Ministero degli Affari Esteri e della Cooperazione Internazionale

Embassy of Italy Jakarta

Istituto Italiano di Cultura

ITA Italian Trade Agency

THE EXTRAORDINARY ITALIAN TASTE

Week of the Italian Cuisine in the World

Dieta Mediterranea e Cucina delle Radici: Salute e Tradizione

Mediterranean Diet and Roots Cuisine: Health and Tradition

INDONESIA
30 November - 7 December 2024

@IICJakarta

PREFACE

The Week of Italian Cuisine in the World returns with passion in 2024, rekindling Italy's deep-rooted culinary heritage and celebrating the quality of Made in Italy products that define Italian food culture. Italian cuisine is more than a way of eating; it's an expression of Italy's values, a mosaic of traditions, and a taste of home.

Since its inception following Expo Milano 2015, this event has blossomed into a global tradition, championed by Italian Embassies, Consulates, and Cultural Institutes worldwide. This year's theme, "Mediterranean Diet and Roots Cuisine: Health and Tradition," illuminates the Mediterranean Diet as a path to balance, wellness, and the profound joy of sharing authentic, nourishing meals made with high-quality ingredients.

From November 30 to December 7, the Embassy of Italy and the Italian Cultural Institute in Jakarta are thrilled to collaborate with celebrated Italian chefs, restaurants, and distributors of Italian products across Indonesia. Together, they'll bring Sapori Italiani—the "Flavors of Italy"—to Indonesian tables, showcasing dishes that embody the diverse, storied culinary regions of Italy.

In this booklet, you'll find treasured recipes that evoke Italy's culinary artistry, inviting everyone to embrace the essence of Italian cuisine: simplicity, rich flavor, and a deep commitment to quality and well-being. These dishes will not only delight the senses but also spark fond memories of the chefs' homeland, the Bel Paese, transporting us back to the warmth of Italy.

Buon appetito!

Maria Battaglia

Director, Istituto Italiano di Cultura Jakarta

THE EXTRAORDINARY ITALIAN TASTE

GASTRONOMIC ITINERARY

LOMBARDIA

PIPPO ITALIAN

Senayan City Mall, LG Floor. Jl. Asia Afrika No.19
Kota Jakarta Selatan. Jakarta 10270

DE BONI CUCINA ITALIANA

Jl. Spring Boulevard blok C 27, Gading Serpong
Tangerang, Banteng 15332

LIGURIA

MAMMA ROSY

Jl. Kemang Raya No.58, Kemang
Kota Jakarta Selatan. Jakarta 12730

VENETO

CASA ALBA RISTORANTE

Jl. Surabaya No.38, Kec. Menteng.
Kota Jakarta Pusat. Jakarta 10310

EMILIA-ROMAGNA

LAB OTTO TRATTORIA

Citywalk Sudirman GF #5
Kota Jakarta Selatan. Jakarta 10220

LAZIO-CAMPANIA

NINE TABLE

One Satrio, CBD, Jl.Mega Kuningan, Kuningan.
Kota Jakarta Selatan. Jakarta 12949

TOSCANA

CICCIA RISTORANTE

Jl. Imam Bonjol No.82, DR. Soetomo, Kec. Tegalsari
Surabaya. Jawa Timur 60264

MADEINITALY & BERTINI

Pop up restaurant at Menteng, Jakarta Pusat.
Private dining, only with reservation to 082144054411

CAMPANIA

CASA CUOMO RISTORANTE

Jl. Gunawarman No.57, Kebayoran Baru.
Kota Jakarta Selatan, Jakarta 12180

PUGLIA

MASSIMO ITALIAN RESTAURANT

Jl. Danau Tamblingan No.228, Sanur
Denpasar Selatan, Kota Denpasar, Bali 80237

SARDEGNA

PARK HYATT JAKARTA

Jl. Kebon Sirih No.17-19, Kebon Sirih.
Menteng, Jakarta 10340

CESARINO

Jl. Menteng Raya no. 1B
Cikarang 17550

PIPPO ITALIAN

Chef Stefania Vigone

Stefania Vigone, 54 years old, born in Liguria, from Ligurian and Piedmontese parents, is the third generation of cooks in the family. Hers is a traditional cuisine, handed down from her grandmother and mother. Simple, tasty recipes that recall the memories of a life spent in the kitchen trying to make others happy with simple and genuine ingredients.

