



Enrico Duim Negrini

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3F-1 No. 736 ZhongShan N. Road, Shilin District, Taipei TW

Experience

HEAD CHEF AND OWNER, DIVINO; TAIPEI, TAIWAN – AUG 2016-PRESENT

Family style authentic Italian cuisine, modern French and classic Italian methods. Lead a staff of 6 including kitchen and wait staff. Maintained all financial accounts and ordering for the restaurant. Renovated and redesigned the cooking/dining space to open concept layout.



HEAD CHEF, LA PIOLA CUCINA PIEMONTE; TAIPEI, TAIWAN – NOV 2015-AUG 2016

Fine dining. Italian cuisine, modern French and classic Italian methods. Lead a staff of 6 including kitchen and wait staff. Maintained all financial accounts and ordering for the restaurant. Demonstrated exceptional organization and crisis management skills.

SENIOR CHEF DE PARTIE, CHAPTER ONE; DUBLIN, IRELAND – JUNE 2015-SEPT 2015

One Michelin Star. Fine dining. Local Irish cuisine, French methods. Promoted from chef de partie to senior chef de partie after only 2 months. Cooked in all sections of the kitchen except pastry.

SOUS CHEF, RISTORANTE AL 34; ROME, ITALY – OCT 2014-JUNE 2015

Family-style trattoria. Italian cuisine. Cooked in all sections of the kitchen: first courses, pasta, risotto, mains, fish, meat, and Italian pastry. Introducing new dishes in the menu and a new concept for classical ones.

CHEF DE PARTIE, LE MANOR AUX QUAT'SAISONS; OXFORD, UK – DEC 2013- OCT 2014

Two Michelin Stars, Raymond Blanc. Fine dining. French cuisine. Cooked in four sections: canapés, hot starters, cold starters and fish. Lead a team of four people. Worked with sous vide and nitrogen.

CHEF DE PARTIE, MATER HOSPITAL DUBLIN; DUBLIN, IRELAND – JULY 2013-DEC 2013

Worked in the catering department of the largest private hospital in Ireland including buffet serving over 100 people per day and private catering for special dietary restrictions. Learned to cook according to strict hygienic standards.

SOUS CHEF, RISTORANTE AL 34; ROME, ITALY – AUG 2012-JUNE 2013

Family-style trattoria. Italian cuisine. Cooked in all sections of the kitchen: first courses, pasta, risotto, mains, fish, meat, and Italian pastry. Learned to make fresh, homemade pasta.

HEAD CHEF, TAPAS ROUGE CIRQUE DU SOLEIL (NUTRIBLESS); BRAZIL TOUR – 2011 & 2012

Planned and executed sweet and savory hors d'oeuvres with special dietary restrictions for over 500 people per day. Local Brazilian ingredients, French methods.

News & Reviews

Taipei Times, May 2016: Review of La Piola - "Finally, the long-awaited lamb. My mother is right – there is no gamey aftertaste, or whatever left of it is muffled by the peppercorn mustard. The meat is tender and came right off the bone. Enrico tells us he prepares it using the "sous vide" method, which involves sealing the meat in an air-tight plastic bag and slow-cooking it for hours in a 57-degree water bath...I try



hard to channel my worst inner cynic, but sometimes you just have to accept the fact that there really was nothing to complain about.”

NextMag, May 2016: Review of La Piola - “以皮耶蒙特的特色料理為主，來自義大利羅馬的新主廚 Enrico Duim Negrini 曾在英國米其林二星餐廳工作，把北義料理多奶、多肉、口味濃郁的特性，玩出繽紛又清爽的現代風格。”

Folha de Londrina, October 2015: Profile of Enrico - Original article in Brazilian Portuguese - “At 23 years old, the chef-prodigy has worked for starred European restaurants with a coveted place in the Michelin Guide.”

Education & Training

Degree

University Center Philadelphia (UNIFIL), Londrina, Parana, Brazil – Gastronomy, 2010

Professional Training

Sous Vide: Universidade de Girona - Cocina al Vacío (Master’s course in Vacuum Cooking), taught by Chef Rocca of El Celler de Can Rocca (Best Restaurant in the World, 2015) – 2016

Hygiene: HACCP Hygiene Qualification, Le Manor Aux Quat’Saisons, Oxford, UK – 2014

Baking: Boulangerie, Le Cordon Bleu, Paris, France – 2013

French Cuisine: Thorton’s Restaurant, Dublin, Ireland– Summer 2013

Sushi: Chef Hiroyuki Onishi – Summer 2010

Languages & Skills

Native: Italian, Portuguese; **Fluent:** English; **Advanced:** Spanish; **Basic:** French

References

Maria Santini, Owner of La Piola Cucina Piemonte -

Executive Chef Gary Jones, Le Manoir Aux Quat’Saisons - gary.jones@blanc.co.uk

Executive Chef Emmet Reilly, Mater Hospital Dublin - +353 18858524 ereilly@materprivate.ie

Nicola Casalini, Owner, Ristorante al 34 - +39 3928107877 (available via Skype)