

Gourmet 27/02/2010

A Martini for Martín Berasategui

Elena Cella - 27/02/2010

Chef Martín Berasategui has taken his cooking to a new level by working alongside Martini to prepare a dinner in Lasarte. This meal showcased a number of the ingredients that compose this legendary Italian drink. The menu comprised of 14 dishes and was savoured by guests such as Unax Ugalde, Mikel Erentxun, Jose M^a Arzak and fashion designer Fernando Lemoniez.

The dinner, hosted this past February 3, was held in the Relais & Châteaux Martín Berasategui in Lasarte. It consisted of a menu featuring 14 tapas created from 14 of Martini's botanical ingredients. For example, Berasategui pieced together a tapa featuring Cretan marjoram, which delighted the 28 guests of honour hailing from Basque society and culture.

The Basque chef was inspired to fuse his creations with Martini following a trip to Pessione, the drink's birthplace, in which he got up close and personal with the brand's philosophy, the way they conduct business and their passion for the job. The recipe behind Martini is one of the world's most guarded secrets. Only 4 people on the planet have known it since it was envisaged by Martini and Rossi in 1863.

What inspired Berasategui, holder of 3 Michelin stars, to interpret the secrets of Martini via his cooking, were the overlapping qualities the two houses share: passion for detail, mutual perfectionism and dedication. The guests were treated to a sensory journey and a culinary tour bursting with unforgettable surprises.