BEHIND THE DISH: A FLAVORFUL STORY

Ah, the scaloppine with peperonata—how it brings me back to Grandma Rina, standing by the wood stove in our old mountain house in Piedmont. She'd prepare this dish for us after long walks in the woods, and its aroma would meet us even as we turned onto the road home. I knew then that her table would be filled not just with food but with love, laughter, and memories to hold close in our hearts.

SCALOPPINE DI POLLO AL LIMONE CON PEPERONATA

INGREDIENTS

for scaloppine

750gr chicken breast

3 pcs whole lemon

80 gr butter

80 gr flour 00

Qs salt

Qs black pepper

for peperonata

500 gr paprika red & yellow

1 pc whole onion

1 clove garlic

200 g tomato puree

5 basil leaves

Qs olive oil

Qs salt

DIRECTIONS

for scaloppine

- Slice the chicken breast thinly (or use pre-sliced cutlets). Zest a lemon carefully, avoiding the bitter white part, and cut the zest into strips. Halve the lemons and squeeze the juice.
- Coat chicken slices lightly in flour, shaking off any excess. In a pan, melt 40 gr of butter, then add the chicken. Brown for 2-3 minutes per side. Add salt, lemon juice, and the remaining butter. Let cook until the sauce thickens into a creamy consistency.
- Garnish with lemon zest and ground black pepper to taste.

for peperonata

- Remove seeds and petioles from peppers. Slice peppers into strips and finely chop an onion. Heat oil in a pan with a whole garlic clove, then add the onion and cook until softened.
- Add peppers, mix and salty, and cook covered for 15 minutes. Stir in tomato puree and cook with the lid on for another 10-15 minutes.
- Add chopped basil at the end. Serve hot with fresh basil for garnish.

DE BONI CUCINA ITALIANA

Chef Alessandro De Boni

Alessandro, born into a family of chefs on Lake Como, Lombardy, was inspired by his mother, Ines and grandmother, Pia, who fostered his blend of tradition and creativity. His culinary journey spans prestigious hotels across Italy and Switzerland, such as Villa d'Este, Splendid Royale, and Hotel Carlton. Since relocating to Indonesia in 2008, Alessandro has worked at renowned establishments, including Il Mare at Hotel Mulia and La Luce in Jakarta. Now at De Boni Cucina Italiana in Gading Serpong, he crafts traditional Italian dishes with a modern twist, using top Indonesian produce. Alessandro's philosophy is simple: fresh, quality ingredients and a passion for good food, offering a cozy space where guests enjoy authentic Italian flavors—from appetizers to tiramisu. Buon Boccone a tutti!

BEHIND THE DISH: A FLAVORFUL STORY

This beef cheek recipe brings me back to Sundays at my grandma's house, when the whole kitchen would fill with the rich, comforting aroma of slow-braised beef. She prepared it with such love, always serving it with perfectly roasted vegetables that made each meal feel like a warm hug. Those Sunday gatherings around her table were pure magic—the perfect dish, the perfect company, and memories I carry with me in every bite.

GUANCIA DI MANZO BRASATA

DIRECTIONS

- Roast the Pumpkin: Preheat oven to 200°C. Toss pumpkin wedges with olive oil, salt, and pepper. Roast on a baking tray for 30-35 minutes until tender and caramelized; set aside.
- Brown the Beef Cheeks: Heat olive oil in a large pot. Season beef cheeks, brown on all sides (8-10 minutes), then remove and set aside.
- Cook Vegetables: In the same pot, cook onion, carrot, and celery until softened and caramelized (5-7 minutes). Add garlic and cook 2 more minutes.
- Deglaze and Reduce: Add tomato paste, cook briefly, then pour in red wine. Scrape the pot's bottom, reduce wine by half.
- Braise: Return beef cheeks to the pot, add beef stock, rosemary, and thyme. Bring to a simmer, cover, and braise in the oven for 2.5 to 3 hours until tender.
- Finish and Serve: Remove beef cheeks; discard rosemary. If needed, reduce sauce on stovetop, then stir in butter. Serve beef cheeks with roasted pumpkin, topped with braising sauce, lemon zest, and parsley.

INGREDIENTS

4 beef cheeks (200g each)
1 medium pumpkin (800g), peeled and cut into wedges
80 ml olive oil
1 large onion, chopped
2 cloves garlic, minced
1 carrot, diced
1 celery stalk, diced
1 sprig rosemary
1 sprig thyme
2 tablespoons tomato paste
250 ml red wine
250 ml beef stock
Salt and pepper, to taste
1 tablespoon butter

MAMMA ROSY

Chef Stefania Vigone

Stefania Vigone, 54 years old, born in Liguria, from Ligurian and Piedmontese parents, is the third generation of cooks in the family. Hers is a traditional cuisine, handed down from her grandmother and mother. Simple, tasty recipes that recall the memories of a life spent in the kitchen trying to make others happy with simple and genuine ingredients.

