



“TRUE ITALIAN TASTE: MASTERCLASS WITH CHEF MAX MARIOLA”

Masterclass with Chef Max Mariola is framed within the project "True Italian Taste" promoted by the Ministry of Economic Development and realised by Assocamerestero in collaboration with the Italian Chambers of Commerce abroad in order to give value and protect Italian agri-food products. True Italian Taste is part of the programme "The Extraordinary Italian Taste".

The masterclass focuses on authentic and certified Italian Products (D.O.P. and I.G.P.). During the event the celebrity Chef Max Mariola will present the peculiarities of the selected products in terms of quality, visual, olfactory and organoleptic characteristics while preparing different recipes to introduce the true Italian Taste to the audience.

FRIDAY 10TH MAY 2019

10:30 a.m. – 12:30 p.m.

The Great John Street Hotel - Manchester

Risotto with asparagus and Taleggio cheese

Pasta all'amatriciana

(Traditional pasta sauce from Amatrice, Italy)

Pasta cacio e pepe

(pasta dish from Rome)



The masterclass will be held by:

Chef Max Mariola is a celebrity Italian Chef from Nettuno (Metropolitan City of Rome). Max is the main chef in several and popular restaurants and hotels, leads multiple TV programs, among them RaiSAT and Gambero Rosso and he is author of two books "Max Mariola – Lo chef in tasca" and "I panini li fa Max".

"I love the simplicity of taste, the clean and linear cousin.

Unprocessed products, quick cooking, marinating."

