



Scandinavian Chefs and Sommeliers at the Castle of Costigliole d'Asti for the ICE International Project

Italian culinary specialities conquering Finland, Norway, Denmark and Sweden

On Monday, 11st April, at the Italian Culinary Institute for Foreigners (ICIF) will start the first session of the international project "The real knowledge and flavour of the products of Italian Regions for the Scandinavian countries" promoted by the Italian Trade Commission (ICE).

The aim of the project is to increase the level of understanding and appreciation of the Italian oeno-gastronomic D.O.P. and I.G.P. quality seals and Italian food products in the Nordic countries of Finland, Denmark, Norway and Sweden.

The Program involves the Regions of Emilia Romagna, Lombardy, Piedmont, Tuscany and Veneto and is addressed to professional chefs, sommeliers, teachers of Hotel Management Institutes selected by ICE in the Scandinavian countries.

The Cooking and Wine training programs will be held at the ICIF Headquarters in the Castle of Costigliole d'Asti, in English, to provide a deep understanding of the nutritional qualities of Italian products, enhancing their use in the Italian recipes.

The program is divided in 2 Cooking courses for chefs and 2 Oenology courses for winemakers and sommeliers; the lessons will include lectures, cooking demonstrations, wine tastings and visits to significant food and wine companies of the Italian territory of the five Italian Regions mentioned above.

The second phase of the project will take place in the Scandinavian countries involved, where chefs and sommeliers of the Italian Culinary Institute for Foreigners will realize 4 cooking shows, called "Region's Days", addressed to importers, distributors and wholesalers selected by the Italian Trade Commission (ICE).