



# EURO-TOQUES IRELAND

## EUROPEAN COMMUNITY OF COOKS

Quarterly Newsletter/Spring

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### LaRousse Event: Around the Table with Chef Luciano Tona

As part of ongoing collaboration with **LaRousse**, Euro-Toques had the pleasure of inviting a renowned Italian chef to give a cookery demonstration.

**'Around the table with chef Luciano Tona'** was held on Tue March 11<sup>th</sup> at the **Italian School of Cooking** in Rathmines Park. The aim of the event was to introduce and experience the tradition of the Italian First Course (Primo piatto). Luciano, who is best known for his collaboration with Gualtiero Marchesi in the role of Head of Studies at Alma (International School of Italian Cuisine, [www.alma.scuolacucina.it](http://www.alma.scuolacucina.it)) and for his role as Secretary-General and Commissioner with Euro-Toques Italy, showcased his passion for simple flavours through his modern take of Italian classics.

The event was a great success. The layout of the Italian School of Cooking, with a large cooking station in the centre around which the chefs could sit, watch and taste the food, was perfect for the occasion. Using products supplied by LaRousse, Luciano demonstrated a number of pasta and rice dishes and enthralled the audience with his explanation of the origin of each dish. It was a rare opportunity to see authentic Italian food cooked by a pro.

Euro-toques would like to thank LaRousse for their continuous support and for the opportunity to organize this event. We would also like to thank the Italian School of Cooking for their enthusiastic collaboration and hard work and all the staff at Bang Café for their help.



Recipes demonstrated by the chef and available in the office:

- **RISOTTO ALLA MILANESE**
- **RISOTTO OSSOBUCHI IN GREMOLADA ALLA MILANESE** (Milanese Ossobuco with gremolada)
- **RISOTTO AI CARCIOFI E LUMACHE** (Risotto with artichokes and snails)
- **RISOTTO ALLA BARBABIETOLA ROSSA, SALSA AL GORGONZOLA** (Risotto with red beetroot and gorgonzola sauce)
- **CREMA DI FAVE BIANCHE, PATATE VIOLA, OLIO ALLA MAGGIORANA E CICORIA** (Cream of white broad bean, purple potato, marjoram-scented oil and chicory soup)
- **INSALATA DI SPAGHETTI INTEGRALI GAMBERI CRUDI E SESAMO** (Salad of whole-meal spaghetti, raw shrimps and sesame seeds)
- **INSALATA DI SPAGHETTI VONGOLE CRUDE** (Salad of spaghetti and raw clams)
- **RAVIOLI DI CASTAGNE, POLLO E FEGATINI BIONDI, FUNGHI MISTI E PROSCIUTTO DI PARMA** (Chestnut ravioli, chicken and chicken livers, mixed wild mushrooms and Parma Ham)

