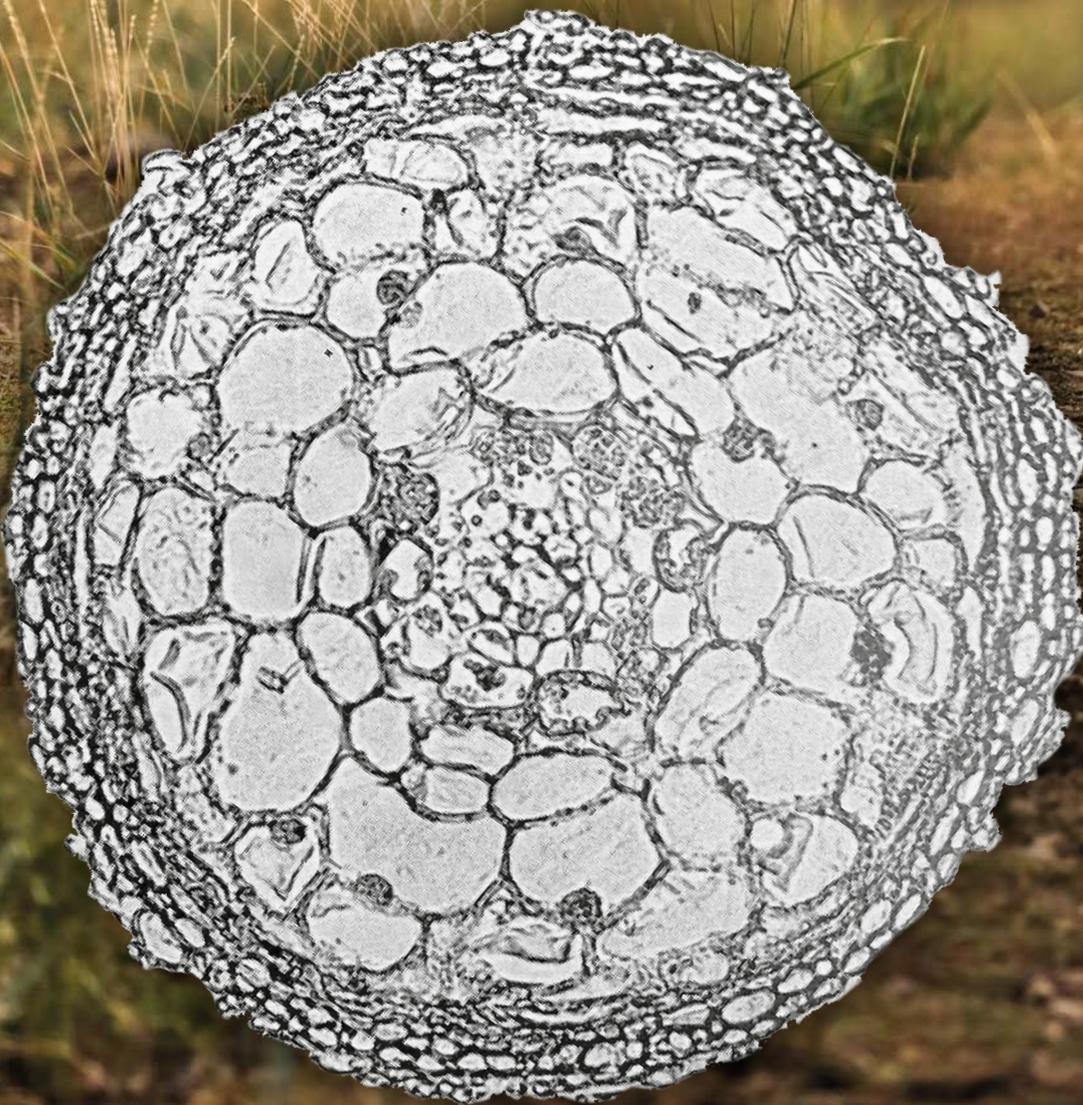




**Accademia del Tartufo nel Mondo**  
The World Truffle Academy

**Everything comes from Mother Earth**



**Truffle has elected its Governance**



**TRUFFLE HUNTING AND EXTRACTION IN ITALY:  
“TRADITIONAL KNOWLEDGE AND PRACTICES” IS NOW  
OFFICIALLY INSCRIBED ON THE UNESCO LIST  
OF INTANGIBLE CULTURAL HERITAGE.**

