



GREEN

# AGRITAINMENT

2024-1-IE01-KA220-VET-000254134

MODULO 2, LEZIONE 5

## CORSO DI CUCINA PUGLIESE PASTA E OLIO EVO IN UN RISTORANTE MICHELIN



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# INTRODUZIONE



**TRADIZIONE PUGLIESE NELLA  
CUCINA DI DOMENICO CILENTI**

**OBIETTIVO DEL CORSO:  
PASTA FRESCA ARTIGIANALE IN  
CHIAVE GOURMET**



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**01**

**SEMOLA DI GRANO DURO  
PUGLIESE**

**02**

**OLIO EXTRAVERGINE D'OLIVA  
LOCALE**

**03**

**PESCATO FRESCO**

# LE MATERIE PRIME



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# LA PASTA FATTA A MANO



## FORMATI TIPICI

Orecchiette, cavatelli, troccoli

## MANUALITÀ TRAMANDATA

La lavorazione a mano conferisce  
alla pasta una consistenza unica,  
diversa da quella industriale.

## IL RITO DELLA DOMENICA

Fare la pasta insieme è un atto sociale e  
familiare, oltre che gastronomico.



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## LA TECNICA DI PREPARAZIONE

**01**

### **IMPASTO SEMPLICE: SEMOLA E ACQUA**

L'essenzialità è il punto di forza: due soli ingredienti per infinite varianti.

**02**

### **ASCIUGATURA E RIPOSO**

Passaggi fondamentali per mantenere la pasta elastica e pronta alla cottura.

**03**

### **TAGLIO E FORMATURA**

Ogni gesto artigianale definisce il risultato finale.



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# L'OLIO EXTRAVERGINE D'OLIVA



01

## ELEMENTO IDENTITARIO

L'olio EVO pugliese è protagonista, non semplice accompagnamento.

02

## VARIETÀ E PROFUMI

Ogni cultivar offre note aromatiche diverse: fruttato, amaro, piccante.

03

## USO IN CUCINA STELLATA

L'olio diventa strumento creativo per valorizzare ingredienti e piatti.



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# DEGUSTAZIONE E ABBINAMENTI



## PASTA E PESCE

Un connubio che rispetta il territorio: terra e mare in dialogo costante.



## EQUILIBRIO DEI SAPORI

Tecniche di alta cucina armonizzano gusto e leggerezza.



## ESPERIENZA DEL GUSTO

Non solo nutrimento, ma racconto culturale ed emozione sensoriale.



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# CONCLUSIONI

## LA CUCINA PUGLIESE È SEMPLICITÀ ELEVATA AD ARTE

Un patrimonio che unisce gesti antichi e tecniche moderne.

## IDENTITÀ E INNOVAZIONE

Le ricette tradizionali vengono reinterpretate senza snaturarle.

## INVITO A SPERIMENTARE E PERSONALIZZARE

Valorizzare pasta e olio EVO significa custodire la cultura e allo stesso tempo reinventarla.



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# Green Agritainment: VET strategies for Edutainment in European Agritourism.

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STANDOUTEDU



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UNIVERSITY OF GALWAY