BEHIND THE DISH: A FLAVORFUL STORY

Onion focaccia is a traditional Ligurian dish, each family has its own personal recipe, and it is eaten at any time of day! Grandpa Luigi always prepared it for Mamma Rosy and even today it is the favorite from breakfast to dinner or for a mid-day snack, Mom prepares it meticulously and the aroma in the house releases memories of sweetness and serenity.

FOCACCIA ALLE CIPOLLE

DIRECTIONS

- In a mixer with a hook, combine flour and yeast, then gradually add salted water. Once mixed, slowly pour in the oil. Transfer the dough to a floured surface, flatten slightly, and fold each side to the center. Cover with an oiled bowl and let rest for 15 minutes. Repeat folds once, rest for another 15 minutes, then shape into a ball and let rise in an oiled bowl covered with cling film for 3-4 hours.
- Slice onions into thin half-moons. Sauté with oil, sugar, and salt until softened and dry, then set aside to cool.
- Roll out the dough in an oiled 30x40 cm pan,and let rise in the oven (turned off) for 30 minutes. Dimple the surface with your fingertips, spread onions evenly, and bake in a preheated static oven at 200°C for 20 minutes.

INGREDIENTS

for focaccia

500 gr flour "00"
300 gr water
40 gr extra virgin olive oil
15 gr salt
3,5 gr dry yeast

for onion topping

700 gr white clean onion
50 gr extra virgin olive oil
qs salt
1 tbs sugar (optional)

CASA ALBA RISTORANTE

Chef Roberto Fiorini

Chef Roberto Fiorini, known for his extensive expertise and passion for culinary excellence, started his journey in the kitchen at just 14 years old. With more than two decades of experience across the globe, Roberto has trained alongside celebrated chefs, including Mauro Uliassi, Gordon Ramsay, Ferran Adria, and Luis Andoni, gaining insights from some of the finest kitchens worldwide Notably, he also served as the private chef for King Salman of Saudi Arabia. Indonesia, however, holds a unique place in Roberto's heart; he cherishes its vibrant food culture, warm people, and rich traditions. Driven by this love, he's devoted to introducing a new level of Italian cuisine to Indonesia, blending his world-class expertise with the flavors and traditions that he deeply admires. Roberto's journey reflects his commitment not only to culinary artistry but also to bridging cultures through shared experiences and memorable dishes.

BEHIND THE DISH: A FLAVORFUL STORY

Seppie con piselli (Cuttlefish stew with green peas)—just hearing the name brings me back to family dinners and kitchen conversations in Central Italy. For centuries, Lazio and Campania have lovingly quarreled over the origins of this dish, and honestly, it's one debate that has no need of resolution. The beauty of this stew lies in its simplicity: tender cuttlefish, slowly simmered in rich tomato sauce, paired with green peas that soften to perfection without losing their delicate bite. It's a dish that carries the warmth of home, a harmony of flavors that fills the soul as much as it fills the table.

THE EXTRAORDINARY ITALIAN TASTE

SEPPIE CON PISELLI E BRUSCHETTA

DIRECTIONS

- Clean and cut the cuttlefish into 4–5 cm strips, reserving the black ink for another use.
- Finely chop the carrot, celery, onion, and parsley; then sauté with thinly sliced garlic in a large pot until softened.
- Add cuttlefish strips, chopped chili, salt, and pepper, and cook until caramelized. Pour in white wine, stirring until it evaporates.
- Add peeled tomatoes, bay leaf, herbs, and simmer for 15 minutes on low.
- Pour in fish stock or water to cover, add tomato paste, and stew until cuttlefish is tender.
- In the last 10 minutes, add green peas; thin with additional stock or water if needed.
- Serve hot with sourdough bruschetta on the side. Enjoy!

