



# Wizard Chef

In recognition of culinary creativity extraordinaire

创意迸发 魔法时刻

Created by Global Gourmet, Beijing. Photos by Joe Zhou  
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# Let My *Food* Set You *Free*

## 美食滋味 自由之心

It is said that "Eyes are windows to the soul", and Aniello, beaming with his captivating, celestial eyes reveals a fiery Soul, fueled by an infinite reservoir of pure passion, fanned by his youthful, wild imagination.

Still in his 20s, Aniello Turco is already recognized as a chef wizard, exploring new culinary frontiers with his ingenious fermentation in food preparation. "It costs almost nothing to use the natural fermentation process in creating new food sensations. There is still an infinite spectrum of flavors and tastes hidden in food ingredients yet to be discovered with the aid of beneficial bacteria in fermentation. And, this process is as simple and healthy as in making bread

with natural yeast or yogurts with lacto bacilli", Aniello said in his exclusive interview with Global Gourmet Magazine at Mio, the Italian restaurant at Four Seasons Hotel Beijing regarded as one of the finest in town.

And so to no surprise, the hotel management gives its Italian kitchen team a free hand in creating new, exciting menus as often as can be at a fraction of the usual cost, while the guests continually indulge in the pleasures of Italian cuisine with amazing nuances and extraordinary flavors.

Hailing from Naples, Aniello began working as a cook at age 14. For him,

cooking was an instinct, rather than a choice or intended aspiration. "I never cease to be dazzled by the transformation of ingredients from nature into food on the table. Such metamorphosis enchants me to no end, letting my imagination run wild," Aniello says. Trying himself in another field, Aniello joined the army for a change, but in no time bounced back to the kitchen, freeing himself from the stifling rigidity of military discipline.

Fast forward 14 years, having traveled and worked in noted kitchens at Tuscany (Alain Ducasse), Copenhagen (Noma), Paris, and London (where he met his culinary soul mate, Chef Marco Calenzo), Aniello is now on his seventh month working in Beijing. "While people

complain about the air in the city, it is at the same time a fantastic environment for fermentation to take place incomparable by other parts in the world!" He says. "China, with its rich and diverse cuisines, is the Mecca of fermented gourmet, ranging from soy sauce, fermented beans, and an array of tofu to sour cabbage, century egg, fermented rice, and a cornucopia of other fermented delicacies". China is making possible a fascinating and exhilarating new horizon for Aniello and his culinary experimentations. And being our "Wizard Chef" of Global Gourmet for June, Aniello is using the magic of fermentation in transforming Australian beef, New Zealand cream, American cranberries, and local garlic into a symphony of new exciting flavors.

One day Aniello dreams of having his own restaurant, the location being any place under the sun, so long as it sets his spirit free. "Most fine dining restaurants are repelling and restrictive like a military camp, making it impossible for diners to relax and truly enjoy their meals. My dream restaurant is where diners are free from constraints to simply experience the joy of the food that I make". His says with eyes revealing a genuine, open Soul. And we at Global Gourmet have no doubts but that the joy of Aniello's food will set your spirit free, if you will only come to his table.

如果说眼睛是心灵的窗户，那么Aniello的眼睛则带着神秘的光芒，述说内心热烈的情感，透露年轻的无限想象力。

20多岁的Aniello Turco已经是一位厨房里的“魔法师”，他以别出心裁的发酵理论不断拓展全新的美食领域。“采用天然的发酵过程，这几乎花费无几。在乳酸菌的帮助下，对于食材口味和风味的发掘是一个无限的过程，如同用酵母或者酸奶搭配细菌进行面包制作那样的简单和健康。”在接受《环球美味》杂志的专访中，Aniello如是说道。如今，他就职于北京四季酒店Mio意大利餐厅，这也是京城最好的意大利餐厅之一。酒店对Mio厨房团队给予极大的空间，支持他们创立全新的菜单，以卓越的美食带给酒店

客人不断的惊喜。

Aniello来自那不勒斯，从14岁的时候就开始在厨房工作。对于他来说，烹饪就像是一种本能，虽然他也曾从军，但是很快回归到烹饪，因为军队的生活太过拘束，而厨房则给了他无限自由的空间。

在接下来的14年，Aniello去到很多地方，并且就职于托斯卡纳、哥本哈根、巴黎、伦敦的著名餐厅如Noma, Castigione della pescaia, Maison de Alian Ducasse等（在伦敦，他遇到自己的事业上伙伴，厨师Marco Calenzo）。如今，Aniello已经在北京工作了7个月，“人们总是抱怨北京的

