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Bio

Chef Max Biasol has been cooking on yachts for the last 12 years, but his passion for food led him to pursue professional training as early as 1984. The Chef is very comfortable with Medite rranean cuisine, with an emphasis on delicious Italian dishes. In addition to his training in Japanese cuisine, Max took the opportunity to further his understanding of Asian cooking methods while working on a yacht in Thailand. With a background in TV journalism, Max has now published three novels in Italian, one of which has been translated into English.

FULL INTERVIEW BELOW

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Chef Max Biasol Interview

How did you come to work on superyachts?

My father used to own two prominent restaurants in Italy back in the 70s, with Michelin starred Chefs. I was just a kid, curious about anything related to art. One of the chefs understood my interest and decided to introduce me to the secrets of the culinary art. A few years later, in 2012 I rated amongst the 10 best charter Chefs in the yachting industry. It has been a long and amazing journey so far.

What are your main culinary styles?

Italian, Mediterranean, Asian and Japanese. I love fusion. I love culinary culture contamination in creating dishes. I am trained in Japanese cuisine (thanks to my sensei Miura back in San Francisco!) and in Thai cuisine (I spent six months in Thailand on a previous boat). I love exotic accents in traditional recipes. Cuisine is culture and we are definitely going towards a common culture in this century. So, food can also play along.

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Chef Max Biasol Interview

Where is your favourite place to pick up ingredients?

Street markets are the best and in big cities, like Athens or Barcelona, the central markets are a must. I tend to avoid suppliers. I know market vendors from Palma to Bodrum and every time we meet there are a lot of tasting, hugs, laughing and testing in different languages. I truly believe this is the best part of my job. Discovery through food, fantastic!

How different is it to work on a land based and in a superyacht's kitchen?

On superyachts, "quality" is the mantra. Chefs must be highly organized to keep up with stock, hygiene and clients' individual requests. On EMOTION I work with a formidable crew and the best Captain one could wish for.

What's the best compliment on your dishes you have had from a guest?

I keep a book in which all guests write their impressions before leaving the boat and I have a lot of flattering comments in it. The best of this season came from a returning guest (3rd time on board): "Only on EMOTION we can eat the best fish in the world!"