

See Francesco Bracali's Iconic Dishes at S.Pellegrino Sapori Ticino 2021



Francesco Bracali's signature dinner was staged as part of the *S.Pellegrino Sapori Ticino* haute cuisine dinner series on the evening of 9 November in Lugano. The two-Michelin-starred-chef from *Bracali* restaurant in Ghirlanda, Tuscany, proposed his dishes in the splendid setting of the *Villa Principe Leopoldo* hotel.

"I wanted to bring dishes to Switzerland that both represent me and that feature on my menu," explained Bracali. "Of course, there was a large number of guests and I wasn't in my own kitchen but I wanted to deliver an authentic experience rather than something ad hoc or simplified. The support of resident chef **Christian Moreschi** and his staff was invaluable in the success of the evening."

Dany Stauffacher, the creator of the gastronomic event, said: "This is the cuisine I love. A cuisine that manages to speak of territory and of great taste, without ever giving up its fine-dining and creative side."

Take a look at the dishes featured on Francesco Bracali's menu for *S.Pellegrino Sapori Ticino 2021*.

S.Pellegrino Saponi Ticino: 5 iconic dishes by Francesco Bracali

'Tesoro (Treasure)'

Opening the menu was 'Tesoro' - a sumptuous and colourful dish that almost appeared to be a dessert, but turned out to be a full-bodied alternation of jellies and pates.



'Tempura rock eel'

The maritime theme continued with 'tempura rock eel' - a game of textures in which the very delicate eel was the protagonist.



'Sogno di Donna (Woman's Dream)'

The first course was spectacular and seductive. In 'Sogno di donna', a flavoursome sauce is enclosed in a pasta rose.



'Cheek of Chianina'

The 'cheek of Chianina' dish spoke of the festive flavour of the simplest ingredients. A small 'path within the path' was then the pigeon dish, 'Il Piccione ... after twenty years and beyond!', in which the chef offered proof of his skill with meat typical of his land, interpreted in many ways, from tartare to roast.



Dessert: 'Seabed, Yogurt and Seaweed'

More marine inspirations closed the dinner, with an entirely edible reconstructed seabed.

