

Loison

PASTICCERI DAL 1938

The taste of Italy
made in Italy

Press release #28 – June 27, 2014

Dining with the Stars of the North-east, Panettone Cream and Loison's friends

The traditional event that brought together Michelin-starred chefs from the Triveneto area of Italy turned out to be very successful. Among the participants were Paolo Favaretto, with his divine Baccalà, and Peter Brunel, who presented a dish of rice, cabbage and apple stock, trout roe and Loison's Panettone dust.

The 7th edition of *Trilogia del Gusto* (a three-day event dedicated to taste) took place on the evenings of June 25, 26 & 27 at [Antica Trattoria Ballotta](#) in Torreglia (PD). The opening event “**A Tavola con le Stelle del Nordest**” (Dining with the Stars of the Northeast) was a fundraiser that featured famed chefs, as it does every year. Among them were 12 Michelin-starred chefs from the **Veneto, Trentino** and **Friuli** regions of Italy, who delighted the taste buds of the more than 350 guests in attendance.

Loison was present with its prestigious Magnum-sized Fig Panettoni, its *Veneziane* and the novelty of the year, namely Loison's **Panettone Cream**: it was featured in a finger food consisting of thyme- infused ricotta cheese, Panettone cream, candied orange zest, pistachio crumbs and a pinch of black salt from Hawaii. A sensual and enveloping preparation where the different parts blended in perfectly with one another to deliver a crunchy texture.

Among the participants was **Paolo Favaretto**, chef at restaurant [Baccalà Divino](#) in Mestre with his superb **Baccalà in due versioni** (codfish two styles): one featuring the traditional recipe, the other featuring aromatic herbs. He loves Loison's products: “I always tell Dario that I'm the man who cuts his Panettone cakes around the world: **from Japan to Australia**, the Panettone is recognized worldwide as a typical Italian cake. Especially in the Orient – he continued - after Tiramisu, it is a favorite dessert and Loison's Panettone has never let me down!” About his cuisine, Paolo Favaretto added: “The Panettone is included in savory recipes as well. My *Carpaccio di baccalà marinato* (thin slices of pickled codfish) and my *Tartare di baccalà* (cod tartare) are just perfect when complemented with a toasted crouton of that wonderful **Fig Panettone made by Loison.**”

Peter Brunel, another dear friend of Loison's, also participated in the wonderful event that raised funds for the family of wine and food journalist Giovanni Chiades, the victim of a serious car accident that took place a few years ago. Brunel has been working for years with Dario creating recipes from scratch using Panettone. For the special event, he prepared a dish featuring **rice, cabbage and apple stock, trout roe and Loison Panettone dust**: “This is a dish consisting of three excellent elements and is dedicated to three dear friends of mine: [Aquerello](#) rice, [Trotaoro](#) trout roe and delicious [Loison](#) Panettone.”

Loison

PASTICCERI DAL 1938

The taste of Italy
made in Italy

Press release #28 – June 27, 2014

Peter creates masterpieces and one of the dishes he is the proudest of is *Risotto di patate con fonduta di formaggio di Fossa di Sogliano e tartufo bianco d'Alba* (risotto-style potatoes with melted cheese from Fossa di Sogliano and white truffle from Alba). “Three ingredients from the land, innovatively combined to showcase three key elements: the fragrance of the truffle, the creaminess of the cheese and the crunchiness of the diced potatoes.” Peter concluded, “With Loison, we have come up with many things and, for me, the top is represented by the **Panettone in Tubetto** (Panettone in a tube), an innovative idea which was the start-up of this beautiful collaboration with Dario. Year after year, it has inspired new sweet or savory recipes featuring Loison Panettone.”

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 - www.insolitopanettone.com