

## Triumph for the team at the Internazionali d'Chef Veneto Ita

Gold medal team in the warm kitchen, gold individual Cattapan nell'artistico. Triumph for Team Veneto Chef at the Internazionali d'Italy in 2010, held from 7 to 11 March in Marina di Massa.

The official team of cooks in the Region of Veneto, which entered the race on Thursday 11, has in fact won the gold medal in the Team category warm kitchen cooks on the podium ahead of Lombardy and Gallura.

Team Veneto Chef who took part in the annual international event recognized by WACS - World Society of Chefs - was composed, in representation of the entire team, the team manager Venetian Alessandro Silvestri, team chef bellunese Luca Bertolini, by chef Francesco Benetton Treviso and Cristian Mometto and confectioner bellunese Carlo Inama. With the group also chef Roberto Leonardi, Denis Trolese and Moreno Ruggeri.

A winning jury and audience menu designed by chef Michael Noble. Menu prepared for 50 people, in addition to the 10 judges who evaluated the chefs at work in a kitchen. Several evaluation criteria: the appearance in which they were presented the dishes, the goodness, the organization of teamwork, the cleaning of the premises, the knowledge of techniques and compliance with HACCP standards hygiene.

"The team has undertaken a great deal since the coaches who preceded the competition - explains the team manger Alessandro Silvestri -. Not deny that we started with the ambition to win, not by chance that we aimed at professionals who represent the top of our Venetian cuisine. We wanted to come back to win gold and fortunately we did. Even if the premises were not the best, because to get to Marina di Massa with the abundant snowfall on Wednesday was almost firm.

Team Veneto Chef back to win the team gold medal after success in the 2007 edition. Newsroom even three silvers (2003, 2004 and 2008).

The menu is a winner:

- Slice of lukewarm bowl of sea bass and salmon tartar and his; ball diamond cream melting of the

roots of parsley and small greens, soft polenta with pumpkin sauce with shrimp with Treviso radicchio with warm siphoned to casatella.

- Change in pig: pork chop seared emulsified oil, real lacquered with spices cooked in low temperature, guancialetto Confit with lentils, biscuits, potatoes with artichokes, throat, chervil and seasoned.

- Flan warm yogurt on the scent of ginger salad of pomegranate, strawberries and orange sorbet Licis and lemon grass, dark chocolate mousse Varona 70% for cocoa beans.

To embellish the posting  
Tuscany also arrived in the gold won by Renato Cattapan single artist, one of the most renowned artists in Italy and abroad, for a candelabrum in margarine.

Forthcoming international events for Team Veneto Chef EXPO-GAST - World Cup of culinary arts to be held in November in the Grand Duchy of Luxembourg.

Participation in the event was made possible through the support of sponsors, in particular Lainox, Sirman, the Venice Casino, Carpenè Malvolti, H.DUE.O and Longino & Cardenal.