



Slow Italian, Fast Learning

Ep.445: Michelin's First Australian Guide Gets a Taste of SA

Italian	English
La Guida Michelin è arrivata in Australia. "It's the tire that's built up a reputation as the best tire in the world, it's Michelin of course, demand the best, demand Michelin." No, non quella Michelin, questa Michelin. WELCOME TO THE TABLE OF ALL CHEFS TABLES, WELCOME TO THE MICHELIN GUIDE Sono in realtà la stessa Michelin: oltre a produrre pneumatici, Michelin assegna stelle ai ristoranti in base alla qualità della cucina proposta. Il legame tra le due attività è piuttosto evidente: alla cerimonia di premiazione ha fatto la sua comparsa anche l'Omino Michelin. Se non lo conoscete, è la mascotte dell'azienda, composta da una pila di pneumatici bianchi. Anche se è comunemente chiamato "Omino Michelin", il suo vero nome è Bibendum. Ripercorrendo le origini della Guida Michelin, il collegamento tra pneumatici e ristorazione appare abbastanza logico. La Guida Michelin fu pubblicata per la prima volta nel 1900 per incoraggiare le persone a	Michelin has touched down on Australian shores. "It's the tire that's built up a reputation as the best tire in the world, it's Michelin of course, demand the best, demand Michelin." No, not that Michelin, this Michelin. WELCOME TO THE TABLE OF ALL CHEFS TABLES, WELCOME TO THE MICHELIN GUIDE They're actually the same Michelin - as well as manufacturing tires, Michelin awards stars to restaurants based on the quality of the food on offer. The links between the two seem pretty strong - the Michelin Man himself made an appearance at the awards. If you're not familiar, he's a mascot made of stacked up white tires and while he's commonly known as Michelin Man, his actual name is Bibendum. Going back to the origins of the Michelin Guide, there's a logical connection between the two. The Michelin guide was first published in 1900 to encourage people to travel by car and included maps and recommendations for

