

Loison

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Parade of chefs in Bolzano: Loison draws the crowds with its Panettone cream

*On May 26, even chefs and friends **Herbert Hintner** and **Andrea Fenoglio** attended the “**La luna tra le stelle**” event: everybody raved about **Loison’s Cream**, a new and versatile way to eat Panettone all year round.*

The fifth leg of the **La luna tra le stelle** tour (The moon among the stars) ended with smiles, spirit and tastiness. The event was organized by “**Terre da vino**”, a winery located in Barolo (CN) – in the hilly area of the Piedmont region called *Langhe* - and was part of a series of meetings where wine met premium local gastronomy.

The event took place at Parkhotel Laurin in **Bolzano** and featured free tasting of recipes created by chefs, of great Piedmont wines and of outstanding products: Loison and its delicacies were there too. In addition to the spectacular **Magnum-size** varieties of Classic Panettone and Fig Panettone – the latter made with “Dottato” figs from Calabria - the **Veneziana** tasting was also very successful. This sweet bread of popular origins that, over the centuries, has been enriched with sugar and spices was available in the varieties featuring Late Mandarin from Ciaculli - **a Slow Food product** - and Tart Cherry & Cinnamon.

Freshly prepared by Loison’s pastry chef Stefano Ballarin were unique finger foods for the special debut of **Loison’s Crema al Panettone**. In a spoon, he presented ricotta cheese, Panettone cream, candied orange zest, pistachio pieces and a pinch of black Hawaiian salt. A sensual and enveloping finger food in which flavors and soft textures blended perfectly with crunchy textures.

Chef and friend **Herbert Hintner** of **Zur Rose** Restaurant also enjoyed this finger food very much. In the evening, he prepared a sparkling wine praline with strawberry sauce, chocolate shavings and mint jelly. Already starring together in **Loison’s Gusto Dolce delle Venezie Award** (The sweet taste of Veneto) during the “A tavola con le Venezie 2014” event that took place on November 24, 2013, Herbert and Dario share an innate enthusiasm for their work. For the chef, using Loison’s cakes in his kitchen is always a new challenge: “In addition to the *Panettone soufflé with orange sauce and honey sabayon*, last year I had fun with fruit and made a Panettone-encrusted banana dessert. I especially like using the classic variety, because it is the most versatile of all the Panettone cakes.”

Andrea Fenoglio, chef at **Sissi** Restaurant in Merano (BZ), had fun preparing an incredible risotto with sweet and spicy peppers, seasoned with fresh mint. It is a very successful dish at his restaurant, rightly so because of the playful variety of ingredients. Speaking of sweets, he told us: “Loison makes one-of-a-kind Panettone cakes. When I eat them, I cannot stop. In the winter, we make a dessert called *Loison Panettone Snowball*, where heavy cream and meringue meet the Panettone cake together with a sauce of oranges from Ribera surrounded by Alchermes jelly cubes... A treat that is not only served at Christmas!”

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