



OCTOBER
2025

fao Casa gazette

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- GIOIELLI NASCOSTI: LA LUNIGIANA

- MO YAN: FROM PEASANT ORIGINS TO
THE NOBEL PRIZE

- RISOTTO WITH TRUFFLE CREAM

- GIORGIA TODRANI

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Typewritten electronic contributions for the FAO CASA Gazette are welcome. These can be articles, poems, drawings, photographs, etc. In fact, anything interesting that staff members and/or their families in Rome or in the field may wish to contribute. These contributions can be in English, French, Italian or Spanish.

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Gioielli Nascosti

RUBRICA PER ACCOMPAGNARVI ALLA SCOPERTA
DELLE BELLEZZE DEL NOSTRO PAESE

L'Italia è il Paese della grande bellezza. Custodisce tesori paesaggistici e capolavori artistici di valore inestimabile, apprezzati in tutto il mondo.

La FAO Staff Coop Gazette attraverso questa rubrica vuole condurre i lettori nel cuore dell'Italia in una passeggiata nella storia alla scoperta di caratteristici borghi dal fascino antico. Storia, arte, natura, terra e mare saranno i protagonisti della nostra rubrica in cui vogliamo raccogliere curiosità, immagini, colori e bellezze da celebrare e condividere con i nostri lettori.

L'Italia è un paese di poeti, navigatori e paesini addormentati.

Probabilmente in qualsiasi punto dello stivale ci si trovi, nel raggio di un centinaio di chilometri c'è un borgo-gioiello ai più sconosciuto.

Nella nostra penisola la storia si è sbizzarrita con un tale entusiasmo da lasciarsi alle spalle villaggi ed uomini in un alternarsi inarrestabile di invasioni, saccheggi, guerre, terremoti, frane, siccità, povertà, cambiamenti nelle rotte commerciali.

Questi eventi hanno concorso a creare un'altra Italia, quella fuori dal tempo e dolcemente imprigionata in esso.

Un'Italia che si concentra soprattutto nel cuore del Belpaese.

E noi vogliamo partire da qui, dai borghi abbandonati, impregnati di un fascino antico che ancora resiste e che abbiamo il dovere di difendere e valorizzare.

Come sottolineato dall'architetto Paolo Portoghesi

"Questi borghi rappresentano la nostra verginità e conservarla corrisponde ad uno dei pochi ideali del nostro tempo."



di Enrica Romanazzo

Sostiene e promuove da anni le attività della FAO STAFF COOP. Nel contempo segue ed organizza eventi in difesa dell'ambiente e per la valorizzazione del territorio salentino

LA LUNIGIANA

Un viaggio in moto su strade che si snodano tra paesaggi mozzafiato e borghi senza tempo.

La Lunigiana, terra di confine tra Toscana, Liguria ed Emilia-Romagna, nota come la "terra dei cento castelli", è un mosaico di valli incantate, boschi secolari, fiumi, ruscelli e soprattutto una miriade di antichi manieri e borghi medievali che si stagliano su ogni poggio di questo paesaggio collinare.


