

Chef Anthony Lo Pinto Bio

Chef Lo Pinto's cooking career began at age 5, helping his Mother in the kitchen. He is a classically trained Chef that has been at the stove for 32 years. A graduate of The Culinary Institute of America for Culinary Arts and B.C.C. For Hotel and Restaurant Management. While at the C.I.A., Chef Lo Pinto had many opportunities to taste and understand the harmony of pairing wines with food. Since 1991, the challenge of pairing seasonal foods with wines from around the world has been a journey filled with passionate learning.

After graduation he worked in NYC for many years under such noted chefs as Gray Kunz at Lespinasse, Daniel Boulud at Daniel, David Bouley at Bouley, Rick Lakkonen at Luxe, Steven Santoro at Sam's in Creskill, N.J. and Dish in Passaic Park, N.J., and Craig Shelton of the Ryland Inn.

Seeking a deeper understanding of his ingredients, Chef Lo Pinto joined Asbury Village Natural Farm's CSA in Western, N.J., where he learned about Biodynamics. "After working a growing season on the farm, he discovered a better understanding of food and a full experience of flavors. It was important to taste the flavor development of the growing plant. From seed, through the growing stages to ripeness, then back to seed. The qualities of the foods that were given to the shareholders were amazing! It was an eye opening experience to see how Biodynamics saved the soil by bringing life back to it. A big part of Biodynamics is to nurture and grow life filled soil. Chef Lo Pinto then went on to become a graduate of the Pfeiffer Center for Biodynamics.

Throughout his career, Chef Lo Pinto has received the honor of being reviewed by the New York Times, the Record and the N.J. Star Ledger, published in Art Culinaire (#59) and Native Peoples Magazine. He was awarded Edible Hudson Valley Green Chef/Locavore in 2011 and has written many recipes for the Biodynamic Journal.

You can view his work on Vimeo.com: <http://Vimeo.com/30855075>

Vimeo: Threefold Truffles on Vimeo, <http://vimeo.com/38658590>