



GINO MINACAPILLI

Profile



When the cuisine goes on school desks... and the school desks goes to the kitchen.

Chef Gino Minacapilli, who has specialized in pastry and Chocolaterie, combines his rich experience gained between stoves to teaching: he is a teacher at “A.F.P.” (Agency of Professional Training of the Asti hills) and, since 2011, collaborates with ICIF as external chef for the lesson to the foreigners students from all around the world. In February 2016, he presented the week of Piedmontese cuisine in Ontario (Canada) at the “Stratford Chef School”.

He also exported the culinary tradition from the Piedmont region with pairing with well-known local wines in Norway, where he taught at the hotel school of Leknes, in the Lofoten Islands.

He came back again in the Northern countries: to Norway to collaborate with Ørjan Johannessen, winner of the “Bocuse d'Or 2016” in a new project for his restaurant in Bekkjarvik.