INGREDIENTS

1 kg cleaned cuttlefish
450 gr green peas fresh or frozen
600 gr tomato peeled by can
100 gr tomato paste
200 ml white wine dry
200 gr onion
100 gr carrot
100 gr celery stick
180 gr extra virgin olive oil
4 garlic cloves
Bay leaves
Thyme
Basil
Parsley stick
Fresh chili

LAB OTTO TRATTORIA

Chef Federico Soragni

I first arrived in Bali to pursue my passion for the sea and surfing. To support my surfing lifestyle, I began cooking, collaborating with various outlets before opening two successful restaurants: DiVino in Uluwatu/Bingin and Casa Asia in Ungasan. My cuisine is rooted in my homeland and family recipes. As a "Romagnolo," I believe in using simple, high-quality ingredients with generous portions and straightforward flavors, making our guests feel at home. All my recipes draw from my childhood experiences, from my grandmother's kitchen to my mother's and the restaurants we frequented for family gatherings. Our pastas are 100% homemade, adhering to traditional recipes, while our pizzas showcase a North Italian style—thinner with ample toppings, distinct from Neapolitan pizza.

BEHIND THE DISH: A FLAVORFUL STORY

Federico cherished Sundays in his grandmother Nonna Lucia's kitchen in Romagna, where she prepared her famous rosette emiliane—pasta pockets filled with béchamel and ham, baked with cheese and butter. The entire family would gather to enjoy this warm, comforting dish, fostering lasting memories of tradition, connection, and love that Federico carried with him throughout his life.

ROSETTE EMILIANE

DIRECTIONS

Prepare the Dough:

- On a clean surface, mound flour and create a well in the center. Crack eggs into the well, add a pinch of salt, and mix gently with a fork, gradually incorporating the flour from the edges.
- Once combined, knead the dough by hand for 10–15 minutes until it becomes smooth and elastic. Add a bit of flour if the dough feels sticky.

Rest the Dough:

- Wrap the dough in plastic wrap and let it rest for at least 30 minutes at room temperature. This will make it easier to roll out.

Shape the Rosettes:

- Roll the rested dough into a thin sheet, about 1–2 mm thick, using a rolling pin or pasta machine.
- Cut the sheet into strips about 1 cm wide.
- Take each strip and spiral it into a small "rosette," pressing the ends lightly to seal and resemble a flower shape.

Cook the Rosettes:

- Bring a pot of salted water to a boil and cook the rosettes for 3–5 minutes, or until they float. Drain gently to avoid breaking their delicate shape.
- Serve: Pair with your favorite sauce, such as a rich meat ragu or a light butter and sage drizzle, to highlight the pasta's unique texture and flavor.

This playful pasta shape adds elegance to any dish and pairs beautifully with hearty or simple sauces!

INGREDIENTS

400 gr all-purpose flour

(plus extra for dusting)

4 large eggs

A pinch of salt

NINE TABLE

Chef Roberto Fiorini

Chef Roberto Fiorini, known for his extensive expertise and passion for culinary excellence, started his journey in the kitchen at just 14 years old. With more than two decades of experience across the globe, Roberto has trained alongside celebrated chefs, including Mauro Uliassi, Gordon Ramsay, Ferran Adria, and Luis Andoni, gaining insights from some of the finest kitchens worldwide Notably, he also served as the private chef for King Salman of Saudi Arabia. Indonesia, however, holds a unique place in Roberto's heart; he cherishes its vibrant food culture, warm people, and rich traditions. Driven by this love, he's devoted to introducing a new level of Italian cuisine to Indonesia, blending his world-class expertise with the flavors and traditions that he deeply admires. Roberto's journey reflects his commitment not only to culinary artistry but also to bridging cultures through shared experiences and memorable dishes.

BEHIND THE DISH: A FLAVORFUL STORY

Gnocchi with duck ragout is a classic dish from Veneto, traditionally reserved for special occasions and Christmas feasts. Its rich duck sauce speaks to a deep-rooted peasant tradition, where gnocchi might be served simply 'in bianco' or enhanced with a touch of tomato, creating a dish that's both humble and festive. This recipe brings warmth and memories of family gatherings around the table, celebrating the Veneto's flavors and traditions.

GNOCCHI DI PATATE AL RAGÙ D'ANATRA

DIRECTIONS

for gnocchi di patate

- To make gnocchi, boil the potatoes and then pass them through a potato ricer.
- Add the flour, egg, grated Parmigiano and a pinch of salt to the potatoes.
- Mix gnocchi ingredients together, then turn out onto a pastry board and knead into a dough.
- Roll some of the dough into thick ropes. Then cut these into 2-3 cm gnocchi.
- Put the ready potato gnocchi on a floured tray until ready to cook them.

for gnocchi di patate

- Sauté finally chopped onions, celery and carrots in a little olive oil.
- Brown duck with the vegetables. Then add white wine. Add the tomato passata and paste.
- Cover and cook until duck is well braised. Remove bones and skin from the duck and return meat to the sauce.
- Cook the potato gnocchi and add to the duck ragù. Mix and serve!

