

The Food and Wine Academy

Authentic Italian Cuisine Series – Chef Andrea Spagoni

Chef Andrea Spagoni, former Executive Chef of Domani, the forefront of Italian dining in Asia. Chef Andrea has defined a cuisine less innovative and daring than that of the maestro, but with the imprint of his own creativity. Under his leadership, this renowned food giant previously showcased authentic Italian cuisine to Hong Kong.

Chef Andrea Spagoni also brings his extensive experience from Michelin starred restaurants, i.e. Ristorante Pier Bussetti al Castello di Govone of Italy, the famous NOBU of New York and Rossini of Florence.

We are pleased to have invited Chef Andrea Spagoni to teach Risi e Bisi, a risotto of peas, pancetta, and onion from the north of Italy. Risi e bisi is a classic Venetian dish. In the past it was prepared only on the feast days decreed by the Venice's ruler. The rice should be creamy and much like a soupy risotto with just a touch of sweetness from the peas. Workshop details as follows:

Authentic Italian Cuisine

Date: 4 Jul 2014 (Fri)

Time: 3:00pm – 5:00pm

Venue: Western Food Lab, THB207, Basement 2, School of Hotel and Tourism Management

