



MASSIMILIANO CARERI

Profile

He brings up the name of the Cuisine from Piedmont Region and more. He specializes in International and Italian Cuisine, in his long career, although his young age, he boasts work experience in different starred restaurants of the Asti Province. His last destination has been at the Starred Restaurant “*Gener New*” in Asti where he was in charge as Executive Chef from the 2014 to the beginning of 2016.

He has taken and made his own the classic recipes that have made the place renowned internationally, undertaking at the same time its own independent path in the name of respect for the past as well as of the innovation, in order to enhance the restaurant, an historic pillar of high level of the area. First, a career full of fundamental steps, also passed through the starred Restaurant “*San Marco*” of Canelli, including foreign experience at the beginning of his career, as the restaurant - trattoria “*The Ombretta*” in Mainz (Frankfurt, Germany).

Today ICIF Chef instructor for the different lessons on all the different topics of the Italian menu from appetizers to desserts, from traditional to modern-creative cuisine, he conveys his secrets to the young foreign chefs from all over the world.