

“Discovering Balsamic Vinegar of Modena PGI” at Scavolini Soho Gallery

Journalists and food operators experienced the Italian PGI product through a show cooking journey and sensorial tasting



New York City, Jul 4, 2019 (Issuewire.com) - New York City hosted an exclusive event dedicated to the original **Balsamic Vinegar of Modena**, with acclaimed chefs engaged in spectacular show cooking and a sensorial tasting with many ideas for recipes. **Sunday, June 23rd 2019, Consorzio Tutela Aceto Balsamico di Modena** (Consortium for the Protection of Balsamic Vinegar of Modena) **in collaboration with I Love Italian Food**, led journalists and food operators to experience the Balsamic Vinegar of Modena in a variety of ways, at the exceptional location of **Scavolini Soho Gallery (NYC)**.

The evening at the Scavolini Soho Gallery began with the tasting of an exclusive welcome cocktail of Cherry Soda made with Balsamic Vinegar of Modena.

After the greetings of Mariangela Grosoli, President of the Consortium, a show cooking with Chef Silvia Barban, executive chef of LaRina Pastificio e Vino, in Brooklyn, **opened the event**, with a special demonstration on how to make homemade pasta and creative recipes using Balsamic Vinegar of Modena. The Managing Director of the Consortium **Federico Desimoni**, accompanied the show cooking, describing proprieties and characteristics of the Balsamic Vinegar of Modena. An occasion to also discover the history of this prestigious Made in Italy product and how to recognize the Original one.

After the show cooking, it was time for the performances. The famous **L'Arte del Gelato** matched Balsamic Vinegar of Modena with two classical flavors: strawberry and fiordilatte. Then the guests experienced the exquisite taste of the original dish made by the young Chef **Massimiliano Eandi**, fusilli with squacquerone cheese and Balsamic Vinegar of Modena. After another performance was focused on the tales of the most symbolic cheese in the Northern Italy, stracchino, with the show cooking by **Chef Raffaele Solinas**, executive Chef of Maiella restaurant and Vice President of Italian Chef Association New York. Finally, **Rosanna Di Michele**, Chef from Abruzzo and born into a family of pizza makers, amazed the guests with her inspiration and creativity proposing a million toppings for 100% Italian pizza.

One of the most precious characteristics of the Balsamic Vinegar of Modena is, in fact, its versatility, as a condiment with an ancient history that has been able to adapt successfully to the flavors of modern cuisine. These performances demonstrated how this exquisite Italian product is able to be a perfect ingredient to enhance the taste and value of many dishes. The last station was dedicated to a **sensorial tasting** where the audience had a chance to experience the unique aroma, the delicate and persistent fragrance with a pleasant bitter-sweet and the balanced flavor of Aged Balsamic Vinegar of Modena.

The event is part of the campaign "**Balsamic Vinegar of Modena, the Original**". Developed for the United States and co-financed by the European Union, this campaign of the Consorzio Tutela Aceto Balsamico di Modena (Consortium for the Protection of Balsamic Vinegar of Modena), aims to increase consumer consciousness about the original PGI (Protected Geographic Indication) product and to promote it in the US, in terms of authenticity, safety, and traceability.

The Consortium organized this event in New York City with the support of **I love Italian Food**, a network and a non-profit cultural Association that promotes and defends the real made in Italy agribusiness in the world.

The **www.originalbalsamicvinegar.eu** campaign is on the main social networks:

- Facebook @originalbalsamicvinegar
- Instagram @originalbalsamicvinegar
- Twitter @theoriginalbv

The Consorzio invites everyone to join the Social Media campaign. Feel free post or share our messages and your own messages using **#balsamicvinegarofmodena** and **#theoriginalbvm** hashtags.

[More information](#)

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See on IssueWire : <https://www.issuewire.com/discovering-balsamic-vinegar-of-modena-pgi-at-scavolini-soho-gallery-1638151345317713>