



Identità Golose Food Courts: the shape of taste to come at “supersalone

Identità Golose Food Courts: a posse of top-notch chefs serve up a dining experience with the accent on creativity – and living it up again

*"Supersalone" is indulging its passion for food, chefs and the culinary lingo by teaming up with **Identità Golose Milano - the International Hub of Gastronomy**. At the end of the day, food is a product like any other, which creativity and human needs have transformed. For some time now, the debate surrounding food, not only as nourishment but also as a source of pleasure and a powerful tool for social change, has reached high levels of public involvement, today encompassing fundamental issues such as sustainable food production, human health and lifestyles and new venues for eating out. The design sector, which consistently reflects and occasionally foreshadows cultural, socio-economic and anthropological trends, is therefore casting the spotlight on the world of food and catering, displaying its extraordinary creativeness, curiosity and innovation capacity when called upon to design "the table" in the broadest sense of the term.*

Thus arose the concept of **Identità Golose Food Courts**, a new concept tailor-made for “supersalone” and designed as both an integral part of the visitor experience and an opportunity to savor the original recipes of some of the greatest Italian chefs and artisans, including **Carlo Cracco** with pastry chef **Marco Pedron**; **Cristina Bowerman**, the most eclectic of Italian chefs, having worked in the United States and recently rolled out a project in China; **Eugenio Boer**, the Italo-Dutch chef renowned for the international influences that he weaves into his cuisine; Uruguayan-born **Matias Perdomo**, who with his Argentinian partner Martin Press has conjured up countless successful food concepts; **Renato Bosco**, recognized as an authority in the field of pizza and leavened bakery products; the acclaimed ice-cream and chocolate maker **Paolo Brunelli**; Andrea Besuschio, for years ranked among Italy's top ten pastry chefs, participating with his son Giacomo, heir to the family business that was founded in 1845. Identità Golose Food Courts also offers the chance to discover and support **Il Tortellante**, a therapeutic workshop and social inclusion program created by **Massimo Bottura** and his wife Lara Gilmore to offer people on the autism spectrum practical support by enhancing their communication skills, independence and integration.

The **gastronomic offerings** include flavoursome and sophisticated sweet and savoury recipes and extends an invitation to sample top quality cooking at tempting prices to suit every budget.

Each chef has been asked to prepare an **iconic dish** that will be served at four food courts, one located in each “supersalone” pavilion.

Matias Perdomo and Simon Press are making their signature *Donut Bolognese*; Cristina Bowerman her *Croque Monsieur* (with veal tongue pastrami, ciauscolo salami, Grana Padano DOP sauce and homemade *giardiniera* pickles) Massimo



Bottura's Il Tortellante is serving *Tortellini with a Parmigiano Reggiano cream sauce*; Carlo Cracco and Marco Pedron a *Citrus cheesecake with walnut crumble and honey*; Paolo Brunelli is offering *Brunelli Creme Ice-cream* and a comfort-food breakfast: *Assorted cakes, Zabaione and Poet's Coffee Ice-cream*; Renato Bosco is making his *Doublecrunch® Pizza* (rice flour-based dough Parma-style and multi-grain dough with boiled ham and provola cheese); Andrea and Giacomo Besuschio are tempting visitors with their *Carrot and pecan nut cake, Cookies, Veneziana cake, "Zabachou"* (zabaione éclairs, hazelnut praline sauce, frozen chocolate foam); Eugenio Boer is making his trademark *Maccheroncini with Sicilian anchovies, lemon and almonds*.

Each food court has been conceived and designed to provide an array of gourmand dishes and products that can be bought and taken away or eaten at the venue in a casual setting displaying attention right down to the last detail and consisting of a circuit of eight food stations and a spacious communal dining area. The gastronomic creations on offer will be delicious and sophisticated, both sweet and savoury – an invitation to sample top quality cuisine at tempting prices, catering to every taste and requirement.

With the Identità Golose Food Courts, "supersalone" is venturing on an inspirational journey that highlights Italian creativity and excellence in the realm of food, fostering a joyful, varied and successful approach toward making food an integral part of all the wonders on exhibit.

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