INGREDIENTS

300 ml Water
125 gr Fave Bean
25 gr Salt
5 gr Olive Oil
40 gr Sauté Chicory
10 gr Crouton

CICCIA RISTORANTE

Chef Matteo Meacci

Born in Lucca in 1980, Chef Matteo built his culinary career in Tuscany before moving to Asia. In 2011, he joined Ocha & Bella in Jakarta, where he won awards as the city's best new restaurant and a top Italian spot. After a brief stint in Singapore, he returned to Indonesia, working in Italian restaurants and luxury hotels. In 2020, Chef Matteo founded his own F&B company in Surabaya, where Italian restaurant, Ciccia, quickly became a favorite for authentic Italian cuisine among locals and expats.

BEHIND THE DISH: A FLAVORFUL STORY

This recipe is a beloved tradition from my hometown of Lucca, and it's wonderfully unique—a sweet tart made with green leafy vegetables that are more often used in savory dishes. Every time I make it, I'm taken back to my childhood, where the aroma of this special cake would fill the air, reminding me of cozy days spent wandering Lucca's charming streets. In every bakery and cake shop, you'll find this cake proudly displayed, a little slice of our city's history and warmth. It's more than a dessert; it's a taste of home.

TORTA CO' BECCHI LUCCHESE

DIRECTIONS

for tart crust

Shape the flour and sugar into a "volcano" on the table, placing the remaining ingredients in the center (using soft, not melted, butter). Mix until smooth, then chill in the fridge for at least one hour.

for filling

- Boil the bok choy or Swiss chard, then squeeze out excess water and chop finely.
- Soak white bread in milk, then squeeze out excess milk.
- Place all ingredients in a bowl and mix until smooth.
- Line a round baking pan with the tart crust.
- Add the filling on top of the crust and spread evenly.
- Bake at 180°C for 30-40 minutes.

INGREDIENTS

for tart crust

500 gr Flour
180 gr Sugar
2 Egg Yolks
1 Egg Whole
300 gr Butter
Grated Lemon Zest

INGREDIENTS

for filling

500 gr Bok Choy or Swiss Chard
100 gr Bread
100 gr Milk
2 Egg yolks
1 Egg whole
120 gr Sugar
20 gr Parsley
20 gr Grated Parmesan
40 gr Raisins
40 gr Pinenuts
50 gr Candied Fruit
2 gr Black Pepper
2 gr Salt
1 gr Cinnamon
2 gr Nutmeg
1 lemon Zest
1 Orange Zest

MADEINITALY & BERTINI

Chef Marco Bertini

MadeInItaly, established by Chef Marco Bertini in Labuan Bajo, Flores, is the first fully conceptualized restaurant in the area. When Marco arrived in 2010, the small fishing village had immense potential, despite its humble beginnings. He envisioned Labuan Bajo as the "Monte Carlo of Asia," a dream realized with government backing and international investments transforming the village into a city. The restaurant's journey began modestly, but its success was built on passion, hard work, and consistency. Chef Marco infuses traditional Tuscan flavors into modern fine dining, offering a menu featuring wood-fired pizzas, unique pasta dishes, and premium cuts aged in-house. MadeInItaly emphasizes quality, seasonal ingredients, and respect for nature. Marco's 12-year dedication extends to training his team to uphold the restaurant's high standards. His philosophy blends tradition with innovation, creating an unparalleled dining experience focused on excellence, precision, and consistency.

BEHIND THE DISH: A FLAVORFUL STORY

This dish pays homage to my Tuscan roots and traditions, dating back to the 15th century when Caterina de' Medici's brigade in Florence first introduced it under the name Paparo alla Melarancio. I transformed it into a stuffed pasta, a hallmark of Italian tradition, using the same ingredients as the original Duck with Orange, enhanced with the unmistakable and indigenous Tuscan ingredient, Black Kale.

THE EXTRAORDINARY ITALIAN TASTE

TORTELLI ALL'ANATRA

DIRECTIONS

Pasta

Prepare two doughs separately, one with cocoa and one with coffee. Form stripes from each and align them for filling.

