



ANDREW GASKIN

# CHEF I UMJETNIK U JEDNOM

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## A CHEF AND AN ARTIST ALL AT ONCE

**A**NDREW GASKIN NIJE KU HAR, ČAK NI CHEF... ON JE, JEDNOSTAVNO, HIPERAKTIVNI UMJETNIK KOJEMU JE HRANA MEDIJ, A KUHANJE GLAVNA TEHNIKA.

Andrew Gaskin, nova akvizicija u Maistrinim vrhunskim hotelima u Rovinju, prošlog je ljeta preuzeo dužnost glavnog chefa. Pod Andyjevim - kako je ime Andrew koje zvuči, kažu njegovi suradnici, jako 'britiš' skratila većina suradnika - budnim okom, sve su linije hrane u čak trima hotelima, najluksuznijem Monte Mulini, dizajnerskom Lone i u nedavno otvorenom šarmantnom boutique hotelu Adriatic na samoj rovinjskoj rivi. A ne promiče mu, uvjerili smo se, ni najmanji detalj. Za Gaskina bi se teško moglo reći da je kuhar, iako je njegov životni put, dakako, obilježio boravak u kuhinjama. Za sebe kaže da je 'dobra berba', rođen 1962. godine u Londonu. Prije bi se moglo reći da je jedan od onih urbanih nomada koji se, čak i ako se ne sele svakih par godina i ne provode pola života u avionima, putuju virtualno. "Svijet je knjiga, a ako ne

putujete, to je kao da ste pročitali samo jednu stranicu i propustili sve ostale"; jedan je od životnih lajtmotiva Britanca koji se doselio u Rovinj. Svaki je dan putovanje i istraživanje jer u svijetu gastronomije, pogotovo visoke kakvom se Andrew Gaskin bavi, nema odmora. Istraživanje i neprestana potraga za inspiracijom tek su nadogradnja na osnove kulinarstva koje mora imati, ali i na njima raditi, svatko tko želi živjeti gastronomiju. Živjeti gastronomiju ili raditi bitna je razlika, a mjesta u redovima najboljih ima samo za one koji žele rasti. Shvatio je to Andrew Gaskin ▶



**A**NDREW GASKIN IS NOT A COOK, NOT EVEN A CHEF... SIMPLY PUT, HE IS A HYPERACTIVE ARTIST WITH FOOD AS HIS MEDIUM AND COOKING AS HIS CHIEF TECHNIQUE.

Last summer, Andrew Gaskin, the latest addition to Maistra's premier hotels in Rovinj, took over the duties of the chef. Under the watchful eye of Andy - which is what his coworkers call him as his name is very British, they claim - are all the food lines in as many as three hotels, including the most luxurious hotel Monte Mulini, the designer hotel Lone, and the recently opened,

charming boutique hotel Adriatic, which sits on Rovinj's waterfront. And he never misses even the tiniest detail, as we've seen for ourselves. One could hardly say Gaskin is a chef, even though he has spent his entire life in various kitchens. Born in London in 1962, he says he is of a "good vintage". One would most likely say he is one of those urban nomads who, even if they are not moving around every few years and spending half their life on planes, travel virtually. "The world is a book and if you don't travel, then it's like you've only read a single page and missed all the others," the British who moved to Rovinj reiterated one of his life's leitmotifs. Every day is a journey and an exploration because there is no time to rest in the world of gastronomy, particularly the high gastronomy that Andrew practices. Exploration and constant pursuit for inspiration are just extensions of the culinary basics that anyone who wants to live gastronomy has to know and work on. There is a huge difference between living and practicing gastronomy, and there ▶

▣ Tuna sashimi s wasabijem, morskim algama i terraminom  
Tuna Sashimi with wasabi, seaweed and terramin





► Chefovi Andrew Gaskin i Erik Išić  
Chefs Andrew Gaskin and Erik Išić



► prije čak tri i pol desetljeća, kada je krenuo u svijet kulinarstva. - Oduvijek sam želio putovati. To mi se sviđalo, baš kao i popularnost tadašnjih kuharskih autoriteta koji su gostovali u restoranima diljem svijeta. Malo kuhaš, pa malo putuješ - prisjetio se chef Gaskin. No, nakon ulaska u kuhinje prvih restorana dug je put od praktikanta do pomoćnog kuhara a tek potom uspinjanje u hijerarhiji kuhinje

#### SVJETSKI KUHAR I SVJETSKI PUTNIK

- Hotelske kuhinje na neki su način obilježile moju karijeru. Tako se posložilo i one su išarale tu moju kartu svijeta koji sam obilazio radeći i živeći od Velike Britanije do Malte, Kine, egzotičnih otoka, Francuske, Italije... I evo me danas u Rovinju, sjajnom istarskom gradiću. Prije nego što sam došao ovamo na prvi razgovor, nisam nikada bio u Hrvatskoj. Dakako, znao sam gdje je, ipak sam se oženio Talijankom, a Hrvatsku i Italiju dijeli samo jedno malo, ali prekrasno, more. I, eto, pola godine kasnije, ne samo da živim i radim ovdje nego

