



For Immediate Release

The best from Piedmont

Star Chef Luisa Valazza creates menus for Lufthansa's First and Business Class

East Meadow, NY, Jan. 30, 2009 – During March and April, Luisa Valazza will create menus for First and Business Class passengers on Lufthansa's long-haul flights. Passengers travelling in First Class will have a choice of starters including select medium rare saddle of veal with Piedmont style parsley oil and vegetable jelly, followed by a main course of fried turbot in red wine sauce with Romanesco broccoli and Venus rice, or hazelnut-crusted tenderloin of beef served with balsamic sauce, mushrooms and creamy polenta. In Business Class, the innovative Italian chef will treat passengers to an appetizing menu consisting of salmon confit with carrot orange sauce and Venus rice, followed, for instance, by roasted poulard in savoury malted jus with carrots and mashed potatoes and, to conclude the meal, Amaretti chocolate flan.

Luisa Valazza hails from the province of Novara in Northern Italy. Her husband Angelo runs the Al Sorriso restaurant in Soriso, a small town near Milan. It is here that the 58-year-old chef spoils her guests with her excellent 3-star-rated cuisine. Time and again, through her imaginative use of flavours and spices, she creates her own versions of local Piedmontese dishes without, however, forsaking traditional elements of this cuisine. Thanks to her unique cooking style the Al Sorriso has gained an enviable international reputation. It is no coincidence that for many years it has been regarded as one of the best restaurants in Italy and beyond and is renowned among gourmets worldwide.

Luisa Valazza became one of the most successful chefs in the world more or less by chance. When the chef at her husband's restaurant decided to move on, Luisa Palazzo took over in the kitchen. A brilliant self-taught chef, she adapted recipes that she found in cook books to suit her own taste and thus created her very own Italian gourmet cuisine – based on the finest, local Piedmontese ingredients.

Since January 2000, Lufthansa has taken its First and Business Class passengers to new culinary heights. Imaginative menus, created by top chefs from all over the world, make a Lufthansa flight a truly heavenly experience. To date, such international celebrities as Harald Wohlfahrt (Baiersbronn), Dieter Müller (Bergisch Gladbach), Frank Zlomke (Paarl, South

Africa), Daniel Boulud (New York) and Paul Bocuse (Lyon) have been engaged as Lufthansa “Star Chefs”. In addition, since the beginning of 2005, internationally renowned chefs have created special menus on selected long-haul routes from Germany to reflect the culinary tastes and traditions of the respective destination.

Images can be downloaded [here](#).

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