

## TUSCANY MEETS CANADA



Italy has many diverse regional culinary traditions, but they all share a common feature: considerable attention is always given to the choice of the ingredients. All the ingredients that will be used for tonight's event are authentic IGP\* or DOP\*\* products from Tuscany: in order to be able to express one's creativity in the culinary art, the quality of the raw materials plays a vital role.

Ingredients are important, but the hands of the people who transform them into delectable dishes are no less important. Tonight, this is the task at hand for the students and teachers from the School of Culinary Arts "F. Datini" in Prato (Tuscany) and the Institute for Tourism "R. Levi Montalcini" in Acqui Terme (Piedmont). They will give us an example of Italian culinary art as ambassadors of their "Made in Italy" project during the 2<sup>nd</sup> "Week of the Italian Cuisine in the World".

The project aims at introducing some specialty products of Italy through various regional recipes that blend together tradition and innovation.

\* IGP = *Indicazione Geografica Protetta (Protected Geographical Information)*. This designation guarantees a product originating from a region or a country whose quality, recipe and characteristics can be traced back to its geographical origin

\*\*DOP = *Denominazione di Origine Protetta (Protected Designation of Origin)*. This designation requires specific production and processing techniques for each product.



SETTIMANA DELLA  
CUCINA ITALIANA  
NEL MONDO  
20 - 26 NOVEMBRE 2017

#ItalianTaste

November 20 – 26, 2017

***The Extraordinary Italian Taste***  
2<sup>nd</sup> Annual "Week of the Italian Cuisine in the World"

The "Week of the Italian Cuisine in the World" reaches its second edition with the aim of promoting Italian culinary traditions and food-and-wine connoisseurship as a distinctive trait of Italian identity and culture.

This is an initiative led by the Italian Ministry of Foreign Affairs and International Cooperation, the Ministry of Agriculture, Food and Forestry, the Ministry of Economic Development, the Ministry of Education, Universities and Research, the Italian Trade Agency ICE, the associations of chambers of commerce Unioncamere and Assocamerestero and more.

This year in Vancouver, the Consulate General of Italy, in collaboration with the Italian Chamber of Commerce in Canada West, the Italian Cultural Centre, the Vancouver Community College, and the Famee Furlane of Vancouver, presents a number of events related to the Italian culinary tradition.

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*Leading up to the "Week of the Italian Cuisine in the World", you will have the chance to taste a selection of best-selling, recently listed Italian wines, during the month of November, in 30 selected BC Liquor Stores throughout British Columbia. In Vancouver, you can visit the Cambie BC Liquor Store, 39th and Cambie St. on **Sat., Nov. 18, 1pm to 4pm**. A Flavours of Italy initiative of the Italian Chamber of Commerce in Canada-West.*

## Pizza Weeks!

Nov. 20 to Dec. 4

The Italian Chamber of Commerce in Canada-West presents: Pizza Weeks! From Nov. 20 to Dec. 4, participating pizzerias and restaurants will develop a special two-week menu featuring Italian DOP & IGP products. For the list of participating restaurants: [iccbc@iccbc.com](mailto:iccbc@iccbc.com) or 604.682.1410

## Extraordinary Italian Day Vancouver Community College

Fri., Nov. 24, 2:00 to 5:00 pm

Dept. of Culinary Arts – 250 W. Pender St., Vancouver

A workshop on authentic Italian products and pizza classes. Admission includes pizza-making class + welcome drink. Places are limited. 10% discount for ICCBC members and Dante Language School students.

Admission \$49. Pre-registration is open! Click [here](#)

## Extraordinary Italian Dinner Vancouver Community College

Fri., Nov. 24, 6:00 to 9:00 pm

Dept. of Culinary Arts – 250 W. Pender St., Vancouver

To celebrate its 25<sup>th</sup> anniversary, the Italian Chamber of Commerce in Canada – West presents an "Extraordinary Italian" dinner reception featuring pizza, Italian wines and authentic DOP & IGP products. A night full of surprises, great food... and much more!

Admission by donation. Pre-register [here](#)

## Food and Wines of Friuli Famee Furlane of Vancouver

Fri., Nov. 24, 7:00 pm

2605 East Pender Street, Vancouver

The Famee Furlane of Vancouver presents an evening to sample the food and wines of the Italian north-eastern region of Friuli. Five wines from the region will be paired with Friulian products. Some of the wines are imported specially for this event and cannot be purchased in BC.

Info and tickets (\$80): [EVENTBRITE](#)

## Piedmont Truffle and Hazelnut Dinner Il Centro - Italian Cultural Centre

Mon. Dec. 4, 7pm

3075 Slocan Street, Vancouver

Il Centro and the Consulate General of Italy in Vancouver are pleased to present once again a delicious multi-course gourmet dinner by internationally recognized Chef Carlo Zarri, a *maestro* of Piedmont traditional cuisine with truffles and hazelnuts.

Info and tickets (CAD 90.00): [604 430 3337](tel:6044303337)

MONDAY, NOVEMBER 20, 6:30 PM

Il Centro - Italian Cultural Centre

## Tuscany Meets Canada

Under the auspices of Regione Toscana

The Consulate General of Italy in Vancouver, in collaboration with Il Centro - Italian Cultural Centre and the Italian Chamber of Commerce in Canada-West, presents a showcase of authentic culinary products from Tuscany, masterfully transformed into a multi-course dinner by the teachers and students of the Culinary and Hospitality Institute "F. Datini" of Prato, Tuscany. The culinary school's delegation is in Vancouver together with staff and students from the "R. Levi Montalcini" School of Tourism of Acqui Terme, Piedmont, as part of the larger "Made in Italy" project, aiming to introduce and promote more specialty foods of Italy in several countries worldwide.

## Menu

**Buffet di antipasti:** Verdure sott'olio, Pecorino toscano DOP, Crostini con pate' di fegatini, Pappa al pomodoro.

**Antipasti buffet:** Pickles, Pecorino Cheese, *Crostini* with chicken liver pate', *Pappa al Pomodoro*.

**Primo piatto:** Risotto alla zucca e gorgonzola

**First course:** Risotto with pumpkin and gorgonzola cheese

**Secondo piatto:** Peposo con fagioli cannellini

**Second course:** "Peposo" (Black pepper beef stew) with cannellini beans

**Dessert:** Panna cotta allo yogurt e cioccolato bianco con salsa ai frutti di bosco

**Dessert:** Yogurt and white chocolate Pannacotta with mixed berries



Special thanks to the following suppliers of products: Sottoli e sottaceti Calvani; CoopFi; Vini di Carmignano; Forno Steno