i uređujemo svoj novi dom - prisjetio se Andy svoje odluke da na poziv menadžera postane dio Maistrina tima, ključni čovjek priče o hrani koji predvodi pravu malu vojsku od stotinu i pedesetak kuhara i kuharica. Sve što se nađe na tanjurima i u čašama pred gostima ovih triju hotela prošlo je Gaskinovu selekciju i provjeru. Za Gaskina se teško može reći da je samo kuhar, čak i da je chef. Nevjerojatna količina energije kojom raspolaže te ideje i brzina kojom se one roje pretvorile su ga u hiperaktivnog umjetnika kojemu je hrana medij, a kuhinja prostor za rad. Iskustvo rada u svjetskim kuhinjama učinilo ga je beskompromisnim poznavateljem svih noviteta i pomoglo u korištenju vrhunskog alata, pribora i namirnica. Za razliku od mladih chefova koji tek otkrivaju čudesa kuhinje, Gaskin takve resurse - a očekivano je da ih imaju mjesta poput Maistrinih hotela - doživljava bez puno emocija, ali zato s minucioznim planiranjem koristi u izvedbi gurmanskih doživljaja. Organiziran poput vojskovođe, s preciznim, u detalje

► is only room at the top for those who want to grow. Andrew Gaskin came to realize all this three and a half decades ago, when he entered the culinary world. - I've always wanted to travel. I like that, just as I liked the popularity of the then culinary authorities guesting in restaurants around the world. You cook a lot, you travel a lot - chef Gaskin remembered. However, after entering the kitchens of his first restaurants, the road from being an intern to a sous chef was a long one, followed by climbing the kitchen's hierarchy ladder.

#### WORLD CHEF AND WORLD TRAVELER

- Hotel kitchens have in some way marked my professional career. Things came together that way and the kitchens have drawn my map of the world, which I travelled around, working and living in various places, from UK to Malta, China, exotic islands, France, Italy... And now I'm in Rovinj, a fantastic Istrian town. I'd never been in Croatia prior to coming here for my first interview. Of course, I knew where it was. I did marry an Italian woman, and Croatia and Italy are separated only by a small but beautiful sea. And so, half a

year later I am not only living and working here but also decorating our new home - Andy remembered his decision to join Maistra's team at the invitation of the managers and become the main character in the story of food, leading an army of a hundred and fifty cooks, both male and female ones. Everything found in plates and glasses placed before the guests of the three hotels has passed Gaskin's selection and inspection. One could hardly say Gaskin is just a cook, or even a chef. The unbelievable amount of energy that he has as well as the ideas and the speed that they come to him, have turned him into a hyperactive artist, with food as his medium and kitchen as his work space. His experience of working in kitchens around the world has made him an uncompromising connoisseur of the latest in the business and helped him in using top-quality tools, appliances and ingredients. Unlike the younger chefs who are still discovering the wonders of the kitchen, Gaskin views such resources - and places such as Maistra's hotels are expected have them - without too much emotions but uses them to create gourmet experiences with

razrađenim planom, Andrew Gaskin pomiče granice.

#### CHEF OD FRANCUSKE DO BORA BORE

- Oduševimo goste, razmazimo ih pomalo - smije se Britanac koji je šefovao u restoranima od Azije, Afrike, Francuske, Italije, Tajlanda, Bora Bore... Raditi s kuharima od kalibra u restoranima s Michelinovim zvjezdicama, poput Michela Rostanga i Fulvija Pierangelinija, bio je izazov za Andyja. U njegovim su gastronomskim kreacijama uživale mnoge slavne osobe, a posebno se prisjeća ručka koji je pripremao za kraljicu Elizabetu II. za njezina posjeta Malti. Privatno vrlo zabavan, brz, okretan i neodoljivo duhovit, Andrew Gaskin od onih je ljudi koji će vas osvojiti činjenicom da funkcionira na nekoliko razina odjednom, a pedantnost i posvećenost prezentaciji hrane takva je da se rijetko susreće na domaćoj kulinarskoj sceni. - Hrana iz susjedstva najbolji je izbor. Jedan od prvih koraka koje sam učinio kad sam došao u Rovinj bio je odlazak na ovašnju tržnicu. Kakva ponuda! Divota. ◀

meticulous planning. Organized like an army general, with precise and detailed plans, Andrew Gaskin pushes boundaries.

#### CHEF FROM FRANCE TO BORA BORA

- We wow our guests, we spoil them and entertain them and, if necessary, shock them a bit - the British, who headed restaurants in Asia, Africa, France, Italy, Thailand and Bora Bora, laughs. Working with caliber chefs in Michelin-starred restaurants, such as Michel Rostang and Fulvio Pierangelini, has been a challenge for Andy. His gastronomic creations have been enjoyed by many famous persons; he particularly remembers the lunch prepared for Queen Elisabeth II during her visit to Malta. In person, he is rather entertaining, quick, nimble and irresistibly funny, and is one of those people who will win you over with the fact that he functions on several levels simultaneously, while his pedantry and dedication to food presentation are rarely found on Croatia's culinary scene. - Neighborhood food is the best choice. One of the first things I did when I arrived in Rovinj was to go to the local market. What an offer! Just marvelous. ◀

