

# Loison

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## Insolita Cena 2015: Chefs Danilo Angé, Enrico Bartolini and Fabrizio Ferrari amazed with their interpretations of Loison Panettone

*On May 4th at NH Hotel in Milan, three chefs hit the spot with their creative dishes prepared for a special dinner hosted by Loison.*

*The guests got to see the new 2015 Christmas Collections while enjoying Panettone Macarons and Chamomile Panettone, the latest addition.*

The 4th edition of **Insolita Cena** was a success again this year! Held at **NH Hotel** in Milan on May 4<sup>th</sup>, 2015, during the **Tuttofood** fair, the dinner was brilliantly executed by three exceptional chefs, namely **Danilo Angé**, **Enrico Bartolini** and **Fabrizio Ferrari**. All longtime friends of Loison's, the chefs experimented and amazed their guests with personal interpretations of Loison Panettone, which was used as an **out-of-the-ordinary ingredient**. The dishes were paired with wines produced in the Vicenza area, courtesy of **Cavazza** and **Piovene Porto Godi** wineries. But first things first.

Energetic chef **Danilo Angé** presented 4 dishes: **Grana Padano & Fig Panettone Lollipops**, delicious, crispy and well-balanced sweet and savory starters; **Macaron with Mortadella Mousse and Mandarin Panettone**, which may sound like an unusual combination, but the sweet and perfect texture of the *macarons* and the intense flavor of the filling delighted everyone's taste buds; **Burrata Cheese Mousse, Anchovy Sauce, Asparagus and Toasted Classic Panettone**, which yielded contrasting notes both in the texture and in the taste; **Chamomile Panettone & Cotton Candy Pops**, tasty bites that surprised everyone. Genius and technique at their best!

Great chef **Enrico Bartolini** presented a wonderful **Panettone Toast with Salmon, Mint and Licorice Emulsion**: an expert combination of texture and flavors brought on by the different elements of the dish. He then paid tribute to Milan and the Panettone with his superb **Yuzu and Panettone Risotto**, a fresh, clean, essential dish that bespoke of the chef's style: unique and flawless.

Chef **Fabrizio Ferrari**, who paired sweetness with fish in an original way, presented the following: **Monkfish with Classic Panettone Panure** served on toasted Panettone with Panettone sauce; **Apricot & Ginger Panettone Dumplings** with vanilla-infused seafood, clams and mussels. Sweet softness throughout his dishes.

Many friends attended the event, where they had the opportunity to see Loison's new 2015 collections in the **Spirit and Tradition of Christmas**. The intriguing **Panettone Macarons** drew a lot of attention, what with their natural appearance and their unusual Panettone flavors, namely Lemon, Mandarin and Licorice & Saffron. Last but not least, the newest product for 2015: **Chamomile Panettone**, a fragrance that every palate is familiar with. It yields a long-lasting but delicate flavor, a real surprise that won all the guests over!

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