

Daniele Bergesio Massimiliano Di Lauro Il Cuoco delle emozioni (The chef of emotions)

«There is a small town where restaurants are all excellent: both the traditional dishes and the exotic ones are tasty. The food is delicious, impeccable and well cooked. Yet, those who live in the town always recommend going to the only restaurant where... you don't eat. »

The Chef of Emotions serves everyday very special dishes. He cooks just a single special meal dedicated to one of the many emotions we can feel. The customers who taste them immediately feel happy, relaxed, even bettered. What is his secret? Every morning he goes out for a walk and gets an... emotions binge! He observes everything and everyone with empathy and attention, he laughs, he cries, he has fun and gets angry. At the end, he collects all emotions, brings them to the restaurant and dresses the course with his tears. This is the secret: many kinds of tears, and fresh tears of the day! Because you can cry for many reasons, and each tear has its own relevance and its own special flavour...

Daniele Bergesio

Writer and musician, he is author of children and YA's books of several publishing houses; in 2017 he won the Narrating Equality Award with *Una partita in ballo* (Giralangolo) and was a finalist for the Malerba Award 2020 with the book *L'Ascensore* (VerbaVolant). Daniele leads workshops about gender stereotypes, racism and intolerance in schools and bookshops.

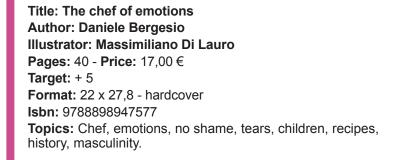
Massimiliano di Lauro

He is illustrator of children's books and magazines, and also an art director for animation studios. His books are translated in six languages. He worked for italian and international publishers and magazines like Boston Globe, Corriere della Sera and New York Times.

EMOTIONS TO LIVE

The importance of crying

Food and recipes





Il Cuoco delle emozioni serve portate molto speciali: fuori dalla porta appoggia una lavagna dove, con un gesso bianco, scrive il piatto del giorno. A chi si siede a tavola porta solo quello. E cosa prepara, se non si mangia?



Lo dice il nome stesso: cucina emozioni. Domenica, ad esempio, sulla lavagna aveva scritto:

Gioia di anolini da bolle di sapone allo spicchio d'arancia controluce con grattugiata di coriandoli da lancio e riduzione di pallone, prato e giornata di sole. Altri giorni, a tavola arrivavano emozioni esotiche:

Bocconcini di malinconia al latte di saudade, riso «non fa ridere» e pensieri grigi in salsa mesta.

«Scusi, cosa sarebbe la saudade?» chiedevano dai tavoli.

Paziente, il Cuoco delle emozioni spiegava che era un tipo di nostalgia che arrivava dal Brasile: un luogo in cui si festeggia il carnevale più divertente del mondo e si balla ridendo molto, ma non per questo chi vive lì è sempre felice.