

28th Edition

“Il Piatto Verde”

Riolo Terme 22-24 March 2023

Aromatic Herbs in Circular Cooking

APPLICATION FORM

School.....

City..... State

Address..... Street number.....Postcode.....

Phone..... Email.....

Head Teacher

Teacher

Student

.....Class.....Age.....

The student is declared to be eligible for the competition in accordance with the regulations.

RECIPE TITLE

.....

Starter • First course • Main course • Dessert •

WINE, BEER OR INFUSION TO MATCH

.....

We request free-of-charge accommodation from Wednesday evening, 22nd to Saturday morning, 25th March 2023.

- YES for 2__ / 3__ people**
- NO**

By signing the current form, you testify to acceptance of all the competition rules and regulations.

School stamp

Head Teacher's signature

ATTACHED SHEET 2

WINE/BEER/INFUSION MATCHING

WINE/BEER/INFUSION

.....

WHERE IT IS PRODUCED

.....

CLASSIFICATION

.....

.....

ORGANOLEPTIC ANALYSIS

VISUAL

.....

.....

OLFACTORY

.....

.....

GUSTATIVE

.....

.....

LIST OF AROMATIC HERBS TO CHOOSE FROM

The herbs listed below are all edible and can be used in all their parts, from the root to the leaves, from the flower to the seed:

Acetosella

Borage

Watercress

Chives

Peppergrass

Lovage

Mint

Lesser calamint

Burnet

Nettle

Horseradish

Mustard

Dandelium

Thyme

edited by The Garden of Medicinal Herbs - Casola Valsenio