini sauce, fresh mint and fresh basil while cooking.

4 - Add butter, Parmigiano Reggiano add toss together with extra virgin olive oil.

FINISHING:

1 - Plate up.

2 - Garnish with some Finger Lime zest powder.

3 - Serve.



Sebastian Butzi

AUSTRIA



Polyhedral and determined, after university he embraced a promising culinary career by assisting famous Chefs Karl and Rudi Obauer in Werfen, well-known for their avant-garde regional cuisine.

In his mouth

For Sebastian, the link between art and pasta is that *“they both start on a white canvas. As an artist you can use all the colors and techniques there are to paint your imagination. Since pasta is so versatile you can combine it with almost everything you want. Like an artist, a chef can use different natural colors and shapes to bring his imagination on the plate”*.

If he were a pasta, he would like to be... *“a Penne Rigate: straight shape, versatile and flexible”*.



Sebastian Butzi

AUSTRIA

LA VITA VERDE

Capellini in smoked char sauce with pea and sorrel puree, roasted dark rye bread, walnut and raisin crumble and lemon verbena foam

Preparation time: 50 min

INGREDIENTS

(for 4 people)

Pasta:	
260g	Capellini n.1 Blue Box Barilla
3L	Water (at least)
7g	Salt per L of water
3pcs	Wild fennel
Lemon-verbena foam:	
300ml	Fish stock
2	Organic lemons
20g	Fresh lemon verbena
100ml	Double cream
2	Egg yolks
Pea and sorrel puree:	
300g	Sweet peas (frozen)
30g	Fresh sorrel
50ml	Double cream
30g	Butter
Pasta sauce:	
500ml	Fish stock
60g	Smoked char
20g	Parsley
80g	Sweet pea pods
Butter as needed	
Roasted dark rye bread:	
120g	Dark rye bread
40g	Fennel seeds
Extra virgin olive oil as needed	
Walnut and raisin crumble:	
40g	Walnuts
40g	Shallots
40g	Raisins
2g	Garlic
50ml	Pernod
50ml	Noilly Prat
Butter as needed	

Smoked Char:	
180g	Char filet
100g	Salt
20g	Fennel seeds
20g	Anise seeds
10g	Star anise
5	Lemon leaves (dry)
10g	Tasmanian pepper
10g	Coriander seeds
Beechwood flakes for smoking as needed	
Garnish:	
Affilla cress as needed	
Fresh sorrel as needed	

1 - For the smoked char, roast the spices lightly, then put them in a mortar with salt and lemon leaves. Make a fine powder and coat the char in it on both sides. Seal in a vacuum bag and chill for 30 minutes. After the fish is ready, smoke over beechwood for about 5-6 minutes.

2 - For the pea and sorrel puree, cook the peas in cream and a little bit of water until soft, then add the sorrel and continue cooking for less than a minute. Mix the peas and sorrel in a blender, adding as much cooking liquid and butter as needed to achieve a creamy texture.

3 - For the lemon verbena foam, add the fish stock, verbena, lemon juice and zest to a pot and reduce for some minutes. Add cream and bring the sauce to a boil again. Before serving remove the verbena, add egg yolks and mix for a light foam.

4 - For the roasted dark rye bread, dry the bread in the oven and grind into medium sized pieces. In a pan, roast fennel seeds in olive oil, then add the dark rye bread and continue roasting until bread is crispy. Remove excess oil and keep dry until serving.

5 - For the walnut and raisin crumble, cut shallots very fine and slightly sautee them in butter. After shallots are cooked add the garlic and roasted walnuts. Soak the raisins in Pernod and Noilly Prat for at least 30 minutes. Cut the raisins in pieces, add a little bit of the soaking liquid to the rest and roast it in a pan for one minute.

6 - For the sauce, reduce fish stock, add the chopped parsley stems and the smoked char and cook for 5 minutes. Add chopped parsley and finely cut pea pods and cook for another minute. Add the pasta and finish cooking it in the sauce for about 1,5 minutes. In the end add cold butter.

7 - For the pasta, cook the wild fennel in at least 3L salted water. Remove the fennel and add the pasta. Cook for 1,5 minutes. Cook in the sauce to finish.

8 - For plating: first make a swipe with the pea puree. Roll the pasta into a small mountain and put it on the puree. Add some flakes of smoked char. Sprinkle the crumble and the roasted bread on top. Finish with some of the verbena foam and garnish with affilla cress and sorrel leaves



Heaven Delhaye

BRAZIL



Due to her French and Portuguese roots, she captured many European culinary influences and achieved a sound reputation in the local TV. Her last success? Opening Chez Heaven, her own restaurant in Rio De Janeiro.

In her mouth

Heaven believes that *“Art is all about creation, emotion, vision, feelings, experiences, even though there might be similarities, no work of art is the same. Pasta is like Art, to transmit emotion, to express who we are and what makes us unique”*.

If she were a pasta, she would like to be... *“the Capellini n.1: delicious, classical but modern and very elegant”*.



Heaven Delhaye

BRAZIL

SUMMER BY THE SEA

Capellini with langoustine tartare, dill bagna cauda and bisque

Preparation time: 35 min

INGREDIENTS

(for 4 people)

Dill bagna cauda:	
6pcs	Anchovy
1clove	Garlic
1L	Cream 35% fat
10g	Thyme
1pc	Fennel (bulb and leaves)
1pc	Fresh jalapeno pepper
50g	Butter
Extra virgin olive oil to taste	
Bisque and langoustine sand:	
12	Shells of large and extremely fresh Langoustine (separate meat and shells)
1clove	Garlic
2pcs	White onion
10g	Thyme
Leftover bulb of fennel	
2g	Saffron pistils
1pc	Fresh jalapeno pepper
Extra virgin olive oil to taste	
Canola oil to taste	
Lecithin as needed	
Maltodextrin as needed	
Tartar of langoustine:	
The 12 langoustines meat of point 2	
Fleur de Sel to taste	
1pc	Lemon, juice and zest
Extra virgin olive oil to taste	
10g	Fresh chervil
Parsley powder:	
1 Bunch of parsley (must be clean and dry)	
Peas puree:	
200g	Frozen peas
Water and ice	
Salt	

Pasta:	
320g	Capellini n.1 Blue Box Barilla
Water	
7g	Sea salt per L of water
Service:	
50g	Caviar
1 Tray of organic varieties of small yellow edible flowers	

1 - In a large pot, start cooking the extra virgin olive oil and the butter. Then add the chopped Fennel, garlic, anchovy, Jalapeno and thyme. Let it cook without browning. Add the cream, let it boil and reduce a bit. Remove the thyme, the jalapeno and mix the cream and the rest in the blender. Keep it warm and set aside.