SATVICA Mente
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Tamil proverb

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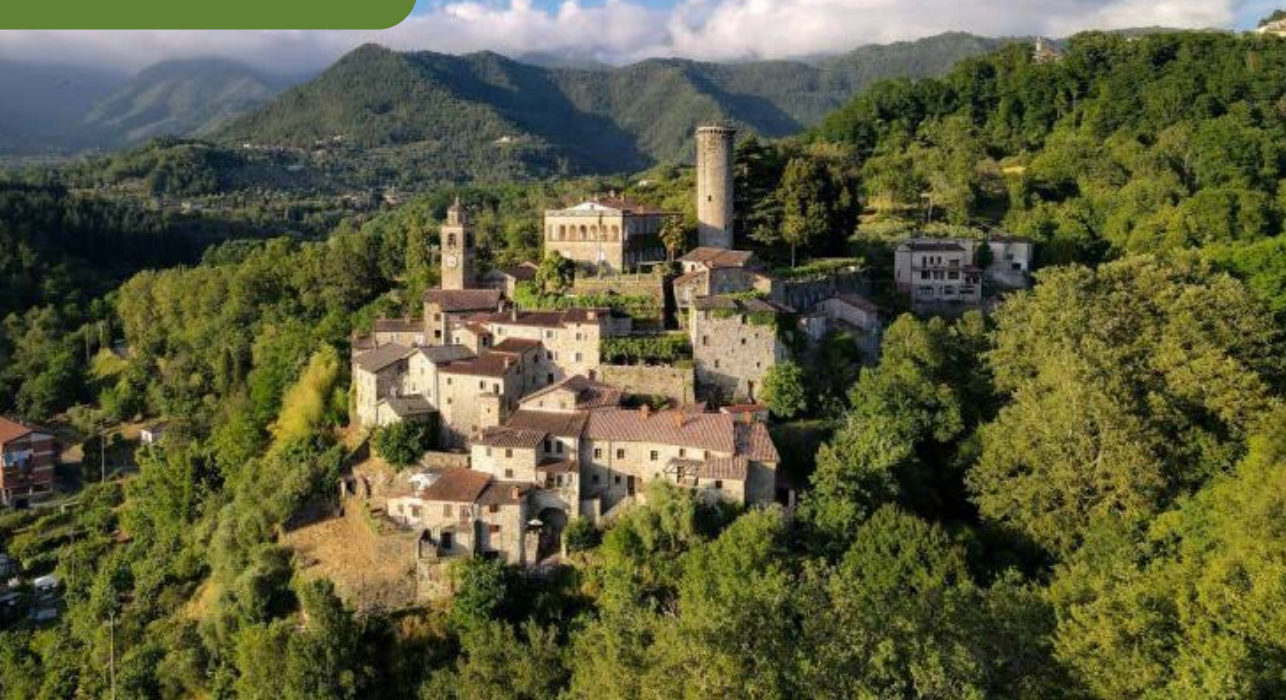
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BAGNONE, PERLA DELLA LUNIGIANA

In questo scrigno di tesori nascosti, Bagnone splende per la sua autenticità: è un gioiello medievale adagiato sulle rive dell'omonimo torrente, immerso tra i boschi del Parco Nazionale dell'Appennino Tosco-Emiliano. È un luogo che affascina per l'atmosfera tranquilla, scandita dallo scroscio dalle cascatelle che scorrono sulla parte destra del paese. Questo borgo bellissimo, avvolto da incredibili leggende, è un vero gioiello, ricco di cose da vedere ma anche di storie da conoscere.

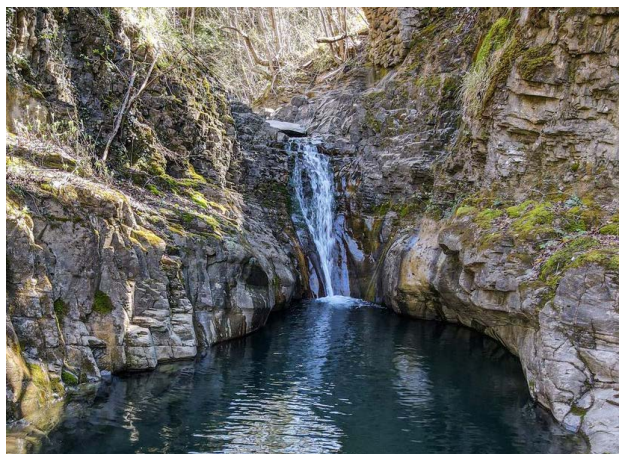
Si narra che tantissimi anni fa, durante il crepuscolo di una triste giornata invernale, un viandante povero e stanco bussò alla porta del Castello dei Conti Noceti per chiedere asilo e cibo. Fu accolto ed ospitato per una notte. Il mattino successivo però il pellegrino scomparve ed al suo posto, su un piccolo tavolo, apparve una minuta croce di legno, oggetto a cui furono attribuite speciali facoltà e che fu esposto per la curiosità dei visitatori, per poi essere conservato nella Chiesetta del Castello. Con il passare del tempo la presenza della croce fu legata a inspiegabili fenomeni contro le leggi naturali, tanto da essere venerato dai bagnonesi ed esposto sull'altare.

Il colpo d'occhio su questo piccolo borgo è molto scenografico: il suo ponte a schiena d'asino, le case in pietra che si arrampicano sul fianco della collina, e l'antico castello che domina dalla sua posizione privilegiata l'abitato e il tortuoso alveo dell'azzurro torrente, sono solo il preludio del fascino di questo luogo antico che pare sia stato nominato la prima volta nel 963, ma la zona sembra fosse abitata sin dall'età della pietra. Il ritrovamento di una Statua Stele a Treschietto ne è la prova.

In realtà del castello originario di Bagnone è rimasta solo una torre circolare, il resto è stato lentamente incorporato dalla villa cinquecentesca che si articola proprio intorno a questa struttura centrale e discende la collina con cerchi semianulari. I porticati e le belle rifiniture che costeggiano la strada di Bagnone testimoniano l'importanza strategica della sua posizione in passato: proprio dal fondovalle infatti passava la frequentata via Francigena.

