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POOLS & RESTAURANT

Elio Sironi

Born and raised in Brianza, Elio Sironi left his birthplace to train in the best hotels the length and breadth of Italy. A passion for his work, coupled with a desire to observe and examine the gastronomic traditions of other peoples, brought him to travel the four corners of the globe, from England to Germany, from Switzerland to the USA and to Japan. His experience and professionalism, matured in far flung lands, opened the doors for him to one of the most prestigious Relais and Châteaux d'Europa hotels, the Hotel Pitrizza in Sardinia, in its splendid setting on the Emerald Coast. Sironi then went on to garner perhaps one of his most significant career coups in the Hotel Palace in Madrid, where he remained until 1996, passing the summer seasons in the kitchens of the Hotel Pitrizza. It was in these settings that his concept of cuisine took shape: international know-how blended with variety of flavours and the creativity of various Italian regional specialities.

And thus began an intense period of activity in which Elio Sironi began to work closely with both the I.C.E (Istituto per Commercio Estero) and the Accademia della Cucina Italiana all'Estero; he has given numerous lectures and lessons to the latter institution. The following years saw him taking part in gastronomy competitions and he set up a series of projects with numerous renowned restaurants the world over. In December 2003, he was chosen by the Bulgari Hotel in Milan as their Executive Chef, a post which he held for more than seven years. "Bulgari's offer came at just the right time," reveals Elio Sironi. "The same concept of high cuisine, based on the same excellence which has always distinguished Bulgari's creations, an attention to detail, an enthusiasm for all that is authentic, meant that I felt completely at home there."

In 2011, a new challenge brought him to the Emerald Coast, where the opening of his own restaurant Madai signalled a fundamental step in his already sparkling career. Madai, in Porto Cervo, was his dream come true, allowing him to express, in all his dishes, the genuine authenticity which distinguishes his cuisine.