

An inn and a castle

Antonella Euli

In the northern Italian march lands, hard by the Slovenian border, in search of honest, authentic cooking by a top-quality chef. Then Tuscany, in a noble castle, enjoying the creations of a young Michelin-starred chef. Two very different cooking styles, but with a mutual passion – good food

STELLAR FLAVOURS

A walk through the lovely Tuscan countryside reveals the splendour of the imposing 11th century Castello di Figline. In the small village around the castle stand the luxurious villas, created for a refined clientele, and the one Michelin-starred restaurant, situated on a spectacular scenic terrace with a view of the Tuscan hills. It offers a tasting menu in a magical setting, surrounded by roses and wisteria blossom. The care and creativity of chef Antonio Strammiello, who gained a Michelin star here in 2013, creates a reinterpretation of the Tuscan tradition, whose great strength is its emphasis on local products. As a result, the restaurant is the ideal choice for guests seeking a superlative plate of pasta or for those with a desire to try the tasting menu accompanied by wines from the huge range of Tuscan labels and other examples of Italian excellence provided by the restaurant's cellar. The refined cuisine makes use of the finest local produce and contemporary techniques the chef has learnt during his career. His creativity is expressed through an explosion of colours, fragrances and flavours. Every dish reflects the place itself and the passion of its creator, an exciting adventure in an extraordinary setting. For an even more intense experience the chef invites his guests to spend a morning in his company, exploring Mediterranean cooking. Antonio will demonstrate how to make fresh pasta and perfect risottos, cook meat and fish dishes and prepare mouth-watering salads and tempting desserts using only the finest ingredients provided by selected local producers. And to ensure the best possible results, the recipes can vary according to the season and the availability of the ingredients. fighine.it





Castello di Fighine, hosts a Michelin-starred restaurant, the domain of Antonio Strammiello, who gained a Michelin star here in 2013 and creates a reinterpretation of the Tuscan tradition, whose great strength is its emphasis on local products



BORDERLAND COOKING FOR GOURMANDS

The harsh, bleak region of the Carso of Gorizia still bears the scars of the many tragic battles fought across its landscape during the First World War. It is also home to an inn with a restaurant that has become a haunt of lovers of fine foods. The Devetak family has owned the place for five generations, and in 2001 they decided to renovate the old trattoria-gostilna, then in 2007 they completed the inn with eight bedrooms built by converting the old stable block. The location is San Michele del Carso and the restaurant – part of the Buon Ricordo circuit – is a typical rural affair, surrounded by green countryside and a deep tranquillity. Visitors come here to sample the dishes prepared by Augustin's wife Gabriella, who has learnt the Carso region's culinary traditions from her mother-in-law, with recipes involving a combination of the wild herbs growing in the surrounding hills and produce from the family farm. The result is an extraordinary melting pot of flavours and aromas evoking the traditions of Slovenia, Austria and Italia. All in all the menu is a synthesis of Central European cuisines, with a very striking effect. Cooking here is still a woman's work, and now it's the turn of Gabriella and her daughter Tatjana with zero-mile vegetables, spices and fruit (for jams and syrups) and a menu that follows the seasons. The speciality is fusi pasta, sausage and Jamar cheese. The cheese, a typical product of the Carso, is stored in caves to age, and combines with the freshly-made fusi – a traditional Istrian dish – and the salsiccia to create a fusion of flavours spanning two cultures and two culinary heritages. devetak.com





The cellar, carved out of the carsic rock, hosts a large collection of spirits and eight hundred varieties of wine from all over the world, with a special emphasis on local vintages