Le pittoresche strutture murarie realizzate in pietra delle case che si affacciano sulla sponda del fiume Bagnone, si fondono con la parete rocciosa creando un paesaggio singolare.

Una passeggiata nel centro storico offre la bellezza di palazzi signorili, monumenti e luoghi di interesse, come la Chiesa di San Niccolò, la Chiesa di San Leonardo e l'Oratorio di San Terenzio. Se ci si ferma all'ombra dei portici del vecchio mercato, sembra di vivere indietro nel tempo, tra echi di voci di sarti, calzolai e speziali che qui avevano le loro botteghe.



La località si distingue per il contesto naturalistico di pregio perché immersa in una delle riserve verdi più belle d'Italia. La buona promozione delle risorse ambientali e i numerosi percorsi cicloturistici permettono di scoprire il territorio, costeggiando torrenti, cascate, mulini e piccole piscine naturali.



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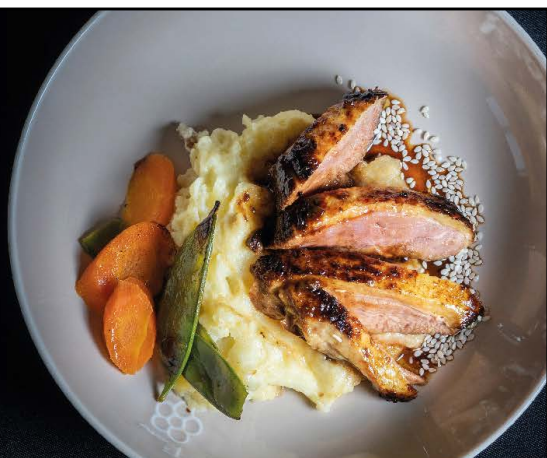
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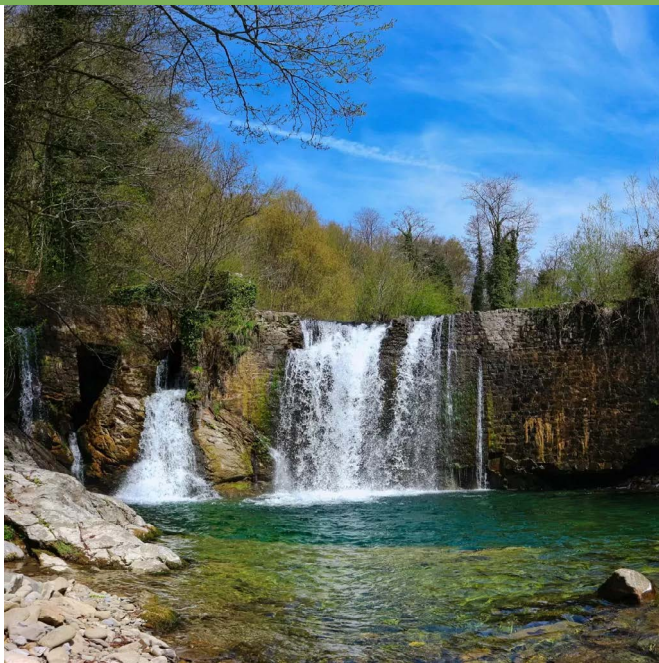
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I Mulini di Marzo sono una serie di magnifici casolari in pietra con annesso un grosso Mulino ad acqua della fine dell'800. La proprietà è privata e comprende 4 ettari di terreni tra bellissimi prati e suggestivi boschi. L'accesso al fiume è consentito.

Per un motociclista, Bagnone non è solo bellezza statica. La sua posizione strategica tra colline e montagne rende questo borgo il punto di partenza ideale per le avventure su due ruote perché offre una serie di itinerari e percorsi imperdibili, tra uliveti, vigneti e castagneti, tra curve panoramiche e castelli medievali, immersi in un'atmosfera in cui il tempo sembra sospeso.

Da Bagnone, si può facilmente raggiungere il Castello di Malgrate, il Castello della Verrucola, il Castello dell'Aquila di Gragnola e molti altri. Ogni maniero ha una sua storia e offre scorci panoramici indimenticabili. Le strade che li collegano sono un susseguirsi di curve dolci e tornanti: un vero paradiso per gli amanti delle due ruote e dei panorami mozzafiato. Ogni curva regala colpi d'occhio incantevoli degni di una cartolina.

