

Italian tradition at Ipack-Ima



It is my pleasure to open this month's Milling and Grain Magazine following my time shared with Ocrim at the recent Ipack-Ima event in Milan. The Ipack-Ima event also coincided with EXPO 2015, of which I

am an ambassador. It is clear that both man and machine must work together if we are to tackle the challenge of feeding a growing population.

So, a little bit about my passion! For me, cooking is an art. I commenced my career working with Gualtiero Marchesi. After which, I gained international experience, studying with some of the greatest chefs worldwide -Albert Roux (Le Gavroche, London), Alain Ducasse (Louis XV, Montecarlo), Pierre Hermé (Fauchon, Paris) - travelling all around the world, from the USA to Japan and Europe.

I returned to Italy in 2003, choosing my home district where I grew up, Cornaredo (a few kilometres from Milan's western ring road) to open my own restaurant, 'D'O'.

My cooking philosophy can be defined as "Cucina POP". My Cucina POP comes from the desire to blend the essential with

the well-made, to create something good that is accessible, to combine tradition with innovation. I am convinced that the greatness of Italian cuisine lies - not only in the variety and flavours - but also because it is open to continuous re-interpretation.

It was a great honour to be part of Ocrim's 70th birthday celebrations and to listen to their story. Like my approach to cooking, the Ocrim brand perfectly combines innovation with a deep respect for Italian tradition. A true sense of intrigue captivated the audience during the event, as three surprises were unveiled.

It was clear to myself, and others that Ocrim are a vital part of Cremona and there is a deep link between the people of Cremona and the company.

To mark the occasion, I cooked and dedicated a special dish symbolic of innovation: fregola, crunchy wheat, plum and coffee powder.

I decided to invent this recipe for Ocrim since it too reflects both my approach and the Ocrim story of fusing tradition with a futuristic approach. Then of course there are the ingredients, wheat and flour. Flour, which is a product of technology and the 'work' of Ocrim machines (and men!). Again, man and machine meet!

I hope you enjoy this edition and turn to the Ipack-Ima photo review where you will find pictures of the special Ocrim event.

Davide Oldani

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