2 - In 2 separate pots, divide all the ingredients (except saffron, lecithin, maltodextrin and oil) in the same quantity. Let them cook. Once they golden, in the first pot add water and bring to boil for 20 minutes. Strain, then add while warming the saffron. Close to the moment to serve add the lecithin and with a hand mixer prepare the spuma, whipping it. In the second pot add the canola oil and over a low fire in order to extract the langoustines flavor into the oil. After 20 minutes, strain the flavored oil, add the Maltodextrin to make the sand.

3 - Cut the langoustines into small pieces, put them in a small bowl over a larger one full of ice, flavor it with the lemon, juice and zest, olive oil, fresh chervil and Fleur de Sel.

4 - Place the parsley's leaves on a plate between 2 paper towels. Let them dry in the microwave in sequences of 1 minutes, for 4 to 6 times until dried. Place in a pester mortar and beat until it become a powder.

5 - Thaw the peas and mix in a blender with water, ice and salt, pass through a very thin sieve and pour into a chef's squeeze bottle with a very small top.

6 - Cook the pasta in rapidly boiling water with sea salt for 3 minutes, remove from water and toss with extra virgin olive oil.

7 - Place on the dish first the dill bagna cauda, roll the Capellini using a long tweezer and place upon it. Garnish Capellini with langoustines tartar and caviar. Paint the rest of the dish with the peas puree. Finish with the sand and spuma of bisque sauce, the edible flowers and the parsley powder.



Kshitiz Sethi

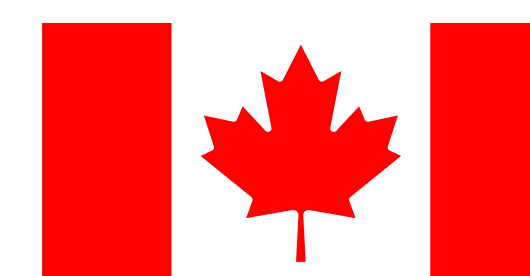
CANADA



Born in New Delhi, his love for cooking grew in his father's bakery shop. His professional career blossomed in Canada in 2016 and after graduating from George Brown College, when he joined Paese Ristorante as a Chef de Partie.

In his mouth

Sethi's dish inspiration comes from the spices and sauces: *"like those people who pick shoes before clothes, I pick flavours before other ingredients. First, I create a flavour profile, and then I start building a dish around them"*. If he were a pasta, he would like to be... *"Spaghetti, I am just as tall, lol, and plain at heart. But when you put together on a plate, I can be equally layered and complex"*.



Kshitiz Sethi

CANADA

SPAGHETTI CON LE SARDE

Pasta sarde mosaico

Preparation time: 50 min

INGREDIENTS

(for 4 people)

Spaghetti con le sarde:	
320g	Spaghetti n.5 Blue Box Barilla
10-12 pcs	Fresh sardines cleaned and deboned
1pc	Fennel with lots of greens (at least 1 cup of greens)
2pcs	Shallot
35g	Italian tomato paste
50g	Pinenuts
50g	Sultana raisins
1pc	Peperoncino fresh
2pcs	Lemon (for zest)
1g	Saffron
2g	Fennel pollen
Extra virgin olive oil as needed	
Sous vide sardines:	
6pcs	Sardine fillet cleaned
30ml	Extra virgin olive oil
5g	Oregano
½	Lemon juice and zest
1pc	Peperoncino fresh
1clove	Garlic
Salt to taste	
Breadcrumbs:	
Extra virgin olive oil to taste	
Breadcrumbs	
5g	Oregano
Salt to taste	
Tomato and wild fennel reduction:	
1pc	Left over fennel stocks and greens
300g	Strained tomatoes
Extra virgin olive oil	
1pc	Shallot
1clove	Garlic
5g	Oregano
Garnish:	
Olive oil pearls / caviar to taste	
Fennel fronds to taste	
Tomato powder to taste	

SPAGHETTI CON LE SARDE:

In a large pot bring to boil the water for pasta. Then add fennel stocks, a few strands of saffron and salt. Cook for a while to create a stock.

For the sauce: in a pan heat extra virgin olive oil and add fennel pollen, diced shallots and peperoncini. Let it cook for 2 minutes. Then add the chopped fennel tops and tomato paste and cook for another minute.

Add all the other ingredients pinenuts, sultana raisins, lemon zest, saffron and cleaded sardine fillet and some pasta water cook until fish is done.

Drop the pasta in boiling water and cook it "al dente". Strain the pasta and toss with the sauce. Add some pasta water is necessary in order to create a creamy sauce. Place the spaghetti with the sauce on the dish. Drop some tomato and fennel reduction. Finish with olive oil pearls, breadcrumbs and tomato powder.

SOUS VIDE SARDINES:

Combine all the ingredients and put them in a vacuum bag with sardines. Seal the bag with the vaccum machine.

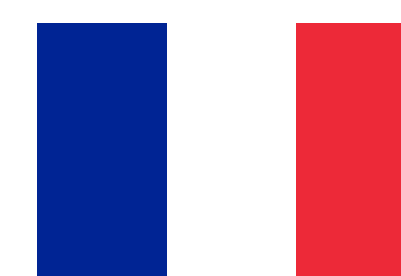
Set the sous vide at 55°C and cook for 20 minutes. Without the rooner is possible to bake in oven 55°C for 20 minutes the vaccum bag immerses in a bowl with hot water.

BREADCRUMBS:

In a non stick pan heat the evo oil and add oregano. Then add bread crumbs and toast it until golden. Set aside.

TOMATO AND WILD FENNEL REDUCTION:

In a pot add olive oil. Cook the diced shallots, crushed garlic left over fennel stalks and green. For a couple of minutes until soft. Add oregano and tomatoes and reduce it to desired texture. Adjust it and blend it very fine. Set aside.



