

Love Difference Pastries  
Fourteenth SWEETLETTER May 2009

Dear everybody!

During the last month the LDP project was presented in a school in Monza. Besides, Love Difference organised an evening of Love Difference Pastry at Appartamento Lago in Milano and meanwhile is preparing a spanish gastronomic evening in Brussels.  
You can find all the information below!

Hugs from Italy  
Filippo, Emanuela and Sonja

April 8<sup>th</sup>, Monza (Italy)

*Love Difference in collaboration with ReMidaBiella carried out a workshop about an ideal Love Difference Pastries shop*

Filippo and Sonja, together with ReMidaBiella (part of the ecological office of Fondazione Pistoletto - Cittadellarte) carried out the workshop “The big social game. Let’s play with differences” about Identity and Dialogue in the art and architecture secondary school “Liceo Artistico Preziosissimo Sangue”. Love Difference was invited to carry out this workshop within a program addressing the comparison between Orient and Occident. The workshop had the aim to plan together with the participants a “love difference pastries place”.

After making a first contact with the materials ReMida provided, elaborating a conceptual map of the “Mediterranean” and explaining the recipe they had brought for the occasion, the students were invited to develop their ideal pastry shop, defining the sweets they would serve and the activities that would be carried out by using the ReMida’s materials.

The results were four projects of Love Difference Pastry shops, each one focusing on different aspects such as the interior design, the activities they would carry out or the sweets they would taste.



April 23<sup>rd</sup>, Milan (Italy)

*Love Difference organised a Love Difference Pastry evening at Appartamento Lago within Fuori Salone*

Emanuela, Filippo and Sonja in collaboration with Loris Borri, chef of the Cafeteria of Cittadellarte-Fondazione Pistoletto organized a gastronomic evening at Appartamento Lago. The visitors had the opportunity to taste Enrica Borghi's "Cuore Verde", this time prepared by Maurizio and Grazia from the Osteria la Villetta in Palazzolo Sull'Oglio. Also the pastry chef Franco had prepared his DolciSalati (SaltySweets), which combine salty and sweet taste. This concept continued during the whole evening, since the participants were invited to fill in the crepes prepared by Loris Borri with ingredients proceeding from different parts of the Mediterranean, such as humus, honey, nuts, rocket or strawberries.

More info: <http://appartamento.lago.it/lang/eng/>

To see the presentation of the evening:

<http://www.youtube.com/watch?v=UCDEQjdzkRE> (only in Italian)



May 6<sup>th</sup>, Brussels (Belgium)

*Daniela Terrile organised a gastronomic laboratory*

Daniela organised in collaboration with Alicia Gabrielli and Claudio Ercoli a Spanish gastronomic evening called "Spanish - Moroccan Light Kitchen: light but with taste". The menu consisted of "Gazpacho" (cold tomato soup), "Tortilla de Patatas" (Spanish potato omelette) and "Dessert Surprise", which honoured the Love Difference Pastry project. The evening was liven up with flamenco and sevillana music.

We published pictures on the website!



May 22<sup>nd</sup>, Miasino (Italy)

*Presentation of the project "Love to Love. Sweets for dialogue"*

Filippo and Secil together with Chiara Toffanin and Rodolfo Dellara from the psychiatric hospital in Novara will present the project "Love to love. Sweets for dialogue" at the convention "Futura. Mutamenti e visioni del contemporaneo (Futura. Contemporary Changes and Visions)" organised by Enrica Borghi and Asilo Bianco. They will present the project carried out during the past three months in the hospital where all the participants together created after several workshops a sweet that would describe the concept of differences seen in another way.

May 23<sup>rd</sup>, Rome (Italy)

*Musical and artistic evening at the Accademia Nazionale Santa Cecilia*

The musical and artistic evening called "Risonanze" (Resonance) will take place in the National Academy Santa Cecilia within an exhibition showing Pistoletto's works. Thursday 24<sup>th</sup> a well known Italian musician will give a concert and for that occasion the Love Difference Ice cream will be served. Cora Rizzuto will prepare it for the evening and than sell it in her pastry shop "Gelateria Mondello in Roma" during the 15 days the exhibition lasts.