



Press Release

Arigat-EU, the authentic deli meat from Europe

The cooking secrets of chefs in Tokyo revealed by exclusive video recipes with Italian PGI and PDO deli-meats

Discover and learn how to prepare the creations of five Italian acclaimed restaurants

Delicious deli-meats to taste not only by themselves but also as precious ingredients in unique and elaborate recipes: five highly acclaimed Italian restaurants in Tokyo reveal the secrets of their special dishes with the products **PGI and PDO - Mortadella Bologna, Salamini Italiani alla Cacciatora, Zampone and Cotechino Modena**. Five video-recipes, available on the website http://www.arigat.eu/recipes_, show how to prepare a delicious Cotechino Lasagna or a homemade Focaccia with Mortadella and Scamorza cheese. Pasta lovers cannot miss the recipes of Rigatoni all'arrabbiata with Salamini or Ravioli del Plin filled with Cotechino, and of course one of the recipes dedicated to Pizza, proposed with Mortadella. These videos include a written recipe that guides, step by step, to prepare lovely dishes with true Italian flavors.

The video recipes are among the activities of the campaign **Arigat-EU, the authentic deli meat from Europe**, that combines three Consortia for the protection of PDO and PGI deli meats (Mortadella Bologna PGI, Salamini Italiani alla Cacciatora PDO, Zampone and Cotechino Modena PGI) and is co-funded by the European Union. The project started in 2018 aims to bring these Italian excellences into the **Japanese market**. The renowned restaurants in Tokyo selected to create the video recipes, were chosen by **I love Italian Food**, a network and a non-profit cultural association that promotes and defends the real made in Italy agribusiness in the world.

Among the five restaurants involved in the Arigat-EU project there is Napoli sta' ca', one of the most famous Pizzerias in Tokyo. **The owner is Giuseppe Errichiello**, known as Peppe, who obtained the Gambero Rosso award and imports from Italy ingredients such as oil, flour, tomatoes and mozzarella, to give his clients the real taste of Italian Pizza. The Napoli sta' ca' recipe is **Pizza Generale with Mortadella Bologna PGI**. From Naples to Tuscany with the restaurant **Cittino**, that has brought Tuscan flavors into the heart of Tokyo, thanks to the **owner Graziano** who proposes a simple Italian cuisine. **The Cittino recipe is Focaccia made in house with Mortadella Bologna PGI and Scamorza cheese**. Next is another Tuscan cuisine with **Mamma Luisa's Table**, a tiny restaurant in the dazzling shopping district. The **owner, Pietro Androsani**, named the restaurant in honour of his grandmother, who instilled the love of food in him. The Mamma Luisa's Table recipe is **Cotechino Modena Lasagna PGI**. **Pizzeria Tonino** is located in the small neighbourhood of Shimotakaido: here Tonino offers very good pizzas and Italian cuisine. Pizzeria Tonino's recipe is **Rigatoni all'arrabbiata with Salamini Italiani alla Cacciatora PDO**. **Trattoria dai Paesani's owner, Sabatino**, for a long time has managed to bring a piece of Abruzzo to Tokyo. Now his restaurant is the only trattoria from Abruzzo in Asia, located in the Shinjuku district. He proposes a wine list that has 330 labels and the bilingual Abruzzese-Japanese menu.



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The Trattoria dai Paesani recipe is **Ravioli del Plin filled with Cotechino Modena PGI** over Montepulciano wine and radicchio sauce, lentils from S. Stefano of Sessanio and Scanno pecorino cream.

The project Arigat-EU offers a variety of interesting opportunities and activities to discover the products with the quality label PGI and PDO, that you can follow on the **new website, created specifically in English and Japanese, www.arigat.eu**. Pages dedicated to **Arigat-EU in Japanese** are also available on the **main social networks**:

Facebook @arigateuip

Instagram @arigateuip

Twitter @arigateuip

The Consortia invites everyone to join the social media campaign using the **#arigatEU** hashtag.

Info: www.arigat.eu

More information:

Blancdenoir srl

Piazza Matteotti 25

25015 Desenzano del Garda (BS)

Italy

press@blancdenoir.it

+39 030 7741535

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