**16 DECEMBER 2021**

[www.urbanitartufi.it](http://www.urbanitartufi.it)

## TRUFFLE SEARCH AND EXTRACTION

**URBANI TRUFFLES IS PROUD OF THE REGISTRATION OF THE “TRUFFLE SEARCH AND EXTRACTION IN ITALY: TRADITIONAL KNOWLEDGE AND PRACTICES” IN THE LIST OF UNESCO INTANGIBLE CULTURAL HERITAGE**

“Truffle search and extraction in Italy: traditional knowledge and practices” was registered in the Representative List of UNESCO Intangible Cultural Heritage after the application submitted last January by the National Federation of Italian Truffle Hunters (FNATI) and by the National Association of Cities of Truffle (ANCT).

This is an ancient tradition that has finally been recognized and is being safeguarded after an 8-year journey.

This milestone has seen the participation and commitment of truffle hunters’ associations, 70,000 employees, and 14 regions as well as of the Ministries of Culture, Agriculture, and Foreign Affairs.

Truffle search is only the first step in the supply chain. It all begins with the forest.

The work of men and women who for more than a hundred years have followed the whole process leading to the processing and transformation of the truffle destined for tables around the world depends on the success of this practice.

A difficult goal, and reached in a year which proved unfavorable from a climatic point of view. Supporting the supply chain at such times is an act of courage and responsibility towards those who live and work to ensure the longevity of the world of truffles.

For this purpose, the note from the Intergovernmental Committee becomes particularly important. Indeed, the Committee, in reaching this decision, recommended compliance with measures to protect and safeguard both the practice of truffle hunting and the well-being of the dogs whose work ensures a good and quality product.

Urbani Tartufi, a world leader in the production and processing of truffles as well as one of the main players in the sector, expresses its satisfaction and pride for this important recognition.

“It is precisely in moments like these that it is easier to believe in the possibility of building a path of sustainability in the supply chain,” commented Olga Urbani, President of the Urbani Tartufi Group. “Here at Urbani Tartufi, we have always been convinced of the importance of implementing protection measures shared by all operators in the sector, necessary to make the culture of truffle more lasting and to preserve the ancient traditions of search and extraction of the earth’s black gold. The one received by UNESCO is an important recognition, not only for the communities that are today committed to safeguarding the land and the product but also for future generations who will continue in their footsteps.”





**Accademia del Tartufo nel Mondo**  
The World Truffle Academy

## THE OFFICIAL MAGAZINE OF THE ITALIAN TRUFFLE

The first cultural, scientific and gastronomic magazine dedicated to the truffle. Now also available in English.

A quarterly periodical, in both printed and digital versions



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Cover image:  
mycorrhiza of Tuber Brumale dissected under the microscope.



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## Truffle Search and Extraction: how to acknowledge the role of truffle hunters as guardians of the land

by Gian Marco Centinaio



**Gian Marco Centinaio**  
Undersecretary for Agricultural Policy, specialising in truffles and wine

**2021 ends with important recognition for our country, for our culture, and for our traditions.**

The recent registration of “Truffle search and extraction in Italy: traditional knowledge and practices” among Unesco’s intangible cultural heritage acknowledges a complex practice that in Italy maintains a strong bond with nature. This is an important step that recognizes the role of truffle hunters as guardians of the land.

**Unlike what happens in other countries where people are concerned only with the economic side of things and woods are left devastated, with no respect for the land, in Italy we are aware that, in addition to representing a real experience in terms of taste, truffles also embody**

**great wealth in terms of biodiversity.**

The fact that, from today onwards, the search for and the extraction of truffles in Italy are part of Unesco’s heritage gives great credit to our country. And not only that: the truffle, which is found in most Italian regions, is a product that can help to enhance even inland or disadvantaged rural areas. And there’s still a lot to discover in addition to the excellence of the white truffle. The very practice of searching for and extracting truffles can become a further push towards food&wine tourism in the name of ever-greater sustainability.