Per gli amanti delle salite e dei paesaggi più selvaggi, è consigliabile puntare verso sud per addentrarsi nelle propaggini settentrionali delle Alpi Apuane. Qui un panorama dolomitico regala scorci fantastici, tra le cime marmoree che si stagliano contro il cielo.

La vicinanza con la Liguria e l'Emilia-Romagna offre la possibilità di un giro verso la Val di Vara ligure, alla scoperta di borghi contadini e paesaggi più marittimi, mentre una puntata nell'Appennino Tosco-Emiliano, verso il Passo del Cerreto o il Passo del Lagastrello, è l'ideale per gli amanti del panorama montano con viste che spaziano su vallate profonde.



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LE VIE DEL GUSTO

La Lunigiana è anche terra di sapori autentici.

Le località che gravitano intorno a Bagnone ospitano rinomate aziende agricole che producono prodotti tipici: dal famoso miele della Lunigiana DOP, alla farina di castagne, al prodotto più tipico della zona, la cipolla di Treschietto, piccola e tonda, dal colore rosato e il sapore dolce, prodotta tra novembre e dicembre. Il suo utilizzo in cucina è molto vasto, è ottima sia cruda che cotta, particolarmente deliziose le torte salate da forno che la contengono. Ottima è anche la produzione vinicola. Numerosi sono gli eventi organizzati per celebrare i prodotti locali come la Sagra della Cipolla di Treschietto e il Bagnone *DiVino*, una manifestazione dedicata ai vini e ai prodotti tipici del territorio. Nelle piazze del borgo vengono allestiti angoli dedicati a Slow Food, ed alla degustazione di etichette di vini serviti da sommelier professionisti ed abbinati ai piatti locali. Tutte le vie del centro risuonano di dolci note, mentre i ristoranti ed agriturismi della zona, nei due giorni della manifestazione, propongono menù a tema.

Il centro storico di Bagnone è raccolto e vivace, grazie alla presenza di numerosi negozi di prodotti locali, servizi e tipiche trattorie e ristoranti di alto livello in cui gustare testaroli al pesto, panigacci, ed altre specialità gastronomiche.





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Psychotherapist

As autumn arrives, Rome changes color and rhythm. It is the right time to focus on prevention and daily well-being. Our specialists offer simple and effective advice to approach the season with peace of mind.

Post-holiday check-up: why it matters

The return from holidays is the ideal time to take stock of your health. "A general check-up makes it possible to identify risk factors such as hypertension, high blood sugar, or elevated cholesterol at an early stage," explains Dr. Alessandro Cristaudo, internist. Even in the absence of symptoms, small checks help prevent more serious problems and set the foundation for healthier habits to face autumn with energy.

Gynecological prevention: an appointment not to be postponed

Autumn is also the right moment to take care of women's health. "Many gynecological conditions can be prevented or detected early through regular check-ups and targeted screening," emphasizes Dr. Giorgia Soreca, gynecologist. Periodic visits and Pap tests support long-term well-being and peace of mind. "Prevention is the best form of care."

Pelvic floor: a topic still too little discussed

Caring for the pelvic floor is essential both for everyday health and for preventing long-term problems. Many women live with urinary leakage, chronic pelvic pain, painful intercourse, or recurrent urinary infections, thinking it is normal. "It is not," clarifies midwife Christine Blondeel. With a personalized rehabilitation program, the pelvic floor can regain elasticity, strength when needed, and proper function, restoring quality of life. "It is still a little-known pathway, but with enormous benefits."

Autumn vaccinations: protecting your health

With the first cold days and the return to city life, immune defenses can weaken. "It is the right time to consider the flu vaccine and, in indicated cases, the pneumococcal or HPV vaccine," our specialists remind. Vaccinations can be carried out directly at the clinic, in a practical and safe way.

Surgery: better to face it than to delay

How often is a small intervention postponed "because there is no time"? "The beginning of autumn is the perfect moment to address issues such as hernias, gallstones, or skin lesions," explains Dr. Matteo Gregori, general surgeon. The post-holiday period is also a good time to tackle minor gastrointestinal problems that may conceal more significant conditions.

Seasonal anxiety: how to turn it into energy

It is not just post-summer nostalgia: the change of season can weigh on you. "Fatigue, insomnia, and irritability can become chronic if ignored," warns psychotherapist Dr. Corinne Perisse. Gradual routines, physical activity, and moments of rest help restore balance. "Small daily strategies and, if needed, psychological support foster motivation and well-being."

The secret to a healthy return? Listen to your body's signals and act promptly. Small check-ups, big benefits.



