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At World of Coffee, with HostMilano and Ambassadors of Taste, coffee is the star of creative and technological cuisine

- *HostMilano and the Italian Association of Ambassadors of Taste create Chef & Coffee Lab, an event space where the creativity of chefs meets the most innovative technologies and treatments*
- *Every day two show-cooking sessions, at 12.00 and 16.30, with some of the most creative Ambassadors: Alessandro Gilmozzi, Terry Giacomello, Corrado Scaglione and Alessandro del Trotti*
- *Host 2023, at fieramilano from October 13 to 17, is the world's leading coffee event with SIC, the International Coffee Exhibition, with dedicated sectors Coffee, Tea and Bar, Coffee Machines, Vending*

Milan, June 23, 2022 - HostMilano and the Italian Association of Ambassadors of Taste are launching **Chef & Coffee Lab**, a space-event that **combines innovation and technology with the creativity of chefs** to come up with new, captivating recipes that feature **coffee** as an unusual but harmonious ingredient, **June 23-25** here in Italy, at the **Allianz MiCo Convention Center in Milan, during the World of Coffee.**

An appointment that **HostMilano**, which has always been the global event of reference for previewing **innovation and market trends** in the bar and coffee world, could not miss. With a novelty: this year Host is participating in partnership with **Ambassadors of Taste**, the association that expresses the excellence of Italian catering and pastry in every aspect and declination.

Each day there will be **two show-cooking sessions (at 12.00 and 16.30)** during which the Ambassadors of Taste will demonstrate live how their chosen technologies and processing methods enable them to create new dishes with a unique taste, even with ingredients that were very difficult to use in the past.

Any examples? **Alessandro Gilmozzi**, president of the Ambassadors of Taste and owner of the **El Molin** restaurant in Cavalese, will offer square spaghetti with smoked butter, lake sardines and coffee made through a **starch rehydration** process made possible by innovative instrumentation (Thursday 23, 12 noon), while executive chef **Terry Giacomello** will use **ultrasound** - technology that in the past could only be used at an industrial

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level - to complete the preparation of a pasta with a homogeneously textured emulsion of cacio cheese, capers and Arabica coffee oil (Friday 24, 4 pm).

Corrado Scaglione, patron of **L'Osteria Lipen** in Canonica Lambro (Triuggio), will illustrate how he uses the advanced features of state-of-the-art ovens to achieve a product that is not altered during baking, in this case a Roman-style pizza alla pala with malted wheat and salted anchovies from the Sicilian channel, laid on Roccaverano robiola, garnished with semi-candied lemons and coffee powder (Saturday 25, 12 noon). And again **Alessandro Del Trotti**, owner of **Dolce Vita** pastry shop in Asti, will explain how new technologies make it possible to achieve different textures in the same dessert as he finishes the preparation of his **Armonia di Caffè**, where the creaminess of coffee *namelaka* and vanilla Catalan cream meets coffee and cocoa gelé, cocoa crumble and caramel wafers (Saturday 25, 16.30).

The full schedule of show-cooking events is available [here](#), while you can register for the World of Coffee [here](#).

Host 2023, at fieramilano from Oct. 13 to 17, is the world's leading coffee event thanks to its two dedicated sectors **Coffee, Tea and Bar, Coffee Machines, Vending** and especially thanks to the historic **Sic, the coffee show** that brings together **the entire supply chain every two years at Fiera Milano**,

For updated information: host.fieramilano.it; @HostMilano.