

# Loison

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## Food & Book gala sweetened by Loison confections

*The third edition of the festival was held on October 23-25 at the prestigious hall of the **Grand Hotel La Pace** in Montecatini Terme. **Ezio and Renata Santin** were the guests of honor.*

*The elaborate menu was created by Michelin-starred Chef **Luigi Taglienti**, while the surprise dessert was offered by Loison: **Panettone two ways**.*

On October 23-25, the third edition of the **Food & Book** festival took place in **Montecatini Terme**, Tuscany. Participants in the event that celebrates food culture and gastronomy were renowned writers who tell of food in their novels and of chefs who elevate it in their recipes. On October 23, the menu of the traditional gala dinner that followed the festival was created by Michelin-starred Chef **Luigi Taglienti**, who formerly worked for Restaurant Trussardi in Milan. The dinner was held at **Grand Hotel La Pace** in Montecatini Terme and included guests such as **Ezio Santin**, the second Italian chef to earn three Michelin stars after Gualtiero Marchesi. Santin was accompanied by his wife Renata, who co-authored the book "**Un, due, tre... Stella!**" (One, Two, Three... Star!).

The grand setting and the friendly atmosphere, along with the efficient and helpful staff, contributed to the enjoyment of all the guests, as they savored an **elaborate and tempting menu** on an evening marked by conviviality and relaxation. The dinner started with a "Velouté parmentier with scallops and Italian caviar", a delicate appetizer with a twist, thanks to the noble Italian caviar. This was followed by "Rice with fresh turmeric root and zucchini flowers", a dish that impressed for the unique combination of ingredients. The main entree consisted of "Veal cheek braised in Rosso Piceno Superiore wine, served with spiced turnip", a superb dish whose texture surprised everyone. Dessert by Chef Taglienti came in the form of a double surprise: "Black truffle & Tiramisu", a perfect combination of sweet and savory flavors that raised the tiramisu to an all-new identity: the shape of the cake was that of a truffle tuber, different for each diner, dusted with grated truffle.

On this special occasion, where care and skills were the stars of the evening, the final touch was offered by a sophisticated and innovative leavened product. The unexpected dessert that ended the dinner on a sweet note was Loison's new product for 2015: the "**Chamomile Panettone**", the only one made with flowers! With this one-of-a-kind ingredient, Dario Loison once again altered stereotypes. On the evening of the gala, the dessert was served two ways: **by itself**, in all its purity, and next to the **liquid version**, featuring **Late-harvest Mandarin from Ciaculli** (a Slow Food Presidium). The two unique ideas were made possible thanks to Dario Loison's passion for baking and his ongoing experimenting with ingredients. Great appreciation also went for the Classic Panettone, which made its appearance in the form of a **Magnum-sized 10-pounder**, cut into slices by Dario himself. At the end of the evening, all the guests received a cute gift offered by Dario Loison's son Edoardo: it was a mini Panettone inside a cute tin box, a token to remember the sweet and memorable event.

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