

CHEF YURY KOSTOREV AT RESTAURANT TORRE OF FONDAZIONE PRADA FROM JULY 7 TO 22

From July 7 to 22, 2018 Restaurant Torre at Fondazione Prada welcomes Yury Kostorev, chef of the Red Fox restaurant in Sochi – Roza Chutor (Russia), who presents a tasting menu of six of the most representative dishes of his gastronomic culture.

Appreciated for his simplicity in the use of seasonal products, Yury Kostorev focuses his cooking philosophy on the ingredient enhanced through the combination of just a few additional elements.

The collaboration with Yury Kostorev is part of the 'CARE's Chef Under 30' project that Restaurant Torre and Fondazione Prada support with three-Michelin-star chef Norbert Niederkofler and Paolo Ferretti, both promoters of 'CARE's - The Ethical Chef Days'.

With this project, Restaurant Torre and Fondazione Prada aim to bring together different culinary cultures sharing values of sustainability and protection of local territories, environment and tradition to encourage a new approach in this sector.

'CARE's Chef under 30', launched on May 18 with Ben Marks, Head Chef of Perilla restaurant in London, will continue throughout 2018.

Chef greetings

Starter

Porcini mushrooms, fermented cabbage and young almond

First Course

Fish-milk, corn and black truffle

Main Course

Codfish, yeast and sour leaves
Rib eye, gooseberry and apple purea

Dessert

Peach, ice cream from sour cream and honey

Yury Kostorev

Yury Kostorev was born in Rostov on Don in 1991. He graduated from the cooking school of his hometown where he began his career. In 2012 he moved to Moscow to continue learning with the best chefs. Yury worked initially in Adrian Quetglas' restaurant The Garden and after that at Vladimir Mukhin's White Rabbit, where he passed from chef of the hot department to sous-chef. In 2013, before the beginning of the Sochi Olympics, Yury moved to Rosa Khutor to open with Vladimir Mukhin the Red Fox, the first gastronomic restaurant of the area which represents the flagship project of White Rabbit Family in Sochi, where he still works as chef.

His program of internships lists the best restaurants in the world. Yury learned the art of cooking with contrasts from the brothers Jacques and Laurent Purceli at the Michelin star Le Jardin des Sens and under the leadership of Massimo Bottura, who chose him as the first Russian chef for an internship at the Osteria Franciscana. From Bottura he learned the use of innovative techniques and harmony in the most daring combinations.

Yury bases his cuisine on seasonal and local products that he doesn't consider a trend but an essential approach in the world of gastronomy. He prefers to seek perfection in minimalism and rarely uses more than 3 or 4 ingredients for each dish. He is also open to exploring new possibilities with open fire and wood stoves which he prefers to modernist cooking techniques.

Information for the public

Ristorante Torre
Via Lorenzini 14, 20139 Milan

Open daily, except Tuesdays:

Bar

Thursday, Friday and Saturday 6 pm – 2 am

Sunday, Monday and Wednesday 6 pm – 12.30 am

Restaurant 7 pm – 12 am

Bookings

+39 02 23323910

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Press contacts

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