



**"ECCEASIA – THE EXCELLENCE OF EUROPEAN OLIVE GROWING IN ASIA":
DISCOVERING MEDITERRANEAN FLAVORS, A NEW RECIPE BOOK BY
CHEF 1 * MICHELIN ISIDE DE CESARE, DEDICATED TO TAIWAN
PALATES.**

The second year of the "EcceAsia: the excellence of European olive growing in Asia" project continues successfully, created with the contribution of the European Union and aimed at promoting the excellence of European olive growing in Taiwan and at the same time in Japan.

*Scheduled for this new year a new recipe book designed and produced by the 1 * Michelin Chef Iside De Cesare, aimed at making Taiwanese consumers savor the pleasantness of the flavors of traditional Mediterranean cuisine, revisited in a fusion key with the addition of some of the ingredients of the Asian culinary tradition. The protagonist? Naturally the Extra Virgin Olive Oil, one of the main products, capable of guaranteeing an intake of substances that are of primary importance for the human organism, of the Mediterranean diet, proclaimed in 2010 by UNESCO "intangible cultural heritage of humanity".*

As part of the second year of the EcceAsia project, 1 * Michelin chef Iside De Cesare proposes a new recipe book aimed at satisfying Taiwanese palates with simple but unique flavors. Thanks to its versatility that unites two souls, the sweet and the savory, together with a bon ton style for dishes with simple but effective lines, it will be able to conquer even the most demanding palates.

Iside De Cesare has experience gained in prestigious restaurants, an experience that earned her the first Michelin star in 2020 with the restaurant "La Parolina" (Acquapendente, Viterbo), of which she is both Chef De Cuisine and owner.

Thanks to his great mentors, he has cultivated a legacy of genuine love for good food, fused with local products of the highest quality and always paying attention to the seasonality of the products he uses.

Iside brings to the tables of Taiwanese consumers an extraordinary food product, Extra Virgin Olive Oil, with its purity and excellent nutritional qualities.

In this new recipe book, never published before, 10 gastronomic creations with an incomparable taste will be presented, which unite and bring together very different cultures, including gastronomic ones, thanks to an ingredient such as Extra Virgin Olive Oil.

Let's see them together:

- Salad of chicory, anchovies, burrata and puff pastry with extra virgin olive oil and sesame
- Tagliatelle with chicken ragù and rosemary oil
- Chickpea soup, sautéed lentils in oil and puffed pasta
- Orecchiette with broccoli, Extra Virgin Olive Oil and nori seaweed powder

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION





- Risotto with artichokes creamed in oil and soy sauce reduction
- Tortelli with pumpkin, chestnuts and salted ricotta
- Pork in apple cooking oil and teriyaki sauce
- Millefeuille of cabbage and parmesan wafers
- Lamb with potatoes, Jerusalem artichokes and soy
- Biscuits with extra virgin olive oil, cocoa and vanilla cream

To stay constantly updated on the activities of the EcceAsia project, continue to visit the website www.enjoyevoo.eu and follow the project on social networks:

Facebook: <https://www.facebook.com/EnjoyEvooTW>

Instagram: <https://www.instagram.com/enjoyevootw/>

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