Edouard Chouteau

FRANCE

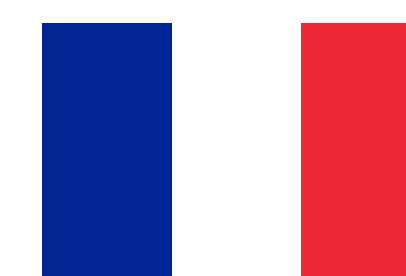


Chef at Anne, inside the luxury hotel Pavillon de la Reine (Paris), he learnt how to master the art of avant-garde cuisine by working side by side with starred chefs like Eric Fréchon, Pierre Gagnaire or Alain Passard.

In his mouth

The Art of Pasta, for Edouard, "lies in the balance between techniques, aesthetics and flavours. The keystone is the cooking and the sauce that goes with it".

If he were a pasta, he would like to be... "a farfalle. The perfect representation of the dough from my childhood, the one I tasted with my mother's delicious, barely warm tomato sauce".



Edouard Chouteau

FRANCE

PASTA LAND ART

Pastatouille

Preparation time: 50 min

INGREDIENTS

(for 4 people)

400g	Tortiglioni Blue Box Barilla
300g	Mini yellow zucchini
300g	Mini green zucchini
200g	Red pepper
300g	Tomato
300g	Purple eggplant
150g	Olives Taggiasches pitted
1pc	Spring Elephant garlic
100g	Cévennes sweet onion
100g	Pinenuts
50g	Parmigiano Reggiano cheese
5pcs	Basil
0,5L	Extra virgin olive oil
Espelette pepper to taste	
Salt and pepper to taste	
Xanthan as needed	
Various flowers and aromatic herb in season	

COURGETTES (GREEN & YELLOW SEPARATELY):

Peel the courgettes, blanch the skins for a few seconds in hot salted water. Slice the inside and sauté in little oil. Combine the preparations in a strainer in order to obtain a textured sauce. Recover the vegetable coulis, adjust the seasoning.

TOMATOES AND PEPPERS:

Cut the tomatoes and peppers into cubes, melt them over high heat. Once the sauce has dried out, adjust the seasoning. Strain through a sieve, set aside.

THE EGGPLANT AND TAGGIASCHES OLIVES:

Cut the eggplant into brunoise (small dices), salt and leave in for half an hour. Rinse. Grill and sauté in a frying pan, mix with taggiasches olives and strain through a sieve. Set aside.

GARLIC AND ONION:

Blanch the spring garlic, slice it finely with the Cévennes onion. Melt, mix and strain through a sieve, then set aside.

THE BASIL:

Set aside some leaves young and small for garnish. Blanch the rest of the basil leaves. Mix with pinenuts and grated Parmigiano Reggiano cheese. Adjust the seasoning.

PREPARATION INSTRUCTIONS:

For all preparations use a little Xanthan, if needed, to obtain a brilliant preparation with a nice dressage.

Set any sauce in a pastry bag and keep them warm.

In a large pot, cook the Tortiglioni “al dente” in hard boiling salted water. Strain them and set the pasta on parchment paper.

Cut the Tortiglioni with a knife, in different lengths. Leaving part of them in the original size.

Place them standing on the dish. Fill each Tortiglioni with one sauce. Enjoy creating a variegated dish with different flavors in different sized Tortiglioni.

Serve and garnish with some basil leaf.



Zora Klipp

GERMANY



After taking her first steps at the luxurious Landhaus Wachtelhof in Rotenburg, she moved to Hamburg to become Head Chef at the Kliemannsland. Host in her own cooking show, she likes to convey her simple but unconventional culinary philosophy.

In her mouth

Zora believes that "The Art of Pasta is the opportunity to use all the beautiful ingredients there are and turning it into something wonderful and tasteful that fulfils every stomach with happiness and joy".

If she were a pasta, she would like to be... "Spaghetti - always moving around".



Zora Klipp

GERMANY

FEEL THE BEET

Bavette with beet root and goat cheese

Preparation time: 40 min

INGREDIENTS

(for 4 people)

400g	Bavette n.13 Blue Box Barilla
200g	Goat cheese
1pc	Pear
1pc	Beetroot
20ml	Milk
80ml	White wine
100g	Parmigiano Reggiano cheese
40g	Butter
1pc	Lemon juice
1tsp	Honey
1tsp	Balsamic vinegar
100ml	Extra virgin olive oil
20g	Beetroot powder
3cloves	Garlic
Fresh herbs, each 4 branches: sage, rosemary, thyme	
Salt and pepper to taste	

- 1 - Bring water to a boil in a big pot.
- 2 - Meanwhile, separate the goat cheese from the skin and put the skin aside. In a bowl, whisk a tablespoon of white wine with the peeled goat cheese to obtain a creamy texture.
- 3 - Use half of the goat cheese cream, add the milk and some salt. Warm it up in a little pot and whisk until foamy.
- 4 - Cut the pear into small cubes. Immerse it in the lemon juice, after a few minutes drain them. In a pan caramelize the pear cubs with olive oil and half a tablespoon of honey.
- 5 - Peel the beetroot and slice it into zoodles. Let them marinate in a bowl with a tablespoon of olive oil, a teaspoon of balsamic vinegar, salt, pepper and the remaining honey, then mix it gently.

- 6 - Tear the goat cheese skin into random pieces and cook it in the oven at 180°C until crispy.
- 7 - Cook pasta al dente.
- 8 - Add some extra virgin olive oil and butter into a big pan and let the butter melt while the pasta is cooking. When the butter is melted, add the sage, one garlic clove, rosemary, salt, pepper and the white wine. Pour the pasta into the pan and toss it with grated parmesan cheese until it's creamy. Serve it together with the crispy goat cheese skin and beet root salad, the pear chutney and the goat cheese cream.
- 9 - Add some of the goat cheese foam on top and sprinkle with some beetroot powder.



Nikos Billis

GREECE



Before becoming the Chef at two of the best restaurants in Greece, Etrusco in Corfu and Botrini* in Athens, he developed his savoir-faire in multi-starred restaurants in France, Spain and around Greece.

