



THE SECRETS OF TRADITIONAL BALSAMIC VINEGAR AND ITS LANDS

E-MASTERCLASS & GIUSTI MUSEUM VIRTUAL GUIDED TOUR

TUESDAY – 26th JANUARY, 2021
12:00 PM – 1:30PM EST

AN EVENT BROUGHT TO YOU BY



ASSOCAMERESTERO
ASSOCIAZIONE DELLE CAMERE DI
COMMERCIO ITALIANE ALL'ESTERO





THE EXTRAORDINARY ITALIAN TASTE

“The Extraordinary Italian Taste” is an international campaign funded by the Italian Government in collaboration with the Italian Chambers of Commerce Abroad. Launched in 2016 on the North American markets, it subsequently landed on other markets in Europe, South America, Asia and Australia.

The objectives of “The Extraordinary Italian Taste” are:

- **To raise awareness towards the European agri-food certification framework and the Italian PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) labels.**
- **To educate North American consumers about the characteristics of authentic Italian agri-food products.**
- **To develop and strengthen the presence of Italian quality products in the US market.**

We invite you to discover the initiatives of the Italy-America Chamber of Commerce Southeast for the enhancement of authentic Italian products:

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SPAGHETTI DI GRAGNANO WITH BRONTE'S PISTACCHIO, RED BEETS AND GIUSTI BALSAMIC 3 MEDALS

INGREDIENTS *(for 4 ppl)*

- 1 carrot
- 1 stem celery
- 1 yellow onion
- 1-2 shallot
- 500gr Gragnano Spaghetti IGP
- 100gr Bronte's Pistacchio IGP
- 100ml Zahara Extra Virgin Olive Oil (EVOO)
- 3 med red beets
- Parmigiano Reggiano Gennari DOP
- Giusti Balsamic Vinenegar 3 medals DOP
- Salt, pepper

EQUIPMENT:

- Hand blender
- Casseroles
- Saute' Pan
- Chef Knife
- Cuttingboard,
- Spatula
- Spoons

- Prepare the vegetable stock with celery, carrot and onion.
- Put 2 pot with water and bring it to simmer and add salt. In one of them put the beets and boil them till they're still firm.
- In the other toss the pasta and boil it for ten min.
- In the meantime, blend the Bronte's pistachio with a pinch of salt and some Zahara EVOO. Leave some for decoration.
- Strain the beets and dice them in concasse'. With all the trims remained prepare a pure' with the help of the handblender. Season it and add a little pour of Giusti Balsamic Vinenegar to adjust the sapidity and the acidity of it. Adjust texture with veggie stock.
- Once your pasta timer is ringing, turn off the fire, cover with a lid and rest it for 3 min.
- In a saute' pan, add the shallot thinly sliced, and gently cook it with some Zahara EVOO.
- Add the pasta, and a spoon of cooking water and cook it to the desired cooking point.
- Now, add a generous spoon of beets pure' on the pasta and finish it with a teaspoon of Parmigiano Reggiano Gennari.
- On the plate put some pistachio paste and plate the nicely the spaghetti.
- Top the spaghetti with the beets concasse', and decore it with the pistachio paste and the few pistacchios left.

PINEAPPLE CARPACCIO WITH STRAWBERRY AND GIUSTI WHITE CONDIMENT

INGREDIENTS *(for 2 ppl)*

- 1 Pineapple
- 8-10 strawberry
- Giusti white balsamic condiment
- Pink peppercorn
- Powder sugar

EQUIPMENT:

- Slicer or Mandolin or Sharp Knife
- Sieve
- Torch or Broiler

- Peel and slice the pineapple as thin as you can.
- Drizzle it with some Giusti's white condiment. Let it rest for few min.
- Slice the strawberries on the shape that you prefer
- Put the carpaccio in a tray, dust it with powdered sugar and caramelize it with the help of a torch or the oven broil.
- Plate the carpaccio nicely, add the strawberries and finish it with some pink peppercorn.

LOOK AT THE LABEL

Protected Designation of Origin (PDO) refers to the name of a geographical region or specific area that is recognized by official European Union rules to produce certain foods with special characteristics related to location.

In other words, to receive the PDO status, the entire product must be traditionally and entirely manufactured (prepared, processed and produced) within the specific region and thus acquire unique properties.



Protected Geographical Indication (PGI) identifies an agricultural product, raw or processed, whose quality, reputation or other characteristics are linked to its geographical origin.

In particular, the PGI label applies to agricultural, agrofood and wines.

Italy is the European country with the largest number of PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) food products recognized by the European Union: a demonstration of the excellent quality of our products and, above all, of the strong bond linking the Italian foods to their territory of origin.



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ITALIAN TASTE



Ministero degli Affari Esteri
e della Cooperazione Internazionale



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