

Even Mauro Uliassi has a weakness: it's Loison Panettone

Every year, **Mauro Uliassi's fan club** meets to taste the menu of the chef from Senigallia. This year though, his menu featured one enjoyable addition: **Loison Panettone**

Take **Uliassi's Fan Club**, which meets every year; add a close-knit circle of the most loyal enthusiasts; add a gorgeous sunny morning... and what have you got? The annual gathering that celebrates one of the most beloved Italian chefs: **Mauro Uliassi**.

The digital word-of-mouth alerted hardcore fans from all over the boot to meet at 1pm. However, through the morning as people were getting closer to Senigallia, the tweets on Twitter and the posts on Facebook were already anticipating a superb live coverage.

And at 1.30 pm, the tasting of the menu began: it featured a rich and luscious sequence of **15 courses, plus two additional items**: the **Tordo**, a thrush-based dish served with a mulled wine sauce, which was not originally part of the menu, but was nonetheless included in it just for the diners invested in the role of testers. The second additional item was the **parade of Loison panettone cakes** in a rundown featuring the **Classic** variety, followed by the most delicious varieties – to include the "**Apricot and Ginger**" panettone cake - leading up to this year's new creation: the "**Licorice and Saffron**" panettone whose balsamic and digestive notes worthily concluded a memorable supper, after almost five hours of dining.

Upon conclusion of the event, all the attendees received a sweet memento: a variety of **Loison mini panettone**: because **Loison's sweetness** should not only be a memory, but also a delight to take home.

Below is the supper menu:

- ≡ Wafer with *foie gras* and hazelnuts, served with a Kyr Royale cocktail
- ≡ Butter bread with hazelnuts, anchovies and black truffle
- ≡ Red prawn, lemon water, melon and basil
- ≡ "La prima secca" (raw clams, seaweed, almonds and iced oyster dust)
- ≡ "Il fosso" (frogs, snails, wild herbs and hazelnut crumble)
- ≡ Fried mullet with vinegar, pecorino cheese and prosciutto
- ≡ Roasted chicken and salad
- ≡ Tuna fish à la bonne femme
- ≡ Young cuttlefish with wild herbs and iced sea urchins
- ≡ Potato cream, root vegetables, roasted teal and black truffle
- ≡ Fusilli pasta with sorrel pesto sauce and cuttlefish liver
- ≡ Cappelletti (egg noodles) à la Aunt Elena
- ≡ Monkfish wrapped in porchetta
- ≡ Bucarello cheese ice cream with pollen and honey
- ≡ Petits fours.

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Press Info:

press@loison.com

Eleonora Pontello +39 0444 557844

Giulia Marruccelli + 39 347 0452739

Dario Loison +39 348 4106615

www.loison.com – press.loison.com

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