In his mouth

For him, *"The Art of Pasta is to be able to create works of art with basic and simple materials, like water and flour as the base, and through these works to express his feelings to the people"*.

If he were a pasta, he would like to be... *"a Farfalle, because in Greek we call it 'fiogkaki' and it was one of my first pasta experiences as a child, always asking my mother to cook 'fiogkakia' (farfalle) for me"*.



Nikos Billis

GREECE

ARABESQUE

Tortiglioni with Florina peppers, lamb sweetbreads, kariki cheese and anchovies

Preparation time: 45 min

INGREDIENTS

(for 4 people)

200g	Tortiglioni Blue Box Barilla
For the pepper sauce:	
1800g	Florina peppers
200g	Onion
200g	Celery
200g	Carrot
1L	Chicken broth
780ml	Xerez vinegar
780ml	Samos Nectar sweet wine
4pcs	Star anise
200ml	Extra virgin olive oil
Roasted pepper:	
3kg	Florina peppers
Extra virgin olive oil	
Black pepper powder to taste	
Trikalinos Fleur de Sel	
10g	Piment d'Espelette poudre
Kariki cream:	
250ml	Whipped cream
50ml	Milk
150g	Kariki cheese
Additional ingredients:	
300g	Lamb sweetbreads
100g	Kariki cheese
10g	Dill
Cappuccino leaves as needed	
80g	Arroyabe cantabrian anchovies in olive oil special edition "Hansa"
100g	Fleur de Sel
50ml	White vinegar
Black pepper powder	
2pcs	Fresh lemons
Extra virgin olive oil as needed	

FOR THE PEPPER SAUCE:

Finely chop the peppers, onions, carrots and celery in small pieces. Pour all the vegetables into a pan with the olive oil over high heat until golden. Add the vinegar and allow it to evaporate. Then, quench the mixture with the sweet wine, allow it to evaporate, again, and repeat the process 2 times more. Finally, add the chicken stock, star anise and let it boil gently. Close the pan with a lid while cooking until the broth reduces to the middle of the pan. Take the star anise out. Then blend the sauce and pass it through a fine sieve. Let it cool down. Set aside.

ROASTED PEPPERS:

Arrange the peppers in a tray, add salt, black pepper and extra virgin olive oil and bake in a preheated oven at 220°C for 20-25 minutes. When the peppers have almost blackened pass through the strainer to obtain a puree. Then, prepare the basic sauce with the puree of roasted peppers, d'Espelette poudre and the pepper sauce, adjust the taste.

KARIKI CREAM:

Place all ingredients together in a thermomix bucket for 5 minutes at 60°C. Pass the mixture through a sieve and correct the taste.

ADDITIONAL INGREDIENTS:

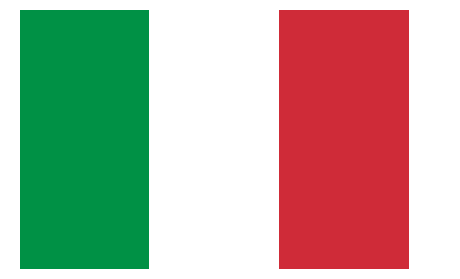
Place the lamb sweetbreads in a light pickling brine with salt, vinegar and cold water, for about 20 minutes. Rinse and blanch them slightly in water. Remove the membranes and skin the meat.

Grill them in a pan and set aside on absorbing paper.

Cut in pieces the Cantabrian anchovies and set aside.

To cook the pasta boil water in a large pot, add 7g of salt per L.

To set up the dish: toss the Tortiglioni into the pepper sauce and place them irregularly on the plate. Garnish with the grilled lamb sweetbreads and the Kariki cheese cream, and finish with the dill, cappuccino leaves, lemon zest, pieces of Cantabrian anchovies and raw Kariki cheese.



Matteo Carnaghi

ITALY



Sous-chef at Viviana Varese's Alice*, the only starred restaurant in Milan owned by a woman chef, he forged his talent in Michelin starred restaurants in Italy and in the Netherlands, where he worked for Dutch chef Sergio Herman.

In his mouth

To create a dish, he gets inspired by his culinary and personal background. *"A dish is the result of what I feel at a given moment and a reinterpretation of my memories through the kitchen".*

If he were a pasta, he would like to be... *"no one particularly, I swap my preference from spaghetti to the strangest and most interesting formats".*



Matteo Carnaghi

ITALY

PASTA E PATATE

Conchiglie rigate with potatoes and caciocavallo cream, basil, crunchy bread and raw langoustines

Preparation time: 50 min

INGREDIENTS

(for 4 people)

For Pasta:	
200g	Conchiglie rigate Blue Box Barilla
7g	Coarse salt per L of water
Water as needed	
For potato cream:	
50ml	Extra virgin olive oil
2cloves	Garlic
160g	Potatoes
Salt and pepper to taste	
250ml	Water
For basil cream:	
180g	Basil leaves
20ml	Extra virgin olive oil
30g	Boiled potatoes
50g	Ice
30ml	Water
Salt and pepper to taste	
For caciocavallo fondue:	
200g	Cream
200g	Caciocavallo cheese
50g	Milk
For crunchy breadcrumbs:	
100g	Dry bread
30ml	Extra virgin olive oil
5pcs	Basil leaves
10g	Fennel leaves
Salt to taste	
Other ingredients:	
8pcs	Langoustines medium size
Rock salt to taste	
1pc	Lemon
Black pepper to taste	
Small basil leaves	
2cloves	Garlic
Extra virgin olive oil to taste	

FOR POTATO CREAM:

Peel and finely slice the potatoes.

In a pot, sauté two cloves of garlic with extra virgin olive oil and, once golden add the potatoes.

Let it cook for a few minutes. Add the water and cook it for 10 to 15 minutes.

Mix it with a blender until it becomes smooth and homogenous.

Adjust with salt and pepper.

FOR BASIL CREAM:

Blanch the basil leaves in hot water for a few seconds and cool rapidly in iced water to maintain the green color.

Blend it in a mixer adding extra virgin olive oil, ice, water, salt, pepper and 30g of boiled potato until smooth.

Pass through a fine sieve.

FOR CACIOCAVALLO FONDUE:

In a pot, reduce to half the cream; cut in small pieces the caciocavallo cheese.

Add it to the hot cream.

