

CRIPPA

Enrico Crippa loves to amaze his guests with artistic, dynamic, and surprising tasting menus, where centuries-old recipes and local specialties meet a palate without borders. This chef, who can't stand hurrying and the incompleteness of a flying visit, is ecstatic when a customer who comes to lunch calmly gives him carte blanche. In the past he would have whet the customer's appetite with a traditional dish. Now, however, he is the multicoloured master of the vegetable.

Enrico Crippa was born in Carate Brianza in 1971. His father taught him to love cycling, his grandfather a passion for markets and healthy, locally produced food. After his hotel management diploma, he began his apprenticeship with Gualtiero Marchesi in Milan and then went overseas, where he worked with the best European chefs. In 1996, he launched Marchesi's restaurant in Kobe and stayed in Japan until 1999. These three years were essential to developing his imagination. In 2003, he met the Ceretto family, with whom he started the Alba restaurant project, Piazza Duomo, in 2005. His talent and commitment were awarded Michelin stars: the first came in 2006, the second in 2009, and the third in 2012. In the same year, Crippa became President of the Bocuse d'Or jury. Since 2013, his cuisine has led to Piazza Duomo being included among the 50 best restaurants in the world.

Curriculum

1987/1989	GUALTIERO MARCHESI, Milan
1989/1990	LA PALME D'OR, Cannes – Christian Willer
1990	PRIMO PREMIO, Sologne – Concorso Artistico di Cucina
1991	LA FERMATA, Casatenovo – Luciano Tona
1992/1993	LA PALME D'OR, Cannes – Christian Willer
1993	LES TEMPLIERS, Les Bezards – Françoise Dépée
1994	NEW OTANI HOTEL, Tokyo
1995	LEDOYEN, Paris – Gislaine Arabian
1996	BUERHIESEL, Strasbourg – Antoine Westermann
1997/1998	BISTROT OF GUALTIERO MARCHESI, Kobe
1999	RHIGA ROYAL HOTEL, Osaka
2000	HOTEL LE SIRENUSE, Positano
2001	GUALTIERO MARCHESI, Erbusco
2001	GALLIA PALACE HOTEL, Punta Ala
2001-July 2003	HOTEL ADDA, Paderno
2003 (July/August)	MICHEL BRAS, La Guiole - Ceretto Winery, Alba
2004 (July/August)	EL BULLI, Roses
2005 (May 5)	Inauguration of the Restaurants in Alba, PIAZZA DUOMO and LA PIOLA
2006 (December)	1 Star awarded by the Michelin Guide
2009 (December)	2 Stars awarded by the Michelin Guide
2012 (December)	3 Star awarded by Michelin Star
2013	The world 50 Best Restaurant, 41 st position
2014	The world 50 Best Restaurant, 39 th position