

## THE FIRST COURSE FOR SCANDINAVIAN CHEFS AND SOMMELIERS OF THE INTERNATIONAL ICE PROJECT IS OVER

On Tuesday, April 19th, at the historical headquarters of ICIF in the Castle of Costigliole d'Asti, 26 Scandinavian Chefs and Sommeliers will receive the sought-after specialization in Italian Cooking and Oenology of the Regions of Italy, in the presence of the Regional Institutions and ICE Representatives.

"The knowledge and real flavor of Italian Regional products" is a project promoted by the Italian Trade Commission (ICE)" and involves the Regions of Veneto, Emilia-Romagna, Lombardy, Tuscany and Piedmont.

The program, attended by Scandinavian professionals, consisted of two parts: theoretical-practical lessons in the laboratories of the Castle and field trips to Food and Wine companies of the 5 Regions concerned.

Participants visited producers of top quality Italian products, where they understood the importance of their nutritional value and use in Italian Cuisine, which makes it so unique and inimitable.

The Sommeliers, in the characteristic Wine cellar of the Castle, attended a Training Course on the wines of the five Regions, with food and wine pairings and visits to important wine producers.

These Courses will be held again in June, attended by 30 professionals selected by Scandinavian ICE offices. The project will conclude in autumn, with 4 Cooking Shows held in Finland, Norway, Sweden and Denmark, aimed at local importers and distributors of Scandinavian countries.

Among the various remarks made by the participants we would like to quote the following:

- Rosa Sala Burgaya, a Danish Chef who also writes articles for a Danish local food and wine magazine, declared her appreciation for the Course just finished. Her first aim was to understand the different aspects of Italian Cuisine and learn the use of herbs and spices, which create the magic of Mediterranean flavor. She said to have fully achieved her goal.

- Ylva Grip Röst, a Swedish teacher of the Akademi Bastad, praised the choice of including practical cooking lessons in the Course together with demonstrations and tastings of regional recipes. She said that the Chef instructors focused lessons on the analysis of the ingredients used in Italian cooking, which were consolidated by external visits to the major producing areas of the five Regions involved in the project.

The Swedish teacher wanted to thank the Italian Trade Commission (ICE) for the great training opportunity offered them.

- Jakobus Spillekom, teacher at the Tangen Secondary School of Kristiansand Norway, said: "I was struck and touched by the professionalism of the Italian producers, the passion they put in pursuing their work; their words conveyed to us the spirit of sacrifice and their pride for the products of their land."

- Aki Summanen, a Norwegian Sommelier of the Restaurant "Chez Dominique" in Helsinki, found the Wine Training Program very interesting. He said he never found anything similar in the Norwegian Schools for Sommeliers, especially the food and wine pairing techniques and the graphical visualizations of the organoleptic sensory analysis.

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