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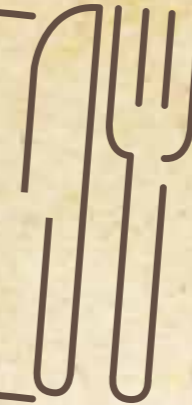


Francine Segan



EMILIA ROMAGNA

Italy's Food Valley



at Summer Fancy Food Show 2023!

BOOTH 2612-2614-2713-2715 - ITALIAN PAVILION

25th June

- 10.30am **Pasta demo: The shapes of filled pasta** by Chef Carla Brigliadori, food historian
- 11.00am **Cooking demo & tasting: Herb frittata and SALAME PIACENTINO PDO**
Lambrusco Grasparossa di Castelvetro PDO - Pezzuoli
- 12.00 noon **Cooking demo & tasting: PROSCIUTTO DI MODENA PDO and melon in NYC**
Colli Piacentini PDO - Torre Fornello
- 1.00pm **Cooking demo & tasting: Fig sorbet with TRADITIONAL BALSAMIC VINEGAR OF REGGIO EMILIA PDO**
Lambrusco Reggiano PDO - Donelli Vini
- 2.00pm **Pasta demo: The shapes of pasta in broth** by Chef Carla Brigliadori, food historian
- 2.30pm **INAUGURATION OF THE EMILIA-ROMAGNA STAND**
 - Opening of the Parmigiano-Reggiano PDO wheel
 - Tasting of PDO and PGI products
 - Cooking demo & tasting: Tortellino in Parmigiano-Reggiano PDO cream
 - Rubicone PGI - San Valentino, Ravenna Famoso PGI Biologico - Randi Vini, Rubicone Famoso PGI - Poderi dal Nespole
- 3.30pm **Cooking demo & tasting: "Raviolo di ravioli" in 4 ages of PARMIGIANO REGGIANO PDO, an idea by Isa Mazzocchi**
Romagna Albana DOCG - Fattoria Paradiso

26th June

- 10.30am **Pasta demo: The shapes of egg pasta** by Chef Carla Brigliadori, food historian
- 11.00am **Cooking demo & tasting: Trout sandwich with PROSCIUTTO DI PARMA PDO**
Romagna Sangiovese Superiore PDO - Ottaviani
- 12.00 noon **Cooking demo & tasting: Corzetti with GRANA PADANO PDO cream and walnuts**
Romagna Sangiovese PDO Superiore - Fattoria Nicolucci
- 1.00pm **Cooking demo & tasting: Bobbio Maccheroni "al ferro" with saffron and COPPA PIACENTINA PDO**
Emilia PGI Pinot Nero - Torre Fornello
- 2.00pm **Made in Emilia-Romagna: Why the U.S. is in love with the Food Valley**
Talk show by the "I love Italian food" Association
- 2.20pm **Cooking demo & tasting: Risotto alla parmigiana with BALSAMIC VINEGAR OF MODENA PGI**
Rubicone PGI - Villa Venti
- 3.00pm **Cooking demo & tasting: PIADINA ROMAGNO-LA PGI, made like a parmigiana**
Romagna Sangiovese Bertinoro PDO - Tenuta la Viola
- 3.30pm **Pasta demo: The shapes of Piadine Romagnole and Crescentine Emiliane** by Chef Carla Brigliadori, food historian

27th June

- 10.00am **Pasta demo: The shapes of filled pasta** by Chef Carla Brigliadori, food historian
- 10.30am **Cooking demo & tasting: COT-BURGER with COTECHINO MODENA PGI**
Lambrusco Grasparossa di Castelvetro PDO - Fattoria Moretto
- 11.30am **Cooking demo & tasting: Potato gnocco, zucchini flowers and TRADITIONAL BALSAMIC VINEGAR OF MODENA PDO**
Lambrusco di Sorbara PDO - Paltrinieri
- 12.00 noon **Pasta demo: The shapes of eggless pasta** by Chef Carla Brigliadori, food historian
- 12.30pm **PANCETTA PIACENTINA PDO**
Cooking demo & tasting: Uccelletti scappati with sage and PANCETTA PIACENTINA PDO
Rubicone PGI - Palazzo di Varignana
- 1.30pm **Cooking demo & tasting: Tart with AMARENE BRUSCHE DI MODENA PGI, candied lemon and meringue**
Lambrusco di Sorbara PDO - Cantina di Carpi e Sorbara