**Once again the distinctiveness of our agri-food is confirmed - after all, it represents an added value and a model in the world.**

It is also a source of pride that the Committee for the Protection of Intangible Cultural Heritage has suggested that Italy share its experience of protecting the landscape with other countries with similar characteristics. All this translates into a guarantee of quality and further prestige also on international markets. Italian truffle is already today appreciated and sought after, so much so that, in recent months, it was difficult to satisfy the request due to a lack of product caused by adverse weather conditions.

**Moreover, both in Italy and abroad, the role of our chefs and sommeliers is central.**

Indeed, it is together with them, who are ambassadors of the “Made in Italy”, that we will work to make this “prince of the

table” known to an increasingly wider audience, both in Italy and abroad.

## Authority and courage: the truffle arrives on TV

by Giuseppe Cristini



**Giuseppe Cristini**  
Artistic director of the World Truffle Academy

**In my cultural journey to narrate the truffle narration and discover Italy, from Monforte d’Alba to Polignano, I have observed the beauty of Italy for thousands of kilometers.**

In just over a month, we have traveled Italy from north to south: from Piedmont to the Marche, from Lazio to Apulia, and we will not stop there.

From north to center, to south, we are enjoying the beauty of Italy, a beauty that the country deserves because it is unique and because through His Majesty the truffle, we can give a message of spirituality but also one about the joy of living.

**Nights spent thinking about what value to give to the profession you love: commitment, culture, perseverance, desire to do things and to dare.**

The culture of truffle has its charm only if it is filled with content and skills that have cultural and sensorial value, capable of filling gaps and offering ideas for improvement.

**A daily commitment, constant study, and innate values that come from research and the desire to always give new answers.**

Academic commitment never stops: the culture of truffle must be shown throughout Italy and in the world.

**I do this because I feel that we have a duty, which is to make people love the forest, nature, cuisine and our cuisine,**

and not only the star-rated restaurants but also the small hillside trattorias. The Italian truffle grows in all regions and in all seasons. The Italian truffle is the best in the world.

The truffle is multifaceted, versatile, and capable of satisfying all palates.

Everything is possible if you have a strong cultural identity, strong enough to look past boundaries and to discover new lands dedicated to His Majesty, the truffle.

**As a Narrator of Italian truffle, I feel like Paladin of Taste, a Sentinel of Quality, a Standard-bearer of the “Made in Italy”, and a Guardian of Italian beauty.**

**Authority in the world of communication also means television presence with a prestigious role in the food and wine journalism sector.**

And so we filled this gap. After founding the official magazine of Italian truffle in English and after thinking of daily news and insights related to the “social” world of truffle and truffle culture and after creating a website of great impact and visibility and organizing national and international events related to Italian truffle,

**a piece of our cultural proposal was missing, that is a television program visible throughout Italy, with weekly reruns broadcast on Agrisapori on 120 Italian TVs and with periodic episodes. A television format made up of stories, discoveries, narrative values related to Italian catering.**

I would like to address my wish for a generous 2022 to the whole world of truffle - hunters, sellers, restaurateurs, and storytellers.

## We need international governance



In a difficult and complex year for the production of white truffle due to the summer drought, it was impossible not to tell the world the value of Italian truffle and its eight edible types.

The event in Rome was meant to talk about the world of truffle in its entirety: after all, we find a different variety every month of the year.

The international event held in the prestigious rooms of the CIA Auditorium featured the presence of great personalities from associations, institutions, and the production world who have followed us in this moment of study.

The truffle sector is particular: indeed, it is food considered for the elite but paradoxically almost completely snubbed by politics. The idea behind this meeting inspiring the recovery in the sector and new markets was precisely to put existing critical issues at the center of the conversation (in order to overcome them).



