







# **Liguria Events Program**

**ANUGA 2023** 

HALL 11.3 stand D020

### **Sunday 8 October 2023**

### EXTRA VIRGIN OLIVE OIL & FRIENDS THE GOLD OF LIGURIA!

• 12:00 p.m - 1:00 pm

**Guided tasting**by chef Christian
Freddani

Ligurian PDO extra virgin olive oil tasting with the cooperation of:

- Frantoio Sant'Agata d'Oneglia
- Frantoio Ulivi di Liguria
- Ranise Agroalimentare

Followed by the tasting dressed dishes with Ligurian PDO taggiasca olives

• 3:00 p.m - 4:00 p.m

Cooking show and guided tasting by chef Christian Freddani The use of Ligurian extra virgin olive oil in the kitchen:

- Bruschetta with brandacujun mantecato with Taggiasca olive oil
- Anchovies, candied olives and Taggiasca olive oil powder

• 5:00 p.m - 6:00 p.m

**Cocktail Show** by Mattia Silenzi

Camatti-based drinks, World's Best Bitter 2023

- Liquid Pissalandrea with anchovies, dried olives and crispy breadcrumbs
- Bruschetta with Taggiasca olive oil
- Crostino with olive tapenade mini ciappa with olive paste and cherry tomato confit

Ice creams will be offered during the day
ANUGA Liguria's companies products will be used for all demonstrations and shows















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## **Monday 9 October 2023**

### LIGURIA IN GREEN HIS MAJESTY THE "PESTO" GENOVESE

• 11:00 a.m - 12:00 p.m

**Liguria WOW** 

presentation

Agency 'In Liguria' presents the territory together with our companies

- A.D.R. Spa
- Clas spa
- Costa Ligure srl
- Frantoio Ulivi di Liguria
- Frantoio Santagata D'Oneglia
- I Pani srl
- Madi Ventura

• 12:00 p.m – 1:00 p.m

"His Majesty Genovese Pesto": its origins, ingredients, and use in Ligurian cuisine Followed by pesto tasting

**Experience by chef** Christian Freddani

• 3:00 p.m - 4:00 p.m

• Bruschetta with pesto

**Cooking show** by chef Christian

Freddani

• Trofie al pesto

• 5:00 p.m – 6:00 p.m

**Cocktail Show** 

by Mattia Silenzi

Camatti-based drinks, World's Best Bitter 2023

- Mini crispy focaccia with pesto
- Pesto and prescinseua cannoli
- Fresh focaccia and pesto
- Bruschetta with pesto and olive paste

Ice creams will be offered during the day
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## **Tuesday 10 October 2023**

### **BAKE OFF IN LIGURIA: FOCACCIA & FRIENDS**

• 12:00 p.m - 1:00 pm

**Experience by chef**Christian Freddani

Tasting and presentation of the authentic "focaccia genovese"

• 3:00 p.m - 4:00 p.m

**Cooking show** by chef Christian Freddani

• Genovese focaccia dough

 Taste of local sweets, amaretti del Sassello, baci di dama

• 5:00 p.m - 6:00 p.m

**Cocktail Show** by Mattia Silenzi

Camatti-based drinks, World's Best Bitter 2023

- Cheese Focaccia
- Genoese Focaccia
- Fried anchovies and pesto
- Pesto Cannoli
- Focaccia with red pesto

Ice creams will be offered during the day
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