EVERYDAY *Choices*

A Chef's Life: Marcantonio Sagramoso

baron

Table of Contents

P. 2
The Art of Choosing a Professional Baron Kitchen

P. 6
Welcome to Le Cedrare

P. 10
Aristocratic Cuisine

P. 15
My Enduring Passion for Fine Food

P. 19
My Everyday Choice

P. 22
Marcantonio Sagramoso's Recipe

P. 24
What Matters is Making the Right Choice

P. 30
New Queen kitchens

P. 36
The World of Baron Professional Catering

The Art of Choosing a Professional Baron kitchen

Baron

It was in 1995 that Baron started designing and manufacturing its professional kitchens. Quality, efficiency and meticulous design came together for the first time in perfect harmony, like the colours of a palette, instantly responding to the expectations of restaurateurs and to the latest trends in cooking.

In a never-ending drive to achieve both beauty and technological advances, the new Baron designers made it their mission to interpret the needs and the future of those who have turned their culinary expertise into an art.

The range of integrated Baron systems and equipment expanded, becoming the leading choice of the finest international chefs, who are creative in their art but highly demanding in their choice of equipment. The choice for chefs looking for durability and absolute hygiene,

but also flexibility and practical solutions to ensure all-round ease and safety. Still today, Baron is loved for its reliability and performance, and its kitchens are the number one ingredient in any recipe.

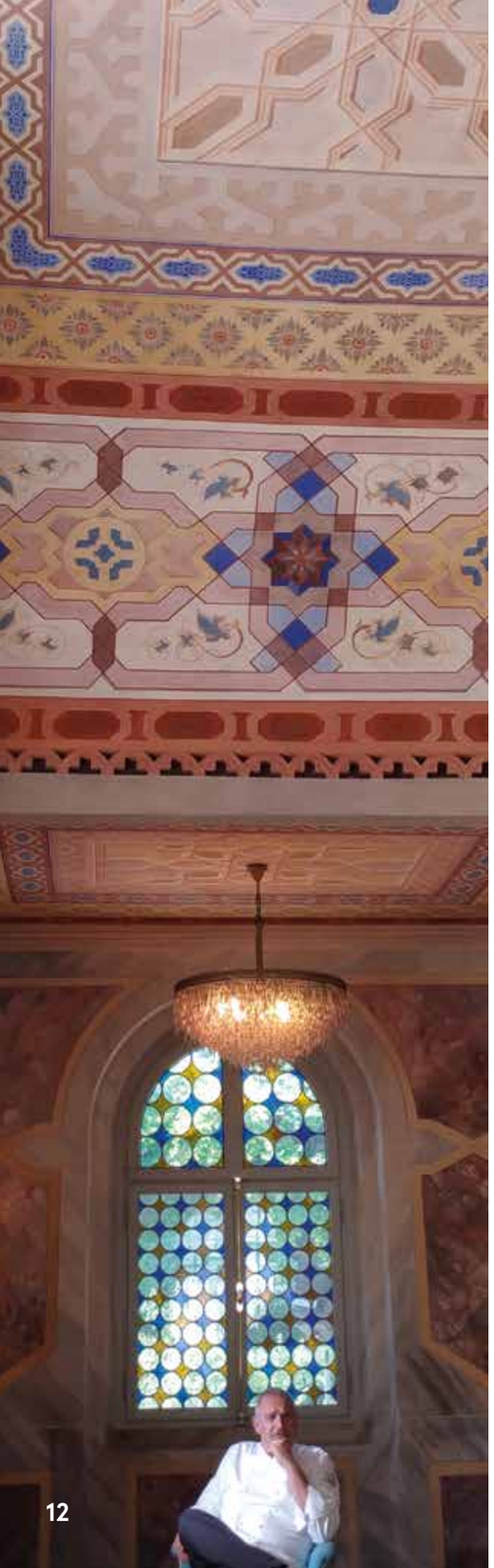
Welcome to Le Cedrare, a Historic Villa and International Restaurant

LE CEDRARE

Le Cedrare, where the citrus trees used to be kept during the winter, has now become the **Villa Perez-Pompei-Sagramoso**.
Created by the architect Vincenzo Pellesina, who also designed parts of the Palace of Versailles, this neoclassical villa welcomes guests into an enchanting world of extensive windows, fountains and a delightful play of hedges in the magnificent garden, as well as into the intricate nuances of wine, fine foods, and more...

