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**WORLD GOURMET SUMMIT**  
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*A masterclass with*  
**Andrea Berton**

22 April 2010

10.00am to 11.30am

Singapore Tourism Board, Auditorium

*A masterclass with*

# Andrea Berton



The impressive culinary adventure of Chef Andrea Berton began at the Milanese restaurant Via Bonvesin de la Riva owned by the eminent Italian chef Gualtiero Marchesi. Besides Marchesi, Berton has also worked with other notable chefs such as Alain Ducasse at Louis XV in Monte Carlo and Carlo Cracco at Enoeca Pinchiorri in Florence. In 2006, he finally opened the acclaimed Il Ristorante Trussardi Alla Scala in Milan. Two years later, the restaurant was awarded its first Michelin-star and in 2009, it received two Michelin-stars. The menu is closely linked to the seasons and the dishes possess balanced and clean flavours, such as raw and cooked red prawns from Sicily, crispy amaranth, 'Taggiasca' olive oil and smoky whisky jelly and civet sauce. Combining the best ingredients with his expert usage, Chef Berton is known for his inspiring cuisine that is characterised by contemporary notes and excellence.

## MENU

*risotto with clams, salted lemon & seaweed powder*



*chitarra spaghetti, pesto sauce, marinated anchovies, bread powder & seaweeds*



*tiramisu in the glass*

*Notes:*

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*chitarra spaghetti, pesto sauce, marinated anchovies, bread powder & seaweeds*

5g Olive oil, for sautéing  
20 chopped dill  
20 anchovies, marinated with garlic, extra virgin olive oil, lemon juice and basil for 8 hours  
4 sandwich breads, toasted, rubbed with garlic and pound into bread crumbs  
Irish moss seaweeds, soaked in olive oil and salt, for garnishing

Spaghetti  
2kg 00 flour  
40g salt  
5 medium-sized whole eggs, lightly beaten  
480ml water  
30ml extra virgin olive oil

Pesto Sauce  
300g basil leaves  
40g pine nuts  
50g parmesan cheese  
10 walnuts  
300ml cooking oil  
Salt and freshly ground pepper, to taste

**Method:**

- For the spaghetti: Place the flour and salt into a mixing bowl and make a well in the centre of the flour. Add in the beaten eggs and slowly add in 480ml water and the extra virgin olive oil and knead until a soft dough is achieved. Cover the dough and set aside to proof overnight. Vacuum pull the proofed dough to a 3-cm thickness pasta sheet and then cut into 25-cm long pieces and pass through a chitarra cutter machine. Flour the dough to ensure it does not stick. Use a rolling pin to roll the pasta dough against the chitarra.
- For the pesto sauce: Crush the basil leaves, pine nuts, walnuts and parmesan cheese in a mortar into a paste. Gradually add in the cooking oil and mix well. Season to taste the salt and freshly ground pepper.
- Cook the spaghetti in a pot of boiling salted boiling water until al dente. Drain well. Sauté the cooked spaghetti with olive oil and chopped dill.
- Ladle the sautéed spaghetti onto the centre of each serving plate. Add in the pesto sauce and sprinkle with the pound sandwich bread powder. Add 5 marinated anchovies and garnish with moss seaweeds. Serves 4

*tiramisu in the glass*

**Kremlin Of Mascarpone**

200ml egg yolks  
120g sugar  
500ml milk  
500g mascarpone  
10g isinglass

**Coffee Mousse**

200ml cream  
10g coffee powder  
2g agar-agar  
200g white chocolate, cut into small pieces  
200ml pasteurised egg whites

**Biscuit**

200ml egg yolks  
250g sugar, divided  
375ml oil  
185g "0" flour  
105g almond flour  
19g baking powder  
300ml egg whites

**Crunchy Chocolate**

350ml glucose  
400g sugar fondant  
34g cocoa powder

**Method:**

- For the kremlin of mascarpone: Whisk the egg yolks and sugar in a mixing bowl until fluffy. Heat the milk in a saucepan until boiling. Remove saucepan from the heat. Gradually pour the hot milk into the egg yolk and sugar mixture and whisk until smooth. Add in the mascarpone and isinglass and mix well.
- For the coffee mousse: Heat the cream and coffee powder in a saucepan until boiling. Add in the agar-agar and white chocolate pieces and whisk until smooth. Transfer the chocolate mixture into a food processor and pulse until frothy. Add in the pasteurised egg whites and whisk until well incorporated. Set aside the mixture for about 30 minutes and then transfer into a siphon with a gas cartridge attached. Store the siphon in a warm water bath at 40°C until needed.
- For the biscuit: Whisk the egg yolks, 225g sugar and oil in a mixing bowl until fluffy. Fold in the "0" flour, almond flour and baking powder. Whisk the egg whites and the remaining sugar in another mixing bowl until stiff peak form. Fold the whisked egg whites into the egg yolk mixture. Pour the batter into a rectangular mould and bake in a preheated oven at 180°C for about 30 minutes.
- For the crunchy chocolate: Heat the glucose, sugar fondant and cocoa powder in a saucepan to a temperature of 165°C. Spread the chocolate mixture onto a silpat and chill.
- Place the kremlin of mascarpone at the bottom of each martini glass and chill for at least 6 hours. Top each chilled kremlin of mascarpone with the biscuit and coffee mousse. Garnish with the crunchy chocolate. Serves 4