

APPETITE



The Golden Palate

by Fred Bollaci

Toscana Saporita Goes Platinum!

To kick off 2016 and the third year of Fred Bollaci Enterprises, I am honored to announce my newest and most prestigious initiative to date, the Platinum Palate Certificate of Excellence™ and Membership, recognizing passionate establishment owners who deliver consistently unparalleled experiences and treat guests like family.

I am thrilled to introduce my first Platinum Palate member, esteemed chef, author, and owner, **Sandra Rosy Lotti, and her remarkable Toscana Saporita cooking school located between Lucca and Viareggio in Massacciucoli, Italy!** Platinum Palate™ awardees serve as my premier worldwide brand ambassadors. Chef Mario Batali and Mary Ann Esposito are among the esteemed graduates. In 2016, I will be inviting select establishments in the U.S. and abroad, to consider Platinum Palate Membership and become part of my very exclusive family of destinations worldwide.

Platinum Palate builds upon my Golden Palate Partner Certificate of Excellence® and Charter Membership model, recognizing and honoring the world's finest healthy gourmet destinations. Sandra's commitment to excellence and to creating authentic Italian and Tuscan cuisine, combined with her warmth, generosity, and Old World hospitality make Toscana Saporita an experience like no other. Sandra is the obvious choice to be my first Platinum Palate member in Italy and worldwide.

Those fortunate enough to visit my member establishments will quickly realize that they are among the most gracious, passionate people you'll ever meet. You'll love Sandra! She is a vivacious Tuscan with a great sense of humor, whose positive energy and passion are contagious! Students leave Toscana Saporita as much-improved cooks and chefs, and become part of Sandra's "family" of alumni. I've attended Toscana Saporita twice (the regular and advanced classes), making lifelong memories and friendships each time. Most of the wonderful folks in each group were from the U.S. and everyone there speaks English. In addition to cooking, Sandra organizes local tours of Lucca, Viareggio and Pisa. Enjoying the best of Italy has never been easier!

Toscana Saporita welcomes approximately 20 students each week during the spring and fall for regular weeklong courses (20 hours of instruction over 5 days), and offers the Advanced Class in early November each year (32 hours of instruction over 5 days), plus additional touring. Her new three-day program also welcomes day guests. Sandra is a proponent of healthy, holistic cuisine, utilizing fresh, local, and seasonal ingredients. Sandra's son, Alessio J.M. Da Prato, a master bread and pizza maker, will teach you how to make the best pizza, bread, and focaccia you've ever had



Above From left to right: Sandra's son, Alessio J.M. Da Prato, a master bread and pizza maker, Fred Bollaci, CEO, Fred Bollaci Enterprises, and Toscana Saporita Chef Owner and Author, Sandra Rosy Lotti.

Left: Panna Cotta with Raspberry Coulis.



(and bring home your 'Italian Mother' or bread starter to make your own!) Instructor Chef, Chris Covelli, a U.S. native, is renowned for his innovative, authentic Italian cuisine. Sandra, Alessio, Chris, and the Toscana Saporita family of staff and guest instructors are incredibly talented, wonderful people whose collective enthusiasm makes every visit to Toscana Saporita extraordinary. Be prepared to be inspired!

Students learn: pasta making, classic sauces, the essential "soffritto" method, working with vegetables, bread making, pizza, pastries, cakes, custards, risotto, preparing fish, meat, poultry, and wild game.

Other highlights include wine, cheese, truffle and olive oil tastings, a white truffle hunt with Cristiano Savini and his dog Giotto (in autumn), followed by a white truffle lunch, a wine tasting and lesson with Emiliano Alessi from the Cennatoio Winery in Panzano in Chianti (both Golden Palate Italia™ Partners).

This year marks Toscana Saporita's 22nd year of successful culinary instruction. Students stay on a charming 17th-century country estate, La Casa Rossa in Massacciucoli, where famed composer Puccini once lived and where all classes are taught. Guests "live like true Tuscans" in contemporary styled rooms and enjoy leisurely meals on the estate's sun-drenched lawn. In warmer weather, there is a pool, and guests enjoy walking, running, and biking to explore and burn a few calories!

For more information, please contact: info@toscanasaporita.com or +39 335 8129 442, or their U.S. liaison, Stephanie DeMarco at (516) 889.1271, or visit www.toscanasaporita.com. In 2016, be sure to mention Fred Bollaci Enterprises when booking to receive an exclusive welcome amenity!