



TORONTO, April 20, 2022 – “Buonissimo presents: Chef Massimo Bottura – A Masterclass on True Italian Taste” took place on Thursday April 7, 2022. This masterclass was 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 Masterclass was organized in collaboration with Mirabella Development Corporation.

During this exclusive masterclass on True Italian Taste “*one of the foremost ambassadors of modern Italian cuisine*”, **three-Michelin Star Chef Massimo Bottura**, shared his extensive knowledge of Authentic Italian Food and his commitment and passion for social change.

Chef Bottura opened the internationally renowned Osteria Francescana in Modena, Italy, in 1995. The restaurant was nominated #1 in The World’s 50 Best Restaurants list in 2016 and for the second time in 2018. An innovator and restaurateur for more than thirty years, Chef Bottura is acknowledged for his commitment against food waste and social isolation.

During an exclusive interview Executive Director of ICCO Canada Corrado Paina had the chance to ask Chef Bottura about his thoughts on the True Italian Taste, authentic Italian products and their origin and traceability, and the Mediterranean diet in connection with healthy eating. A special focus was given to Chef Bottura’s project called Refettorio, which focuses on recovering surplus food in restaurants to create meals for the people in need.

After this interesting conversation Chef Bottura presented one of his world-famous recipes: Breadcrumb Pesto. Using ingredients found in an everyday kitchen Chef Bottura prepared a delicious pesto, showing step by step instructions. During the presentation of the recipe Chef Bottura was joined by ICCO Canada longtime collaborator, Chef and Culinary Consultant Roberto Fracchioni who followed up with Chef Bottura on the preparation of the recipe and asked questions that were sent in through the live chat, which concluded this amazing masterclass.

The event saw the participation of numerous viewers from Ontario, Canada and Italy, as well as a group of media and influencers, who posted live pictures and comments on their social media channels and invited their viewers to join in as well. The event was a great success, and a lot of great comments were received both from participants and from Chef Bottura’s Team.