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莫言 MO YAN: FROM HIS PEASANT ORIGINS TO THE NOBEL PRIZE



ANTONIO MAGGIO

Hello! I'm Antonio Maggio, a Rome-based polyglot teacher, translator, cultural mediator and expert in multilingual communication. I am fond of international literature and I can speak seven languages, including my mother-tongue Italian, that I teach with great passion to people of any age and nationality. After several years of teaching experience all around the world, I moved to Rome, where I also study acting and write for my personal blog "Il Tè di Anthony" ("Tea with Anthony"). (<https://insiemeperilteledellecinque.blogspot.com/>)

Mo Yan's life

Mo Yan (莫言), which literally means "nothing to say", is the pseudonym of Guan Moye (管谟业), an established Chinese writer and essayist known worldwide especially for having won the Nobel Prize for Literature in 2012 thanks to his ability to blend folk tales, history and contemporaneity with a strong hallucinatory realism. During his childhood, Mo Yan used to listen to the tales of popular and folk tradition told by his grandmother.

The choice of "nothing to say" is due to the fact that, during the Cultural Revolution, his parents warned him not to speak in order not to get into trouble. Not everyone knows that, during that decade, a word out of place could cost you your freedom or even your life.

Mo Yan was born into a peasant family on February 2, 1955, in Gaomi (高密), a small Chinese city located in the eastern part of Shandong, where the writer has set several of his novels and stories.

Gaomi appears as a microcosm of a rural China, very poor and full of arduous paths. Despite this, Mo Yan's bond with his land is very strong: in his stories there are very long and vivid descriptions of the peasant world and nature, as well as a whole series of metaphors that come from the rural world.

Very young, at only ten/eleven years old, due to the Cultural Revolution (1966-1976), he had to abandon his studies early to dedicate himself to sheep farming and then, at about eighteen, to work in a cotton factory. Although he was a simple worker in the local cotton mill, Mo Yan has always had great ambitions and big dreams, so much so that he spent all his salary on white gloves like those of movie stars.

Between 1975 and 1976, Mo Yan enlisted in the People's Liberation Army, ending up in a remote unit cultivating the fields and dreaming of dying in the Vietnam War; in 1979, still within the People's Liberation Army, he was admitted to the cultural and literary department where he graduated in 1986 and where he worked until his resignation in 1999. It was during this period that he gave birth to some of his masterpieces.

Among the writers who have influenced him the most are Gabriel García Márquez and William Faulkner.



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MOST REPRESENTATIVE WORKS

Hong gaoliang jiazu 红高粱家族 “Red Sorghum”

Red Sorghum, lit. “the Red Sorghum family”, is one of Mo Yan’s representative novels. With a realist writing that also recalls the magical and the bizarre, the book tells the story of a family from the Gaomi district from a diachronic point of view: from the banditry of the twenties to the invasion of the Japanese in the thirties and forties, up to the period of the Cultural Revolution. The narration takes place through the eyes of a child.

Mo Yan is able to evoke the fear of the simple people, the fury of the peasants, the blood of the tortured with the same force as the red of the fields of sorghum in bloom, with a vivid description that has no equal. The red sorghum fields are the backdrop to the whole story: in autumn, as Mo Yan writes, these sorghum fields sparkle like a sea of blood.

Among the sorghum stalks unfolds the story of Yu Zhan’Ao, the grandfather of the narrator child, and his beloved, Dai Fengliang, and their participation in the resistance to the Japanese occupation. Yu Zhan’Ao is an outlaw, while the woman comes from a wealthy family.

Although the actions of the common people are indeed heroic, these are not narrated by emphasizing their heroism, but rather by highlighting the misery, desperation and violence that characterize their living conditions.

From this novel, the great director Zhang Yimou made a film of the same name, winner of the “Golden Bear” award at the Berlin Film Festival in 1988.

Jiuguo 酒国 “The Land of Alcohol”

The Land of Alcohol is a satirical novel, published in 1993, about the relationship that the Chinese have with food and alcohol, as well as the corruption of government officials and excesses.

This book follows the adventures of a 48 year-old detective inspector, a certain Ding Gou’Er, who has been sent to an area of rural China (in the Land of Alcohol, precisely) to investigate alleged acts of cannibalism: in the work it would seem that some selected restaurants offer their customers newborn meat. Inspector Ding Gou’Er is regularly invited by the local authorities to pantagruelic banquets and ensnared by the fumes of alcohol, he cannot understand whether what he is being offered is really human flesh or an impressive presentation of the food served.

In short, reality and fiction are expertly mixed in this work and, just as it happened in *Red Sorghum* with the constant presence of sorghum, in *Garlic Songs* with the continuous presence of garlic, in this work wine is omnipresent.

