

ITALIAN ORIGINAL PRODUCTS: THEY MAKE THE DIFFERENCE!

New perspective about the Italian way of cooking

5TH JULY 2021

11 - 14 hrs

HOTEL INGENHOUSZ

Dr. Jan Ingenhouszplein 42 4814 EH Breda

Speakers



NICOLETTA BRONDI

Director Italiaanse Kamer van Koophandel voor Nederlands
Brief introduction of the True Italian Taste Project



MONIQUE POSSET (lady-chef) heeft de hotelschool in Heerlen genoten en is toen reizend en werkend door Duitsland en Zwitserland naar Italië gegaan om ervaring op te doen (o.a. bij Gualtieri Marchesi*** in Milaan en Cupola in Lastra a Signa, Toscana, waar een vrouw de chef was) en na een paar jaar samen met haar toekomstige echtgenoot Dario, terug gekomen naar Nederland. 'Eerst Amsterdam, toen vele jaren in Schiedam (waar ook onze zoon Alexander is geboren) en komende zomer 15 jaar in Vaals!

DARIO TROC (Sommelier Professionista van AIS - Italiaanse Vereniging van Sommeliers), zal in het kort vertellen over Italiaanse wijnen, de beroemde SPRITZ en het italiaanse aperitief.

Ristorante Schatull in Vaals.

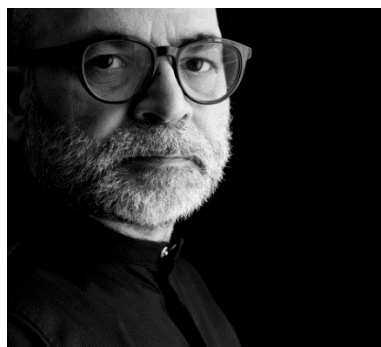
Schatull - schatkistje in Vaalse dialect. Exclusief Italiaans restaurant met vijf tafels gevestigd in een van het oudste gebouwen (1732) in het historische centrum van Vaals.

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.

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



MARIO LOINA Born in Naples in 1981, he is the president of the FIC (Italian cooks' association) in the Netherlands; he has a long career that began after his first experiences in the kitchen to pay for his studies in International Economics. Then it came the turning point, first with the acquaintance of chef Antonio Tubelli, and then the Gambero Rosso school, where at the end of the course he ranked first and then became a teacher. He has worked in prestigious restaurants in Italy and abroad, including Niko Romito's Reale and the Celler de Can Roca in Spain. In the Netherlands since 5 years, after a long experience at the W hotel, since 2019 he is the head chef of the Hyatt Regency in Amsterdam.



GIOVANNI DON ANSELMO D'APICE Journalist, author of cookbooks, lecturer in hotel management schools in Holland, "ambassador" of Aceteria Giusti, Pastifici di Gragnano, Pomodori di Vesuvio.



PASQUALE CARFORA chef-patron of the soon-to-open restaurant 'Aroma'.

His cooking philosophy is based on bringing Italian quality products and tradition in combinations with the use of high quality local Dutch raw materials.

This philosophy has its roots in the combination of his experience in several Italian starred restaurants and his experience with Chef Jacob Jan Boerma *** at the Gran cafe Krasnapolsky in Amsterdam.

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