CHEF

LUCA CIANO

Introduction to Luca's career
and product range.

LUCACIANO
KEEP IT SIMPLE, FRESH AND ESPECIALLY SEASONAL

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lucaciano.com

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BIO

There are two things you need to know about Luca Ciano - and they both revolve around family.

For Luca, the Italian born chef residing in Sydney's Bondi, his journey from Milan to Australia has such strong ties his homeland that both books he has lovingly written pay such beautiful homage to his family and his roots, and you'll likely be moved to tears.

Perhaps in the past you could be excused for kind of knowing Luca's face but not being sure where you'd seen it. However, with his TV show 'Luca's Key Ingredient' debuting early 2021 - and getting such strong engagement that it's currently getting a repeat showing on Channel Ten - his face has become more recognisable than ever.

In fact, Luca is arguably one of the hardest working people in the culinary world, and while he has his finger in many pies, he's still the face who fronts renowned market stalls around Sydney and Australia, demonstrating his eponymous range of bespoke pasta sauces and handmade pastas, cooking on stage at festivals, and genuinely loving his connection with longtime followers and those new to his particular brand of genuine enthusiasm.

Let's take it right back. Luca Ciano was born into a family with an unending passion for food. In fact, his most recent book 'Luca's Culinary Journey' (his first book is 'Luca's Seasonal Journey') documents his formative years as a bambino where Nonna Dina was the matriarch of first generation cooks in his life - though Luca loves to quash that myth that all Italian nonnas and mammas can cook well!

"I have plenty of friends back home who have mammas who can't cook to save their lives! I'm very lucky to have landed the perfect traditional Italian 'food family' when comes to gastronomy, enjoying food and enjoying life," says Luca in his book, which features a nostalgic photo of Luca on his family holiday, fishing at Riva Bianca, Lierna, Lake Como.

The photo shows how ingrained the ethos of finding the freshest possible ingredient is for Luca, so much so that, in this instance, they'd fish for their dinner.

That modern approach to foraging for food remains today and applies to all Luca does - from handpicking the tomatoes and the herbs that go into his Chef Luca Ciano range of pastas sauces, to cooking a family meal for his wife Georgia and daughter Stella, to the lynchpin to his TV show, which is all about showcasing a key ingredient each week, then turning it on its head to demonstrate how versatile it is, and presenting it in a way that you may not have expected (coffee pappardelle with warm burrata and semi dried black olives, anyone?).

Says Luca: "I like to wow customers, friends and family with fun and unusual food combinations where possible. However, the rules are always the same: fresh, simple and seasonal, and the 'unusual combo' flavours must work, always! I don't do it just for the fun of it, I find the process exciting and challenging."

From his humble Italian roots, to his days as a chef in London, Bermuda, and a famed two Michelin star restaurant in Milan (Il Luogo di Aimo e Nadia), Luca is just getting started.

"I feel I have so much more to do and discover in addition to my various existing career achievements. From working at some of the best places around the world, to launching my own food range, to publishing two cookbooks, and now seeing a TV series come to life, with season two in the works... I still feel that the world is my oyster!"

Luca currently consults for restaurants, hotels, and Italian brands in Australia and around the world, and continues writing recipes for magazines; the name 'Luca Ciano' (pronounced "Ch-i-ano") will become as familiar as his face, and if the to-do list he is busy ticking off is anything to go by, there will be plenty more you'll see of Luca in the months and years ahead.

Watch Luca's Key Ingredient

All the 7 episodes are available on Channel10 webiste.

HOW IT STARTED

Being Italian and have worked a lot with pasta in the past alongside the largest pasta brand company in the world, my obvious choice was to start my very own pasta sauce range creations. Since then, I've created and developed a unique Premium food range of *CHEF MADE* products sourcing and using only the highest quality ingredients.

My motto is to "Keep it simple, fresh and especially seasonal".

After working for over 20 years around the world and in some of the best establishment, from 5 stars Hotels to Michelin starred Restaurants in Italy, I believe I have gained a good understanding of what people like, and I enjoy combining traditional recipes with my own touch and a more modern approach. Just what I love and what I'm good at.

My Italian heritage and my mum's cooking are still my main inspiration and also all my travels around the world. Different ingredients, cooking styles and techniques are a constant inspiration.

I'm trying to create innovative new products and combinations without changing the basic steps and flavor profile in my products. They are made and developed by me in conjunction with experienced technicians that help me turn my ideas and creations into reality.

All ingredients are of the best quality, some local and some key ingredients imported from Italy.

