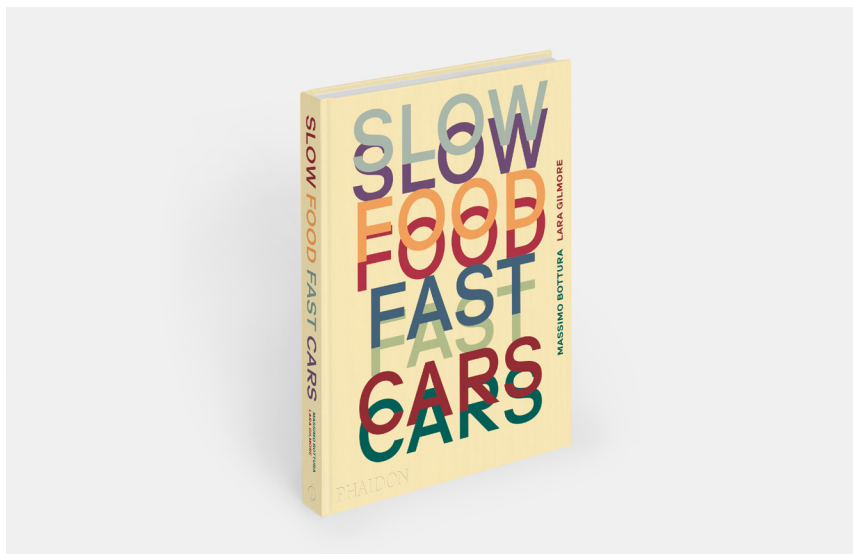


Slow Food, Fast Cars: Casa Maria Luigia – Stories and Recipes

Massimo Bottura and Lara Gilmore

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Following the bestselling *Never Trust a Skinny Italian Chef* (2014) and *Bread is Gold* (2017), Phaidon is pleased to publish a new book from globally celebrated chef **Massimo Bottura**, written in collaboration with his wife and partner **Lara Gilmore**: *Slow Food, Fast Cars: Casa Maria Luigia – Stories and Recipes*.

Casa Maria Luigia is an idyllic 18th century guest house nestled in the picturesque countryside of the Emilia-Romagna region, birthplace of Parmigiano Reggiano, Ferrari, and Maserati, and just a short drive from Bottura's famed restaurant, Osteria Francescana, in Modena. Opened by Bottura and Gilmore in 2019, the historic property was transformed into a contemporary, immersive experience boasting not only exquisite food, but also cutting-edge art and design objects, superb interiors, and an impressive collection of cars and motorcycles. In *Slow Food, Fast Cars*, Bottura and Gilmore invite readers to experience the honest food, unique design, and exceptional hospitality of "Casa ML."

Featuring contributions from Head Chef **Jessica Rosval**, the book presents a collection of 85 recipes from the guest house's Emilian kitchen. For the first time, readers will discover the accessible, home-cooking recipes of the Emilia-Romagna region from its most famous resident chefs. Frittatas and focaccia, cakes and pastries, jams and preserves, drinks and liqueurs, as well as a selection of fish, meat, and vegetable dishes are presented alongside information about their origins and regional ingredients.

"Casa Maria Luigia is a home and a hotel," Gilmore explains. "A place to inhabit, stay a while, and not just pass through. It is a place for reflection, for books, for music and art, for gardens and good food."

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ABOUT THE AUTHORS AND CONTRIBUTOR

Massimo Bottura is the chef patron of Osteria Francescana, a globally celebrated three Michelin star restaurant based in Modena, Italy, where he grew up. The restaurant is now in the 'Best of the Best' group on the World's 50 Best List.

Lara Gilmore is a fine arts major, restaurateur, author, and hotelier. She met Massimo, her husband, while working in New York. Together they opened Osteria Francescana in 1995 and Casa Maria Luigia in 2019.

Jessica Rosval is a Canadian chef working in the restaurant industry since 2001. She is currently the Head Chef at Casa Maria Luigia.



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A place to rest without feeling like a stranger; a place to come and go as you please. It is our own version of Hotel California... It is imaginary and real, a place to be filled with our stories and recipes, and those still to be written.”

The book celebrates and shares key recipes from the food moments that take place at Casa ML, such as the Tòla Dòlza Tola Dolza (‘Take it Easy’) Sunday lunch menu, which is cooked over the outdoor wood-fired ovens and includes dishes of smoked beef short rib and roasted ricotta. The legendary Casa ML breakfast is modelled after Bottura’s Christmas day morning, with a menu featuring hearty Emilian flavours and abundant freshly baked pastries and breads such as focaccia, gnocco fritto, and erbazzone. There are also roasted fruits and vegetables, as well as savoury and sweet combinations such as the dish ‘From Modena to Mirandola,’ which pairs cotechino with sbrisolona and a decadent dollop of zabaglione.

Bottura, Gilmore, and Rosval share stories of life at Casa ML, from the lush Mediterranean gardens to the music room with its 7,000 vinyl records or the barn that houses Bottura’s collection of fast cars. Illuminating texts consider a myriad of subjects, from why Enzo Ferrari preferred his personal cars to be gray rather than red to the importance of appreciating the slow passing of time for aged ingredients such as Balsamic vinegar.

Slow Food, Fast Cars welcomes the reader into Bottura and Gilmore’s enchanting new paradise, sharing the joyous dishes served there, that can now be recreated at home. Through enlightening texts, simple recipes, and evocative images, this book captures the extraordinary experience of Casa Maria Luigia.

ABOUT PHAIDON

Phaidon is the premier global publisher of the creative arts with over 1,500 titles in print. They work with the world’s most influential artists, chefs, writers, and thinkers to produce innovative books on art, photography, design, architecture, fashion, food and travel, and illustrated books for children. Phaidon is headquartered in London and New York City.

“When I think about ‘slow food,’ I think about Parmigiano-Reggiano and aceto balsamico. I believe in the fog, the humidity, and in the silences that identify Emilia. I believe in these two iconic ingredients that are made in the same place as I was. They are in my blood and my bones. They are part of who I am and what I cook.”

– Massimo Bottura

“Rural Emilia is the land of slow food and fast cars. Centuries of culinary traditions have secured ingredients their place in the pantry of history. In contrast the force of innovation and the courage to dream has made this place known worldwide for its speed. These opposites collide in a vortex of past and future moving rural Emilia forward without ever letting go of its identity” – Lara Gilmore