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viaggiare in automobile e comprendeva mappe e suggerimenti su dove mangiare e soggiornare. Era considerata un modo per aumentare la domanda di automobili e, di conseguenza, di pneumatici, che rappresentavano il cuore dell'attività dell'azienda. Da allora si è trasformata in quello che è probabilmente il riconoscimento più prestigioso per i ristoranti. Negli ultimi mesi ispettori Michelin anonimi hanno visitato e valutato i ristoranti del South Australia per individuare le eccellenze gastronomiche dello Stato. Il risultato è arrivato questa settimana, con 77 ristoranti premiati e inseriti nella guida. Il massimo riconoscimento del sistema Michelin sono le tre stelle, assegnate ai ristoranti in cui la cucina eleva il mestiere a forma d'arte e dove alcuni piatti sono destinati a diventare dei classici. Nessun ristorante del South Australia ha ancora raggiunto questo traguardo, ma uno ha ottenuto due stelle Michelin, riconoscimento assegnato a una cucina raffinata e ispirata, nella quale emergono il talento e la personalità della brigata attraverso piatti realizzati con grande maestria. "Tonight we are delighted to announce the first Two Michelin Star restaurant in South Australia and it goes to Macgill Estate Restaurant, Chef Scott Huggins" Durante la premiazione non sono mancate le lacrime. Lo chef Scott Huggins è apparso	places to eat and stay. It was seen as a way to increase demand for cars and in turn, car tires - their core business. It's since evolved into arguably the best-known honour for restaurants. For the past few months anonymous Michelin inspectors have been eating their way through South Australia to find the best of the best. Culminating this week, with 77 restaurants honoured on the list. The highest honour under the Michelin system is three stars, for restaurants where the cooking elevates the craft to an art form, with some dishes destined to become classics. No restaurant in South Australia claims that honour - yet - but one has been awarded two stars - which is for food that's both refined and inspired, where the team's personalities and talents shine through in expertly crafted dishes. "Tonight we are delighted to announce the first Two Michelin Star restaurant in South Australia and it goes to Macgill Estate Restaurant, Chef Scott Huggins" There were tears as the winners took the stage, with chef Scott Huggins seeming a little overcome with the honour.
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visibilmente emozionato nel ricevere il riconoscimento. "I dreamt of working in Michelin Star restaurants as a youngster and I did and worked in Europe and I worked in Tokyo, and one thing's working for one and one thing's achieving two, so thank you, thank you so much." Altri dieci ristoranti hanno ottenuto una stella Michelin, premio che riconosce locali capaci di utilizzare ingredienti di qualità eccellente e di proporre piatti dai sapori distintivi con standard costantemente elevati. Sedici ristoranti hanno ricevuto il riconoscimento Bib Gourmand, dedicato ai locali che offrono ottimo cibo a prezzi accessibili, mentre altri cinquanta entrano nella guida nella categoria Michelin Selected. Non si tratta soltanto di ristoranti di lusso. Una Stella Michelin ha lo stesso valore sia che venga assegnata a Parigi, Tokyo, New York o Adelaide, e può essere attribuita tanto a una bancarella di street food quanto a un ristorante d'alta cucina. Il direttore internazionale della Guida Michelin, Gwendal Poullennec, ha elogiato la scena gastronomica del South Australia. "And what they found was a dining scene of remarkable diversity, one that reflects the multicultural identify of the country where European influences from France, Italy and Greece meet Asian traditions from Thailand, Vietnam and Japan, but rather than fitting neatly into a single category, many of South Australia's restaurants weave these influences together with an open expressive style which reveal the	"I dreamt of working in Michelin Star restaurants as a youngster and I did and worked in Europe and I worked in Tokyo, and one thing's working for one and one thing's achieving two, so thank you, thank you so much." A further 10 restaurants have received one Michelin star, which recognises restaurants using top-quality ingredients dishes with distinct flavours to a consistently high standard. 16 restaurants have earned a Bib Gourmand for good food at great value, and 50 more restaurants join the Guide as Michelin Selected. It's not all fancy restaurants. While a Michelin Star holds the same weight whether it's in Paris, Tokyo, New York or Adelaide, Michelin Stars can be found at street food stalls and grand palaces. International Director of the Michelin Guide Gwendal Poullennec heaping praise on the South Australian foodie scene. "And what they found was a dining scene of remarkable diversity, one that reflects the multicultural identify of the country where European influences from France, Italy and Greece meet Asian traditions from Thailand, Vietnam and Japan, but rather than fitting neatly into a single category, many of South Australia's restaurants weave these influences together with an open expressive
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individuality of each chef and the places their inspirations come from." Gli ispettori prendono in considerazione cinque criteri fondamentali. "The Michelin Star is awarded to outstanding cooking and our inspectors always assess five universal criteria: so first the quality of the ingredients, then the mastery of cooking techniques, the harmony balance and flavor, the personality of the chef expressed through the plate and last and not least of course consistency both over time and over the entirety of the whole, so these are the five universal criteria." Il premier del South Australia, Peter Malinauskas, ha detto che l'arrivo della guida rappresenta una vetrina internazionale per i vini, i prodotti locali e le persone dello Stato. "Why wouldn't we want the rest of the world to know what we've got to offer? As a state and a city we cannot hide our light under the bushel. We have to be out there, we have to break through and cut through. And the partnership with Michelin gives us exactly that the rest of the country's industry around hospitality is talking about us tonight." Prima dell'ingresso del South Australia, a giugno è stata pubblicata la Guida Michelin della Nuova Zelanda, la prima incursione della guida in Oceania. Non è stato reso noto quanto il South Australia abbia pagato per portare Michelin nello Stato, ma il premier sostiene che la cifra	style which reveal the individuality of each chef and the places their inspirations come from." Inspectors consider five key criteria: "The Michelin Star is awarded to outstanding cooking and our inspectors always assess five universal criteria: so first the quality of the ingredients, then the mastery of cooking techniques, the harmony balance and flavor, the personality of the chef expressed through the plate and last and not least of course consistency both over time and over the entirety of the whole, so these are the five universal criteria." South Australian Premier, Peter Malinauskas says the state's wine, produce and people are being showcased through the guide's entry into the state. "Why wouldn't we want the rest of the world to know what we've got to offer? As a state and a city we cannot hide our light under the bushel. We have to be out there, we have to break through and cut through. And the partnership with Michelin gives us exactly that the rest of the country's industry around hospitality is talking about us tonight." Ahead of the entry into South Australia, the Michelin Guide New Zealand was released in June, the guide's first foray into Oceania. We don't know how much South Australia paid to bring Michelin to the state, but the Premier says it's less than what New Zealand
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sia inferiore a quella spesa dalla Nuova Zelanda. Oltremarica, la Nuova Zelanda ha accettato di versare 6,3 milioni di dollari neozelandesi in tre anni per essere inclusa nella guida. L'accordo con il South Australia, invece, ha una durata di cinque anni.	spent. Across the ditch, the Kiwis agreed to pay \$6.3 million New Zealand dollars over three years for its inclusion in the guide. The partnership in South Australia is instead for five years.
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Report by Kerrin Thomas for SBS News.

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