

JAPANESE SLIPPER WITH EDIBLE SILVER CRUMBS

Its green color is owed to the "Midori", a liqueur of Japanese origin, presented for the first time in 1978 in the renowned bar Studio 54 of New York. Today the liqueur as well as in Japan is produced also in France and Mexico.



SUSHI WITH EDIBLE GOLD FLAKES 23 KT

It is believed that Sushi was brought to Japan by Buddhist monks returning from China in the 7th century. Traces of the first recipe similar to sushi go back to 1820 in today's Tokyo. Today sushi is one of the best known foods in the world.

AMERICANO WITH EDIBLE GOLD FLAKE 23 KT

Created in Italy in the '20s despite the name the "Americano" it is a cocktail made entirely with Italian products, such as Campari, red Vermouth and soda. The "Americano" is the first cocktail ordered by James Bond in 007 Casino Royale.







MOJITO WITH EDIBLE GOLD FLAKES 23 KT

Of Cuban origin, the "Mojito" is a cocktail realized with mint leaves, white rum, white refined cane sugar, lime and soda. Together with Daiquiri it was one of Ernest Hemingway's favorite cocktails.







The Macedonia of fruit, with all probability, takes its name from the Balkan country, Macedonia precisely, which is characterized by the coexistence of populations of very different origin.



SOME IDEAS FOR......YOUR CATERING

STEAMED SCAMPI WITH SAFFRON BABY NEW POTATOES AND EDIBLE GOLD CRUMBS 23 KT

Saffron is one of the best known and appreciated spices from antiquity. In fact, even persons like Virgil, Homer and Pliny cite it in their works, extolling its various virtues in the culinary field.



Marine bivalve widespread in every sea and ocean of the globe, cuttlefish are one of the most intelligent invertebrates having a relationship between brain and body mass amongst the highest in their species.



CHAMPAGNE AND TRUFFLE RISOTTO WITH EDIBLE GOLD FLAKES 23 KT

Legend has it that the origin of the precious mushroom, known today as the truffle and in ancient epoch called "tuber terrae", is due to a lightning bolt hurled by Zeus in the vicinity of an oak, tree held sacred to the father of the gods.





Red tuna are a most important ingredient in Japanese cookery. This species of tuna has seen its best market right in the land of the Rising Sun.

POTATO
AND BUFFALO
MOZZARELLA
"TORTELLI" WITH
TURNIP GREENS
AND EDIBLE GOLD
FLAKES 23 KT

Stuffed with potatoes and cow buffalo mozzarella, these ravioli finished with turnip greens and decorated with flakes of 23 carat edible gold have been made by the famous chef Vito Mollica at the restaurant "Il Palagio" of Florence.

RAVIOLI IN SHRIMP SAUCE WITH EDIBLE SILVER FLAKES

Shrimps have an exceptionally well-developed sight thanks to which they succeed in detecting in water otherwise invisible small prey.







RAY PRAWNS AND PRESERVED ANCHOVIES WITH CITRUS DRESSING AND EDIBLE GOLD FLAKES 23 KT

Italy, especially Sicily, occupies a prominent place in the world production of citrus fruits with a market share around 5% comparable to the Japanese and Spanish production.

STRAWBERRIES WITH BALSAMIC VINEGAR AND EDIBLE SILVER FLAKES

The strawberry is a fruit typical of the European alpine zones, and of North and South America. The ancient Romans appreciated them particularly for their scent and for this they called them "Fragrans".



KNIFE-CUT "CHIANINA" BEEF TARTARE WITH EDIBLE GOLD FLAKES 23 KT

Indigenous breed of cattle in central Italy, the Chianina is known for over two thousand years. Cited in fact by Pliny the Elder and by other Latin authors, for its white mantle it was used by the Etruscans and Romans for triumphal parades.

AVERTON

SOME IDEAS FOR.....YOUR PASTRY

SACHER CAKE WITH EDIBLE GOLD CRUMBS 23 KT

The Sacher cake is named after its inventor,

Franz Sacher, who realised it for the first time
in Vienna in 1832. It comprises two layers
of chocolate paste and one of apricot jam
topped with an icing of dark chocolate.

ICE CREAM WITH EDIBLE SILVER POWDER

While the origins of ice cream, in a different sense from that known today, date back to the Arabs around the tenth century, its diffusion on an industrial scale started from Sicily and the Italian origins of ice-cream are recognised in the entire world.

"PANETTONE" WITH EDIBLE GOLD CRUMBS 23 KT

The origin of the "panettone" is connected to a legend. It seems that it was discovered almost by accident at the court of Lodovico il Moro by the cook at his service. Today in Italy 50 million pieces are produced annually.

"PAN DI SPAGNA" CAKE WITH EDIBLE GOLD FLAKES 23 KT

According to tradition, the "Pan di Spagna" was created by a chef from Genoa on a visit to the Spanish court towards the middle of the 18th century and for this known in the past as "Pate Génoise".

CHOCOLATE CYLINDER WITH COFFEE ZABAGLIONE CREAM AND EDIBLE GOLD POWDER 23 KT

This sweet has been realised by the Chef Vito Mollica, at the prestigious restaurant "Il Palagio" at Florence.
The cylinder of chocolate was filled with eggnog cream with coffee and decorated with 23 carat edible gold powder.

CHOCOLATES WITH EDIBLE GOLD POWDER 23 KT

Selection of assorted chocolates decorated with powder of edible gold.coexistence of populations of very different origin.