### The Speeches

#### Giuseppe Cristini

Telling the story of the truffle must not be just an elite operation. Indeed, for too long the truffle has not found visibility among the general public.

“If we really want to relaunch this Italian product in the world, we need incisive and competent governance, a project to enhance the Italian truffle in the world, from Expo Dubai to the USA, all the way to Asia. Basically, it is necessary to create an Italian Truffle District coordinating not only the marketing side of things but which is able to create an incisive model for the enhancement of the Italian truffle as the best in terms of quality, identity, and tradition”. In essence, the Italian truffle must become like a “brand”, which associates our country with the very concept of quality production.

#### Francesco Urbani

Of great cultural and emotional importance was the intervention of Francesco Urbani, when he spoke of Truffleland, the modern company of the Urbani Group dedicated to truffle growing. “The only salvation for the issues that such an incredible and unparalleled product faces. Indeed, the natural truffle is disappearing, and investing in sustainable agriculture, planting oaks in the shade of which truffles can grow, is an operation of conservation”.



#### Olga Urbani

Very little can be done against drought. “We haven’t had a season so poor in truffle for years”. The lack of proper rain throughout the summer caused real economic turmoil for our sector: prices have skyrocketed, supply is low, and in terms of sector development policies, politics could and should do more. But the point is not to bask in the results achieved over time but to be able to imagine what development prospects still exist and which markets can be explored. Anyone looking for or growing truffles knows it well: you are not satisfied with the first “underground mushroom” (woe to whoever calls it a tuber, as it is called in too many articles); rather, you are constantly looking for the largest and most fragrant one. Same in the international market: we can and must aspire to new goals.

#### Dino Scanavino

Guests of the President of the National President of “Cia-Agricoltori Italiani”, who remarked: “in the truffle, there is much more than a single story to tell and promote. Indeed, through the truffle, we entrust the world of international catering with the link between truffle growing and agriculture, the great biodiversity of the Italian agri-food sector, and above all, the rebirth of inland areas, those villages that are increasingly attracting the attention of investors and foreign tourists”.



#### Gian Marco Centinaio

The excellence of our Made in Italy agri-food industry is humbling, especially thanks to the uniqueness of its flavors, the wealth of biodiversity, and the link with the different regions. The truffle is one of the best Italian ambassadors in the world and, in particular, the white truffle is our flagship. They are the gold nuggets of our land and thanks to the collaboration with chefs and the world of catering they are made even more important. Thanks to the truffle, the various regions have shown that they have understood the message well: indeed, even the lesser-known areas can have further development opportunities, not only from an economic but also from a tourist and social point of view”. The formal commitment has been made: now it will be a question of moving from thought to action, through politics.

#### A great moment was also reserved for the investitures:

Gianmarco Centinaio was indicated as Academician of the year 2022 and Antonio Donato, general manager of the “Tenute del Cerro” as a friend of the Academy.



International award “Truffle Pioneers”

## Don Giovanni Balsamini: Master of Truffle

From a pact between Giuseppe Cristini, creator of events and truffle narrator, the Diocese of Urbino-Urbania and Sant’Angelo in Vado and in collaboration with the Municipality of Sant’Angelo in Vado, the international prize “I Pionieri del tartufo” (Truffle Pioneers) was conceived and held in Sant’Angelo in Vado, in the rooms of the magnificent Church of Santa Maria Extra Muros.

**A universal award aimed at those forerunners and charismatic figures who have been ahead of their time in promoting the**

**Italian cultural and gastronomic treasures, offering value especially to the world of truffle.**

In the first edition, the truffle pioneer Don Giovanni Balsamini, creator and founder of the White Truffle Show in Sant’Angelo in Vado, was awarded following the idea of itinerancy. The Vadese priest, who died in 2010, was a great precursor of the modern promotion of truffle and of the Marche region.