The lead role is played by the multi-award-winning **Count-Chef Marcantonio Sagramoso**, who is famed for his dishes in Italy and abroad.

Marcantonio Sagramoso: Aristocratic Cuisine



Becoming a chef and going back to where it all began

It all started in the kitchen in the Villa Sagramoso. He was barely as high as the table, but young Marcantonio was already picking out the smells of herbs freshly picked in the vegetable garden, as the chopping blade swished back and forth over them. But then a lid would be raised from a bubbling pot and he would be all eyes, as though watching the melodramatic gesture of a magician revealing the contents of his hat to the public.

"Whatever you can do or dream you can, begin it. Boldness has genius, power and magic in it."

Goethe

So many little moments of joy that Marcantonio savoured and observed from his own special vantage point, and that attracted him more than football. With eyes wide open, he would watch each and every little gesture of stirring, cutting, washing, baking, boiling...

As a grown-up, he discovered the cuisines of Antigua, Japan, and Milan, building up experience and learning to match different tastes and ingredients, once again discovering the marvels and thrills of cooking he had watched as a child. But now it was he who was the magician.
Marcantonio discovered that every choice must be sought out and cultivated, and that it is a search without end. He was now ready to return.
Back in Illasi, he renovated his neoclassical villa and opened the Le Cedrare restaurant. Still today, this return to his roots brings with it the taste of his recipes, based on flour, water and the most genuine produce, always respecting and bringing out the best of nature.

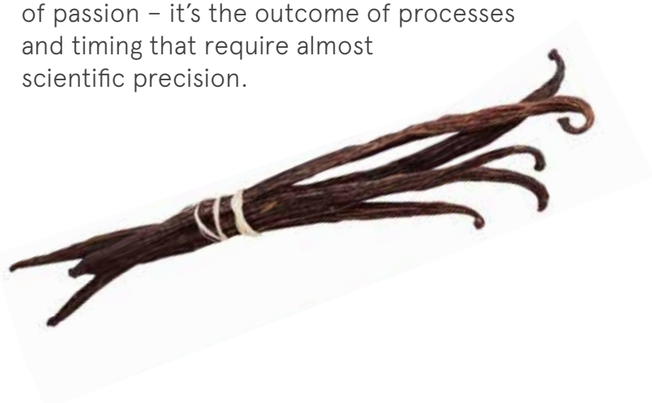
Scan the QR code to watch the video

My Enduring Passion for Fine Food

Let each day bring its inspiration

Imagination, improvisation, and research are like flames that fire his creativity in taste, as he himself likes to call it.

But creativity in the kitchen is not just a matter of passion – it's the outcome of processes and timing that require almost scientific precision.



"Learn to cook: try new recipes,
learn from your mistakes,
be fearless,
and above all have fun."

Julia Child

"The chef
as a painter..."

Scan the QR code to watch the video

Backed up by the most reliable, high-performance technology, this eclectic chef enjoys inventing and bringing to life his every idea. At a far remove from passing fashions, he accompanies his guests into a world of new tastes and the pleasure of creations that are perfect every time.

Taking inspiration from historic and ground-breaking chefs like Ferran Adrià, Escoffier, and Bocuse – the latter the inventor of nouvelle cuisine – Marcantonio has built up a personal style of his own: a mix of highly sophisticated combinations of tastes and an absolute focus on quality.

Quality is not just viewed as an essential ingredient in every dish of his, but also as a criterion for selection that he brings to bear in every aspect of his profession, starting with his number-one assistant: his kitchen.

My Everyday Choice

Entering the kitchen is always a delight

Cooking is a passion, but those who choose cooking as their profession need to be sure they'll always find the reliability and spontaneity of a familiar place in the kitchen, where they can move easily and freely with their habitual gestures, ideas and rhythms.The lights, colours and atmosphere must respect the tastes of the chef and those who work with him.

Beauty and practicality are essential for giving space to ideas and becoming the basis for the chef's culinary art. Entering the kitchen becomes a whirlwind of sensations, where one can appreciate the perfume of creativity and find inspiration, capturing the essence of perfection in the result.

"There is only one kind of success: to make your life what you want."

Henry David Thoreau

Working in a kitchen that is as elegant and sturdy as a Baron inspires creativity and gives one instant access to all the most modern instruments that make a chef's work that much easier, more precise and reliable.