Mo Yan stated that he wrote this novel because of an outburst of anger following the events that occurred in Tian’An Men Square, almost to denounce the corruption that was entangling China at the time.

A writer of peasant origins

At the end, we can state that what is very much appreciated about this author is that, unlike many of his contemporary writers who had trained in cultured environments, Mo Yan is a true writer of peasant origins trained in the army who has experienced first-hand the harsh and not at all rewarding experiences that life has brought him.

Further novels worth reading

[The Garlic Ballads](#); [Life and Death Are Wearing Me Out](#); [Frog](#); [Big Breasts and Wide Hips](#); [Sandalwood Death](#); [The Republic of Wine](#); [Shifu, You’ll Do Anything for a Laugh](#); [Pow!](#)

WHY CHOOSE A LIFE COACHING AND MENTORING JOURNEY?

Francesca Furino, EMCC EIA SP, Psychosynthesis Life Coach, PLC & Trainer

In today's complex organizational environment, where global challenges demand both technical expertise and human resilience, life coaching and mentoring have become strategic tools for transformation.

Beyond enhancing skills or performance, these processes create a reflective space where individuals can reconnect with the deeper motivations that sustain their work, cultivating clarity, resilience and a renewed sense of purpose.

My approach integrates coaching and mentoring within a psychosynthesis and humanistic framework, blending contemporary leadership methodologies with a profound attention to the inner dimension of the individual.

In highly structured organizations such as the United Nations, this integration is essential. Professionals are required to navigate systemic complexity, assume demanding responsibilities and collaborate across cultures and disciplines.

A methodology that bridges professional development with an authentic connection to inner resources allows personal values to be aligned with institutional missions, generating contributions that are both sustainable and impactful.

The transformative strength lies in the ability to foster awareness and integration. Individuals learn to recognize and transcend limiting patterns, while accessing deeper strengths and embodying them with clarity and purpose.

The inclusion of the spiritual dimension — understood as the universal human capacity to connect with intuition, meaning and vitality — becomes a catalyst for ethical responsibility, creative thinking and innovation. In this inner space, leaders and teams discover the energy to respond coherently and courageously to the challenges of a rapidly changing world.

Mentoring holds particular significance for women in the workplace. It offers a relational context where guidance, encouragement and modelling become catalysts for both personal empowerment and professional development.

In structured and demanding organizations, women often navigate multiple layers of responsibility while they have to reconcile work with their private roles as mothers and wives. Mentoring strengthens confidence, sharpens skills and fosters supportive networks that not only sustain individual success but also enrich the collective intelligence of the organization.

Through coaching and mentoring, women are invited to align inner insight with professional purpose, bringing their full selves into their leadership. When women step into this integrated form of leadership, they become catalysts of transformation, shaping organizational cultures of inclusion, resilience and innovation.

Their leadership extends beyond personal achievement: it inspires others, uplifts communities and contributes to the common good with courage and integrity.

Francesca Furino

EMCC, EIA Senior Practitioner
Psychosynthesis
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[francesca-furinodv](https://www.linkedin.com/in/francesca-furinodv)

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WHAT DOES “FROM WITHIN” MEAN?

Our pedagogical principles stem from Rudolf Steiner's studies and observations on anthropology, sociology and the spiritual development of the individual at every stage of life. We therefore work to ensure that developmental stages are respected giving them 'the right thing at the right time', to enable the harmonious development of all intelligences (linguistic, emotional, visual-spatial, social, logical-mathematical, etc.) until they will flourish as unique free-thinking, creative and strong-willed young people to fulfill their own destiny.

During our school days, rhythm — formed by alternating moments of concentration and expansion, engaging different organs such as the body, intellect, hands and imagination — is the element that, in accordance with the nature of every living being, creates a foundation within which pupils can develop naturally and joyfully.

To provide a vital education connected to the real world, we plan and implement experiential outings during the year in accordance with each class peculiar curriculum, immersing pupils in living history, art and life. Last but not least, we also welcome projects and pupils from international schools through the Erasmus+ programme.

Our educational environment welcomes young people aged 3 to 14 without neglecting two fundamental elements to truly support each individual: constantly updating teachers and providing artistic, social and cultural offerings for parents and all adults. This allows adults to work together to create the necessary coherence of intentions to enable young people to manifest their qualities and freely develop their talents.

We are based in Eur Torrino, a south district of Rome, easily reachable with the Roma-Lido line from P.le di Porta San Paolo (Pyramid).

