



Italian Chamber of Commerce of Ontario - 622 College Street - Suite 201 F - Toronto, ON - M6G 1B6  
Tel: +1-416-789-7169 - Fax: + 1-416-789-7160 - [www.italchambers.ca](http://www.italchambers.ca)

Italian Chamber of Commerce of Ontario (Italian offices) Milan - Udine - Verona

## The Italian Chamber of Commerce of Ontario Canada presents Authentic Italian Pizza with Eataly

**TORONTO, August 14, 2020** - On the 24<sup>th</sup> of June 2020, the **Italian Chamber of Commerce of Ontario Canada** (ICCO Canada) in collaboration with Eataly presented, via Zoom webinar, the event called Authentic Italian Pizza which was part of the True Italian Taste project. During the event Chef Roberto Fracchioni, Canadian Brand Ambassador for Prosciutto di Parma, Chef, Professor and Food Consultant showed some selected DOP/IGP products to the masterclass participants, explaining their properties and characteristics. In particular, they discussed Gorgonzola DOP, Fontina DOP, Parmigiano Reggiano DOP, Bresaola della Valtellina IGP and Grana Padano DOP in detail.

After that, participants had the opportunity to learn how to prepare the pizza following Eataly's Chef Mattia Pagliara's instructions. All participants were able to ask questions live and the event was also available through our YouTube or Facebook channel, for everybody to enjoy.

Moreover, a group of media has been invited to participate and they were sent a kit of products in advance to be able to prepare different kinds of "pizza al padellino" at home. *"This project's objective reflected our Chamber's goals to promote Italian high-quality products and combine them with the local produce and Canadian excellences - from the farms to our tables. It was our pleasure to welcome Eataly as our partner at this time and introduce new ways of preparing typical dishes and enhancing the qualities of great Italian products and ingredients."* said Tiziana Tedesco, Deputy Director at ICCO Canada.

The event has been successful and has attracted the attention of many media. The total number of media who participated is 23.



## What is Pizza al Padellino?



“Pizza al padellino” (or “al tegamino”) is a typical specialty from the city of Torino (Piedmont). This type of pizza is different because of the double leavening of the dough and because it is cooked in the oven in a small pan (padellino). The dough is spread in a one-portion pan, the tomato sauce is partially applied, and then it is left to rest until it is time to cook it. Pizza al padellino has a thick soft crust, that gets slightly browned on the outside when

baking. A pizza that gets crunchy and golden on the bottom but stays soft and chewy on top. It can be topped with a variety of ingredients. The toppings are added just before cooking the pizza, and are usually mozzarella cheese, oregano and a variety of other ingredients.

## Chef Robert Fracchioni

Chef Fracchioni began his culinary training in the kitchens of some of Canada’s most prestigious restaurants. He joined Niagara’s Inn on the Twenty, and in 2000 he was appointed Executive Chef. His career then led him to become Executive Chef at the AAA/CAA Four Diamond Millcroft Inn & Spa for five years. Chef Fracchioni moved to Toronto in 2010 to open Monk Kitchen at Templar Hotel. In 2014, Chef Fracchioni helped to open Flor De Sal, a Toronto fine dining restaurant. In 2016, he moved on to the kitchens at the country luxe destination of Hockley Valley Resort. Chef Fracchioni currently lends his skills as a mentor and business advisor to cooks and restaurateurs throughout Ontario, while teaching at the culinary program of Centennial College in Toronto.





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### Chef Mattia Pagliara

Mattia Pagliara was born in Milano in a southern Italian household, where food was at the centre of everyday life. Starting as a teenager, he worked in restaurants before moving to Australia for five months at the age of 21. He then moved to Vietnam, where he stayed for almost a decade running Italian restaurants and exporting his beloved culinary heritage to the local market. Pagliara moved to Canada in 2016 with his wife and daughter. In 2019, he joined the newest Eataly as the Chef of La Scuola di Eataly Toronto.



ICCO