



COMUNICATO STAMPA

SURGITAL REWARDS DAVIDE BOGLIOLI, BEST SOUS CHEF OF IDENTITÀ GOLOSE 2022

Lavezzola (RA), March 2022 – On Monday 7 March at the **Triennale in Milan**, the **official presentation for the Identità Golose Guide for Ristoranti d'Autore 2022** was held, during which the talents of Italian cuisine were awarded. Surgital, with the Divine Creazioni® premium line of fresh pasta, for the fourth year has had the honour of awarding the “best sous chef”, and for this edition **it is Davide Boglioli of the Enrico Bartolini restaurant at the Mudec – Museo delle Culture in Lombardy’s capital city of Milan.**

The prize was announced by Paolo Marchi and **presented by Elena Bacchini**, Marketing Director of Surgital: *“It is an honour to reward the accomplishments of young professionals like Davide Boglioli. The role of sous chef is essential because they are responsible for managing the kitchen team. A job with great responsibility, that Surgital supports by offering the best of its varied deep-frozen fresh pasta selection, like **Divine Creazioni®**, its **premium line** created specifically for chefs throughout the world who choose excellence”* Bacchini declared.

A **deep and lasting partnership**, this is shown by the agreement thanks to which **Divine Creazioni® is the official fresh pasta of the Identità Golose Hub** of via Romagnosi. Starting in September, in fact, the reference varieties from the Surgital premium line are the key players of one of the most prestigious food worshipping sites.

Well beyond the role of simple supplier, Surgital has established a relationship of great trust with its customers over the years, presenting itself as the **partner with whom to share the growth journey** of its business. **Ally of the restaurant service**, the company offers different brands of high-quality deep-frozen fresh pasta, with or without filling, but also sauces in nuggets and other high content service products.