

GRAND GOURMET

Rivista internazionale 95 di alta cucina e bien vivre

Avangusti

Liquor d'ulivi

ORietta BONCOMPAGNI LUDOVISI

Olive liquor

From drupes, oil. From the leaves and the cortex of the olive-trees also a liquor after infusion in alcohol and the addition of sugar and only natural aromas. Very original idea. The result of this invention of Giuliano Berloni is a kind of "drambuie", the Scottish whisky with honey: forced by the straitjacket of the liquors, it can't exceed 35°. However, this is a grant of languid and contemporary tastes. For the friends of the national institute of rural sociology, Berloni prepares a dry version, 50° in order to accentuate the leaves and cortex of the tree. Basically, it's a return to "Plinio il Vecchio" (Naturalis Historia, XXIII, 76), who decanted the healing.

Il bere

L'haute couture
del perlage in rosa

Il bien vivre

Pranzi
ingioiellati

La tavola

Grandi dolci per sigillare

