LECTURE #5 New Products

HUM 240 FOOD IS CULTURE THE SUCCES OF "MADE IN ITALY"

The new Products

- Products that were originally non-Italian have been so valued in Italy that they became part of its unique culinary tradition, and ambassadors in the world of Italian genius.
- When Christopher Columbus sailed west in 1492, he discovered new products that Europeans had never heard of or seen:
 - Corn, Tomatoes, Potatoes, etc.

Corn

Polenta









Potatoes

► Gnocchi







Tomatoes

- Italy is a leader in canned and processed tomatoes:
- about 5 million tons of tomatoes are produced yearly, processed, and placed on the market
- The varieties of Italian tomatoes is incredible
- Italy even have a museum dedicated to this product in Collecchio (Parma).

- 1. Il pomodoro San Marzano
- 2. Pomodorino del Piennolo del Vesuvio
- 3. Pomodorino sannita
- 4. Pomodorino datterino
- 5. Pomodoro ciliegino
- 6. Pomodoro a grappolo
- 7. Pomodoro costoluto
- 8. Il pomodorino di Manduria
- 9. Pomodori a pizzo
- 10. La Regina di Torre Canne
- 11. Pomodoro cuore di bue
- 12. Il giallorosso di Crispiano
- 13. Il Camone di Sardegna
- 14. Il pomodoro di Belmonte
- 15. Il Canestrino di Lucca
- 16. Il Fiaschetto di Torre Guaceto

Rice

- Italy is now the biggest producer of rice in Europe
- First rice cultivation documented in 1475
- Italians do not eat much rice, but Italy is famous for its risotto, and several rice varieties have been cultivated for this purpose: Arborio, Carnaroli, Maratelli and Vialone Nano all capable to absorb liquid when cooked, and yet have both a firm bite and creaminess that makes Risotto so special.
- Riso alla Milanese or Riso allo Zafferano







Coffee (Caffè)

- The wine of Arabia
- Only a small amount of coffee is grown in Italy, but Italians consider the product a product of their own, and they really did a lot to advance the status of this beverage
- Caffè and Bar
- The espresso
- The MOKA



PRESSURE

& - HOT WATER

OMPRESSED

PORTAFILTER

ESPRESSO

