

Launching of agrifood programme

Tasting Event of regional PDO and PGI products from Emilia-Romagna

Friday 10th December 2021 – 7.30 pm

Along via Emilia food, technique, fashion and lifestyle are worldwide renowned. In our region of Emilia-Romagna, food is not only about eating, but also about sharing our identity, history and knowledge with others. Pellegrino Artusi, the father of Italian home cookery and author of international bestseller Science in the Kitchen and the art of Eating Well was born here. This is a land where quality products meet creativity and stories of home cooking merge with those of professional cuisine.

So now it's time for you to enjoy our taster menu and discover who we are and what we do.

Menu

- ✓ *PDO Parmigiano Reggiano in purity with drops of PDO Aceto Balsamico Tradizionale di Modena*
- ✓ *Pasta brisè basket with PDO Parmigiano Reggiano cream and fig in the oven*
- ✓ *PGI Piadina Romagnola with grilled vegetables, PDO Olio di Brisighella vinaigrette anchovies, fresh spring onion, radicchio and other regional vegetables excellences*
- ✓ *Risotto with PDO Aglio di Voghiera with fermented black garlic cream and powder*
- ✓ *Tortelli handmade filled with pumpkin and potatoes with PDO Parmigiano Reggiano and drops of PDO Aceto Balsamico Tradizionale di Reggio Emilia*
- ✓ *PGI Pera dell'Emilia-Romagna IGP baked in oven with sangiovese wine, cinnamon and cream gelato*
- ✓ *All fruits gelato recipe no. 765 by Pellegrino Artusi*

With collaboration of

CAS/ARTUSI



CONSORZIO TUTELA
ACETO BALSAMICO TRADIZIONALE
DI REGGIO EMILIA
DENOMINAZIONE DI ORIGINE PROTETTA



Regione Emilia-Romagna



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