Blend the sauce with a hand mixer adding milk and continue until cheese is totally melted.

FOR BREADCRUMBS:

Remove the crust from the bread and mince it using a food processor.

Once reduced into crumbs, sauté in a hot pan with oil and garlic until golden and toasted.

Season it with basil and fennel leaves finely chopped and salt.

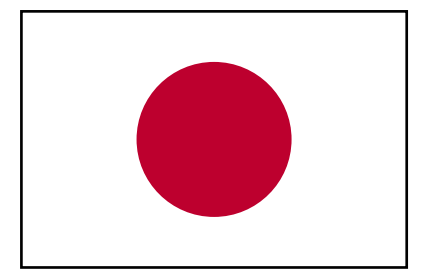
Remove the shell from the langoustines and chop in small and regular pieces. Season them with rock salt, extra virgin olive oil and lemon zest.

In a hot pan, sauté two cloves of garlic with olive oil and, once golden, add a glass of water and one tablespoon of potato cream.

Meanwhile, cook the Conchiglie rigate in boiling salted water for about 8 minutes. Strain, add to the potato sauce and finish the cooking time of the pasta for about 4 minutes. Toss for another minute in the pan.

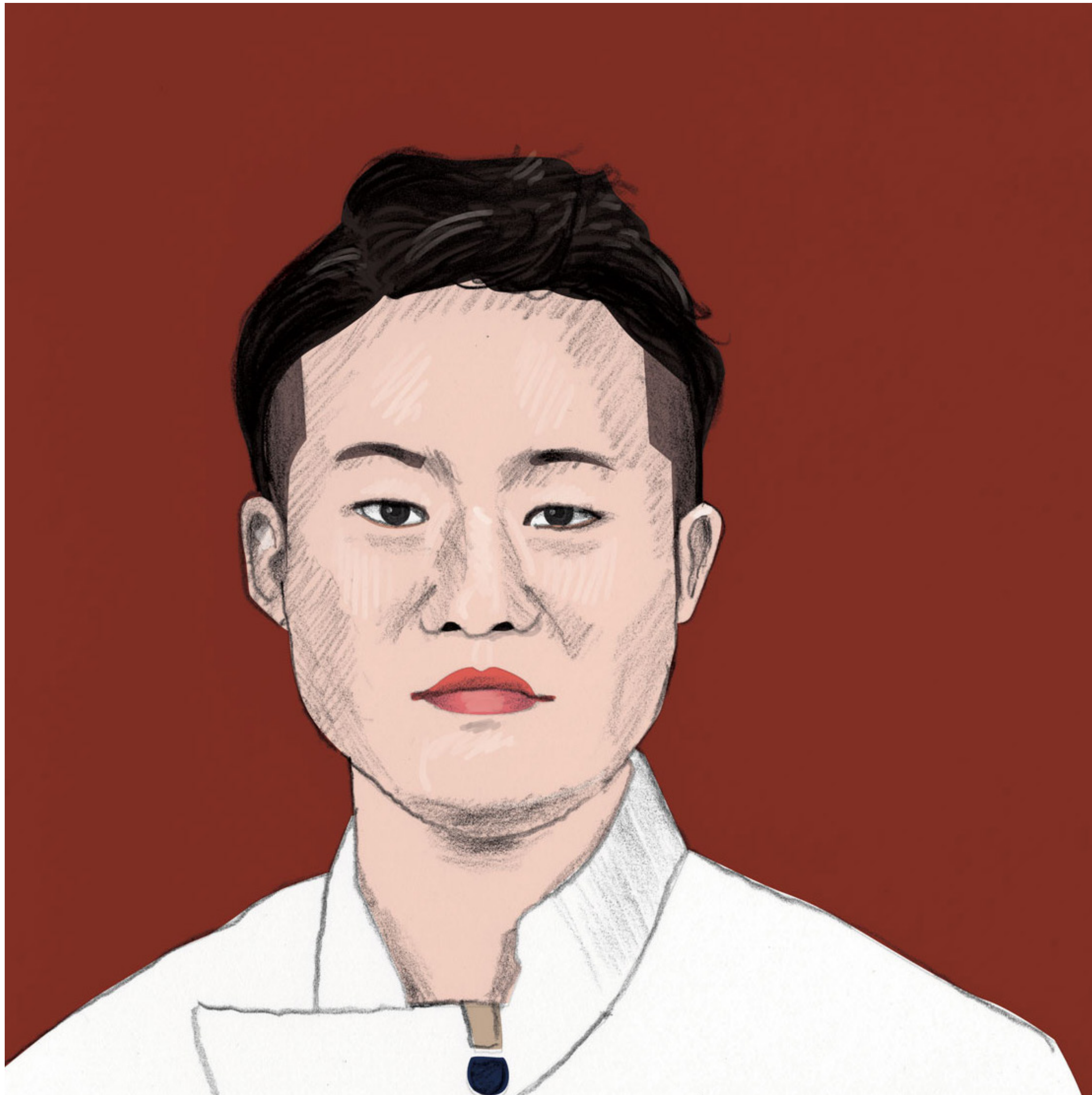
PLATING:

Drop the potato, caciocavallo and basil cream spread all over the surface of the plate. Plate the pasta on the cream. Complete the dish adding the marinated langoustines, some breadcrumbs and some basil leaves.



Keita Yuge

JAPAN

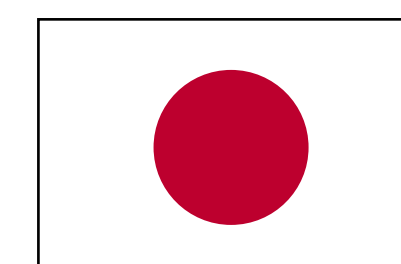


A multidisciplinary chef, with extensive knowledge of Italian cuisine. He grew his talent in the finest restaurants in Paris (G.Savoy), Tokyo (Chez Inno), Osaka (Quintocanto) and recently Yokohama (Salone 2007).

In his mouth

As an artist, Keita identifies himself as an Orchestra conductor: *"I organise the orchestra (the staff of the restaurant), and interpret and express the musical score (the ingredients)"*.

If he were a pasta, he would like to be... *"Fusilli. Because my son loves Fusilli"*.



