

Which is Your Favourite Pasta (Boy)?

Giulia Madron (July 14, 2013)



Charming and talented chefs of the “Delverde” team will be in and around New York to share the history and the special characteristics of Italian pasta through tastings and cooking seminars. Also, last week, the Italian Cultural Institute of New York, held an interesting lecture by Stefano Miloni, a food and wine expert. He spoke about this famous food invented by the Romans.

Its success started more than 2000 years ago and today still continues to be the undisputed protagonist on our tables. We are talking about pasta, one of the most famous dishes in the world. A new project, created by the brand “Delverde,” to teach people the secrets and the recipes of this versatile product just landed in New York.

The initiative is called “Pasta Sommelier,” and it will be held around Manhattan. Its aim is to tell people all about the history and the special characteristics of Italian pasta through tastings and instructional seminars and demonstrations by four young, charming and talented chefs of the “Delverde” team, otherwise known as “Pasta Boys.”



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“Food is not invented by chance. It is not an act of creativity of a chef. Food is something that develops when times change. If you know the history you know how to eat, how to get the best pleasure,” explained Miloni. And on the most famous food in the world, he states: “Pasta is such a source of creativity. Seven versions of pasta are like seven notes. You could play all the music you want.”

After the presentation, the team of i-Italy snuck into the kitchen of the Institute where the Pasta Boys were cooking up pasta dishes. These four chefs, Daniel Nicoletti, Tiziano Magliaro, Flavio Spini and Carlo Giachino were preparing two different pastas they were going to serve after Miloni’s presentation: one with pesto-zucchini sauce and one with eggplant, pecorino cheese and crispy bread on top.

The concept of the Pasta Boys was invented to make the story and the culture of Italian pasta more entertaining, explained Carlo Giachino, one of the chefs. And what could be better than four good looking Italian guys who cook for you? You get the delight of the taste and the delight of the sight!

“Four guys cooking in such a small kitchen...how you do that?,” we asked. “Nothing is impossible for the Pasta Boys,” said one of the chefs. And kept his word, to the joy of the starving guests.

Before going back to Europe, Pasta Sommelier and the incredible Pasta Boys will continue their tour in Montreal, Toronto and San Francisco during the months of September and October.

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