



MASSIMILIANO MUSSO

Profile



His childhood memories take him back to the kitchen, where his grandma Gemma experimented and created dishes earning her the coveted Michelin star in 1967. Like the eye of round veal cooked in salt with fresh Robiola cheese from Roccaverano, pomegranate and aromatic herb oil, or the traditional fresh Tajarin egg pasta with duck ragout, or oxtail risotto, which even today the most loyal customers remember and ask Chef Massimiliano Musso to prepare. He represents the fourth generation of the family owned "Ca 'Vittoria" Restaurant in Tigliole, an elegant well known place located on the gentle Alfieri hills since the 1930s. Executive chef and Pastry Chef of the restaurant since 2009, Massimiliano focuses on the world of pastry, bread and other leavened products. His idea of excellence in cuisine rooted in its territory emerges from countless experience in Europe and beyond. He cooked as “ Ambassador Chef of Piedmont" at the UN Palace in New York in 2007, participated in the "World Summit of Cuisine" in Hong Kong in 2012 and today consults for various Italian restaurants around the world, from Russia to the USA. The history of his career is widely international, but always tied in an ancestral way to the territory and its produce. Reminiscent of the experience at Chef Enrico Crippa’s "Piazza Duomo Restaurant”, he created a vegetable garden where crops are traditionally grown according to the phases of the moon. He often collaborates with ICIF as an external professional Chef, both for cooking lessons but above all for lessons on modern-creative Pastry, Italian Croissants and Panettone, one of his traditional specialties.