

Macarons, Ice Cream and Shots: Loison Panettone three ways at SchioDesignFestival

*This prestigious event took place on February 24th at Fabbrica Saccardo. Along with **Dario Loison**, there were four other excellent chefs, namely **Fabrizia Meroi** from Laite in Sappada (BL), **Corrado Fasolato** from Spinechile Resort in Schio (VI), **Mara Zanetti** from Osteria da Fiore in Venice and **Raffaele Ros** from San Martino in Scorzè (VE)*

In its fifth edition, the 2015 SchioDesignFestival was once again the focal point of research and experimentation in the local design industry. This is a prestigious event that gives a nod to local production. Like last year, the event was held at the picturesque and welcoming Fabbrica Saccardo. The absolute protagonists were Vicenza-based companies from different business sectors. They were there to introduce their new prototypes, the result of a substantial synergistic collaboration with senior and junior designers.

On February 24th, the festival showcased its culinary best, thanks to the participation of **five exceptional chefs** from the Veneto region and their creations inspired by the SchioDesignFood event: **Fabrizia Meroi** from Laite in Sappada (BL), **Mara Zanetti** from Osteria da Fiore in Venice, **Raffaele Ros** from San Martino in Scorzè (VE), **Corrado Fasolato** from Spinechile Resort in Schio (VI) and, of course, **Dario Loison** with his sweet interpretations of Panettone. The latter two guests were invited to come back, after their success at last year's edition. "Last year, we presented a three-way multisensory dessert consisting of **Panettone on a skewer, Panettone to drink and Panettone ice cream**. The sweet bread was not an end in itself, but a multisensory ingredient of a dessert," Dario Loison commented with a smile on his face and delighted for having been invited to the event for the second time. "On a creative note again, tonight we are presenting three varieties of **Panettone Macarons**: Lemon, Late Mandarin from Ciaculli and Licorice & Saffron. To these we have added two very nice **Shots**, one featuring **Licorice Panettone** and sweet wine gelatin and the other featuring **Mandarin Panettone** with a Torcolato wine mousse. Finally, another whimsical interpretation consisting of **Panettone Ice Cream** featuring figs and licorice." Next to these unique expressions that represented absolute innovation in terms of creativity and versatility, there was also a Magnum-sized **Peach Colomba with Hazelnuts**.

A limited-number of participants graced this event, whose goal was to apply design to the food and beverage world. **SchioDesignFood** hosted approximately 200 participants and had a long waiting list. All the chef stations intrigued and captivated the audience, what with their great organization and original, exquisite dish preparations. Loison's station was literally taken over: with Dario Loison's reinterpretation of Panettone. New ground was opened on the use of a cake that is slowly becoming a staple in people's homes, especially abroad.

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

