



PRESS RELEASE

ICIF and the Rising Sun:

Renewing its annual mission at several Japanese cooking schools.



From June 15th to June 28th, Chef Gino Minacapilli kept the flag of the Italian Culinary Institute for Foreigners of Costigliole d'Asti flying in Japan, a precious breeding ground of students, future pride of the Italian regional tradition.

The ICIF machine never stops: it is now the turn of Japan, where its well-established and historic representative office, with the constant support of the Costigliole D'Asti Headquarters, has promoted and organized this promotional trip that saw in the front line Gino Minacapilli, who collaborates with the school and has always combined his great cooking experience with his teaching skills, also at international levels. Long-lasting is his relationship with the countries of Northern Europe, Norway in particular, where he held cooking lessons at the hospitality school in Leknes, in the Lofoten Islands, and where he collaborated with Ørjan Johannessen, winner of the "Bocuse d'Or 2016", in his restaurant in Bakkjarvik. This time, his journey turned out to be a longer one, taking him to the Japanese cities of Niigata, Toyama, Kanagawa, Fukui, Shizuoka, Hokkaido, Chiba and Ibaraki. A different School in each city, where hands-on lessons and cooking demonstrations were held for twenty to eighty participants per class, preparing many tasty recipes. Just a few among them: Eggplant Flan with tomato mayonnaise, Penne with Bolognese ragout, Spaghetti with Carbonara sauce from the Monferrato area, Cockerel with eggplants, Pork sirloin with milk, Stuffed squid in a tomato-and-clam sauce whipped with extra virgin olive oil, Chocolate Lady's Kisses biscuits, etc..

Refined tastings of the food and wine mosaic of the Bel Paese, that the students will have the opportunity to fully experience during their stay at ICIF, a place rooted in the Monferrato area and at same time looking at the rich variety of the Italian regional cuisine. The foreign missions represent for the International Culinary Institute for Foreigners an authentic business card, which does not fail in conveying the Italian excellence, also in terms of food and wine products. The sponsoring companies have always accompanied our "excursions" around the world, as in the case of Riso Gallo, by now a historical partner of the Institute for many years, which is always present in ICIF recipes also during our promotional missions abroad. In this case the young Japanese cooks were able to try the Carnaroli Gallo rice in the modern-creative recipe of the Risotto with beetroots, PDO Gorgonzola cheese cream and salmon roe. Also the Agnesi brand, a historic pasta factory, joined us in this adventure with its specialties, after reconfirming for the second consecutive year its role as ICIF partner in the name of our national food traditions combined with innovative production processes, the enhancement of protected raw materials and guaranteed and the attention to new markets.



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