



PRESS RELEASE

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GRANA PADANO PDO IS MAIN SPONSOR OF SEVENTH ANNUAL IDENTITÀ GOLOSE
Italy's Most Popular Cheese Partners With The Acclaimed International Chefs Forum, Coming To Eataly Chicago For Its
Third Year

CHICAGO (TKTK) — Grana Padano PDO announces its partnership with Identità Golose, the acclaimed chefs conference bringing Michelin-starred legends from around the world to convene for two days only, October 1st and October 2nd, at Eataly Chicago (43 E Ohio St., www.eataly.com).

As one of the event's original sponsors, Grana Padano PDO is proud to continue support of Identità Golose's commitment to Italian culinary traditions, as well as its celebration of emerging food practices and innovations. This year, the theme of Identità Golose is "Don't Waste the World," resulting in cooking demonstrations showcasing dishes that combat waste by using resourceful practices, and discussions about how to make today's global culinary trends and techniques more sustainable.

The quintessential Italian cheese and most popular in its home country, Grana Padano PDO will be prevalent throughout the Identità Golose Chicago celebrations. Chef participants will showcase the cheese in informative "Master Class" cooking demonstrations, as well as an "All-Star Chefs' Lunch," hosted by Lidia Bastianich, where four celebrated chefs will collaborate on a 4-course menu paired with Italian wines in Eataly Chicago's private event space.

Chef Giancarlo Perbellini will prepare a classic, satisfying *Gnocchi with Grana Padano*, spotlighting the ingredient in one of its simplest forms to highlight the versatile salty and sweet flavors, and delicious melting quality perfect for pasta dishes.

A longtime participant in the Identità Golose celebrations, acclaimed chef, author and television personality Lidia Bastianich bridges the gap between America and Italy with her accessible, warm and traditional Grana Padano recipes. To explain why this is her cheese of choice, she says: *"Grana Padano is a staple ingredient in my cooking. I eat it in chunks with fruit or bread and use it grated for pasta fillings and for dressing soups and pasta. The cheese makes a tasty, crunchy top for baked vegetable and pasta dishes as well. In Italy, it holds a special place for children, who choose it for its salty and slightly sweet flavor. I also use the rinds; when washed and scrubbed- they add lots of flavor when tossed into soups."*

For reference, below is a full list of participating Identità Golose Chicago chefs for reference:

- **Lidia Bastianich:** Emmy award-winning television host, best-selling cookbook author, and restaurateur

- **Carlo Cracco:** Italian chef of Ristorante Cracco in Milan, and television personality
- **Michael Tusk:** chef/owner of the celebrated Cotogna and Quince restaurants in San Francisco, CA and James Beard Award-winner of Best Chef: Pacific
- **Giancarlo Perbellini:** Acclaimed chef of restaurant Casa Perbellini in Verona, Italy
- **Sarah Grueneberg:** American chef and owner of Montverde in Chicago and past contestant on Bravo TV's Top Chef

For a full schedule of Identità Golose Chicago events, see [here](#).

About Grana Padano:

In 1996, Grana Padano received the Protected Designation of Origin recognition by the European Union, the highest form of classification in Italian authenticity. As background, Cistercian monks first created Grana Padano approximately 1,000 years ago, as a way for the dairy farmers of northern Italy's Po River Valley to preserve the excess milk produced from their herds. By the 15th century, Grana Padano was one of the most popular cheeses in Italy, and today with almost 1,600 million wheels exported became the PDO cheese most consumed worldwide. "Grana" comes from Latin for "grain" due to its granular texture and "Padano" indicates it is "of the Po River." A beautifully pale yellow cheese with a bright and nutty flavor, Grana Padano is made with partially-skimmed milk from Italian Holstein-Friesian cows, and comes in three distinct ages: from 9 to 16 months, over 16 months and Riserva, starting from 20 months to 24 and over.

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About Identità Golose

Identità Golose, founded in 2004 by Italian food journalist Paolo Marchi, is a culinary organization with a mission to highlight the best of contemporary Italian cuisine, showcase the culinary excellence of each Italian region, and honor the top Italian chefs who proudly blend traditional techniques with modern methods. The first Identità Golose event was held in Milan in 2005, and seven events have been held since, each one showcasing the greatest Italian and international chefs, pastry chefs, and artisanal producers. The success of Identità Golose in Italy eventually led to the launch of Identità London in 2009. Following the London event, Identità Golose decided to share the talent of Italy's finest chefs with an American audience. The first Identità Golose New York took place in 2010 at Eataly, and the inaugural Identità Golose Chicago took place in 2014. Identità Golose is the official partner of Expo Milano 2015 for which it created a very special starred restaurant that hosts over 80 international chefs from all over the world during six months. For more information about Identità Golose, please visit www.identitagolose.com.

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