In a Baron kitchen, choice is the key concept behind every element: details, accessories, and materials, as well as creating the best solutions in terms of modularity and functionality.

The choice of a kitchen is, of course, the most important factor, for it is at the heart of every chef's professional success.

Chef Marcantonio Sagramoso has chosen a professional Baron kitchen for his Le Cedrane restaurant.

Marcantonio Sagramoso's Recipe

Partridge paté creamed with duck fat, with terrine of peas, Parmigiano Reggiano and maize chips

This fun tapas-style dish is a new take on partridge, coupled with peas and the king of all cheeses. It also reflects the shift of season from winter to spring, without this in any way upsetting the harmony of the preparation.

Ingredients

2 grey partridges braised with a base of wild bird game and Marsala
70g/2½oz butter
30g/1oz duck fat
30g/1oz partridge stock, well reduced, ideally turned into extract
100g/3½oz liquid cream of peas
1.5g/small pinch agar agar
100g/3½oz cream
50g/1¾ oz Parmigiano Reggiano
1.7g/pinch agar agar
100g/3½oz Bramata maize flour
500g/1lb 2oz water
crystallised bresaola and balsamic sauce to taste

Preparation

Prepare a fairly liquid polenta, salt lightly and cook.
Spread it on silicone mats and microwave until all the water has evaporated, creating a crumbly wafer.
Clean and remove the flesh of the partridges, keeping the livers, add to the fats, salt to taste and add part of the extract.
Place in Pacojet beakers and work three times with a 4-blade cool kit.
Taste the result and, if necessary, add more partridge extract.
Add the agar agar to both liquid parts, leave to hydrate for half an hour and then bring to the boil.
Pour the velouté of peas into moulds and add the parmesan to the cream.
Pour the latter into moulds that are the same as for the above, cool down and remove.
The consistency should not be too thick.
Now assemble this preparation as required.

If I hadn't decided to go to the Caribbean...

The chef as a painter...

The more instruments you have...

To watch all the videos of interviews with Marcantonio Sagramoso, just scan the QR code using the free app that you will find at Android, Apple and Windows stores.

