



Ministry of Foreign Affairs
and International Cooperation



CUCINA ITALIA

Program

Food&Hotel Asia, 5 - 8 September, 2022

Booth 5L1-01

Savour the best of Italian cuisine at our kitchen. Cooking demonstrations, food tasting and more during the 4-day event.

See you there!

SEPTEMBER 5

The *Cucina Italia* cooking sessions will officially start at 10:30am with a welcome speech by H.E. Mario Vattani, the Ambassador of Italy to Singapore and Brunei

TIME	DISH	INGREDIENT/ BY
11.00am	White Pizza with Porcini Mushrooms and Provolone <i>by</i> Chef Davide Tanda DOC Pizzeria	Provolone Dolce Cheese <i>by</i> Fattorie Cremona
12.00pm	Organic Porcini Risotto with Edible Flowers Salad <i>by</i> Chef Simone Fraternali Solo Restaurant	Organic Porcini Rice, Edible Flowers, and Balsamic Vinegar Dressing <i>by</i> Ed Food, Acetificio Andrea Milano, O.P. La Maggiolina
1.00pm	Penne All'Arrabbiata <i>by</i> Chef Carlo Marengoni In Piazza Restaurant	"Ottima" Penne Pasta, "Ottima" Whole Peeled Tomatoes, "Ottima" Chili Pepper EVO Oil <i>by</i> Pasta Ottima – Italian Tasty Aliments
2.00pm	Nero Assoluto Rice Salad with Prawns <i>by</i> Chef Carlo Marengoni In Piazza Restaurant	Nero Assoluto Rice <i>by</i> Riso Vignola Origini Capolavori Di Natura
3.00pm	Classic Tiramisu <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Vicenzovo Ladyfingers <i>by</i> Vicenzi S.p.A.
3.45pm	Whipped Stockfish with Lupines Sauce <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Lupini Beans <i>by</i> Madama Oliva
4.30pm	Chocolate and Balsamic Vinegar Ganache <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Balsamic Vinegar 2 drops and 4 drops <i>by</i> Acetificio M. De Nigris
5.15pm	Pork Tenderloin with Balsamic Vinegar <i>by</i> Chef Felix Chong Monti Restaurant	Balsamic Vinegar of Modena - 3 Gold Medals <i>by</i> Acetaia Giuseppe Giusti since 1605

SEPTEMBER 6

TIME	DISH	INGREDIENT/ BY
10.30am	Balsamic Vinegar Tasting <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Balsamic Vinegar <i>by</i> Acetaia Castelli
11.30am	Orecchiette with Broccoli, Burrata Cheese, Bottarga and Lemon <i>by</i> Chef Tiziana Stefanelli Masterchef Italia	Burrata Cheese <i>by</i> Sassano
12.30pm	Fusilli with Anchovies, Garlic Oil, Bread Crum- ble, Parsley and Chili Pepper <i>by</i> Chef Tiziana Stefanelli Masterchef Italia	"Ottima" Fusilli Pasta – "Ottima" Garlic EVO Oil <i>by</i> Pasta Ottima – Italian Tasty Aliments
1.30pm	Paccheri with Artisanal 'Nduja and Burrata <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	"Opera" Paccheri Ondulati Pasta <i>by</i> Pasta Ottima – Italian Tasty Aliments
2.15pm	Black Truffle Flavored Beef Tartare <i>by</i> Chef Jeff Chan Monti Restaurant	Black Truffle Flavored Extra Virgin Olive Spray <i>by</i> Fratelli Mantova since 1905
3.00pm	Chocolate and Torrone Pralines Tasting <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Chocolate Pralines and Torrone <i>by</i> Vergani
3.45pm	Sardines in Saor <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Sweet and Sour White Condiment <i>by</i> Acetaia Giuseppe Giusti since 1605
4.30pm	Salmon Tartare with Balsamic Crystals Crunchy Flakes <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Crystals and Crunchy Flakes of Balsamic Vinegar of Modena <i>by</i> Acetaia Terra del Tuono Srl
5.15pm	The Italian Bruschetta <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Flavoured Cooking Oil Spray - Garlic and Rosemary <i>by</i> Fratelli Mantova since 1905

SEPTEMBER 7

TIME	DISH	INGREDIENT/ BY
10.30am	Strawberry Tiramisu <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Vicenzovo Ladyfinger <i>by</i> Vicenzi S.p.A
11.15am	Grana Padano Cheese Fondue, Pears, Culatello and Almonds <i>by</i> Chef Tiziana Stefanelli Masterchef Italia	Grana Padano PDO Cheese Aged 10 Months <i>by</i> Fattorie Cremona
12.15pm	Spaghetti alla Norma <i>by</i> Chef Tiziana Stefanelli Masterchef Italia	Spaghetti Pasta <i>by</i> Pastificio Di Martino
1.00pm	Fusilloni Puttanesca with Mussels <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	"Ottima" Fusilloni Pasta – "Ottima" Capers – "Ottima" Whole Peeled Tomatoes <i>by</i> Pasta Ottima – Italian Tasty Aliments
2.00pm	Fusilli Buzara Style <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Organic Durum Wheat Fusilli Pasta and Organic Spicy Tomato Sauce <i>by</i> Germinal Group
3.00pm	Sicilian Style Bacalao Filet <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Green Pitted Castelvetrano Olives <i>by</i> Madama Oliva
3.45pm	Gazpacho with Raspberries and Balsamic Vinegar <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Balsamic Vinegar DOP <i>by</i> Acetaia Castelli
4.30pm	Pumpkin Caponata <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Balsamic Vinegar Glaze <i>by</i> Acetificio M. De Nigris
5.15pm	Bruschetta with Ricotta Cheese, Buffalo Mozzarella and Flavoured Oils <i>by</i> Ristorante La Latteria	Flavoured Cooking Oils <i>by</i> Luema srl for Oleificio Gargiulo

SEPTEMBER 8

TIME	DISH	INGREDIENT/ BY
10.30am	Pizza Fritta with Buffalo Mozzarella and Peeled Tomatoes <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	Antico Casale Tomatoes <i>by</i> Luema srl Antico Casale
11.30am	Zucchini and Scampi Risotto <i>by</i> Chef Tiziana Stefanelli Masterchef Italia	Carnaroli Rice <i>by</i> Riso Vignola Origini Capolavori Di Natura
12.30pm	Linguine with Carbonara Sauce, Asparagus and Guanciaie <i>by</i> Chef Tiziana Stefanelli Masterchef Italia	Linguine Pasta <i>by</i> Pastificio Di Martino
1.30pm	Pasta with Chickpeas <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	"Pasta Vietri" Mafalde Pasta – "Ottima" Chickpeas <i>by</i> Pasta Ottima – Italian Tasty Aliments
2.30pm	EVO Oil Tasting <i>by</i> Chef David Marchiori GIO Gourmet Italian Osteria	EVO Oil Bellucci <i>by</i> Certified Origins Italia Srl

Coffee from //ly will be available throughout the entire event at our Pavillon.



ITALIAN TRADE AGENCY

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