My wish, my mission is to have my finished product just like I would make and cook at home, for you to experience, enjoy, and share with your friends and family.

"My Italian heritage and my mum's cooking are still my main inspiration"

SAUCE SECRETS

Italian Tomatoes

Made from 100% ripe, juicy Italian tomatoes harvested in season.

100% Natural

All sauces are 100% natural, no preservatives or additives added, made from the best of imported and local ingredients. Simply hot filled at 85c to guarantee 24 months shelf life.

Highest Standards

All sauces are cooked in small batches of 160kg max, to ensure and maintain the highest of standards. No manufacturer short cuts, all sauces are cooked exactly as Luca would in his kitchen.

Fine Tuned Recipe

Luca's recipes are the result of over 25 years of hard work in the field at professional level, amongst 5 star Establishments and Michelin starred restaurants in Italy and around the world.

Cooked by Luca

Luca is always in the factory during production days to make sure that standards are met.

THE SAUCES

FRESH BASIL SUGO

The 'mamma' of all sauces, beautiful and natural balanced flavor made from 100% ripe, juicy, sweet Italian tomatoes and the best of Italian herbs, basil. Cooked and seasoned to perfection by Chef Luca Ciano. It's the best sauce to use as a base to create recipes such as a classic Bolognese or seafood pasta or on pizza.

100% NATURAL - PRESERVATIVE FREE - VEGAN - NO ADDED SUGAR - GLUTEN FREE

CARAMELISED ONIONS + FRESH THYME

A beautiful well balanced flavor combination of tomatoes, onions & fresh thyme. The onions are slow cooked till caramelized to provide the sauce with an additional sweetness to balance the tomato acidity, and fresh thyme is added to create a marriage made in heaven. Perfect for any pasta and seafood dishes.

100% NATURAL - PRESERVATIVE FREE - VEGAN - NO ADDED SUGAR - GLUTEN FREE

FRESH ROCKET + CHILLI + CELERY SUGO

Luca Ciano's southern inspired 'CRUDAIOLA' from the region of Puglia, where ripe juicy tomatoes are mixed with crunchy celery for texture, chilli for heat and fresh rocket for freshness and a touch of bitterness to contrast the sweetness of the tomato, a uniquely balanced match made in heaven.

100% NATURAL - PRESERVATIVE FREE - VEGAN - NO ADDED SUGAR - GLUTEN FREE

THE SAUCES

PUMPKIN + AMARETTI

This unique combination is Chef Luca Ciano's take on the filling is turned into a flavorsome pasta sauce combo.
The sweetness of the pumpkin matches perfectly with the subtle nutty flavor of the Amaretti. Italian Grana Padano cheese is then added, a perfect match!

100% NATURAL - PRESERVATIVE FREE GLUTEN FREE

MARINARA

This is Luca's tribute to the all seafood lovers. Only the best ripe and juicy tomatoes are chosen to create this delicate and elegant sauce. A few key ingredients are added to create the perfect balance for any seafood pasta dish or seafood dishes.
Chef Luca Ciano Marinara is created to suits all seafood cooking styles and occasions.

NO ADDED SUGAR - GLUTEN FREE - VEGAN - 100% NATURAL
PRESERVATIVE FREE

CREAMY TOMATO + SMOKED PAPRIKA

A very tasty and well balanced flavour combination of tomatoes, fresh cream and smoked paprika. This simple, yet unique recipe is Chef Luca's more sophisticated approach to his Mum's classic 'sugo al pomodoro e panna'. The smoked paprika elevates the flavour profile from simple, to a more sophisticated and unique flavour profile, creating an 'all rounder'. Perfect for any pasta dish and also with seafood and meat dishes.

100% NATURAL - PRESERVATIVE FREE - VEGETARIAN
NO ADDED SUGAR - GLUTEN FREE

JAM

FRESH TOMATO + CHILLI + BASIL JAM

Combining local fresh ripe tomatoes, a subtle hint of chilli and a refreshing touch of basil creates a unique flavour profile.

Perfect sweet or savoury accompaniment, with aged and mature cheese, on burgers and meat.

100% NATURAL - VEGETARIAN - GLUTEN FREE - VEGAN
NO ADDITIVES OR PRESERVATIVES

DRESSING SECRETS

Best Ingredients

Made from the best of imported and local ingredients selected by Luca.

100% Natural

All Dressings are 100% natural, no preservatives or additives added, with 18 months shelf life.

Highest Standards

All Dressings are made with the highest selection of cold press extra virgin olive oil and prepared in small batches of 150L max, to ensure and maintain the highest of standards.

