

Loison

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Dining with the Stars of the North-east and Loison confections

On June 17th, in the courtyard of Antica Trattoria Ballotta, 24 top chefs delighted the taste buds of over 300 guests at a great dinner event. Loison confections ended the evening on a sweet note: Chamomile Panettone, new for 2015, was served alongside Panettone Macarons and Pops

On June 17th, in the courtyard of [Antica Trattoria Ballotta](#), 24 top chefs participated in a dinner event dedicated to great local cuisine. The successful event named “[A Tavola con le Stelle del Nordest](#)” (**Dining with the Stars of the North-east**) was also a fundraiser for the family of wine and food journalist Giovanni Chiades, the victim of a serious car accident that took place a few years ago.

Here are some of the most well known of the over 300 guests, who came to taste the delicious dishes of the participating Michelin-starred chefs: Maria Grazia Soncini (La Capanna di Eraclio in Codigoro, FE), Roberto Franzin (La Taverna di Colloredo in Monte Albano, UD), Marco Talamini (La Torre in Spilimbergo, PN), Franco Paonessa (Il Capriolo in Vodo di Cadore, BL), Giovanna Simionato & Renato Pasqualato (Osteria Chef in Viaggio in Marcon, VE), Martino Scarpa & Andrea Rossetti (Osteria Ai Do Campanili in Venice), Graziano Prest (Ristorante Tivoli in Cortina d'Ampezzo, BL), Franco Favaretto (Baccalà Divino in Mestre, VE), Giuliano Baldessari (Aqua Crua in Barbarano Vicentino, VI), Gian Carlo Pasin (Osteria Alla Pasina in Casier, TV), Peter Brunel (Lungarno Collection in Florence), Alessandro Breda (Gellius in Oderzo, TV), Alberto Basso (3Quarti in Grancona, VI), Davide Botta (L'Artigliere in Isola della Scala, VR), Michele Mauri (La Piazzetta in Origgio, VA), Alfio Ghezzi (Locanda Margon in Trento), Raffaele Ros (San Martino in Scorzè, VE), Mattia Barbieri (Enoteca Centrale ni Mestrino, PD), Achille Leonardelli (Ca' dei Boci in Baselga di Pinè, TN), Giancarlo Perbellini (Casa Perbellini in Verona), Daniele Zennaro (Vecio Fritolin in Venice), Andrea Bozzato (Mestis in San Pietro in Gù, PD), Marco Perez (Master's in Italian Cuisine, Vicenza).

The participating chefs received a tasting kit from Loison. With it, they can taste Panettone all year round, not only during the holiday season. The kit also gives chefs creative inspiration to develop new recipes based on Panettone, so to enhance and elevate the King of Christmas even more.

To treat the guests with a sweet tooth, Loison served delicious *Veneziane*, along with the 2015 novelty – **Chamomile Panettone – Panettone Macarons and Pops**. The evening thus ended on a tasty and sweet note, thanks to the softness of Loison's popular confections.

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