

26.11.2019

## THE “CHEF AT THE AIRPORT” COMPETITION AWARDS A BERGAMO-INSPIRED RECIPE

**The winning dish will be featured for one year on the menu of the Vicook Bistrot, the gourmet restaurant run by Da Vittorio at Milan Bergamo Airport**

In the cooking show at the Vicook Bistrot in Milan Bergamo Airport, the conclusive event in the “**Chef at the Airport**” competition organised by SACBO in collaboration with the gourmet restaurant run by Da Vittorio and open to all passengers departing in 2019 from the airport, the final choice went to a recipe inspired by local produce used in Bergamasque cuisine.

Three finalists were chosen from those accepting the invitation to create a locally-inspired recipe (the Bergamo-born **Paola Cerimbelli**, **Alberto Mattei** from Piedmont, and **Maria Teresa Ruta**, a famous TV presenter). They prepared their dish in the presence of the three-star Michelin chef **Enrico Cerea**, receiving unanimous praise for their efforts and the quality of the results, presented to a jury of culinary journalists, the chefs and the clients in the restaurant, whose vote was determining for the final result.

The winning recipe was that of Paola Cerimbelli, who proposed “**Atlantic salted cod with Bergamo chanterelle mushrooms**”, followed by the “Sicilian Risotto” by Maria Teresa Ruta and the “Casoncelli with a soft Taragna polenta and fig filling on a bed of porcini mushrooms”.

The chosen recipe will be included for a whole year in the menu at the Vicook Bistrot, considered to be one of the best airport restaurants in the world.

UFFICIO STAMPA SACBO  
Eugenio Sorrentino  
press@sacbo.it  
Tel. 035 3226388  
Mobile +39 335 8495325

The logo for Milan Bergamo Airport BGY, featuring the text "MILAN BERGAMO AIRPORT" in a smaller font next to the larger, bold "BGY" text, all within a dark blue rectangular background.

MILAN  
BERGAMO  
AIRPORT | BGY  
www.milanbergamoairport.it

**BGY, 3<sup>rd</sup> ITALIAN AIRPORT 2018**