

SAVE THE DATE

13 - 15
10/2023

The contemporary
flavour of the
Italian tradition



House of Baking
Mondial Forni



Products made during the event:

- Panettone
- Pandoro
- Pizze and focacce
- Sourdough breads
- Traditional breads



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Program

October 13th

Expected start at 13.00.

Buffet lunch and start of the event with the preparations of the products

October 14th

Practical and theoretical training in House of Baking

Late afternoon: walk in the city centre of Verona

October 15th

Practical and theoretical training in the House of Baking until 15.00

End of event and return to Croatia



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The course will be held by the master bakers:

Luca Scarcella

Bakery is in his blood, like the desire to learn and the entrepreneurial spirit. For over twenty years in the “white art” sector, he lives and works in Turin where his “Forno dell’ Angolo” has become a real point of reference for bread lovers with long leavening and excellent quality flours.

That’s why customers come here from all over the city (and beyond) and it is often necessary to queue a bit to buy the best of the production (even desserts) that this craftsman of taste, with a keen attention to communication, knows how to prepare.



Bruno Andreoletti

He was born in 1987 and graduated from the Cfp Canossa in Mompiano (BS). He specializes in the Pasticceria Veneto of Iginio Massari (he is his master) where he spends 5 years falling in love with leavened cakes and sourdough.

At the age of 21 he opens his first pastry shop in Offlaga (BS) and in 2013 he creates the Dolce di Sant’Imerio, born to pay homage to the Patron Saint of his town, of which it has become the typical dessert.

In 2015 he opens the second pastry shop in the historic centre of Brescia.



Alberto Boni

Alberto Boni, born in Parma, has been managing the work in the bakery on his own since 1997, which will then take his name “Panificio Boni” in Sala Baganza.

He becomes a Richemont partner in 2007. Ambassador Du Pain in 2018, in October of the same year the Boni Bakery obtains the recognition of “Best Bakery in Italy 2018 – organization sector”.

Already reported in various magazines such as “Bell’Italia” and “Il Panificatore”, it is now also present in the Gambero Rosso guide “Pane e Panettieri d’Italia” awarding two breads in 2019, 2020 and 2021.



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Prices and participation

The price of the event is 350 euros per person and includes: hotel and dinners (in the case of overnight stays in a double room, the rate per person is 320 euros).

Not included: go and return trips.

Places are limited and priority will be given to those who book **in advance and no later than 16.09.2023** by sending an email to: **segreteria@richemontitaly.it**

The total payment of the course must be made within 10.3.2023 by bank transfer to the following iban:

IT86K0200854681000102678297

BIC SWIFT code: **UNCRITM1041**

Unicredit Ag. Lumezzane S.A.

For information write to: **segreteria@richemontitaly.it**

or call **+39.3707118693**



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