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61 LIVING IN STYLE

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## the culinary architecture of tartufo bianco & dolce



text + photos:  
Hans Fonk, et al.

The photos feature La Maggiorana culinary school in Rivoli, initiated by Cordon Bleu chef, Erica Maggiora. First Erica and her mother Elena gave the classes. Today her daughter Camilla has been entrusted with their culinary secrets. Left: one of Erica's dishes before going into the oven.

Top right: Erica and Camilla preparing various dishes assisted by Andrea Chave (right) from Sicarmo in Turin who has represented Arclinea for many years, and Carlo Alutto (the Piedmont agent for Arclinea, Rimadesio and others). The cooking school started in 1999, in an early 20th-century villa - it was the first Arclinea Design Cooking School.

The Piedmont region of Italy borders France and Switzerland, and is a culinary El Dorado. Together with Tuscany, it is considered to be one of the country's best wine districts. With the city of Turin at its centre, it was the seat of the Italian monarchy – the House of Savoy – until the mid 20th century. The many majestic palaces and country estates still bear witness to the times when the Savoyes were in power: Piedmont is also a region where many Italian icons such as Fiat, Martini & Rossi, Ferrero and several authentic coffee brands have taken root. The town of Alba is seen as the Mecca of the white truffle. OBJEKT©International travelled primarily to Piedmont for its culinary arts and visited the first as well as the most recent Arclinea Design Cooking Schools. Today the concept has developed into a world-wide phenomenon. The uniqueness of these schools lies in the fact that each facility was set up by a famous chef, who, driven by culinary passion, gives personal classes.

The Italian region of Piedmont, which borders with France and Switzerland, does not enjoy the same touristy renown as Tuscany or Umbria, for example, yet it is by no means inferior. Apart from being a culinary and viticultural paradise, the region – with its capital Turin – has a rich history. It is where in 1861 Victor Emanuel II of the House of Savoy was crowned King of the united Kingdom of Italy. It formed one single state and Piedmont became Italian territory. The Kingdom was to last until 1946, when Italy was proclaimed a Republic.

The city of Turin was at the centre of all these developments. Way back, at the beginning of the Christian era, the Romans selected the location for a military settlement. The Porta Palatina and the octagonal street plan of the old city centre date from that time. The layout can be seen clearly from Cappuccini mountain on the other side of the river Po. Turin achieved true stature when Emanuel Philibert of Savoy made it the centre of his duchy. Many of the historic, Baroque style buildings date from that time. The best-known Renaissance building is



Erica Maggiora's kitchen in her villa in Rivoli just outside Turin. Below that: the exterior of the villa, which was built at the start of the last century.

Right: this setting at Sicarno in the centre of Turin confirms that limited space need not be a problem when installing a full-scale kitchen. Andrea Chave, the owner of a reputable specialist interior store in Corso Vittorio Emanuele II, built this Arclinea kitchen beneath the ancient arched ceiling of this fairly modest space.

Apart from Arclinea, the store's range includes such Italian brands as B&B Italia and light fittings by Slamp. Andrea is an avid collector of vintage kitchen appliances, old posters and enamel advertising signs which can be found throughout the premises. Some of the arches still have original frescoes.