Filling

Chop the vegetables and place them in a vacuum bag suitable for hot cooking along with the duck, divided into 10 parts. Cook sous vide at 71°C for 5 hours. Transfer the contents to a casserole with herbs and simmer for 30 minutes. Let it cool, debone the duck, mince the meat, and mix it with Parmesan and eggs, preparing it as a filling for the pasta.

Demiglace

Roast duck carcasses with vegetables for 1.5 hours at 200°C. Simmer with water for 8 hours, strain, reduce to the desired consistency, and finish with butter at 55°C.

Gel

Blend orange juice with other ingredients, boil, cool for 2 hours, then re-blend to achieve the desired consistency.

Chips

Cut and drizzle the leaves with olive oil and salt, place them in a tray with parchment paper and bake at 200°C for 7 minutes. Let cool completely.

INGREDIENTS

Pasta bi-color
10 gr Coffee
10 gr Cocoa
500 gr Flour
5 Eggs

Duck for filling pasta
100 gr Carrot
100 gr Celery
100 gr Onion
1 Duck
100 gr Parmigiano Reggiano
2 Eggs
Sage leaves
Thyme leaves

Duck demiglace
1 Duck carcasse
1 Leek
1 Carrot
1 stick Celery
A grind of Black Pepper
50 gr Butter

Orange gel
3 Orange juiced
50 gr Sugar
0.1 gr Gellan gum
2 gr Agar agar

Black Kale chips
10 leaves Cavolo Nero di Toscana

CASA CUOMO RISTORANTE

Chef Salvatore Cuomo & Chef Renzky Kurniawan

Salvatore Cuomo and Renzky Kurniawan are celebrated chefs sharing a deep love for Italian cuisine. Cuomo, born in Naples to an Italian father and Japanese mother, is credited with introducing Neapolitan pizza to Asia. Starting in his uncle's pizzeria, he pursued culinary training in northern Italy before opening his first pizzeria in Japan in 1992, earning him the nickname "The Pizza Man." He led eam that set a Guinness World Record for the longest pizza in 2016 and focuses on blending Italian authenticity with local ingredients, sustainability, and community development. Renzky Kurniawan, from Samarinda, Indonesia, embarked on his culinary journey at UOW KDU University College in Malaysia before advancing his skills in Italian cuisine at ALMA in Italy. He trained under Michelin-starred chefs like Fulvio Pierangelini in Rome and Andrea Berton in Milan. Renzky's career includes consulting for Malaysia's royal family and working at Spago Beverly Hills under Wolfgang Puck. After returning to Indonesia, he joined Amici Restaurant as Sous Chef and is now Executive Chef at Casa Cuomo Ristorante Jakarta, representing Chef Salvatore Cuomo.

BEHIND THE DISH: A FLAVORFUL STORY

Chef Salvatore Cuomo, a native of Naples, is dedicated to sharing the essence of classic Italian cuisine with Indonesian diners. Driven by his passion for authenticity, he carefully selects iconic Italian ingredients, such as friarielli —a beloved yet unfamiliar vegetable from Campania. With each dish, he invites guests to discover the true flavors of Italy.

THE EXTRAORDINARY ITALIAN TASTE

ORECCHIETTE CON FRIARIELLI E SALSICCIA

DIRECTIONS

- Bring a pot of water to a boil and season generously with kosher salt. Cook the pasta according to package directions.
- Meanwhile, in a cold pan, add garlic and olive oil, heating gently over medium heat until the garlic sizzles but does not turn golden.
- About a minute before the pasta is done, drain the pasta, ladle out about 250ml of the cooking water and set aside
- Add the pasta to the pan with the garlic, along with half of the reserved water and ½ teaspoon of kosher salt.
- Stir gently over medium heat until the pasta is just tender and coated in a glossy sauce, adding more pasta water if needed.
- Stir in the friarielli and salsiccia, and adjust the acidity with a squeeze of lemon juice.
- Serve hot, topped with black pepper, a pinch of chili, and plenty of freshly grated pecorino cheese.

INGREDIENTS

250 gr orecchiette
1 tbsp + ½ tsp kosher salt
2 tbsp olive oil
15 gr or 4 fat garlic cloves peeled and finely chopped
200 gr friarielli broccoli
150 gr Salsiccia
20 ml Lemon Juice
Salt and Pepper

MASSIMO ITALIAN RESTAURANT

Chef Massimo Sacco

I'm Chef Massimo, and I'm thrilled to share the flavors of "Salentu," my home on Italy's southern coast. With over 40 years in Italian cuisine, I've created a place where you can taste tradition and passion in every dish. This restaurant is more than dining; it's a "school of life," where over 180 young Indonesians, mainly women, learn the art of hospitality and join our family.

