

Loison

PASTICCERI DAL 1938

The taste of Italy
made in Italy

Press release #41 – December 6, 2014

Casa Fortuna presents extraordinary seafood-based dishes featuring Loison ingredients at a sold-out event

*From Mestre comes a menu of out-of-the-ordinary combinations, skillfully prepared by Chef **Tiziano Baldan**, whose fine-tuned dishes of sweet and savory flavors were paired with Austrian-produced **Gangl Wines***

Some like tasting Panettone on its own, some like serving it classic-style paired with wines, but how about making dishes featuring seafood and Panettone? Casa Fortuna thought of that. Formerly known simply as 'Fortuna' in Via Terraglio (Mestre), this restaurant is renowned for its high-quality, fresh ingredients. On December 4, the restaurant hosted an evening featuring out-of-the-ordinary food combinations: Chef **Tiziano Baldan**, along with his brothers **Alessandro** and **Filippo**, experimented with Loison's unique ingredients, using different varieties of **Panettone crumbs or powder** to make some very special seafood-based dishes.

In order to be consistent with the quality of the ingredients, the Baldan brothers made sure that their dishes were paired with **Gangl Wines**. These wines are produced by an Austrian company located near the border with Hungary, where the special climate creates unique wines of the highest quality, with very limited production per label.

For the first time in Italy, this particular theme night was completely dedicated to Austrian wines and, again for the first time, in all the courses **Loison's precious ingredients** were expertly balanced to achieve the following menu:

Appetizer: Oyster, Prawn with **Panettone Crumbs**, **Panettone Wafer** Tartare, Fried Shrimp on Panettone Crumbs; paired with Gewurztraminer Auslese 2001.

First course: Risotto with Scampi, Lemon-infused Prawns with **Licorice & Saffron Panettone Crumbs**; paired with Pinot Blanc 2007 Beerenauslese.

Second course: Au gratin Sea Bass with Zucchini and **Licorice & Saffron Panettone Crumbs**; paired with Pinot Blanc 2007 Beerenauslese. Tuna Steak with Panettone Croute; paired with Riesling 2006 Beerenauslese.

Dessert: **array of Panettoni** and a surprise presented by Dario Loison; paired with Pinot Blanc 2006 Trockenbeerenauslese.

The event was held with the support of experienced wine house **Le Cantine dei Dogi**, which carefully selected the most excellent products and, along with **Dario Loison**, rewarded the participants with an evening full of awe and emotions. It was a unique event filled with quality and elegance, from every point of view: from the ingredients to the wines, the cooking techniques, the service, the location and the pairings.

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