

Gino Masini – Candidate for the position of "RAN Chief Cook"

Outstanding competence as chef.

Strong background in the preparation of many typical dishes from Tuscany (thanks to my family origins), including but not limited to:

- *Ribollita*
- Seafood (including but not limited to *Baccalà alla Livornese*, and others)
- desserts (including but not limited to *Schiacciata alla Fiorentina*, *Frittelle di S. Giuseppe*, and others)

Thanks to many decades in Northern Italy, strong proficiency in the preparation of typical dishes from the North (including but not limited to *Risotto* and *Polenta*).

Very well versed with barbecue (including but not limited to *Bistecca alla Fiorentina*, which I always prepare with true *chianina* meat).

Also capable of preparing dishes from the French tradition (including but not limited to *Brandade de morue* and *Soupe à l'oignon gratinée*).

Always up-to-date with the latest culinary trends, thanks to my acquaintance with people skilled in the art (including an Italian 3-star Michelin chef); generally curious of local food cultures around the world.

Proud owner of a piece of land in Tuscany. From my own local olive trees, I produce what I believe to be the best extra-virgin olive oil in the world (which I use in many of my dishes).