



GREEN

AGRITAINMENT

2024-1-IE01-KA220-VET-000254134

MODULE 2, LESSON 5

APULIAN PASTA AND EVO OIL COOKING CLASS AT A MICHELIN-STARRED RESTAURANT



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INTRODUCTION



**APULIAN TRADITION IN
DOMENICO CILENTI'S CUISINE**

**COURSE OBJECTIVE:
FRESH ARTISANAL PASTA WITH A
GOURMET TWIST**



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THE RAW MATERIALS

01

**APULIAN DURUM WHEAT
SEMOLINA**

02

**LOCAL EXTRA VIRGIN OLIVE
OIL**

03

FRESH FISH



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HANDMADE PASTA



TYPICAL FORMATS

Orecchiette, cavatelli, troccoli

HANDED DOWN CRAFTSMANSHIP

The hand-made process gives the pasta a unique consistency, different from the industrial one.

THE SUNDAY RITUAL

Making pasta together is a social and family act, as well as a gastronomic one.



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THE PREPARATION TECHNIQUE

01

SIMPLE DOUGH: SEMOLINA AND WATER

Simplicity is the strong point: just two ingredients for infinite variations.

02

DRYING AND RESTING

Essential steps to keep the dough elastic and ready for cooking.

03

CUTTING AND SHAPING

Every artisanal gesture defines the final result.



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EXTRA VIRGIN OLIVE OIL



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TASTING AND PAIRINGS



PASTA AND FISH

A union that respects the territory: land and sea in constant dialogue.



BALANCE OF FLAVORS

Haute cuisine techniques harmonize taste and lightness.



TASTE EXPERIENCE

Not just nourishment, but cultural storytelling and sensory emotion.



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CONCLUSIONS

APULIAN CUISINE IS SIMPLICITY ELEVATED TO ART

A heritage that combines ancient gestures and modern techniques.

IDENTITY AND INNOVATION

Traditional recipes are reinterpreted without distorting them.

INVITATION TO EXPERIMENT AND CUSTOMIZE

Promoting pasta and EVO oil means preserving culture and reinventing it at the same time.



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Green Agritainment: VET strategies for Edutainment in European Agritourism.

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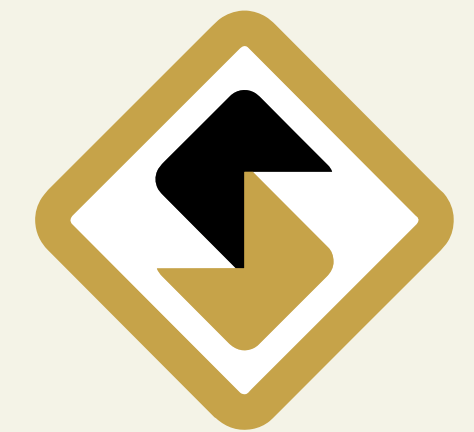


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ASEDDEDIPE



STANDOUTEDU



OLLSCOIL NA GAILLIMHE
UNIVERSITY OF GALWAY