From signature "Salentu" dishes to wood-fired pizzas with a perfect, 48-hour fermented crust, everything here is handcrafted—from cheese to pasta, gelato, and vegetables from my nearby organic farm, rooted in my family's traditions.

BEHIND THE DISH: A FLAVORFUL STORY

This dish, dating back to ancient times, originated as food for the poor, made with ingredients that every family grew or gathered from the fields. In autumn, dried fava beans were set aside and stored, ready to be used during the colder months when the earth yielded fewer crops. The beans were cooked for hours until they transformed into a smooth, creamy purée. To accompany this, farmers would pick wild chicory—a plant with a slightly bitter taste that grew along roadsides and in fields.

Legend has it that this dish, despite its simplicity, embodied the farmers' deep bond with their land. The sweetness of the fava bean purée contrasted with the bitterness of the chicory, creating a harmony of flavors that spoke of hard work, but also of gratitude for nature's gifts.

THE EXTRAORDINARY ITALIAN TASTE

CIUCUREDDHE CU LE FAVE NETTE

DIRECTIONS

- Heat the water.
- Put fave beans into boiling water and add salt.
- When cooked blend to a puree.
- Transfer into a soup bowl.
- Top with chicory sauteed with garlic, crouton and olive oil.

Ciucureddhe Fave is ready to be served

INGREDIENTS

300 ml Water
125 gr Fave Bean
25 gr Salt
5 gr Olive Oil
40 gr Sauté Chicory
10 gr Crouton

PARK HYATT JAKARTA

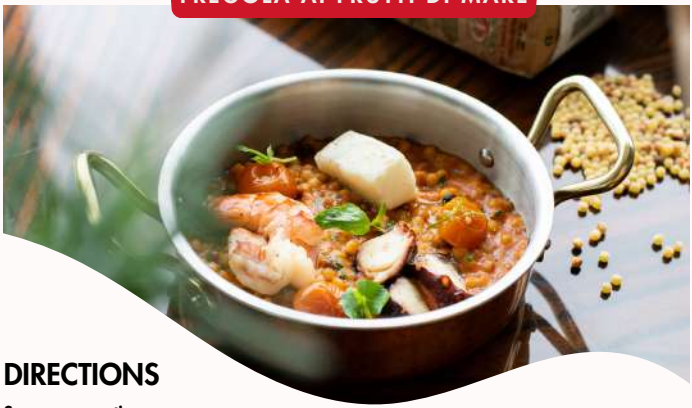
Chef Claudio Rossi

Chef Claudio joined Park Hyatt Jakarta in November 2021, initially supporting the pre-opening by training the culinary team to deliver top-tier luxury dining. Now, he oversees five dining venues and ten event spaces. With a 30-year career that began in Italy, where his love for cooking grew from helping his mother, Claudio trained at the Culinary Institute of San Pellegrino Terme and in hotel management in Milan. His career spans prestigious hotels across Asia, Canada, and the Middle East, including his first visit to Jakarta in 1992. Claudio emphasizes that Park Hyatt Jakarta offers unique, high-quality dining experiences, crafted through teamwork and a commitment to excellence.

BEHIND THE DISH: A FLAVORFUL STORY

This dish holds a special place in my heart, bringing me back to a beautiful summer vacation with my family on Sardinia in 2018. We spent a week exploring the island's stunning landscapes and savoring its local flavors. One day, while driving along the west coast, hunger struck, and we couldn't find a good spot to eat. We stopped at a shop and asked the owner where to find authentic local food. To our surprise, he invited us to join his family for lunch, saying, "My wife is cooking fregola today; why don't you join us?" From hungry travelers, we became happy guests, enjoying an incredible plate of fregola with seafood, made from his grandmother's recipe—authentic and delicious. Simply the best summer!

FREGOLA AI FRUTTI DI MARE



DIRECTIONS

Sauce preparation

- Heat olive oil and garlic in a pan, add seafood and stir
- Add fresh tomato, tomato sauce, and a splash of white wine or water to deglaze.
- Season with salt and pepper, cook for 5-6 minutes, then set aside to rest.

Final preparation

- Boil Fregola in salted boiling water for 8 minutes until al dente
- Strain well and add to the sauce
- Complete the cooking in the sauce pan with fregola and seafood for a couple of minutes to get the flavor right.
- Season with salt and pepper, a bit of fresh olive oil, fresh parsley or basil and serve hot with a good glass of white wine.

