



TORONTO, September 30, 2021 – The fifth edition of the Authentic Italian Table (AIT) event, Coffee & Dessert, took place on Tuesday September 21, and Thursday September 23, 2021. This event was organized in collaboration with Eataly Toronto and Chef Mattia Pagliara of La Scuola di Eataly. AIT Coffee & Dessert is part of the True Italian Taste program, which is promoted and financed by the Italian Ministry of Foreign Affairs and International Cooperation, carried out by Assocamerestero in collaboration with the Italian Chambers of Commerce abroad to strengthen and to protect the authentic Italian products. True Italian Taste is part of “The Extraordinary Italian Taste” program.

The event was divided into two separate classes, one for media only and the second one for consumers. Both classes were hands-on lessons on how to prepare an **Espresso Semifreddo with chopped hazelnuts, served with a cinnamon chocolate sauce and amaretto cookies** together with Chef Mattia.

Chef Mattia was born in Milan in a family where food was at the center of everyday life. His career as a chef took him from Italy to Australia and then to Vietnam, where he exported his beloved culinary heritage to their local markets. In 2016 he moved to Canada and in 2019, he became Chef of La Scuola di Eataly Toronto.

Attendees received a kit of ingredients delivered right to their house to prepare this wonderful dessert in the comfort of their kitchen. This ensured that they could cook along and learn with Chef Mattia live during the event. Throughout both events attendees had their cameras on and were interacting with the chef. Chef Mattia was able to explain step by step instructions on the preparation of the semifreddo, and he was answering questions live throughout the evening. Some of the key ingredients that were discussed during this event were Hazelnuts IGP from Piemonte, Cioccolato di Modica IGP, mascarpone and the traditional amaretti cookies. Chef Mattia also demonstrated how to brew a traditional Italian espresso.

The participating group of media was very active throughout the class, cooking along with the chef, asking questions, sending updates through their social media channels, and then posting their results for all their followers to see. The desserts turned out beautiful and they were widely shared on our social media channels.