**An award dedicated**

**to the great inspirers of national value and to those characters not only from the Marche but also from Piedmont, Tuscany, and France who have made the world of truffle great as this today is a symbol of the gastronomic, cultural, and tourist identity of Italy.**

Intense moments dedicated precisely to

those who founded the Marche National White Truffle Fair almost 60 years ago. With Don Giovanni Balsamini, the award doesn’t go only to the man but to the land where this man lived and where both have used their characteristics to make it more beautiful, better, and hospitable. This is why we will look for the men and women who, in many years and thanks to



the love for their land, have brought the truffle - all kinds of truffle - and the world that revolves around it into the limelight.

**The award to Don Giovanni Balsamini was motivated as follows: for having served his territory by talking about its beauty, respecting Mother Earth with intelligence and dedication, reaching the hearts of people who love the world of truffle.**

**A great man, an immense priest, a forerunner, and a precursor of the modern promotion of the territory: Don Giovanni Balsami, an icon of the truffle.**

The importance of the day was increased by the presence of Giampaolo Vallardi, President of the Agriculture Commission in the Senate, Antonella Brancadoro, director of the “Città del Tartufo” Association, and Rector Vilberto Stocchi

**The itinerant award, supported by an international scientific committee, will travel around Italy and Europe and will stop wherever great pioneers of communication, study, and research in the truffle sector have left their indelible mark.**



DON GIOVANNI  
BALSAMINI

**I Pionieri  
del Tartufo**

Premio Nazionale ai Maestri del Tartufo

## Max's recipes with black truffle

Massimo Bompreszi: the creative chef of our International Truffle Academy, talks about his cooking style using with black truffle and working with summer black, uncinatum, and fine black. A truly classy versatility in the kitchen.



### Creamed cod with sauce of tuber estivum and peanuts, Lacrima di Morro d'Alba reduction, and toasted bread

#### Ingredients for 4 people

1000g salted codfish  
1/2 l partially skimmed milk  
4 cloves of garlic, skinned and without the green core  
Salt to taste  
2 bay leaves  
Grains of pepper  
100g peanut seed oil  
100g Raggia extra virgin olive oil  
Boiled potato (optional)  
80g Tuber aestivum  
6 slices of bread  
60g peanuts  
1l Lacrima di Morro d'Alba Conti di Buscareto  
20g honey  
1 box of radish sprouts

#### Directions

Cut the cod into regular pieces, put it in a saucepan with the milk, the garlic and the pepper, and cook over low heat for 10 minutes. Drain without throwing the cooking liquid and pass it through the food processor, adding a little of the cooking liquid to the peanut oil and adjusting the flavor.  
Cool the dough and shape into balls.  
Brown and reduce the wine from 1l to 100g with the leek, the celery, the carrot, and aromatic herbs. Filter and add the honey.  
Obtain the sauce with the help of a food processor, oil, and salt.  
Toast the bread cut in a slicer and brown in the oven. Place the cod, the bread, the reduction, the sprouts, and the truffle sauce on the plate.



### Spaghetti with fennel and turmeric cream

#### Ingredients for 4 people

400g fresh spaghetti  
300g fennel cream  
4 small fennels  
Vegetable broth to taste  
1 leek  
10g turmeric  
150g extra virgin olive oil  
100g Parmigiano Reggiano cheese  
100g Fontina Val Di Fiemme cheese  
Freshly ground pepper  
Salt  
80g prized Black Truffle

#### Directions

Clean and wash the fennel. Cut them and put them in a saucepan with browned leek. Adjust the flavor and add some vegetable broth.  
Cook for at least 40 minutes and blend with the hand-held blender. Add the fontina cheese cut into small cubes. Stir until creamy.  
Add the turmeric to the sauce. Cook the pasta in plenty of salted water, drain when al dente. Stir in the cream for a few minutes, add some freshly ground pepper, and parmesan cheese. Serve by adding the fantastic prized black truffle in strips that will enhance the flavors.

