



Carlo Cracco, the Kitchen Tycoon

A TV chef's millionaire cuisine

Carlo Cracco is one of best chefs in world gastronomy. He is, in fact, the richest and most famous chef in Italy, with a turnover of more than EUR 4 million. Aged fifty, he was formed at the school of Alain Ducasse, Gualtiero Marchesi, and Alain Senderens.

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Your cuisine is rather extreme and yet you continue to write books about regional cookery...

I always start with traditional food, and it is from our culinary heritage that I develop new dishes. However, we can't expect to eat as we used to in the past. It is inevitable that some recipes will be lost over time and that others will be transformed.

You have had a number of great teachers. What did you learn from Ducasse and Marchesi?

From Marchesi I was motivated to change and rewrite the recipes, and I learned the basic rules, which I also apply today; the classical ones, I mean. From Ducasse I learned methodology and various kitchen techniques, as well as a sense of determination in achieving my goals.



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