

Peter Brunel reinterprets Loison Colomba at the 'Italia a Tavola' gala

On April 11th, Hotel Baglioni in Florence welcomed the annual celebration of excellent Italian food. Great excitement for the talk show “Dalla terra alla tavola - Lo stile italiano è Doc”, where Italian Minister Martina and Michelin-starred chef Massimo Bottura received an award.

On April 11, the city of Florence welcomed politicians, top chefs and Italian food and wine journalists. They all gathered at the talk show “**Dalla terra alla tavola - Lo stile italiano è Doc**” (From the farm to the table – Italy’ Doc style), which opened the “**Premio Italia a Tavola**” award ceremony taking place at [Hotel Baglioni](#). This is an annual event organized by Italia a Tavola and is dedicated to excellent Italian food and its protagonists.

Working on the quality and value of Italian food, especially in the year of the 2015 Milan Expo, is a goal shared by institutions, restaurateurs and producers of raw materials. They all share the same objective to enhance Italian style within the food chain.

During the talk show, the special “[Italia a Tavola-Fipe 2014](#)” awards were given to the following people: **Maurizio Martina** (“for his commitment to enhancing food, wine and local products”), **Donatella Cinelli Colombini** (“for her promotion of the territory through food and wine”), **Baldassare Agnelli** (“for disseminating Italian cooking style in the world”) and **Massimo Bottura** (“for his decisive contribution to Italian cuisine as a culture”). This ceremony was followed by the awards to the “[Personaggi 2014 dell’enogastronomia e della ristorazione](#)” (2014 food, gastronomy and restaurant management protagonists): **Luca Montersino**, winner of the poll in the Chef category; **Edoardo Raspelli**, winner of the opinion leaders’ poll; **Paolo Ciaramitaro** and **Livio Del Chiaro**, respectively 1st and 2nd place in the Maitre and Sommelier section; **Francesco Cione**, **Flavio Esposito** and **Ilaria Fondi**, respectively 1st, 2nd and 3rd place in the Bartender category.

And to round off the evening in style, the gala “**Tra cuochi e stilisti - Cocktail di stelle**” (Among chefs and designers – A cocktail of stars) was held in a totally new format, thanks to a gala cooking show featuring 15 chefs and pastry chefs, 7 bartenders and 22 young fashion designers. The latter created pieces inspired by either a dish or a cocktail, courtesy of IED Florence, MoodArt, Replay and Crystal Couture.

More specifically, the chefs who delighted the guests with their dishes were: Enrico Bartolini - Mezzemaniche pasta in fish soup with lime emulsion; Marco Stabile – Watercolor of rice, Grana Padano cheese and turf; Filippo La Mantia - Pasta, cacio cheese and oil; Simone Fracassi - Meat by the slice; Deborah Corsi – Baby pork terrine and crispy salted pork roast wafer; Richard Leimer - Cuttlefish ‘in zimino’ with black ink soup and corn crisp; Claudio Sadler - Creamy cauliflower with burnt wheat crêpe, watercress and Calvisius caviar; Tano Simonato - Soft robiola cheese and egg white mousse with extra virgin olive oil, dehydrated egg yolk, homemade caviar and scampi tartare; Viviana Varese - Tomato puree with ricotta cheese and mackerel; Daniele Zennaro - Barena cuttlefish with black ink, buffalo mozzarella from Campania and artichoke, spinach, tomato and bell pepper sauce.

In the fullness of their role, these were the dishes that the top confectioners presented: **Peter Brunel - Loison Colomba with hazelnuts, peach and cream cheese ice cream**; Loretta Fanella - Green is

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for hope: pea jelly with banana and lime cake served with a cream parfait; Gianluca Fusto - Baobab; Luca Montersino - Symphony No. 9; Ilario Vinciguerra - The Gold of Naples.

And finally, the following great bartenders served some very fine cocktails: Cinzia Ferro (Bru Bru), Francesco Cione (Octavius Julep), Flavio Esposito (Gogò), Gian Nicola Libardi (Lucky Stone), Marco Pasquarella (Settembre Fiorentino), Mattia Pastori (Gorgoquiri) and Thomas Martini (Celery in bloom).

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