

EXPO 2015: THE FABER STREET FOOD ACADEMY WILL SOON BE UPON US, OFFERING A TOUR OF THE WORLD IN 10 STREET FOODS

From Arancini to Pad Thai noodles: a genuine school to create real street food makers

Milan, June 2015. It's never too late to learn something new. From Palermo style Arancini to Argentinian Empanadas, from Mexican Burritos to Bangkok's Pad Thai, from the art of the Neapolitan fried Cuoppo to the technique for preparing Japanese Okonomiyaki. From June to October, the most appetizing and colourful tour of the world will get underway in **Expo Milano 2015**.

The **FABER Street Food Academy** offers 10 full immersion lessons teaching you everything there is to know about some of the most famous and popular street foods in the world, enabling you to **recreate the foods you'll taste in the pavilions of Expo 2015 in your own home**. The **FABER Street Food Academy** takes you on a journey, or rather a series of journeys, amongst the tastes and flavours of places near and far, acting as a taster of journeys and holidays to come.

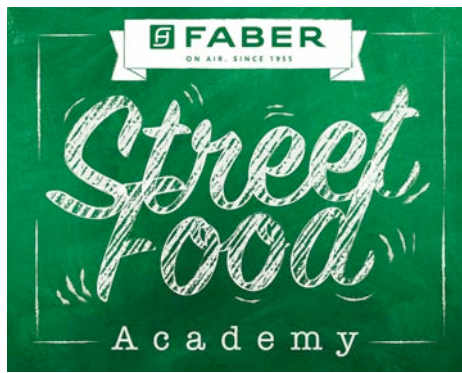
The **FABER Street Food Academy** is dedicated to all gourmet or aspiring gourmet tourists and will consist of a **series of single-subject lessons** starting from 8 July at the **Cucinoteca** on via Ludovico Muratori in Milan. Each cycle will represent brief journeys within the popular gastronomic heart of places and cities that have always fascinated street food lovers.

Behind the teacher's desk, or rather at the stoves (and, obviously under the extractor fan), various experts in the field - authentic and original **street food makers** - will reveal tricks, recipes and secrets so that people can recreate the most famous street foods in their own homes, with all the necessary ingredients, preparation techniques and utensils for cleaning the cooking environments and the air.

All participants will receive a **personalised street food kit**, complete with an apron and a notepad for writing down recipes and secrets, just like a real travel diary. At the end of each lesson, there will obviously be the chance for participants to taste the food they have prepared in a convivial atmosphere characterised by a passion for food.

"Faber has always been synonymous with cooking, and care for the environment in which food is prepared," explains Serena Sorana, Marketing Manager of the leading producer of extractor fans. *"It seemed like a fun and interesting idea for Expo Milano 2015 to offer visitors the opportunity to experience and find out more about the most popular foods on the Planet, beginning with some genuine all-Italian delicacies, and teaching them the secrets to reproducing perfect street parties in their own homes".*

A choice was made to start with the most popular Italian street foods and from the two cities, **Palermo and Naples**, that most fully represent the culture of Mediterranean street food. The first lesson will be dedicated to Arancini (rice balls) and Panelle (checkpea fritters), and the second will focus on Neapolitan fried food. There will then be an 8,000 kilometre flight to **Japan** with the preparation of **Okonomiyaki**, the typical street food of Osaka that is made using wheat flour and cabbage leaves. For the fourth lesson, participants will move to **Mexico**, to learn everything about **Tacos and Burritos**.



After the summer break, in September, the journey will set off again from **Thailand** and Bangkok, one of the world's street food capitals, and then touching down in other great food cities like **Mumbai** and **Istanbul**, before moving to **South America** with a full immersion on the world of Empanadas, passing through **Africa** and finally ending up in **France** to discover a whole world of Crepes.

The **FABER Street Food Academy**, which is part of the events of **Expo in Città**, will take place in the premises of the Cucinoteca, in via Ludovico Muratori 32, in the Porta Romana area. Participants can choose to sign up for individual lessons or the entire course by e-mailing info@mediahook.it or filling in a form on www.cucinoteca.it.

Individual lessons (starting time 7.30 pm) cost €10. You can sign up for the entire cycle of lessons of the FABER Street Food Academy for €80.

The recipes and the calendar:

July

Palermo: Arancini and Panelle - **8 July**

Naples: The mystery of the Cuoppo – **15 July**

Osaka: All the secrets for the real homemade Okonomiyaki – **22 July**

Mexico City: Tacos, Burrito and Guacamole – **29 July**

September

Bangkok: Stick Food, Pad Thai and the likes – **16 September**

Istanbul: Lahmacun, the Turkish answer to pizza: instructions for use – **23 September**

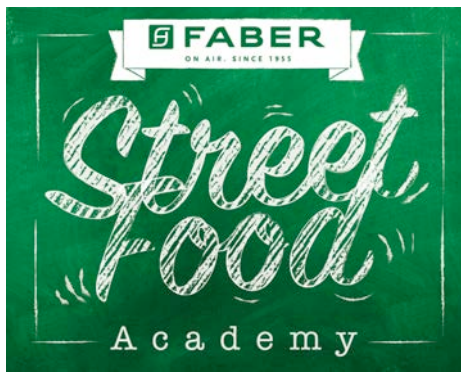
Mumbai: 50 shades of Samosa – **30 September**

October

From Buenos Aires to Rio to La Paz: Empanadas, Arepez and Pastel. South America street food – **7 October**

African Street food: Kelewele, fried plantains seasoned with spices and other delights from the Dark Continent - **14 October**

Paris: Not only Crepes, street food with a Parisian twist – **21 October**



Faber

Faber was founded in 1955, as a company specialising in the processing of plastic materials and synthetic resins, and as of 1958 Faber focused on the production of extractor fans for kitchens, producing the first Plexiglas models and creating the so-called “Fabrian district for extractor fans”. A strong passion and determination in its objectives soon resulted in the company extending from a local enterprise to a European and then a global concern, thanks to the continual acquisition of production sites. With a presence in 4 continents and plants in 7 Countries - Italy, Sweden, France, Argentina, Turkey, India and Mexico - as well as a liaison office in Russia, Faber is one of the top three global producers of kitchen extractor fans. In Italy, the Group heads its sector, with one in two extractor fans produced by Faber, while it is present on international markets both with its own brand and with local leading brands. The Group’s continual process of internationalisation and its willingness to accept new challenges has led to Faber joining Franke, the large Swiss multinational leader in Kitchen Systems.

For information:

www.faberspa.com

www.facebook.com/Faber

Press office

mediahook | 02.45486501

Sara Gugliotta s.gugliotta@mediahook.it | Daniela Licciardello d.licciardello@mediahook.it