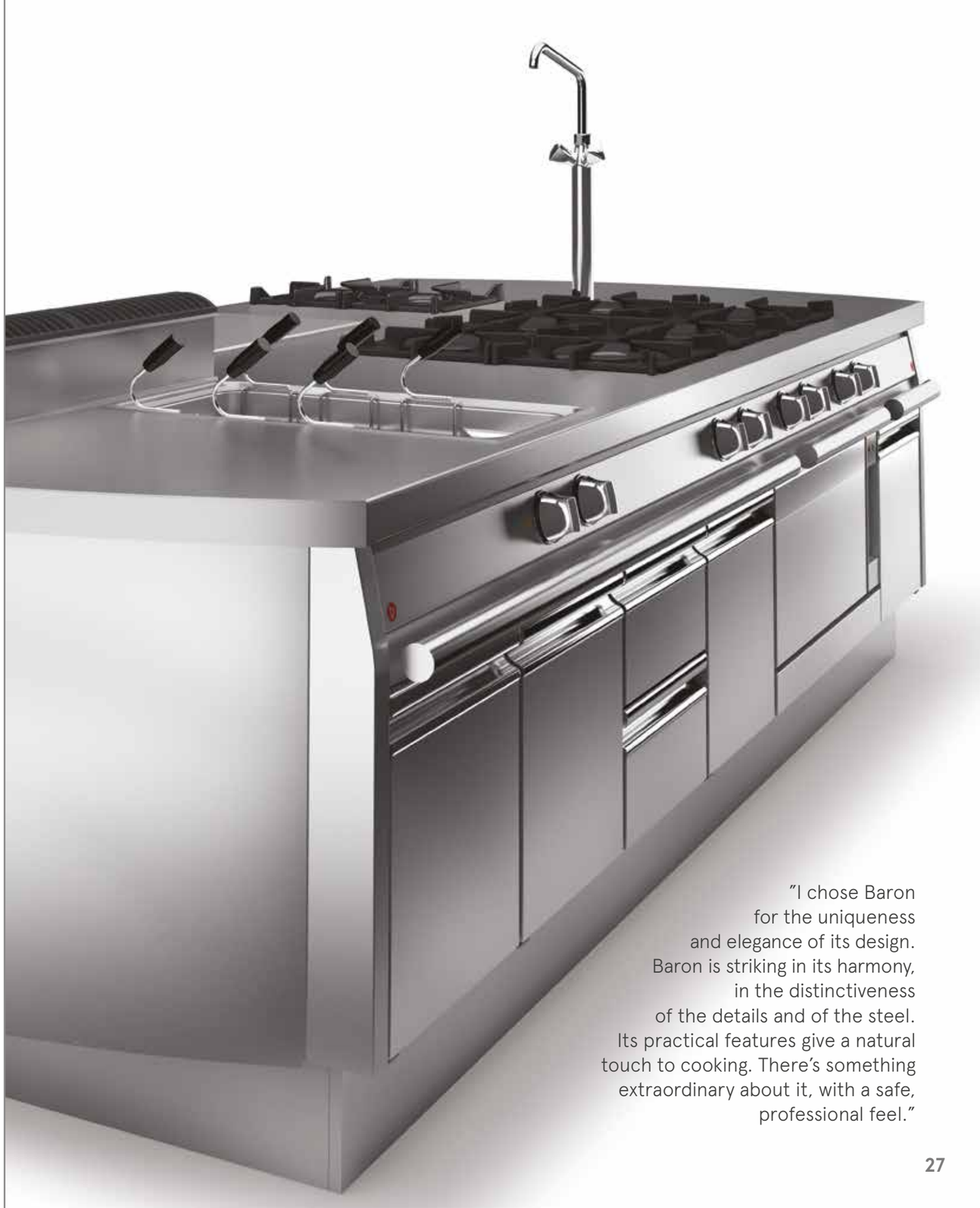
What Matters is Making the Right Choice

Baron kitchens.
The choice that makes the difference

Solidity
The use of top-quality extra-thick steel, with the closest attention to every detail throughout the production process are just some of the features that make Baron kitchens so unique.

Reliability
The choice of materials and the quality of construction give Baron kitchens their extreme reliability and durability, making them the perfect partner for every professional chef.

Flexibility
The wide range of models means you can choose the perfect solution for your own personal needs: from classic gas hobs and deep fryers through to equipment for special processes, such as the wok and the electronically controlled multipurpose machines.



"I chose Baron for the uniqueness and elegance of its design. Baron is striking in its harmony, in the distinctiveness of the details and of the steel. Its practical features give a natural touch to cooking. There's something extraordinary about it, with a safe, professional feel."

Only Baron is Customer Friendly

All Baron equipment is supplied complete and ready for use straight away.
An intelligent choice that allows us to optimise and accelerate shipping and installation times. For example, in the case of installations on a base cabinet with doors, our products leave the factory preassembled and supplied in a single package (worktop, base cabinet, base cabinet with doors and oven versions) instead of in three separate packages needing to be assembled on site.

Extensive range of accessories'

The huge choice of Baron accessories allows equipment to be adapted to meet numerous different requirements, both practical and aesthetic, and create a set of eye-catching, fully-functional complementary components.
The accessories available include: castor kit, bridging kit, end panels, handrail, mixer tap, base cabinet installation kit (rack supports, drawers, heating plate kit, refrigerated bases), suspended units.

Maximum hygiene and easy cleaning

The exclusive use of press-moulded worktops and flush-fitting side coupling of equipment prevents the ingress of dirt and ensures improved efficiency and hygiene, whilst facilitating cleaning. The entire range can be on standard feet or on a stainless-steel or masonry plinth.

Bespoke options

Baron is well aware of the importance of a customised hob and therefore provides bespoke solutions designed to meet the specific needs of every customer. Besides the standard equipment in our catalogue, we offer special designs that create custom-built range hobs each with a different hygienic top in order to address differing requirements relating to available space and functions.

