



Profile:

Name: Marco Erba

Profession: Head Chef

Academic title/ Award: Advanced Chef of Italian Cuisine – ALMA, International School of Italian Cuisine..

Where I work/ I work on:

A phrase/sentence, that describes me and my life: “It’ all about good memories, in good places, with good people”.

My Favorite food: Risotto with saffron and veal ossobuco! From Milan, the city I come from.

My Favorite ingredient: cannot live without butter and extravirgin olive oil.

I renounce on purpose: to use product I don’t know the origin of.

Organic and sustainability are for me: the future! Fortunately the hospitality industry is re-discovering the value of authentic ingredients, promoting the ones that respect the environment.

My thoughts on fair trade clothing/ materials/ textiles: I firmly believe that, as for food, is also important to use right materials to build the future, in a sustainable ethic and with respect for every single person who contribute/produce/realize it.

My most important kitchenware: my tweezers to plate up spaghetti and fresh pasta!

My philosophy/ motto: “Choosing is the best choice”