### Casserole larks with artichokes and uncinatum truffle sauce

#### Ingredients for 4 people

12 calandra larks  
1kg celery, carrot, leek  
Bay, juniper, thyme, marjoram  
300g extra virgin olive oil  
5 cloves of garlic  
100g bacon  
12 Montelupone artichokes  
Salt and Pepper  
1/2 l Verdicchio  
Salt and Pepper  
Meat broth to taste  
1 tbsp soy sauce  
80g uncinatum truffle

#### Directions

Marinate the larks in wine with the aromatic ingredients for at least 8 hours. Clean the artichokes and season them with salt and pepper. Put them in a saucepan with whole garlic and aromatic herbs, add wine and water, and cook.  
Obtain a sauce with the truffles by passing them through the food processor with oil and a little salt until the sauce is not too fine. After removing them from the marinade, cook the larks in a saucepan with a base of oil, celery, leek, carrot, garlic, juniper, bacon, bay leaf, thyme, marjoram and soy sauce.  
Adjust the flavor and cook for at least 2 hours, adding meat broth if necessary and stirring occasionally.  
When the meat is cooked, strain the sauce. Serve the larks with very hot artichokes after putting some truffle inside and on top of the breast.

## On the other side of the wall

by Giuseppe Rosati



#### Giuseppe Rosati

Man of Relations. Facilitator of both commercial and image relationships, influencer, communicator, and observer of the world as it changes

**GIUSEPPE ROSATI:** the new Italian Truffle Ambassador for USA, tells us about patrons' new approach to restaurants in the post-Covid era and how to prepare to best cater to them.

In this period, all of us - professionals, foodies, and simple patrons - have asked ourselves what awaits in the world of catering. We live for that show you can only see in a restaurant: the service. Whether it's just dinner, lunch and dinner, or breakfast, you go on stage, with the kitchen setting up the script and the dining room setting the mood and being a supporting actor.

**The setting, the lights, the colors, the music: everything makes this experience unique. And then there are the patrons, who can show their appreciation by wanting to meet the chef or the dining room staff or the sommelier.**

But what is happening now that there have been the first reopenings and the first meals post-Covid? How are restaurateurs and patrons experiencing this return to normal, if we can call it such? I asked myself this by observing what is happening around me, but as always we must also look overseas, and I am a privileged observer when doing this thanks to my job.

**What is emerging is that now patrons go to a restaurant with different times and expectations. New habits and new times. The approach to restaurant dining is changing.**

The attention to sanitizing and cleaning will remain impressed on those who work and those who go to restaurants. Air change and purification devices are increasingly becoming part of the furniture and what might have seemed temporary until recently is now becoming more and more an integral part of the venue. The dispenser columns to sanitize hands that were placed at the entrance almost as a warning are now part of the decor: in the bathrooms, they are embedded next to the hand dryer or towels. And the debate on what is more hygienic is rampant. The enormous increase in the use of disposable accessories saw the arrival on the market of objects that stylistically have nothing to envy to the best ceramics and cutlery, and this means that restaurateurs pay more attention to a new idea of table setting.

**It is this attention to detail that makes the difference in the style of service of one restaurant rather than another. Patrons are changing habits. Now they are**

**not going out at the weekend, knowing they will find crowded clubs and difficulty in following the rules.**

They will opt for other days of the week: indeed, many restaurants have seen bookings grow dramatically on Thursdays and some are offering incentives to attract even more patrons.

**When we find a restaurant we feel we can trust, we grow fond of it and tend to go back more often. The service times are changing.**

Now the older clientele is having dinner even earlier. While young people, who used to go around bars for an aperitif, then have dinner in a restaurant, and then a couple of drinks in clubs before going out dancing opt for less moving around.

**We are asking restaurants to become places for aperitifs or after-dinner drinks with a list of cocktails to satisfy the requests of a generation that prefers to remain in fewer, multi-offer venues that can provide everything, from aperitifs to drinks before going home or to nightclubs.**

Those places that are willing to offer and expand the list of safe services will be the protagonists of the new world of catering. Climbing the wall of mistrust and creating new loyal customers is the challenge that post-Covid catering faces.



## The Sages of Truffle

### International Technical-Scientific College on Truffle - appointed in Monforte d'Alba.

*The first Governance of the truffle can start working.*



In the world capital of truffles, the Langhe area, the project “I Saggi del tartufo” (The Sages of Truffle) was conceived and implemented.

