

VILLA MANODORI

Dreaming pays off...



by Chef Massimo Bottura
founder of **Osteria Francescana**
Newly Awarded 3 Michelin Star Restaurant in Modena, Italy

The Michelin Guide bestows its ultimate rating on contemporary restaurant in the heart of Modena. The highest honor from arguably the world's most revered restaurant guide has been awarded to the 11 table establishment belonging to chef-patron Massimo Bottura, one of the world's most creative culinary forces.

"If the understated sophistication of the dining room recalls elegant Franciscan simplicity, all traces of an osteria have become a distant memory through the intellectual creations of the chef, the prophet of an avant-garde and conceptually innovative kitchen who evokes childhood memories and Modenese flavours."

Italian Michelin Guide 2012

- Currently resting at 5th position on the S.Pellegrino World's 50 Best Restaurants listing
- Current holder of the S. Pellegrino World's 50 Best Restaurants "Chef's Choice" award
- 3 Michelin Star Restaurant
- Villa Manodori condiments are produced in very limited quantities by Massimo Bottura, chef and owner of Osteria Francescana in Modena, Italy. Chef Bottura takes great pride in Modenese culinary traditions and products.



"The synthesis of our kitchen relies on an intelligent evolution of Italian traditions, reverence for technique and symbiotic relationships with our artisans."



"I always advise young chefs to believe in their dreams. And today I say with more confidence than ever before: 'Impossible is Nothing'."



Foie gras crunch with igp hazelnuts from Piemonte and almonds from Noto with liquid center of Balsamic Vinegar Tradizionale



Five ages of Parmigiano Reggiano in different textures and temperatures



"Indulge in Massimo's passion through his Villa Manodori Oils and Vinegars" ...





VILLA MANODORI

by **Chef Massimo Bottura**
“An ambassador of made in Italy.”



Garlic
2013



Rosemary
20116



Lemon
20118



Black
Pepper
20117



Red
Pepper
20119



Ginger
20115



20105

ORGANIC BALSAMICO

Villa Manodori Organic Balsamico is a bold experiment in purity. Certified organic by Italy's ICEA, this balsamico has been produced through a process unique to Villa Manodori. Its intense aroma and harmonious taste was created without the benefit of wood-barrel aging. Organically grown Trebbiano grapes reduced into must and artful blending with vinegar from organic Chianti grapes has rendered a complementary organic companion to the Villa Manodori artigianale balsamico. This nonfiltered organic balsamico has unique rustic flavor and texture.

ESSENZIALE OILS

Although best known for aromatherapy and homeopathy, essential oils are used by chef Massimo Bottura at Osteria Francescana to add pure flavor to cooked and raw foods. Villa Manodori Essenziale is a collection of 100% natural essential oils delicately blended with extra virgin olive oil produced and bottled in Italy exclusively for Villa Manodori. The harmonious blend of essential plant oils and olive oil is a superior medium for flavoring meat, fish, vegetables, greens and cheese dishes as well as for dipping. The Villa Manodori Essenziale Collection includes essential oils of black pepper, garlic, ginger, lemon, red pepper and rosemary.



20171

ARTIGIANALE ACETO BALSAMICO

Produced in limited quantities from locally grown trebbiano grapes that are reduced to must before maturing in barrels of oak, chestnut and juniper for 10-15 years. The vinegar is a creative blend of several ages of aceto balsamico, it develops a shiny ebony color, pleasant woody aroma and raisin-sweet, tart taste with a maple syrup texture. Only under the watchful eye of a master blender can the grape and wood flavors marry to develop balanced sweet and tart balsamico flavor with its dark color and rich aroma. It is the ultimate dressing for greens, aged cheeses like Parmigiano-Reggiano and Grana Padano as well as fresh strawberries. Adds rich consistency to sauces, and marinades and to embellish raw and cooked vegetables, grilled meats and fruit desserts. With its syrupy consistency, it makes a wonderful glaze for steak, pork and poultry. Its bold sweet-tart flavor is designed to hold up to the heat of cooking without turning bitter.



20106

DARK CHERRY BALSAMICO

Nell'Aceto Balsamico di Modena Dark Cherry, Massimo Bottura chef of Osteria Francescana -3 Michelin-combined two culinary traditions: the cherries from Modena, Vignola and balsamic vinegar of Modena. The arrival in late spring of these succulent cherries is awaited with great anticipation by locals, and the chef is no exception! Its balsamic vinegar of Modena Dark Cherry acquires its subtle gradient during the aging process of trebbiano grapes with local cherry wood of Vignola. Dark Cherry marries perfectly with the venison, pork and duck. Add it to sauces or spargilo drops on grilled radicchio, Endive, peppers or tomatoes, or mixed with extra virgin olive oil, Villa Manodori or add a few drops on ice cream, crème brûlée or macedonia as a dessert.



20109

EXTRA VIRGIN OLIVE OIL

Villa Manodori Extra Virgin Olive Oil was created to compliment all the Villa Manodori Balsamic condiments. Its spicy, green tomato flavor derives from handpicked olives that are cold pressed. Villa Manodori Extra Virgin Olive Oil is used extensively by Massimo Bottura from the preparation to the finishing of plates at Osteria Francescana.

*He often describes his kitchen as
'Traditional seen from ten miles away'.*



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