Fine Tuned Recipe

Luca's recipes are the result of over 25 years of hard work in the field at professional level, amongst 5 star Establishments and Michelin starred Restaurants in Italy and around the world.

Cooked by Luca

Luca is always in the factory during production days to make sure that standards are met.

THE DRESSINGS

WHITE BALSAMIC + FIGS + EVOO DRESSING

A beautiful harmony between two special ingredients, emulsified with high quality, cold pressed, extra virgin olive oil. The white balsamic vinegar and figs are reduced to a glaze to create a delicate sweet and sharp contrast. Perfect to dress any salad, fresh and aged cheeses,meats and seafood.

100% NATURAL - PRESERVATIVE FREE VEGAN - GLUTEN FREE

SICILIAN CITRUS + EVOO DRESSING

A tribute to Sicilian flavours. This perfectly balanced dressing combines orange and lemon juice with a subtle aroma of toasted fennel seeds, then emulsified with high quality, cold pressed, extra virgin olive oil. Perfect to dress any salads, seafood carpaccio, oysters, cooked seafood and marinade.

100% NATURAL - PRESERVATIVE FREE VEGAN - GLUTEN FREE

ROSEMARY + GARLIC + BALSAMIC REDUCTION + EVOO DRESSING

Beautiful, aromatic dressing with a great character and carefully balanced flavour profile. These simple Italian ingredients are first infused, then emulsified with high quality, cold pressed, extra virgin olive oil. Perfect to dress any salad, grilled vegetables and meats. Ideal for marinating.

100% NATURAL - PRESERVATIVE FREE - VEGAN
GLUTEN FREE

OLIVE OIL

CHILLI + EXTRA VIRGIN OLIVE OIL

Spicy, fragrant, delicious, aromatic Extra Virgin Chilli Oil, made from a unique selection of chilli types & more.
All ingredients are carefully infused for up to 3 days in high quality Australian Organic Cold Pressed Extra Virgin Olive Oil. Perfect over Pizza, Pasta dishes, Stir Fries, Seafood & Meat dishes.

100% NATURAL, PRESERVATIVES FREE, NO ADDED GLUTEN, VEGAN

FRESH EGG PASTA

Finally Luca's much anticipated Fresh Egg Pasta is here.

Made with the best Australian flours, lots of eggs, oil and salt, just like authentic fresh pasta is meant to be, SIMPLE! No added water and no additives or preservatives. The high egg content and great quality flour provides a great yield, a silky luxurious texture and rich flavour.

Thinly rolled, designed to cook in a few minutes and to melt in your mouth for an authentic experience. Chef Luca Ciano's Fresh Egg Pasta range is created to suit all pasta dishes to be enjoyed and shared with family and friends.

100% NATURAL - ADDITIVE AND PRESERVATIVE FREE

Black Truffle Fettuccine made with Western Australia Truffle.

Crafted with a luxurious blend of high-quality flour and a high egg content, our truffle fettuccine contains no added water, additives, or preservatives.
We use real Western Australian truffle blended into the dough to create a rich flavour and powerful, characteristic truffle notes. The pasta's silky, luxurious texture provides a great yield and a truly authentic, melt-in-your-mouth experience.
Thinly rolled, this pasta is designed to cook in just a few minutes, elevating any dish to be enjoyed and shared with family and friends.

DRY PASTA

Finally Luca's much anticipated artisan dry pasta range is here!

Made with 100% Italian durum wheat of highest quality, Luca's pasta will always deliver the perfect 'al dente' bite!

ARTISAN PASTA

We dry our pasta slowly and at low temperatures using only BRONZE DIE. The result of this process is an extremely ROUGH and POROUS pasta that is perfect for any seasoning. The long drying at low temperatures also improves the digestibility of pasta and reduces the formation of FUROSINE in the pasta.

100% ITALIAN DURUM WHEAT

We guarantee the healthiness of our pasta by using durum wheat cultivated in ITALY. We produce from first quality raw materials in compliance with the Italian legislation about the presence of GLYPHOSATE and HEAVY METALS in pasta.

HIGH PROTEIN CONTENT

We only use first-extraction durum wheat semolina with a high PROTEIN CONTENT. The result is a pasta with an exceptional COOKING RESISTANCE and an unmistakable taste.

SLICED MEATS

PROSCIUTTO COTTO

ITALIAN-STYLE HAM

Prosciutto Cotto simply means ‘cooked ham’ in italian. Made from Australian pork, our ‘cotto’ is cooked at a low temperature to create the perfect balance between flavour & texture. It has a mild flavour, is very moist and best served thinly sliced.