INGREDIENTS

200 gr Fresh tomato
200 gr Tomato sauce
200 gr Fresh Prawn, shell on cut in butterfly
200 gr boiled octopus
200 gr Fresh Snapper fillet, grilled or pan-seared
50 gr Fresh parsley or fresh basil
3 cloves Garlic
100 ml Olive oil
½ cup White wine

CESARINO

Roberto Secci

Roberto, a passionate food lover from Sardegna, is the proud owner of Cesarino in Cikarang, where he showcases authentic Italian cuisine. His culinary journey began on his home island, where food represented family, tradition, and celebration. Learning from his parents and village elders, Roberto discovered that cooking was about connection and sharing joy with loved ones. At Cesarino, he honors these traditions by offering dishes that tell a story, featuring hand-crafted pastas, expertly prepared meats, and fresh local ingredients. For Roberto, serving food transcends mere nourishment; it's about creating an immersive experience that celebrates Italian culture and pays tribute to his rich culinary heritage. Through his restaurant, he invites guests to savor the true essence of Italian flavors, emphasizing simplicity and authenticity in every dish.

BEHIND THE DISH: A FLAVORFUL STORY

Young Roberto eagerly joined his father and the village men for Sunday hunting trips in Gavoi, Sardegna. Together, they ventured into the forest in search of wild boars, and whether the hunt was successful or not, the day always ended with a communal feast of gnocchetti alla campidanese. These gatherings, filled with laughter and shared stories, became cherished traditions that deepened Roberto's connection to his family, community, and the beautiful land around him. Each meal was not just about the food; it was a celebration of togetherness and the bonds that tied them all.

THE EXTRAORDINARY ITALIAN TASTE

GNOCCHETTI ALLA CAMPIDANESE

DIRECTIONS

Prepare Gnocchetti Sardi:

- Combine semolina flour, all-purpose flour, and salt in a bowl.
- Make a well, add an egg, and gradually mix in water to form a smooth dough.
- Knead for 10 minutes, then roll into ropes and cut into 2-3 cm pieces.
- Shape each piece using a fork or grater and set aside on a floured tray.

Prepare Campidanese Sauce:

- Sauté chopped onion and garlic in olive oil until golden.
- Add sausage and brown it, then stir in tomato paste and chopped tomatoes.
- Season with rosemary, bay leaf, saffron (optional), salt, and pepper. Simmer for 20-30 minutes until thickened.

Cook Gnocchetti:

- Boil salted water and cook gnocchetti in batches until they float (about 3-4 minutes).
- Use a slotted spoon to transfer them directly into the sauce to absorb flavors.

Serve:

- Serve the gnocchetti hot, garnished with fresh basil. Enjoy the rich flavors of this traditional Sardinian dish!

INGREDIENTS

for gnocchetti sardi

400 gr semolina flour (fine)
100 gr all-purpose flour
1 egg
200 ml water (or as needed)
A pinch of salt

for campidenese sauce

500 gr Fresh Pork Sausage
1 Onion finely chopped
2 Cloves Garlic minced
400 gr Canned Tomatoes (or fresh, peeled and chopped)
50 g Extra Virgin Olive Oil
1 Tbs Tomato Paste
1 Bay Leaf
1 Sprig of Rosemary
1 Tbs Ground Black Pepper
Salt to taste
Pinch of Saffron (optional)
Fresh Basil for garnish

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GASTRONOMIC ITINERARY

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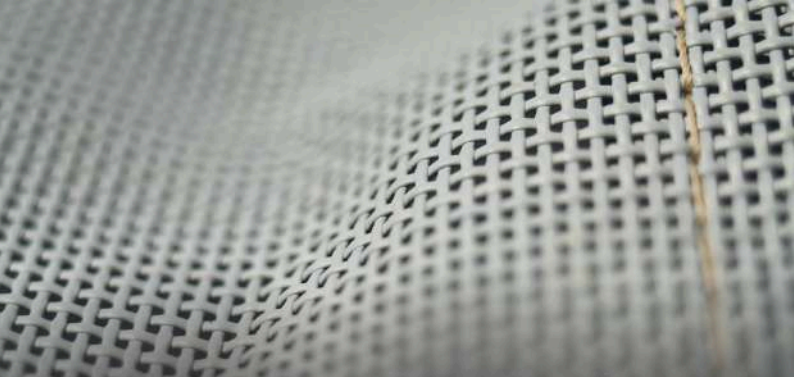

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