The Waldorf education is much more than you've just read, therefore we encourage you to find out more about Steiner-Waldorf education at Libera Scuola Janua:

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- join our Open Day on 25 October , 29 November and 21 March
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- visit janua.it



Rudolf Steiner said "Teaching is not just the cold transmission of information, it is a relationship between two human beings, one of whom is thirsty for knowledge and the other is devoted to passing on all his knowledge, both human and intellectual". This is what we aim to put in practice every day.

RISOTTO WITH TRUFFLE CREAM SAUCE



by **Pasqualina Raspaolo**

Pasqualina is a chef, nutritionist, and founder of Culinary Genes, LLC. She hosts annual culinary experiences in Italy, sharing her passion for food and culture. On her blog, she transforms authentic family recipes into gluten-free alternatives. Her heartfelt cookbooks, 'Pasqualina's Table, Our Italian Family Traditions...The Gluten-Free Way' and 'Pasqualina's Table, Our Family's Traditional Desserts...The Gluten-Free Way' reflect her dedication to bringing happiness back to the table. Her philosophy revolves around love, laughter, and living – key ingredients in both her personal and professional life. Pasqualina's culinary creations are a true testament to her vibrant spirit. www.culinarygenes.com

“Risotto con Crema di Tartufo” is a delectable dish and a family favorite! Tartufi (truffles), which are part of the fungi kingdom, are one of our very favorite culinary delicacies that we thoroughly enjoy while in Italy. They have a delicious and decisive taste that, in my opinion, can conquer even the most demanding palates, and they also pair well with a good glass of wine. Truffles, however, are not the same. They differ in types, appearance, size but above all, color - mainly black and white - and change based on the season.



What is the difference between black and white truffles?

Both black and white truffles have earthy flavors, even aromas, that are renowned around the globe. Black truffles have a more delicate aroma and a very pleasant, almost sweet taste. They vary in season but are found mostly in the summer. White truffles on the other hand, have a decisive and strong flavor, but at the same time, delicate with an ‘intoxicating’ aroma. They are universally recognized as being the most valuable and rare. White truffles are found mostly during the months of October to January.

Here is our traditional family recipe for ‘Risotto con Crema di Tartufo’ that is simple to make and quite delicious. I hope you enjoy it as much as we have!



Ingredients

- 1 quart vegetable broth + more as needed
- 4 tablespoons extra virgin olive oil
- 1 tablespoon butter
- ½ onion, minced
- 2 cups Arborio rice
- 1 cup dry white wine
- 3 - 4 tablespoons truffle cream sauce
- freshly grated parmigiano cheese and shaved truffle for garnish
- Salt to taste
- Ground black pepper to taste
- 2 sprigs chopped fresh parsley, as garnish

Yields: 6 Servings
Prep Time: 15 min
Cooking Time: 35-40 min



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Directions

1. Heat vegetable broth in a saucepan over medium-low heat and bring to a light simmer.

2. Using a heavy-bottomed pan, heat olive oil and butter over medium-low heat, then add onions and sauté until translucent, about 2 to 3 minutes. Add rice and toast for a few minutes on a high flame. Cook and stir rice until fragrant, about 2 minutes. Add white wine and cook until it evaporates, about 5 minutes.

3. Using a ladle, begin by adding 3 ladles of vegetable broth, stirring constantly and gently with a wooden spoon until broth is absorbed. Continue adding one ladle of broth at a time until rice is cooked, about 30 - 35 minutes. Continue to add additional broth if necessary. Rice should be firm to the bite.



4. Once cooked, turn off the heat, add truffle cream and mix until well combined.
Add parmigiano cheese and mix well.

5. Serve immediately topped with grated parmigiano cheese and shaved truffle.

Notes:

Make your own vegetable broth: In a large pot, add carrot, celery, parsley, onion and salt. Cover with cold water and bring to a boil.



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GIORGIA TODRANI



di Enrica Romanazzo

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Giorgia è la mia cantante del cuore. Il Salento è il mio posto del cuore. E lei come me ama questa terra e qui, a Galatina, ha comprato casa. Roma, la nostra città, è troppo grande per favorire un incontro. È bastato arrivare nell'ombelico del Salento per conoscerla di persona. È proprio come la immaginavo: gentile, semplice, umile, simpatica, brillante.

