



**OLIVE OIL EXPERT**  
橄欖油專家

**Mr. Sbardella Christian**  
Head of Communication,  
Consorzio per la tutela  
dell'olio extravergine di  
oliva Toscano IGP



**PROSCIUTTO EXPERT**  
火腿專家

**Mr. Fabio Viani**  
Administration Councillor  
of the Consortium of  
the Prosciutto  
Commercial and Logistic  
Manager of Salumificio Viani



**COOKING  
DEMONSTRATION**  
烹飪示範

**Mr. Vizzarri Nichola**  
Member of Regional  
Union of Tuscan Chefs  
(U.R.C.T)

## Prosciutto & Olive Oil Talk / Cooking Demonstration

Date 日期	Prosciutto Talk 火腿講座	Olive Oil Talk 橄欖油講座	Cooking Demo 烹飪示範	Venue 地點
11/04/08 (Fri 五)	2:00-2:30pm 4:00-4:30pm	2:30-3:00pm 4:30-5:00pm	3:00-4:00pm 5:00-6:00pm	Times Square store 時代廣場店
12/04/08 (Sat 六)	2:00-2:30pm 4:00-4:30pm	2:30-3:00pm 4:30-5:00pm	3:00-4:00pm 5:00-6:00pm	ifc store 國際金融中心店
13/04/08 (Sun 日)	2:00-2:30pm 4:00-4:30pm	2:30-3:00pm 4:30-5:00pm	3:00-4:00pm 5:00-6:00pm	Harbour City store 海港城店

Talk / Cooking Demo



**Mr. Massimo Curti**  
Executive Chef  
Spasso  
Italian bar • restaurant • terrace

## Cooking Demonstration

Date 日期	Cooking Demo Time 烹飪示範時間	Venue 地點
19/04/08 (Sat 六) – 20/04/08 (Sun 日)	4:00-5:00pm	ifc store 國際金融中心店
26/04/08 (Sat 六) – 27/04/08 (Sun 日)	4:00-5:00pm	ifc store 國際金融中心店

## Cooking Class

Date 日期	Time 時間	Content 內容	Venue 地點
17/04/08 (Thu 四)	3:30-5:30pm	Baccala Stewed with Tomato Sauce and Onion 蕃茄洋蔥汁燴鱈魚柳 Calamari “Inzimino” Style with Black Olive Polenta 香草煮墨魚伴黑橄欖粟米糊 “San Giuseppe” Fritters with Lemon Marmalade 香煎餅配檸檬果醬	Harbour City store 海港城店

Cooking Demo / Class