A bilateral commission for Italy and France was born and the **three Sages of Truffle** were appointed. These will have to give a deep sense of value and future to the world of the truffle by relying on six key points that are the basis of truffle enhancement, defense, and promotion.

The International Truffle Academy has chosen:

**Gerard Chevalier**, researcher, French maitre du truffe, and expert connoisseur of the Italian truffle;

**Mauro Carbone**, director of the National Study Center of Alba truffles and director of the Langhe Monferrato and Roero Tourist Board,

**Mario Palenzona**, former director of the Institute for Wood Plants and the Environment in Turin as well as a profound connoisseur of truffle mycorrhizae and its habitat.

The Academic College will be coordinated by Giuseppe Cristini, food and wine journalist and communicator of food&wine related Made in Italy products.

The founding ceremony of the Academic College took place in Palazzo Martinengo in Monforte d'Alba in the presence of the guests of honor,

**Gian Marco Centinaio**, undersecretary for agricultural policies, and **Olga Urbani**, owner of Urbani Tartufi. Everyone focused on the importance of always offering new tools to promote the Italian truffle, prince of the kitchen and king of the table, through highly qualified testimonials at an international level:

#### The speeches

##### Giuseppe Cristini

The districts of the Italian truffle must be centers of well-being, interests, and both real and circular economy. To make both palates and minds happy, culture and competence are what we need.”

##### Consensus from all.

##### Gianmarco Centinaio

We are working to promote the production of truffles in Italy: we have a bill in the pipeline that can help a lot and we must take the opportunity of the new “green” European policy to plant trees that are useful for the environment but also for the production of truffles. The king of the table must also be the king

of the land. The agri-food sector and the environment are two excellences of Italy. Indeed, Italy exports emotions, and this must be the role of “made in Italy” products. And the truffle must be the king of quality in our country”.

##### Olga Urbani

A look to the future shared by Olga Urbani: “I express gratitude to these experts and researchers who play a fundamental role in the protection and promotion of the Italian truffle. The scepter of truffle growing must return to Italy. Now it is in the hands of the Spanish who have surpassed even the French. Italy must favor the production process of its prized truffles if it does not want the tradition to end. It is our duty to save our country's heritage of beauty, poetry, and economy.”

In addition to the appointment of the “wise men”, the Academy proceeded to deliver the title of **Friend of the Academy** to:

**Ferruccio Ribezzo**, chef of the Moda restaurant in Monforte d'Alba

**Stefano Pezzini**, president of the Latteria San Pietro di Goito, producer of Grana Padano cheese

The title of **Italian Truffle Ambassador for the Usa** went to

**Giuseppe Rosati**, PR officer of wine and truffles in the United States.



## The College of Wise Men: the six pivotal points around which we will all work together



*The task of the Board will be to carry out the following roles and objectives with competence, authority, and neutrality.*

- 1. Outline** programmatic lines and actions to be implemented to promote, protect, and encourage in Europe the presence of the truffle species typical of each production area.
- 2. Strongly support** the values and techniques of modern truffle growing to favor European truffle production.
- 3. Follow and study**, in countries with a greater tradition, the past and present evolution of the culture and production environments of truffles, with particular attention to involuntal cases.
- 4. Distinguish** between self-styled and proven "Experts" of the Sector by promoting a recognized dedicated Professional Register.
- 5. Promote** the birth of a "European School of Truffles", from research on this product to the best form of consumption.
- 6. Draw up** a periodic report on the state of the "World of Truffle" for the Italian Ministry and the EU institutions governing the subject.



## The scientific elements of the conference

In the main conference, the "wise men" Gerard Chevalier and Mario Palenzona gave a historical-scientific talk on the odyssey of the white truffle of Piedmont, from the first studies at the Royal botanical garden of Turin on inoculations, seedlings, and plants up to the success of the reproductions in 1987 and the recent greenhouse production techniques.

**"Molecular biology", said Chevalier, "is the death of research, and the truffle must be studied in the field".**

A much debated and disputed topic among the Sages of Truffle was certainly that of climate change, of summer droughts and the absence of rainfall that undermine the maturation of the mycelium and therefore the presence of truffles.