空气，但是这里却是世界上最适合发酵的地方。”他说：“中国的美食文化丰富多样，酱油、豆腐、酸菜、豆瓣酱、醪糟等等，这里是发酵食品的‘胜地’。”作为《环球美味》6月刊的“魔法师”，Aniello使用发酵的魔法让牛肉、烹饪奶油、蔓越莓、大蒜变幻成世界上独一无二的美味。

Aniello希望多年以后能拥有自己的餐厅，不在乎餐厅的位置，但是能够呼吸自由的空气，释放自由的灵魂。“大多数精致餐饮的餐厅拘谨、严肃，如同军营一般，让就餐者感到不舒服，不能真正欣赏品味美食。我理想的餐厅能够让就餐者无拘无束，真正享受我为他们烹饪的菜品。”Aniello说道。

# Smoked Aged Beef, Cranberry and Black Garlic

## 烟熏熟制牛肉配蔓越莓和黑蒜



### For smoked butter

Ingredients

1L **Anchor Extra Yield Cooking Cream**,  
200g hay

Method

Heat cream in pot. Burn hay into ash to produce smoke. Let cream absorb aroma of ash. Fill smoked cream in vacuum bag and let rest for one night. Whip cream to make smoked butter.

### For aged beef

Ingredients

2kg **Australian beef oyster blade**, some dry hay and kelp seaweed

Method

Age beef for 6 days in fridge at 5°C and covered meat with dry hay and kelp seaweed.

### For lacto fermented cranberry gel

Ingredients

1kg **U.S. frozen cranberries**, 20g salt,  
200g brown sugar, 5g agar agar

Method

Sous-vide cranberries with 2% of salt and leave to ferment for 2 days. Blend together at 90°C fermented cranberry juice with brown sugar and agar agar. After 4 minutes, cool down temperature and blend again with hand blender.

### For sour cream

Ingredients

2L **Anchor Extra Yield Cooking Cream**,  
5g Lacto acid bacteria

Method

Inoculate bacteria in cream and leave to ferment for 3 days.

### For black garlic sheet

Ingredients

1 kg black garlic

Method

Blend garlic at 80°C then spread on tray to make thin sheet. Dry over night at 60°C.

### For ash oil

Ingredients

Some leek's ash and extra virgin olive oil

Method

Mix together both ingredients to make ash oil.

### Plating

Sear meat in pan for 2 minutes each side then glaze with smoked butter. Let rest for a while. Cut meat a la "straccetti". Slice garlic sheet into thin ribbons. Create small rocks formation by using liquid nitrogen in sour cream. Invert stone mortar for plating and keeping warm. Arrange prepared ingredients and finish with a few drops of ash oil. Serve at warm temperature.

### 熏制黄油

原料

1升**安佳高效烹饪奶油**、200克干草

做法

在锅中加热奶油，点燃干草，烧成灰用于烹制，让奶油吸收烟味。将奶油放在真空袋中，在干草中放置一晚。奶油打发，制成熏制黄油。

### 熟制牛肉

原料

2公斤**澳洲牛板腱肉**

做法

牛肉以5°C在冰箱放置6天，用干草和海带盖住。

### 乳酸发酵蔓越莓果冻

原料

1公斤**美国冷冻蔓越莓**、20克盐、200克红糖、5克明胶

做法

低温烹煮蔓越莓和2%的盐，发酵2天。在90°C的时候，将发酵汁和红糖、明胶均匀混合。4分钟后，晾凉，手动搅拌均匀。

### 酸奶油

原料

2升**安佳高效烹饪奶油**、5克乳酸菌

做法

将乳酸菌注入奶油中，放置发酵3天。

### 黑蒜薄片

原料

1公斤黑蒜

做法

在80°C搅拌大蒜，做成片状，以60°C放置一晚。

### “灰油”

原料

韭葱油、特级初榨橄榄油

做法

将所有原料混合，做成“灰油”。

### 装盘

将肉放在锅中，每一面煎2分钟，加入自制黄油，煎好后放置备用。牛肉切薄片，大蒜片切成带状。用液氮冷冻酸奶油，直到看上去像小石头。将所有食材和原料放入石盘中，用几滴“灰油”点缀。趁热食用。

