



RESTAURANT

THE CREATIVE RECIPES OF CORRADO FASOLATO

Acrobat of taste, juggler of flavours, maestro in the kitchen. The creations of Chef Corrado Fasolato are a genuine spectacle in which colours, aromas and flavours make lunch or dinner at the Met Restaurant an unforgettable experience.

After his numerous experiences in Italy and abroad under such prestigious teachers as Gualtiero Marchesi in Italy, Ferran Adrià in Spain and André Jagger in Germany, Corrado decided to accept an appointment to run the "**Met**", a high class restaurant in the historic Hotel Metropole in Venice where he continued to develop his culinary skills.

Tenaciousness and passion for his work have earned him Michelin Star recognition.

But what is Corrado's cuisine like? It is known as "Fusion" and is highly creative, experimental and alternative. He offers dishes with delicate flavours and unusual combinations in which the typical products of cuisine from the Veneto - and Venice in particular - combine with the spices, aromas and colours of cooking from the Orient and distant lands, enriching and re-interpreting the already tasty local recipes in exotic key.

A new cuisine, but rooted in tradition. An example? The classical recipe for pasta with "*carbonara*" (spicy egg and bacon) sauce becomes: "Cuttlefish ribbons in *carbonara* sauce" where the pasta is replaced by cuttlefish cut into thin strips. Equally unusual, you could say daring, are his menus based on coffee.

Corrado pays particular attention to how the dishes are served, turning it into a genuine art form. His compositions are acrobatic. You automatically think of ravioli spread out on a plate, no? Well, Corrado builds them into "towers" with rabbit and stuffed with apples. Fasolato is a champion of presentation. From the simplest to the most complex, he studies ever new forms for serving and proposing his dishes, sometimes choreographic (fitting in well with the backdrop of the restaurant with its highly distinctive atmosphere), sometimes much simpler and minimalist. Corrado adds, modifies, experiments, creates.

Ingenious his patent for using a coffee maker to mix different foods - liver, vegetable broth, raspberries. You can't explain. Tasting is believing!