IL MIO PRIMO INCONTRO CON GIORGIA

Era il 1994 quando rimasi folgorata da questa artista straordinaria che a Sanremo cantava "E POI" ...ero incantata dalla grazia e dall'eleganza interpretativa della sua voce corposa, rotonda, limpida e toccante, ricca di colori, bellissima per timbro, colore, tessitura. Rimasi affascinata dal suo stile unico ed inimitabile, per come cantava in italiano articolando le parole come fossero inglesi. Impresa impossibile per chiunque altro artista che non sia Giorgia. Lei ha una voce capace di accarezzare senza mai aggredire, di librarsi leggera come un libellula tra tonalità impossibili, che affronta con disinvoltura e precisione disarmanti, tanto da far apparire facile ciò che invece è difficilissimo.



Giorgia è la più bella voce femminile che abbiamo in Italia. Ha costruito 30 anni di carriera solo ed esclusivamente sulla sua vocalità agile, delicata e potente, spaziando dal pop al soul, al blues, al jazz, generi che hanno messo in evidenza le sue innegabili doti interpretative. La sua voce nobiliterebbe anche l'elenco del telefono..... ma in Italia c'è stato anche chi ha osato negarlo definendo "antico" il suo modo di cantare.

Già dall'inizio della sua carriera era sotto tiro, bersaglio prediletto dei mediocri. Perché in Italia se per caso sei davvero bravo ed eccelli nei confronti della massa...non va bene... devi essere uguale agli altri... devi essere "mediocre"! Se non lo sei?? Se sei "troppo bravo/a"... rovini la media ed allora si comincia con tutto il repertorio "è fredda"... "non mi arriva"... "non comunica"... "troppi virtuosismi e ghirigori" come dicono gli analfabeti musicali della TV... la verità è che per un mediocre è difficile confrontarsi con tanta insindacabile bravura.

Per fortuna esiste tantissima gente che come me si emoziona nel sentirla cantare perché Giorgia con la sua voce fantastica trasmette ciò che la contraddistingue: la bellezza della semplicità, della grazia, della misura, dell'eleganza, della discrezione.

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Il secondo incontro con Giorgia è avvenuto a Galatina in una calda serata di luglio in cui ho coronato il sogno di una vita: conoscere di persona questa donna stupenda.

Ero nel negozio “Luis” a curiosare tra eleganti composizioni floreali ed oggetti di qualità destinati ad idee regalo, in questo luogo che è un capolavoro di ambientazione scenografica in cui spiccano originalità e bellezza....quando il proprietario, Luigi Papadia , mi annuncia che Giorgia ha appena inaugurato un Bistrôt qui nel centro storico di Galatina, proprio davanti al suo negozio, a due passi dalla Basilica di Santa Caterina, uno dei più insigni monumenti del gotico di Puglia.



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Decido comunque di prenotare un tavolo al BLU, il locale che prende il nome dal suo fortunato tour che registra il tutto esaurito in ogni tappa italiana..... alla faccia dei suoi detrattori. Sono impaziente di onorare il suo nuovo progetto culturale che ha come obiettivo quello di fondere la tradizione culinaria romana e salentina con l'amore per l'arte e la musica. Felice intuizione in una città in cui arte, enogastronomia e bellezza la fanno da padrone. Il Salento è una terra generosa e gentile, ricca di memoria e tradizioni, pervasa da un fermento creativo sicuramente ispirato alla bellezza di questo piccolo angolo di mondo che scalda i cuori con la poesia delle sue forme, l'incanto del suo mare e la cordialità della sua gente.



Giorgia a quanto pare, come me deve essere rimasta affascinata da una terra che conquista tutte le anime belle accomunate dall'amore per la cultura, la musica e la buona cucina. Giorgia nonostante i suoi innumerevoli impegni si dedica alla cucina con passione per la gioia dei suoi familiari. Chi ama la cucina è spirito generoso che gode del piacere della condivisione e dell'altrui felicità. La cucina rivela in una persona il suo rapporto con la terra e con il mondo. E se è vero che "le canzoni sono strade che portano al cuore".... le strade che portano al BLU sono quelle che ti accompagnano in un viaggio tra il vissuto di un antico borgo nel "cuore" del Salento e l'invitante offerta culinaria di chi ha voluto coniugare la tradizione con l'innovazione. Del resto Giorgia è un'artista che ha resistito alla sfida del tempo anche per la sua capacità di adeguarsi alle mode che cambiano.



Tante affinità elettive e passioni comuni non potevano che condurmi in un'unica direzione: l'incontro fortunato con la mia artista del cuore. Si perché quella sera Giorgia era lì. Un fatto eccezionale, una coincidenza, un segno. La nostra esistenza è popolata di coincidenze, di opportunità da afferrare al volo prima che scompaiano. Sono le stelle cadenti che illuminano la vita quotidiana di ciascuno di noi. Ed io nel BLU del firmamento musicale, ho incontrato la sua stella più luminosa.

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