

ITALIAN ORIGINAL PRODUCTS: THEY MAKE THE DIFFERENCE!

New perspective about the Italian way of cooking

5TH JULY 2021 11 – 15 hrs

HOTEL INGENHOUSZ

Dr. Jan Ingenhouszplein 42 4814 EH Breda

SPEAKERS

NICOLETTA BRONDI – Director Italian Chamber of Commerce for the Netherlands

DARIO TROC (Sommelier AIS) & Lady Chef MONIQUE TROC-POSSET

Chef MARIO LOINA

Chef GIOVANNI DON ALFONSO D'APICE

Chef PASQUALE CARFORA

MENU

APERITIF

Mini guided tasting of two types of prosecco: **Prosecco Superiore di Conegliano DOPG**

and Traditional Prosecco with refermentation in the bottle

Aperol, its history and SPRITZ

Brioche with **Mortadella DOP** mousse and **Pistachio (from Bronte DOP)**,
Crostone (bread from Altamura DOP) with **Mozzarella DOP** and Bottarga di tonno,
Cream of peas, broad bean and pea salad with **Pecorino DOC** mousse

FIRST COURSE

Pasta di Gragnano IGP in octopus water with roasted octopus, eggplant and basil
cream, olives chips.

Wine pairing: Falangina, classic method sparkling wine dosage zero Masseria Frattasi
(Campagna)

SECOND COURSE

Coal Fish / **'Nduja DOP** / putanesca / caponata

Matching wine: **Codazzo Pergola DOC rosé** - autochthonous biotype of Aleatico
(formerly called Vernaccia di Pergola) from Le Marche region

DESSERT

IGP Sorrento lemons / panna cotta / **traditional balsamic vinegar DOP**

Matching wine: Zibbibo, Terre Siciliane (Marsala)

The True Italian Taste project is promoted and financed by the Italian Ministry of Foreign Affairs and International cooperation and implemented by Assocamerestero in collaboration with the Italian Chambers of Commerce abroad to enhance and support the authentic Italian food productions.

#TrueItalianTaste is part of the program "The Extraordinary Italian Taste"



Ministry of Foreign Affairs
and International Cooperation

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