BE ITALIAN

You are what you eat & drink

Part of the

INTERNATIONAL RESTAURANT
AND FOODSERVICE SHOW
OF NEW YORK

3-5 March, 2019

Program of Events

SUNDAY, 3 MARCH

11:30 am – Welcoming Cocktail Reception
"Be Italian" opens the International Restaurant and Foodservice Show of New York with: vol-au-vent with fondue, skewers of mozzarella and tomato, crab croquettes, marinated olives, mixed cheeses, Genoese focaccia, gelato (Italian ice cream).
The *Be Italian* cocktail party incorporates the Italian flair for good living and good food, kicking off the second edition of the shows journey to New York.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Baldassarre Agnelli, Carandini USA, Colle Bereto, Coltellerie Sanelli, Frantoio Manestrini, Nemox International, Polini Group Italia, Storica Fattoria Palagiaccio and Tradizioni Padane

Followed by – *Be Italian* presenting itself
Be Italian presents itself to the professionals of the Ho.re.Ca sector in order to enable the exhibitors to share their stories, the traditions and specialties they are presenting in New York for this second edition with the support of a specially created promotional video explaining the project and the potential of the Italian and Lombard market

Organized by: Lombardia Fiere

1:30 pm– Cooking Show: Pear and *blu mugello* (Italian blue cheese) risotto
One of the most renown traditional first courses in Italy, known throughout the entire world (risotto), revisited by the expert chefs of the Federazione Italiana Cuochi New York District.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Fattoria il Palagiaccio, Baldassarre Agnelli, Frantoio Manestrini and Coltellerie Sanelli.

2 pm – Cooking Show: Tuna steak in balsamic vinegar
Straight from the fishermen in Sicily, here's a recipe that's highly regarded throughout Italy. All you need is a delicate splash of Balsamic Vinegar to imbue the dish with a unique and completely unexpected flavor. Try it! You'll become a fan.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Acetificio Carandini, Baldassarre Agnelli and Coltellerie Sanelli.

Gelato tasting during the course of the day

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere and Nemox International.

MONDAY, 4 MARCH

11 am – Cooking Show: Truffle *medaglioni* (a stuffed pasta) on creamed cheese
Stuffed pasta, a dish adored in Italy and the rest of the world. A special combination of Italian products, flavors that showcase the very essence of Italian cuisine.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Tradizioni Padane, Frantoio Manestrini, Baldassarre Agnelli and Coltellerie Sanelli.

1:30 pm – Cooking Show: Meatballs and pecorino in cooked wine
A new interpretation of traditional Italian meatballs: a dish with a unique, decisive flavor.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Colle Bereto, Baldassarre Agnelli and Coltellerie Sanelli.

4 pm – Cooking Show: Panna cotta with basil and caramelized cherry tomatoes
Totally in keeping with Italian culinary values and traditions, a revamped version of the famous and oh so delicious Panna Cotta.

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TUESDAY, 5 MARCH

11 am – Cooking Show: Marinated salmon roulades with robiola and cucumber
Fresh, delicate and tasty, the marinated salmon roulades with robiola and cucumber exemplify the carefully balanced perfection of Italian cuisine.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Frantoio Manestrini, Baldassarre Agnelli and Coltellerie Sanelli.
1:30 pm – Cooking Show: trofie (pasta) in cuttlefish sauce with gremolata

The trofie in cuttlefish sauce with parsley, garlic and lemon-zest garnish (gremolata) revitalizes a traditional dish with new combination, intended to highlight the forms and flavors of Italian cuisine.

Organized by: Federazione Italiana Cuochi USA - New York District in collaboration with Lombardia Fiere, Frantoio Manestrini, Baldassarre Agnelli and Coltellerie Sanelli.

3 pm – Cooking Show: octopus, potato puree, beetroot and pork cheek
A colorful, tasty new version of traditional octopus served with potato: a whimsical dish capable of satisfying even the most demanding palates.

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Gelato tasting during the course of the day

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Each day in the* Be Italian *Area restaurant sector professionals, food industry members and buyers will be given a free gift

A video loop presenting the exhibitors to industry members each day in area B2B