**Such theme is very broad and must be debated over time even if we pushed ourselves to provide some solutions that interpret these directives. The possibility of irrigation, mulching, and pruning of plants suitable for the production of truffles**

are some of the useful practices to the solution of this problem that we will have to face immediately as a College for the sake of the truffle itself.



## Rebecca Paciullo was elected Italy's First Junior Truffle Ambassador

A competition among young chefs to attract an international audience and extend the tourist season in Apulia.

**The first edition of the Fish and Truffle competition ended with the victory of Rebecca Paciullo, declaring the first Junior Italian Truffle Ambassador;**

The winner gets an internship to discover the world of truffle at Urbani Tartufi.

Combining the flavors of the seas of Apulia with the fragrant truffle is possible. This was demonstrated by the chefs of the future of the 11 competing institutes in the first competition "The truffles of Apulia and seafood", conceived by the honorable Giuseppe L'Abbate, organized by the Domenico Modugno Professional Institute of Polignano, and sponsored by the Ministry of Agricultural Policies, aimed at students in the last year of hotel courses in Apulia.

**Rebecca Paciullo is a very promising girl who has understood the value of truffle and its importance, its not wanting intrusive supporting actors, and its being a leader in all the dishes it is featured in, and how even wine must woo the truffle and make it even more sensual.**

We witnessed a show of colors, scents, and flavors, a great moment of sharing and competition that brought together

the best side of youth in the kitchen, promising them a golden future since many will go on to represent the restaurants of tomorrow and the beauty of Italy, showcasing the Apulian fish and the Italian truffle which will be important both in Italy and in the world. Two appetizers, three first courses, four second courses, and two desserts were the competing dishes that truly showed the great versatility of the uncinatum truffle while we wait for better years for the magnatum variety. It was an intense competition, full of meanings and great emotional, cultural, and sensorial impact.

**The organization of the entire hotel in Polignano was magnificent but above all, there was a clear message: the new world of Italian catering**



**needs these challenges for students to improve.**

Indeed, they must be put in healthy competition with each other to make them become the leaders of tomorrow in the ever-evolving world of Italian cuisine. Just as important is the focus placed on raw materials that are certainly not lacking in Apulia.

**Among the many dishes, from appetizers to desserts, prepared by the students the first prize went to "Cod with black truffle and Zollino peas" by Rebecca Paciullo from the IPEOA Perotti in Bari.**

Among the dishes prepared were: Red prawn carpaccio, salted potato zabaglione with truffle osmosis, hay-smoked;



Durum wheat "sagne incannulate" with mullet meatballs, cauliflower tops, caciocavallo cheese sauce and slices of uncinatum truffle from Salento; Variegated sea turnover on yellow and red tomato coulis from Crispiano and uncinatum truffle; Potatoes and cod in chickpea pastry, shrimp and uncinatum black truffle concentrate; Mackerel fillet cooked on low flame, soft potatoes with basil, melted caciocavallo cheese with milk cream, crumbled Apulian tarallo and Toritto almonds with skin, dry tomato, pea microgreen, and uncinatum truffle; Mackerel in cooking oil on crunchy vegetables, almond crumble and egg yolk in strong brine, sprinkled with black truffle and organic mint balls; Citrus monkfish, pumpkin and potato truffle puree, courgette cubes, and Martina Franca capocollo caviar; Cod fillet with octopus tentacles and mullet on cauliflower cream and black truffle with "Filippo Cea" almond flakes from Toritto; Sweet egg heart flavored with fine black on crumble flavored with

tuna bottarga, sea urchin pulp and tart with tiramisu cream, Mola prawns and slices of uncinatum truffle, orange sauce, persimmon and pomegranate purée; The new treasures of Opaka.

**The competition will be an itinerant one and will always be supported by a competent technical jury and**

**a prestigious panel of journalists. Great importance was also given to the multifaceted Apulian enology when choosing the best wine to pair with the various dishes.**





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'Riserva'



Hay selection



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