Keita Yuge

JAPAN

PENNE GORGONZOLA PROFUMO GIAPPONESE

Penne al gorgonzola with oyster and an aroma of Japan «Sake, Sansho, Yuzu»

Preparation time: 35 min

INGREDIENTS

(for 4 people)

Pasta:	
100g	Penne rigate Blue Box Barilla
For the oyster sauce:	
8pcs	Oyster
80g	Shallot
10g	Prosciutto crudo
Extra virgin olive oil to taste	
2g	Seaweed
For gorgonzola sauce with "Kihouturu Jyunmaiginjou":	
100g	Gorgonzola dolce
60ml	Milk
40ml	Cream
40g	Kihouturu Jyunmaiginjou
Flour to taste	
For the spinach puree:	
150g	Spinach (only leaves)
15g	Pancetta
3g	Garlic
For garnish:	
10pcs	Dried spinach leaf
10pcs	Oyster leaf
Yuzusansyou powder to taste	
10pcs	Walnuts
10pcs	Sautee oysters

1 - Open the oysters, and, in a bowl, take care to save their juice. Sift them and set aside.

In a pot cook the shallots with some extra virgin olive oil until they are caramelized. Add prosciutto and seaweed. Cook for few minutes. Then add the oysters and their juice. Cook gently again for few minutes. Using a blender, reduce it in a textured sauce. Set aside.

2 - Dice the Gorgonzola roughly and sprinkle it with some flour, lightly.

In a large pot add milk, cream and Kihouturu Jyunmaiginjou sake and simmer them slowly.

Then add the chopped gorgonzola and stir until the gorgonzola is melted perfectly, creating a smooth sauce.

3 - In a pot sauté the pancetta with garlic until golden. Add the spinach leaves and cook until soft. Take the garlic out and blend, making a textured puree. Keep it warm and set aside.

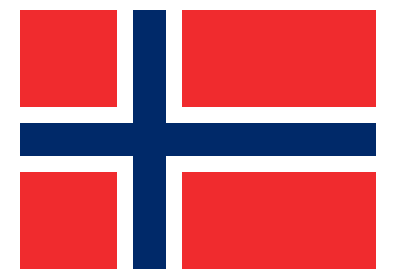
4 - In a large pot bring to boil the water. Add salt, 7g for L of water and the Penne. Cook them "al dente" and sauté in a large pan with the oyster sauce prepared, previously. Toss the pasta.

Place in the middle of the dish the gorgonzola sauce. Add the penne sauté in oyster sauce. Decorate the pasta with dried spinach and oyster leaves. Garnish with the spinach puree. Add the cooked oyster. Sprinkle with the yuzusansyou powder and grated walnuts. Serve.



Jay Boyle

NORWAY

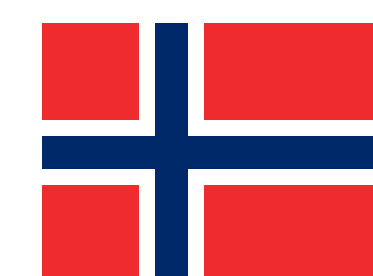


After some enriching experiences in the finest restaurants of his native Australian land, he went out on a Norwegian adventure to join the two best places in Oslo, Maaemo*** and more recently Kontrast*, headed by the reputed Chef Svensson.

In his mouth

For his signature dish Jay's inspiration comes from the season of Autumn: *"colours, smells, flavours... my favourite time of the year to be in the kitchen"*.

If he were a pasta, he would like to be... *"Tortellini. I have great memories of cooking for my wife, years ago, before cooking professionally or had any idea what I was doing. Way too often, it was Tortelli. Sometimes it still is"*.



Jay Boyle

NORWAY

A DISH INSPIRED BY AUTUMN

Tagliatelle with chestnuts, coffee and mushrooms

Preparation time: 50 min

INGREDIENTS

(for 4 people)

Coffee oil:	
20g	Ground coffee
300ml	Rapeseed oil
100ml	Hazelnut oil
Chestnut and pumpkin puree:	
200g	Chestnuts (precooked sous vide style)
300g	Butternut squash
100g	Salted butter
300ml	Fresh cream
100ml	Rapeseed oil
Soy sauce to taste	
Balsamic vinegar to taste	
200ml	Marsala (dry)
Confit egg yolk:	
4pcs	Small chicken eggs
Oil as needed	
Porcini Ragù:	
300g	Fresh Porcini mushrooms
50g	Dried Chanterelle mushrooms
2pc	Large shallots
2cloves	Garlic
300ml	Brown chicken stock
100g	Salted butter
100ml	Oil reserved from the chestnuts
Apple cider vinegar to taste	
Soy sauce to taste	
Salt	
Pickled pumpkin:	
200g	Butternut squash
100ml	Apple cider vinegar
100g	Brown sugar
100ml	Water
Mushroom Powder:	
30g	Dried Chanterelle mushrooms
30g	Dried Porcini mushrooms
Hazelnuts:	
20g	Blanched/peeled hazelnuts
Pasta:	
200g	Tagliatelle all'uovo Collezione Barilla
2,5L	Water
18g	Salt
Fried sage:	
200ml	Neutral oil
32 leaves	Sage leaves (small in size)
Black truffle:	
30g	Black truffle

COFFEE OIL:

Put the ground coffee into a coffee filter and sit in a 'pour over' coffee kit. Heat the rapeseed Oil to 90°C and pour over the ground coffee. Pour the room temperature hazelnut oil over.

CHESTNUT AND PUMPKIN PUREE:

In a rondeau large pan, roast the chestnuts in the oil until they begin to caramelize. Strain off the oil, saving it for another recipe.

Add the diced pumpkin and deglaze with the marsala. Reduce the wine to a syrup gently then add the butter. Cook on a medium heat until the pumpkin is soft, then transfer to a thermomix.

Blend it with the fresh cream until smooth, then season with the soy sauce and balsamic vinegar. Pass through a chinois. (This recipe will produce more than 4 portions, but it is difficult to produce in a smaller amount.)

CONFIT EGG YOLK:

Separate the yolks from the whites and gently pour into a container filled with neutral oil, leaving the yolks entire. Add oil enough to cover up the eggs. Cook in a water bath at 65°C for 40 minutes.