New Queen Kitchens:

Truly Regal Style

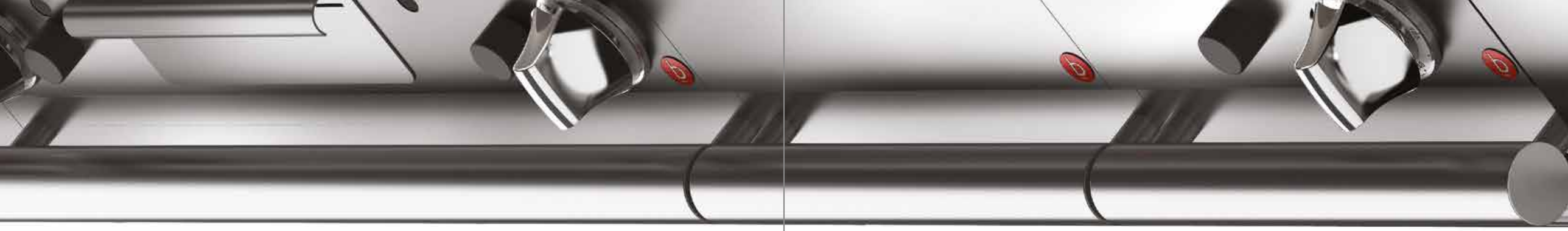
Design: Raffaello Manzoni & Luca Franzosi

A NEW DESIGN: PRACTICAL AND EYE-CATCHING DOWN TO THE SMALLEST DETAIL

You can recognise a Baron kitchen by its design and the feeling of solidity in every detail. Characteristics that are deep-rooted in the company's stylistic tradition and maintain a unique and distinguishing quality despite undergoing continual development. Every Baron product has an in-built aesthetically-pleasing and at the same time ergonomic design that creates a stylish and harmonious line featuring details that will facilitate your tasks in the kitchen whilst guaranteeing complete safety.

The **linear design** with its new components provides a striking visual impact: features such as the tubular-steel bar, recessed handles in chrome-plated aluminium and control panel heighten and enhance the continuity and minimalist nature of the line.

The **curved panel** is one of the distinctive features, stylishly sealing off the ends of the unit, and is also to be found in the new ventilation grilles. Queen kitchen is available in 9 and 7 series, see specifications at page 44.



The **front bar** is a new design feature that increases the kitchen's visual importance and offers clear benefits: it is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs. Furthermore, it is additional space that can be very convenient for hanging utensils, tea towels and anything else you would like to keep close at hand.

The **knobs** offer optimum grip and help the chef to have the setting controls right under his eyes. Special attention has also been paid to the knob bezel that has been expertly designed to avoid penetration of liquids and/or dirt.

The **handle** extends continuously along the entire top edge of door. Its peculiarity is not protruding from the doors due to being recessed: this helps to prevent accidental contact whilst working. It is made from aluminium with a shape specially designed to facilitate cleaning as much as possible.

A SOLID LINE OF EQUIPMENT AND COMPONENTS FOR THE PROFESSIONAL CATERING SECTOR

Baron's essential range for optimum cooking in no time

Gas hobs

- Press-moulded top to increase hygiene and prevent the ingress of dirt.
- Version with self-cleaning hob (trickle of water on the hob to facilitate cleaning after use).
- Pilot light protected and separated from the burner (helps during servicing as it is easier to replace).
- Single-piece cast-iron burner.
- Choice of accessories to facilitate cleaning (removable tray, automatic filling with water for self-cleaning hobs).
- Various configurations allowing you to customise the cooking zone to meet the most exacting requirements.

Griddle plates

- Wide range of finishes in M40, M60, M80 and M120 sizes to suit varying degrees of output.
- Recessed plate is welded to the top to facilitate cleaning and prevent the ingress of liquids.
- Versions with mild-steel (for fast-cooking meat and vegetables) or chromed plate (for fish, cheese and eggs, with improved heat retention and distribution within the plate and easier cleaning).

Baron's essential range for optimum cooking in no time

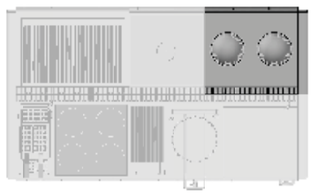
Deep fryers

- External-burner type with cold zone in gas and electric versions. Electric version features heating elements than are fully removable from the tank. Every detail is designed to facilitate cleaning and guarantee exceptional performance.
- New state-of-the-art deep fryer with touch control, automatic basket lift and oil filter. Reduced frying times and increased food quality.

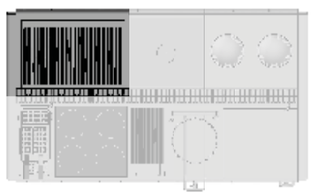
Talent multipurpose

- Modular multipurpose equipment allowing you to use available space to the full and reduce preparation times. 7 functions in one unit that becomes a veritable factotum in your kitchen. Perfect for planning your work schedule or receiving additional help during the busiest moments of the day.

