



Michelin Star Chef Enrico Bartolini Invigorates Dubai's Culinary Scene with Grana Padano

Italy's youngest two Michelin star chef Enrico Bartolini cooked an exclusive four-course wine-paired dinner for select guests using Grana Padano, the best selling PDO cheese worldwide

Dubai, May 2017: Grana Padano, the Italian Protected Designation of Origin (PDO) cheese renowned for its rich and full flavour as a result of its lengthy ageing process, brought a real culinary delight to the gastronomy scene in Dubai. Two Michelin star chef Enrico Bartolini will prepare an exclusive four-course menu for the guests at Roberto's in DIFC, featuring the much-loved authentic Italian cheese, Grana Padano.

Grana Padano is one of the 49 PDO cheeses produced in Italy that fall under this recognition which protects cheeses produced in a specific geographic area. PDO Certification that guarantees the cheese was made where it's supposed to be, the way it's supposed to be.

"The UAE is one of the most diverse culinary scenes because of the variety of cultures, nationalities, and preferences here," says Chef Enrico. "Grana Padano is one of the best cheeses to cook with as it suits a variety of palates and doesn't limit creativity in the kitchen. The flavour and texture are truly unique, and I am honoured to have prepared four dishes for one night only in an excellent establishment like Roberto's."

Chef Enrico's once-off menu included a *Carpaccio di Manzo* for the Antipasti, a *Tagliolini al Caviale Royal* for Paste, and a *100% Datteri* as the dolci to end the evening. The highlight of the night will be the "the Secondo", an *Asparagi al Tartufo Nero*, which was the perfect combination of *fresh jumbo asparagus, Grana Padano PDO Riserva 24 months with black truffle*.

For the recipes here in Dubai we used Grana Padano "Riserva" 24 months, which represents the most brilliant experience of our Italian territory. This special vintage is used for the asparagus dish, Grana Padano "Riserva" and black truffle, says Chef Enrico.

President and Chairman of Grana Padano PDO Cheese Protection Consortium, Nicola Baldrighi says, "Chef Enrico is one of the most talented chefs in the world, and we are privileged to showcase Grana Padano to Dubai in one of the best ways possible – through his cooking mastery. Grana Padano has a great history and is one-of-a-kind authentic Italian cheeses. With the import of Italian dairy products, specifically cheeses, into the UAE growing each year, it is the perfect location and platform for us to demonstrate the uniqueness of Grana Padano."

Of the total 327 tonnes of various varieties of PDO cheeses consumed in 2016 (January- October), Grana Padano was the most popular in the UAE.



- END -

About Grana Padano

Grana Padano is one of the world's best-selling P.D.O. cheeses. Tracing its history back almost 1,000 years to Northern Italy's Po Valley, Grana Padano is one of the best-known examples of grainy cheeses revered for its crumbly texture and lengthy ageing process.

A young Grana Padano is aged for nine to 16 months and has a mild and delicate taste. Compared to the previous vintage profile, Grana Padano aged over 16 months is known for its grainier consistency and stronger taste. The exclusive Grana Padano Riserva is aged for over 20 months and is famed for its rich and full flavour.

About Chef Enrico Bartolini

Chef Enrico, born in 1979 in the Italian town of Pescia, is one of Italy's most talented young chefs – and the youngest to receive two Michelin stars. He obtained his first Michelin star when he was just 29 and the second at 33, sealing his reputation as an internationally renowned chef.

His Restaurants in Italy are: Enrico Bartolini** (Milano – Mudec), Casual Ristorante* (Bergamo – Città Alta), La Trattoria Enrico Bartolini* (Castiglione della Pescaia – Tenuta La Badiola) and Ristorante Glam Enrico Bartolini (Venezia – Palazzo Venart).