PORCINI RAGÙ:

Immerse the Chanterelle mushrooms in tepid water. As soon as their soft drain and set aside.

In a thermomix, place the shallots, Porcini, Chanterelle mushrooms, garlic and oil. Blend to a course texture.

Pour into a rondeau pan, using extra oil if necessary. Roast on medium/high heat until lightly caramelized. Strain the oil and return the mix to the pan.

Add butter and let it brown. Once browned, add the chicken stock. Reduce to a sauce consistency and season with salt, soy and apple cider vinegar.

PICKLED PUMPKIN:

Boil the water, vinegar and sugar. Pour it over the finely diced pumpkin, cover it and let it season at room temperature.

MUSHROOM POWDER:

Blend the mushrooms in a handheld spice grinder or a thermomix until very fine. Sprinkle on the dish using a tea strainer.

HAZELNUTS:

Toast the hazelnuts in a pan, keeping the light color. Use a microplane to grate them over the pasta.

BLACK TRUFFLE:

Cut the truffle into batons and serve on top of the warm pasta.

FRIED SAGE:

Heat the oil up to 170°C and fry the sage leaves until crispy. Drain on absorbing paper.

PASTA:

Boil the water and salt, add the tagliatelle and cook for 6 minutes. Strain, glaze with the coffee oil.

SERVICE:

In a hot pan, toss the tagliatelle with the porcini ragout in order to obtain a creamy sauce. Add water if necessary. While tossing, add chestnut, pumpkin puree and then confit yolks.

Place each portion in a dish adding pickled pumpkin and a few drops of coffee oil. Sprinkle with mushroom powder and the black truffle batons.

Finally, garnish with fried sage and grated hazelnuts.



Léa Marion

SWEDEN



Eclectic French Chef with a love for both Nordic and Mediterranean cuisine. She worked at Michelin starred restaurants: Gastrologik** in Sweden or Toya* in France. She recently joined the reputed Oaxen Krog** in Stockholm.

In her mouth

As a piece of Art, Léa would be “a piece of Land Art, a work of art expressing the idea of the artist through a composition made of natural elements, evolving with time and weather. Land Art is a way of being in harmony with our surroundings and showcasing the beauty of nature”.

If she were a pasta, she would like to be... “Cellentani because this shape of pasta is versatile, and I love its curly design. The spiral shape can refer to the natural spirals we can see on shellfish or growing plants”.



Léa Marion

SWEDEN

WALK IN THE WOODS

Spruce and mushrooms Spaghetti

Preparation time: 35 min

INGREDIENTS

(for 4 people)

240g	Spaghetti n.5 Blue Box Barilla
500ml	Rapeseed oil
100g	Parmigiano Reggiano cheese
100g	Pinenuts
500g	Paris mushrooms
1pc	Yellow onion
150g	Small chanterelles mushrooms
50g	Dried cep
250ml	White balsamic vinegar
20g	Wood sorrel
20g	Red oxalis
300g	Spruce branches
10g	Frozen spruce tips

FOR CEP:

Soak half of the dried ceps in a bowl of water. Mix the other half finely into a powder.

FOR BROTH:

Chop 300g of the Paris mushrooms roughly, together with the onion. Bake for 15 minutes at 160°C.

Put the roasted vegetables in a pot, cover with water, add the water from the ceps, a branch of spruce and let it all reduce to half. Strain and adjust.

FOR PESTO:

In a blender, mix the spruce branches with the rapeseed oil. Pass through two fishnets (clothes) over an ice bowl. Mix the pinenuts with the Parmigiano Reggiano and the spruce oil, adjust.

FOR PICKLES:

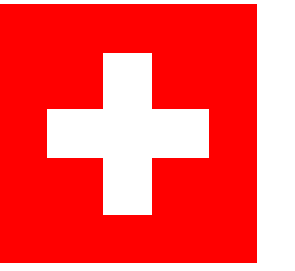
Clean the small chanterelles mushrooms and salt to adjust. Bring 200ml of water to boil with 100ml of white balsamic vinegar, and pour over the mushrooms.

FOR FINISHING STAGE:

Slice finely the rest of the Paris mushrooms, brush the slices with spruce oil and vinegar. Chop the soaked ceps and fry them in a pan. Cook the Spaghetti, toss them in the pesto.

FOR PLATING:

Start pouring a spoon of the fried ceps at the bottom of the plate. Dress the Spaghetti. Place the mushroom slices « à cheval » on one side of the pasta. Sprinkle some cep powder on top. Put some pickles and herbs around. Serve with the warm broth.



Gabriel Heintjes

SWITZERLAND

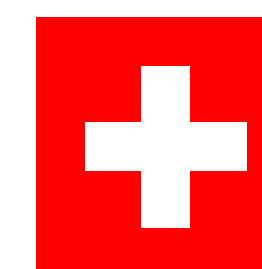


An eclectic chef who took his own path by opening his Dinner company, after several experiences in restaurants such as Hotel Storch and Widder in Zurich, Gran Casino Baden and even a pop-up restaurant in Biel.

In his mouth

The Art of Pasta is "do what nobody has done before. Break the rules and show what can happen with something easy like pasta".

If he were a pasta, he would like to be... "the trofie, elegant and twisted. Thinking in other ways, a little provocative but with clear lines. That's me".



Gabriel Heintjes

SWITZERLAND

SOMEWHERE BETWEEN RED AND YELLOW

Trofie pasta, sweet potato, kumquat, carrot, rosemary

Preparation time: 35 min

INGREDIENTS
(for 4 people)

200g	Trofie Collezione Barilla
180g	Sobrasada
160g	Onions, garden
4pcs	Kumquat
96g	Carrots, diced
80g	Sweet potato chunks
12g	Rosemary, chopped
1pc	Peperoncino
200g	Red onions, finely chopped lengthwise
100g	Sugar
40g	Butter
48g	Buffalo parmesan, grated
60g	Creme fraîche
28ml	Extra virgin olive oil
60g	Onions
250ml	Sweet potato juice
200ml	Carrot juice
50ml	Orange juice
100g	Parsley, juiced
5g	Turmeric, fresh
1g	Locust bean gum
120g	Tomato passata
10g	Light miso paste
10g	Parsley
2pcs	Kumquat
Salt to taste	
Pepper to taste	

FOR THE SAUCE:

- 1 - Heat the olive oil and sauté the onions and turmeric slowly.
- 2 - Add all juices and tomato passata, stir in the locust bean gum, bring to boil and then slowly reduce. Flavour with a sprig of rosemary and season to taste with salt and miso in order to obtain a rosé sauce.