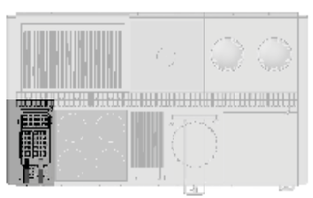
A combination of equipment to customise every kitchen according to requirements



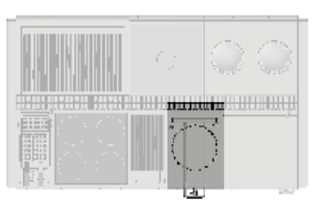
Gas wok ranges
A guarantee of perfect cooking with the 10 or 14 kW power rating that Asian cuisine requires.



Gas barbecues
The best in barbecued food thanks to the large cooking area and high power output allowing you to load up with large pieces without risking a dramatic fall in temperature.

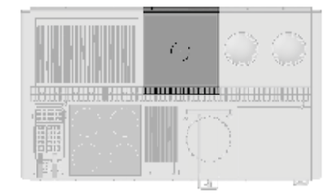


Pasta cookers
Tank with overflow section welded to top offers large area to allow for swelling of starches and prevent spillages onto nearby elements.

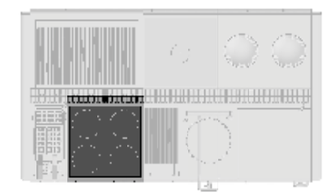


Boiling pans
Gas and electric versions with direct and indirect heating. The direct version is recommended for preparing liquids (gravy, soup, broth); the indirect one for preparing thick and dense dishes (sauces and jams) that would otherwise need to be stirred continuously. Furthermore, indirect heat boiling pans have automatic venting and automatic filling of the water jacket.

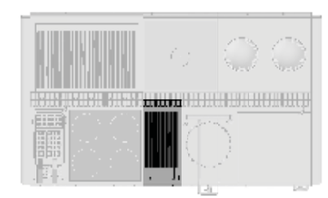
Solid-top ranges
Various configurations allowing you to customise the cooking zone to meet the most exacting requirements.



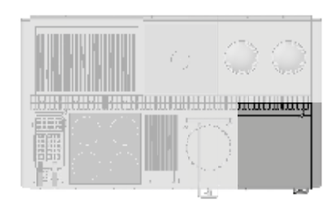
Electric hobs
(solid-plate, ceramic glass, induction)
Ranging from the traditional solid electric plate to the latest full-surface induction hob in order to save energy and reduce cooking times.



Lava rock
Recreate a perfect barbecue effect for tastier grilled dishes.



Bratt pans
Duplex (stainless-steel) or iron pans. Duplex is a steel with excellent abrasion and erosion resistance, high energy absorption and low thermal expansion. These benefits increase the potential and efficiency of an equipment with a proven track record.
Manually-operated or motorised tilting.



QUEEN9

- AISI 304 stainless-steel bases and tops, Scotch-Brite finish.
- Depth 900 mm for high power and performance.
- Baron catalogue offers more than 350 standard models.
- Worktop, base cabinet, base cabinet with doors and oven versions.
- 20/10 worktop thickness.
- ·win-piece knobs prevent the infiltration of dirt and have an IPX5 water ingress protection rating.
- Gas hobs having burners with various configurations and power ratings: 3,5 kW-5,7 kW; 7 kW and 10 kW.
- Wide range of accessories.

QUEEN7

- Stainless steel, Scotch-Brite finish.
- Sturdy and powerful with compact design.
- Depth 700 mm means that it will fit the most common configurations.
- Baron catalogue offers more than 300 standard models.
- Worktop, base cabinet, base cabinet with doors and oven versions.
- Twin-piece knobs prevent the infiltration of dirt and are watertight.
- Gas hobs having burners with various configurations and power ratings: 3,5 kW-5,7 kW; 7 kW and 10 kW.
- Wide range of accessories.

GRAPHICS: X-NOVO DESIGN

BARON Ali S.p.a.
Via del Boscon, 424
32100 Belluno - Italy
Tel. +39 0437 855411
Fax +39 0437 855444
e-mail: info@baronprofessional.com
www.baronprofessional.com

an Ali Group Company

GROUP

The Spirit of Excellence

BN4186GLIBR002

baron