



Wizard Chef

In recognition of culinary creativity extraordinaire

创意迸发 魔法时刻

Created by New Western Cuisine, Shanghai, Executed by Winnie Liang, Photos by PEI
Special thanks to: Lactalis China;
Marketing Pte Ltd; U.S.Cranberry Marketing Committee for U.S.Cranberries



美国蔓越莓
AMERICAN CRANBERRIES



Surprising with Smoke

烟雾中的惊喜



Wizard Chef Corrado Michelazzo





Chef Corrado Michelazzo is in China for a new life and will probably settle here for as long as he can cook. While his guests occupy the center of his career, Corrado's 8-year old child is now the apple of his eyes. "China is different from all other parts of the world, especially Europe. There are just too many things to discover here. And now that I have my baby, life has become even more colorful to me". He exclaimed.

With a wealth of experience working successively in restaurants with no less than 2 and 3 Michelin stars in France from the early 90s to 2003 in Italy, Corrado never stops surprising people with his ingenious creativity and revolutionary techniques in cooking. Among his trail of culinary achievements, Corrado prides himself for turning a 4-star hotel restaurant in Cogne, Aosta, Italy into one with the "Relais Chateaux" classification within two years, followed by garnering for the place a Michelin star the year after. "It's an unending process of sacrifices and pursuits for perfection, be it in service, setting, and presentations. You are being judged anomalously, so keeping it up is much more difficult than maintaining everything at par year after year". Corrado said in his exclusive interview with New Western Cuisine Magazine. "The surprise I got for winning that Michelin star was unforgettable. I never knew it was coming. I was asked to prepare a family dinner and little did I know that it was the final judgment of my performance". He fondly recalled.

Hailing from Italy, Corrado studied Hotel Management at Instituto Alberghiero G. Pastore. The course provided him with on-the-job training in hotel kitchens, starting with cleaning pots and pans to washing vegetables and fish. "It was not after 3 years that I was finally allowed get near the fire. Time flies and 10 years after, I opened my own restaurant". He reminisced.

Year 2009 saw Corrado's career path taking a sharp, leading him to China where golden opportunities awaited him. Since then, he has been appointed Executive Chef at Shanghai's noted Italian restaurants. Today, he is at the helm of 10 Corso Como giving the place a fresh breath of creative and innovative Mediterranean flavors. As NWC's chosen Wizard Chef for July, Corrado has prepared a dish that warrants a "wow" effect to the beholders. With the chosen ingredients and his magical touch, Corrado delivers the contrasting drama of hot and cold in a single serving coupled by the layers of complementary textures and flavors, altogether veiled in a smoky film of mouthwatering sauce from slow reduction. This is but just a sample of Corrado's many culinary surprises to uncover at 10 Corso Como.

厨师Corrado Michelazzo在中国的生活开启了全新的篇章，只要还能在厨房工作，他就会一直留在这里。顾客是他工作的核心，8岁的儿子则是雷鑫的掌上明珠。“中国与世界其他地方都不同。这里有许多事情等待你去发现。如今我有了自己的孩子，生活对我来说，更加丰富多彩。”他

高兴地说道。

厨师Corrado经验丰富，从上个世纪90年代到2003年，他曾就职于法国和意大利的数家2星和3星米其林餐厅，不断以独具的创意和革命性的烹饪技能为顾客带来惊喜。在雷鑫获得的荣誉中，最为骄傲的是，两年时间内将一家位于意大利奥斯塔4星酒店餐厅提升到罗莱夏朵精品酒店水准，更是在次年获得1颗米其林星。“从服务、食材使用、葡萄酒挑选、到桌台摆设、摆盘，追求完美是一个永无止境的努力过程。你会经过多次评审，保持荣誉比获得荣誉更加难。”在接受《新西餐》杂志的专访中，雷鑫如是说道。“最难忘的惊喜莫过于获得米其林星，完全出乎我的意料。我被要求准备一次家庭晚宴，这也是我所知道的最后评审。”他开心地回忆说。

雷鑫来自意大利，在Instituto Alberghiero G. Pastore学习酒店管理，这些课程让他在酒店厨房接受工作培训，从清洗锅碗、蔬菜、鱼类开始。他说：“大约3年之后，我才被允许使用炉火，不过10年之后，我拥有了自己的餐厅。”

2009年，雷鑫的职业生涯发生了巨大的变化，他来到中国，摆在面前的是无限机遇。从那时起，他开始担任上海知名餐厅的行政总厨。今天，他在10 Corso Como带来充满创意和创新的地中海风味。作为《新西餐》杂志7月刊的“魔法师”，雷鑫为我们演绎了充满惊喜的菜品。综合特定的食材，通过相辅相成的质地和口味，带来冷热相融的奇妙对比，慢煮浓缩酱汁更是令人口舌生津，烟雾般的质地将美味暗藏其中，然而这不过是Corrado在10 Corso Como众多美食惊喜之一。



