

COMUNICATO STAMPA

“CONFONDENTE”, THE LATEST PROJECT OF HIGH-LEVEL TRAINING WHERE PASTA MEETS CHOCOLATE IN BOLD RECIPES FROM APPETIZER TO DESSERT

Divine Creazioni® by Surgital continues to offer innovative and always cutting-edge training opportunities.

Ready for the new recipe collection, a Divina in limited edition and a prestigious contest

Lavezzola (RA), 3 March 2022 – Divine Creazioni® amazes once again. This time it has chosen to do so with **the food of the gods, chocolate, paired with pasta**. The **top brand by Surgital** continues to offer chefs stimulating training opportunities; after various proposals in the name of cutting-edge cuisine, it is time for **“Confondente”**, a project whose name tells us a bit about what is planned: **to confuse and amaze the senses through a bold experiment** that, in challenging every culinary convention, uses **chocolate** also in savoury dishes, in particular, **with pasta**. Surgital makes available to **taste professionals** its ten-year experience, to train them in the use of ingredients seemingly uncommon among themselves, but that, combined with expertise, can express unexpected sensations.

Confondente will start in the coming weeks with travelling courses held by the head of Team Chef De Gusto® - Surgital's Pasta Academy, a chef from the **APCI** national team and a Pastry chef from the **Milan Chocolate Academy** of Barry Callebaut, who will present the secrets of chocolate and four recipes (an appetizer, two first courses and a dessert) also through a **dedicated cooking show**. Since this is **high-level training**, participation is restricted. Each participant will be given an **exclusive recipe book containing 12 recipes** created specifically for the theme of the event, plus a **special chocolate box** with the 9 chocolates used in the preparations, supplied by the **Chocolate Academy™ Barry Callebaut** in Milan. Surgital technical consultants will be available for any follow up and information, demonstrating once again the **deep bond with the professionals of the restaurant sector**, with which the relationship goes beyond being just a supplier.

Divine Creazioni® affirms itself as an innovative brand, in the constant search of **excellence applied to pasta**, this time with the common thread being chocolate presented, thanks to the Confondente project, in many original uses: **mirror glazes, chips, sauces or decorations**, with pairings that are out of the ordinary for a modern cuisine that leaves its mark. A symphony of **sauces, shavings, foams, fondues and mousses paired with pasta**, the star of every dish, in the name of **new sensory and gustatory experiences**.

A project that shows how much excellence is the **distinctive style of the brand**, both for the choice of the **best raw materials** - the pasta made with eight eggs from barn-raised hens for every kilo of dough prepared, the semolina processed in the best Italian mills and the generous filling selected among the best Italian DOPs - as well as for the handmade quality, given by the irregularity of the shape of every piece. Courageous recipes, that **only Divine Creazioni®, “A pasta like no other”**, can create.

On the occasion of Confondente a **new Divina in limited edition: the Scrigni® with “Gorgonzola DOP” cheese and Ruby Chocolate**. A speciality in which these two ingredients, expertly blended, offer a sensory experience that involves taste, smell and sight. This new reference is also the key player of the **“DIVINE RUBY, Win with**

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Pink” contest, that starting from April will offer chefs the possibility to win **Pink Tickets** to enjoy a luxurious experience in the heart of the Romagna area.