FOR THE CONFIT:

- 1 - Caramelize the sugar, add the butter and let it dissolve, add the red onions, the rosé sauce and allow to simmer until a syrupy consistency is achieved.

FOR THE DISH:

- 1 - Peel and dice the sobrasada.
- 2 - Chop and dice the garden onions, kumquat, carrots and sweet potato. Sauté until golden. Add the sobrasada cubes and cook for another minute. Set aside.
- 3 - Cook the Trofie for 8 minutes in salted water al dente. Strain and toss in the pan with the peperoncino and the sobrasada sauce.
- 4 - Mix and stir the buffalo parmesan in the creme fraîche and whisk gently. Create some quenelle.
- 5 - Place the Trofie in the dish and garnish with parsley, salt and pepper, distribute the confit on top and the quenelles.



Christian Carrieri

UAE

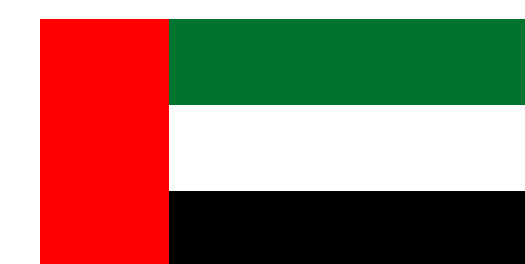


Five years ago, his adventurous spirit brought him to Dubai where he embraced a sound culinary carrier in the most prestigious hotel restaurants like Grosvenor House, The Oberoi, One and Only The Palm before joining the Marriott Strega Italian Restaurant.

In his mouth

Christian thinks that *"the important thing is to serve or prepare a pasta dish that has a story to tell in order to involve those who eat it"*.

If he were a pasta, he would like to be... *"Rigatoni, I like the shape. I become crazy when I see my plate full of rigatoni"*.



Christian Carrieri

UAE

BENVENUTI AL SUD

Rigatoni stuffed with turnip tops, marinated red prawn, stracciatella cheese, tarallini crumbs

Preparation time: 30 min

INGREDIENTS

(for 4 people)

240g	Rigatoni Blue Box Barilla
Rigatoni stuffing:	
140g	Turnip tops
3g	Garlic, chopped
5g	Anchovy, chopped
2g	Red chili, seedless, chopped
100g	Potato, peeled, chopped
10ml	Extra virgin olive oil
Prawn bisque:	
300g	Red Prawn head (from quantity below)
50g	White onion
50g	Fennel
50g	Tomato
1L	Water
Sauce finishing:	
200g	Gambero rosso di Mazara 30/32 xl cleaned of the intestine and shell
80g	Stracciatella cheese
20g	Tarallini
40g	Turnip tops
1pc	Amalfi Lemon
10g	Basil leaf
200g	Prawn bisque reduction
20ml	Extra virgin olive oil
10g	Salt
10g	Black pepper crushed

1 - Blanch Rigatoni in boiling salted water for 6 minutes, cool them down and set aside.

2 - Make the stuffing by sautee all ingredients in a hot pan with extra virgin olive oil, adjust the seasoning and let it cool. Set aside 1/3 of turnip tops for garnish. Chop the mixture roughly, put in a pastry chef bag and pipe into Rigatoni.

3 - Prepare the bisque by roasting prawn heads in the pan till caramelized add all the remaining ingredients. Cook it for another 5 minutes until all vegetables are roasted properly. Add water, let it boil, simmer for 20 minutes.

Blend the bisque and pass through a fine strainer.

Back to the stove to reduce until the right consistency, adjust seasoning.

4 - Season the meat of the prawns with extra virgin olive oil, black pepper, grated lemon zest and basil.

5 - Cook stuffed Rigatoni with the bisque reduction for 2 minutes, assemble on the plate as per the picture.

6 - Finish the plate with marinated prawns, stracciatella, tarallini crumb and garnish with turnip tops and basil leaf.

7 - At last sprinkle Amalfi lemon zest on the pasta.



Sean Turner

UNITED STATES OF AMERICA



Executive Chef at Louie on DeMun (St. Louis-MO), he was inspired by Jonathan Benno's "new modern italian" style, as he cooked in his restaurant in NYC. He considers pasta a true "comforting food".

In his mouth

As an artist, Sean would be a craftsman as *"I seek perfection through repetition"*.

If he were a pasta, he would like to be... *"Bucatini... it's hearty and goes great with everything"*.



Sean Turner
UNITED STATES OF AMERICA

VIVALDI’S SPRING MOVEMENT
Bucatini with pistachio pesto

Preparation time: 35 min

INGREDIENTS
(for 4 people)

240g	Bucatini Collezione Barilla
150g	Pistachio, shelled
80g	Shallot
150g	Parmigiano Reggiano cheese
50ml	Lemon juice
340ml	Monti Iblei extra virgin olive oil (a DOP sicilian EVOO)
120g	Basil
75g	Flat leaf parsley, fresh
75g	Fennel fronds, fresh
10g	Kosher salt

Additional Parmigiano
as needed to garnish

Additional roasted Pistachio
as needed to garnish

- 1** - Roast the pistachios in the oven at 160°C, move them to roast on all sides after 5 minutes. Then, after other 5 minutes, let them cool.

2 - In a food processor, pulsing and scraping the sides with rubber a spatula, blend the herbs, lemon juice, Khosher salt and diced shallot to obtain almost a paste. Reduce all large chunks.

3 - Add the pistachios, retaining a few for garnish, cheese and salt and pulse until pistachios are finely reduced.

4 - While running the food processor, drizzle slowly the olive oil. Adjust for seasoning.
- 5** - Boil water for pasta in a large pot. Cook the pasta al dente and strain, retaining a cup of water.

6 - In a pan combine pesto with pasta. Add some pasta cooking water, if needed in order to obtain a creamy sauce. Toss until well coated.

7 - Top with fresh grated Parmigiano Reggiano and crushed pistachios.