Crab Millefoglie 蟹肉拿破仑



Ingredients

300g king crab meat, 4 avocado, 3 lemons, 4 yellow peppers, 2 fish gelatin, 60g **visTaste tomato chilli crab paste**, 1 coffee spoon minced garlic, 1 coffee spoon minced parsley, fermented black garlic, vegetable stock, extra virgin olive oil, salt & pepper, **U. S. Cranberry**

Method

1. Mince crab meat and flavor with minced garlic, parsley, lemon, salt and pepper.
2. Crush avocado and flavor with lemon, salt, pepper.
3. Cook yellow peppers in hot water, and blend together with vegetable stock, then

add soaked gelatin fish to get jelly.

4. Blend black garlic with vegetable stock.

Presentation

Use brush to make black stripe in middle of plate with black garlic. Put crab meat in middle of plate and arrange tomato chilli crab paste on top and then avocado. Finish with pepper jelly. Garnish with cranberries.

原料

300克帝王蟹蟹肉、4个鳄梨、3个柠檬、4个黄椒、2片鱼胶、60克**vis味番茄辣椒螃蟹酱**、1咖啡匙碎蒜、1咖啡匙碎


欧芹、发酵的黑蒜、蔬菜汤、特级初榨橄榄油、盐和胡椒、**美国蔓越莓**

做法

1. 将蟹肉切碎，用碎蒜、欧芹、柠檬、盐和胡椒调味。
2. 压碎鳄梨，以柠檬、盐和胡椒调味。
3. 将黄椒热水焯一下，加入蔬菜汤、鱼胶，做成果冻。
4. 将黑蒜与蔬菜汤混合。

摆盘

用刷子蘸黑蒜酱在盘中刷出一道黑色条纹。盘子中央摆上蟹肉，然后分别放番茄辣椒螃蟹酱、鳄梨和果冻。顶部以蔓越莓装饰。



U.S. Cranberry Foie Gras 美国蔓越莓鹅肝

Ingredients

1 pc foie gras, 200g frozen **U.S. Cranberry**, 1L red wine, 300g sugar, 2 sticks cinnamon, 3 cloves, zest of 1 lemon and 1 orange, 100g parmesan, 50g cream, Balsamic vinegar, 75g **President Unsalted Butter Roll**, 75g flour, 75g egg white, 500g **U.S. Cranberry** sauce, 100g sugar, salt&pepper

Method

1. Marinate foie gras for one night with cranberry juice, salt, pepper. Next day put in vacuum bag and cook in soft temperature for 10–25 minutes at 63°C.
2. Boil red wine with sugar, clove, cinnamon, lemon and orange zest. Add cranberries when wine gets syrup consistency. Boil again, and remove from fire.
3. For parmesan sauce: bring cream to boil, add parmesan, blend well and arrange into tamine.
4. Take bit of cranberries cooked in wine

and blend. Pass cream through tamine to take all seeds away, put sauce in biberon.

5. For crispy cranberry wafer: mix cranberry sauce with flour, sugar, butter and white eggs. Cook it in microwave for 3–4 minutes at max temperature.

Presentation

Make some stripes in middle of plate using balsamic vinegar (black stripe), parmesan (white stripe), cranberry sauce (red stripe). Cut one piece of foie gras and put in middle of plate on the stripes. Use cranberry cooked in wine to garnish at one side of plate. Garnish foie gras with cranberry wafer.

原料:

1块鹅肝、200克冷冻**美国蔓越莓**、1升红葡萄酒、300克糖、2根肉桂、3片丁香、1个橙子和1个柠檬的皮、100克帕玛森奶酪、50克奶油、意大利香醋、75克**总统淡味黄油卷**、75克面粉、75克蛋

白、500克**美国蔓越莓**汁、100克糖、盐和胡椒

做法

1. 用蔓越莓汁、盐和胡椒腌制鹅肝过夜。次日放入真空袋中，以63°C低温煮10–25分钟。
2. 取锅加热红酒、糖、丁香、肉桂、柠檬和橙子皮。呈糖浆状时加入蔓越莓，再次煮沸后关火。
3. 帕玛森酱汁：加热奶油，加入帕玛森奶酪，混合均匀，倒入挤瓶。
4. 取少量红酒煮过的蔓越莓备用。滤掉蔓越莓酱汁中的籽，装入挤瓶。
5. 蔓越莓威化：将蔓越莓酱汁混合面粉、糖、黄油和蛋白。以最高温度微波炉中加热3–4分钟。

摆盘

在盘中分别用意大利香醋（黑条）、帕玛森酱汁（白条）、蔓越莓酱汁（红条）画上条纹造型。切下一片鹅肝，放置盘子中央，条纹的上方。以红酒汁煮过的蔓越莓装饰，并摆上蔓越莓威化即可。