

Love Difference Pastries
Twelfth SWEETLETTER February 2009

Dear LDP people!

The new year started well with new activities within the Love Difference Pastry project. Asilo Bianco with the participation of Secil Yaylali and Love Difference are carrying out the weekly workshops in Novara with the patients of the ex psychiatric hospital. Moreover a LDP evening is taking place tonight in Brussels and Love Difference also met a pastry chef in order to see the implementation of some recipes. Find all the information below!

Hugs from Italy
Filippo, Emanuela and Sonja

Novara (Italy)

Secil Yaylali participated at the workshop carried out by Asilo Bianco and Love Difference the patients of the ex psychiatric hospital of Novara

The 30th of January the project started with the first meeting in the hospital of Novara. The participants had the occasion to get to know each other by tasting sweets together while the LDP project was presented.

The second module about taste and memory started two weeks ago and was done with the participation of Secil Yaylali. The module consists of distinguishing one's own tastes and the one's from the others and by putting these elements together a new relation with the other can be built. Moreover this part of the project aims to develop the capacity of differentiating and appreciating several tastes, helping to identify the taste the participants want to propose for their recipe.

Secil had brought the mulberry molasses, from which her sweet "Love to Love" is made, along with her. She explained how her sweet had the shape of a hieroglyph, which means love - to - love and that was used by the Hittite Empire, that lived from 18th century BC to 8th Century BC in North-Central Anatolia. She invited the participants to think about the shapes they would like to have, cut them out of the molasses she had brought along and explain why they had chosen it and to whom they wanted to send it. Given the fact that most of the participants wanted to give their sweet to someone they see regularly, it was decided to give them personally.

You can find the picture from the workshop with Secil on the website!

Brussels (Belgium)

Daniele Terrile is organising a gastronomic laboratory for the 18th of February

Daniele is organising in collaboration with Claudio Ercoli and the cook Felice Notarnicola a gastronomic laboratory called “Meeting gastronomic culture. Light but with taste” about light Sicilian cooking.

From 20.00 until 23.00 the cook will propose a light menu but full of taste, making a route between tradition and innovation. The topping of the dinner will be the sweet “Baked Custard with dark chocolate with a strawberry heart” inspired on the Love Difference Pastries.

Among the people who will participate at this gastronomic laboratory there are going to be several Iranians, as for example Evrahim Baran, an established writer who lives in Namur. During the tasting two poems of Rumi (a Persian philosopher, whose origin in peace, his language is love) are going to be read out. By placing a writing of the two poems in the napkins the evening is going to have a poetic background

You can find the poems, recipe, concept and pictures on our website!

Pallazzolo sull'Oglio (Italy)

Filippo and Emanuela met the pastry chef Franco to discuss about the recipes

Last week Filippo and Emanuela met the pastry chef Franco whom they had already met in November to present the project and to discuss a possible collaboration. As last time they had given him all the recipes, this time they discussed together and analysed which ones could be improved and produced professionally.