

GREEN AGRITAINMENT

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Module 2, Lesson 5: Apulian pasta and EVO oil course in a Michelin-starred restaurant *Igor Vitale International s.r.l.*



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Green Agritainment:
VET strategies for Edutainment in European Agritourism



THE MODULE

Module 2, coordinated by IVI, focuses on the use of humor and comic strategies as educational tools in agritainment. The goal is to provide trainers, agritourism workers, and VET students with practical skills to use humor constructively during visits, workshops, and educational activities.

Through examples and narrative schemes, participants learn to:

- use humor to keep visitors' attention;
- integrate cabaret and entertainment techniques to facilitate content memorization;
- directing entertainment towards environmental and educational goals, transforming laughter into a tool for raising awareness;
- making farm experiences more engaging, memorable, and educational.

THEMATICS

- Typical Apulian pasta: orecchiette, cavatelli, troccoli.
- The Tavoliere delle Puglie as the “granary of Italy”.
- Short supply chain: from sea to table.
- EVO oil as the guiding principle of gastronomic quality.



GOALS

- Learn how to make fresh Apulian pasta.
- Understanding the connection between agricultural territory and gastronomic tradition.
- Acquire basic techniques for processing fresh fish.
- Promote Apulian extra virgin olive oil as an ingredient of excellence.
- Prepare a fresh pasta dough (semolina + water).
- Learn the techniques for cleaning, filleting, and marinating fish.
- Pair pasta and fresh fish with high-quality extra virgin olive oil.
- Contextualizing Apulian cuisine in both traditional and Michelin-starred ways.



INTRODUCTION

The class takes place in a Michelin-starred restaurant in Peschici and begins with the preparation of fresh pasta, made only with semolina and water. The dough is kneaded until firm and shaped into traditional shapes: orecchiette, cavatelli, and troccoli.

More specifically

The second part is dedicated to fresh catch: the fisherman brings the catch of the day, and the chef teaches cleaning, filleting, and marinating techniques. Marinating is also introduced, which, with extra virgin olive oil, lemon, or vinegar, enhances the flavors of the sea.

EVO oil becomes the key element that binds sea and land, enhancing flavors without covering them.

The proposed recipe is fresh pasta with fish and extra virgin olive oil: a simple yet refined dish, representing the meeting of tradition and Michelin innovation.

When making fresh pasta, remember that semolina absorbs water slowly: add it a little at a time.

Marinating not only adds flavor, but also makes the fish more digestible: experiment with local herbs and citrus fruits.

Use the story of the short supply chain as part of the narrative: "From the wheat of the Tavoliere and the fish of the Gargano, a dish that tells the story of Puglia is born."





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