GLUTEN FREE - 100% AUSTRALIAN PORK

STREAKY BACON

WITH AGAVE

Luca’s Streaky ‘agave’ Bacon is made from the best Australian pork belly selection. It’s premium bacon, glazed with organic Agave Syrup which creates the perfect balance for smokey-sweet & savoury flavour profile, perfect for your decadent breakfast.

GLUTEN FREE - 100% AUSTRALIAN PORK

MORTADELLA

Luca’s Mortadella has all the traditional Italian flavour profile characteristics. Delicate flavour profile with a beautiful balance between grounded Australian premium pork meat, spices & pork cubes.

GLUTEN FREE - 100% AUSTRALIAN PORK

SLICED MEATS

SALAME MILANO

MILD SALAMI

Luca's Salame Milano is made from different cuts of Australian pork. Just like in Milano - Italy - it's characterised by its fine minced meat. It stands out for its beautiful delicate flavour profile and soft texture. Cured for no less than 6 weeks.

GLUTEN FREE - 100% AUSTRALIAN PORK

SALAME PICCANTE

HOT SALAMI

Luca's Salame Piccante is made from different cuts of Australian pork, seasoned with hot chilli & spices just like a classic Calabrian recipe. Cured for a minimum 30 days or more to create the perfect heat/flavour balance.

GLUTEN FREE - 100% AUSTRALIAN PORK

SALAME TARTUFO

HOT SALAMI

Luca's Salame Tartufo is made from different cuts of Australian pork, seasoned with Australian black truffle & spices. Cured for over 30 days to allow the truffle flavour to spread evenly across each slice.

GLUTEN FREE - 100% AUSTRALIAN PORK

SLICED MEATS

BRESAOLA

Luca's Bresaola is made from only Australian premium quality beef, lightly seasoned with salt and a few secret spices to allow the beef flavour to shine. Best served thinly sliced for the best experience.

GLUTEN FREE

COPPA

CAPOCOLLO

Luca's Capocollo is made from Australian whole pork neck. Simply salted, seasoned then allowed to age for up to 3-4 months until it cures to perfection

GLUTEN FREE - 100% AUSTRALIAN PORK

PANETTONE

With its characteristic shape, Panettone is the specialty Christmas cake of Milan with an ancient and noble tradition.

Technically it is a type of sweet bread loaf;
It is made during a long process that involves the curing of the dough, which is acidic, like sourdough. The proofing process alone takes several days, giving the cake its distinctive fluffy characteristics.
It contains candied orange peels and raisins, which are added dry and not soaked. It is served sliced, vertically cut, accompanied with sweet hot beverages or sweet wines.

Now available in two stunning presentations inspired by the intricate tile pattern floor of the Duomo di Milano: an elegant 1kg tin box or a skillfully hand-wrapped 750g edition.

MADE IN ITALY FOR LUCA CIANO
BY CHIOSTRO DI SARONNO SPECIALITÁ

COOKBOOKS

Luca's Culinary Journey

Luca's cookbook highlights his adventure to become an international chef showcasing a home cooking style, growing up in Italy.

From his mother and grandmother to life in a different time in Milan, Italy and holidays at Lake Como. He tells of moving to London and then to Australia to establish himself to be one of the most credible chefs on Italian cuisine.

Easy home style cooking with beautiful photography and photos from Luca's childhood.

I was born and raised in Milan, Northern Italy where I first started cooking with my nonna when I was eight years old. I look forward to sharing some recipes, tips and a little story or two about some of my favourite ingredients.

– *Chef Luca Ciano*

Luca's Seasonal Journey

Italian food is all about simple, fresh and seasonal choices. Multi-award winning Chef Luca Ciano has applied these three rules in his first ever cook book titled Luca's Seasonal Journey. Growing up in Italy with the four seasons affecting his family's eating habits, it made perfect sense for Luca to write a cook book based on these Seasons.

Each season is such a special time of the year for life and food, and in this beautifully photographed book, the chapters are divided into Summer, Autumn, Winter and Spring, with each season having a personal narrative from Luca Ciano describing specific memories of why that season is so special to him. It has always been essential for Luca Ciano to think of specific food, ingredients and a cooking style applicable to every season, which is why in Luca's Seasonal Journey the ingredients are the stars, with the delicious traditional Italian recipes working around them.

Full of appealing homemade Italian recipes to whip up for the family, as well as personal family stories, Luca's Seasonal Journey is the perfect gift for loved ones!

Luca's anticipated new cookbook is due to be released early 2020.

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