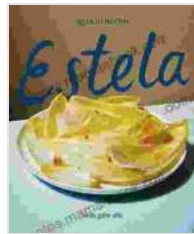


Estela Ignacio Mattos: A Culinary Mastermind Shaping the New York City Food Scene

Estela Ignacio Mattos is a James Beard Award-winning chef and restaurateur who has made a significant impact on the New York City food scene. With her innovative approach to cuisine and commitment to using local and seasonal ingredients, Mattos has established herself as a culinary leader both at her flagship restaurant, Estela, and at her other ventures, including Café Altro Paradiso and Flora Bar.



Estela by Ignacio Mattos

★★★★☆ 4.5 out of 5

Language	: English
File size	: 60011 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Lending	: Enabled
Screen Reader	: Supported
Print length	: 386 pages



Early Life and Career

Mattos was born in Argentina and raised in the United States. She began her culinary career at the age of 16, working at a local restaurant in New Jersey. After graduating from the French Culinary Institute in New York City, Mattos went on to work at several prestigious restaurants, including Le Bernardin and wd~50.

Estela

In 2004, Mattos opened her first restaurant, Estela, in the Nolita neighborhood of Manhattan. Estela quickly gained a reputation for its modern American cuisine, which focuses on using fresh, local ingredients and traditional cooking techniques. The restaurant has been praised by critics for its innovative dishes, such as the roasted carrots with goat cheese and the roasted chicken with farro and mushrooms.

Estela has been awarded numerous accolades, including a Michelin star and a James Beard Award for Best Chef: New York City. The restaurant has also been featured in several publications, including The New York Times, The Wall Street Journal, and Food & Wine.

Café Altro Paradiso

In 2016, Mattos opened her second restaurant, Café Altro Paradiso, in the West Village neighborhood of Manhattan. Café Altro Paradiso is a more casual establishment than Estela, serving Italian-inspired dishes such as pasta, pizza, and salads. The restaurant has been praised for its delicious food and warm atmosphere.

Flora Bar

In 2020, Mattos opened her third restaurant, Flora Bar, in the Lower East Side neighborhood of Manhattan. Flora Bar is a cocktail bar that also serves a small menu of food. The bar has been praised for its creative cocktails and stylish atmosphere.

Awards and Recognition

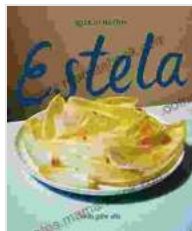
Mattos has received numerous awards and accolades for her work, including the James Beard Award for Best Chef: New York City in 2015.

- James Beard Award for Best Chef: New York City (2015)
- Michelin star (2008-present)
- AAA Five Diamond Award (2008-present)
- Zagat Survey Top 10 Restaurants in New York City (2008-present)

Personal Life

Mattos is married to chef Gabe Stulman. The couple has one child.

Estela Ignacio Mattos is a culinary mastermind who has made a significant impact on the New York City food scene. With her innovative approach to cuisine and commitment to using local and seasonal ingredients, Mattos has established herself as a culinary leader both at her flagship restaurant, Estela, and at her other ventures, including Café Altro Paradiso and Flora Bar.



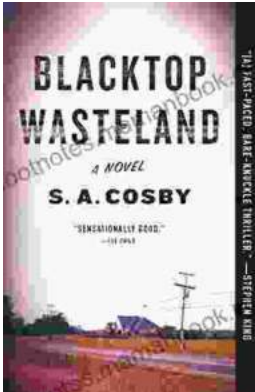
Estela by Ignacio Mattos

★★★★☆ 4.5 out of 5

Language	: English
File size	: 60011 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Lending	: Enabled
Screen Reader	: Supported
Print length	: 386 pages

FREE

DOWNLOAD E-BOOK



Blacktop Wasteland: A Novel S A Cosby

In the vast literary landscape of post-apocalyptic fiction, there are few novels that capture the desolate essence of a world ravaged by disaster as vividly as "Blacktop...



Ovid's Metamorphoses: An Ancient Epic of Transformation and Myth

Ovid's Metamorphoses is an epic poem written by the Roman poet Ovid in the 1st century CE. It is a masterpiece of Latin literature, renowned for its imaginative...