



PANIFICIO TASTE. A SCUOLA DI PANE [TASTE BAKERY. Baking school!]

For three days, at the Opera House, Taste offers a program of workshops led by the best master bakers involved at this edition in "Planet Bread".

Together with **Nicola Giuntini**, historical baker in Quarrata (Panificio Giuntini Quarrata) and **Piero Capecchi**, **Davide Longoni** will take part in the **Taste Bakery** activities, with his experience as a baker in Milan (Panificio Davide Longoni) and his passion for the rediscovery of ancient grains, as well as Pasquale Polito from Forno Brisa Bologna and **Matteo Piffer** from the Panificio Moderno Trento.

Saturday 9th March

_9.00 am – 11.00 am

Fusion breads: workshop curated by Nicola Giuntini (Panificio Giuntini Quarrata) with Piero Capecchi.

_2.00 pm – 3.00 pm

Workshop curated by Davide Longoni (Panificio Davide Longoni Milano), Pasquale Polito (Forno Brisa Bologna) and Matteo Piffer (Panificio Moderno Trento).

Sunday 10th March

_10.00 am – 11.00 am

Workshop curated by Davide Longoni (Panificio Davide Longoni Milano), Pasquale Polito (Forno Brisa Bologna) and Matteo Piffer (Panificio Moderno Trento).

_2.00 pm – 4.00 pm

Traditional breads: workshop curated by Nicola Giuntini (Panificio Giuntini Quarrata) with Piero Capecchi.

Monday 11th March

_9.00 am - 11.00 am

Healthy breads: workshop curated by Nicola Giuntini (Panificio Giuntini Quarrata) with Piero Capecchi.

For booking your workshop write an email to: eventi@pittimmagine.com

For further information please call: +39055.3693304

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