

Lungo Lago

LOMBARD PLATE



Authentic Italian *Stories.*

Between Franciacorta and Lake Iseo

Delicate freshwater fish enhanced with a hint of saffron, a tribute to Lake Iseo and the hills of Lombardy.

Lungo Lago is designed to give those who taste it the experience or memory of Franciacorta and Lake Iseo, when fishermen's wives prepared this fish ragù using what was caught that day and the vegetables from the garden.

Chef Marco Acquaroli's personal note is the perfumed and colourful saffron that blends with the ingredients and enhances their aromaticity.



MARCO ACQUAROLI

A great interpreter of the territory

Marco Acquaroli, approaches the world of cooking at an early age by apprenticing baking from his father, owner of a bakery. After his catering studies, he entered the kitchens of large restaurants in Lombardy. He then joined Dispensa Pani e Vini and worked for three years under the guidance of Vittorio Fusari.

He then left to gain experience abroad and worked for the Four Seasons restaurants in Geneva and Egypt. In 2016, he won the prestigious Bocuse d'Or Italia competition.

In 2017, he returned in his native Franciacorta to Dispensa Pani e Vini, becoming its head chef and transforming it into a brand with several restaurant activities.

Franciacorta is a splendid territory: from the mountains of Val Camonica to Lake Iseo, from vineyards to medieval hilltop villages.

An area rich in raw materials: olive oil, cheese, meat, lake fish, wine. An area full of stories, traditions, excellences that go beyond wine

Marco
Acquaroli



INGREDIENTS

Perch 26%, trout 25%, tomato (Italy), **cream**, extra virgin olive oil, onion, **celery**, carrot, salt, saffron (EU and non-EU) 0.1%, acidity regulator: lactic acid.

NUTRITIONAL VALUES PER 100 GRAMS OF PRODUCT

Energy value.....	653 kj / 157 kcal
Fats.....	19 g
of which saturated.....	2,7 g
Carbohydrates.....	3,3 g
of which sugars.....	2,6 g
Protein.....	6,9 g
Salt.....	0,9 g

NET WEIGHT 280g

PREPARATION

4 
servings

3 minutes 
700W

5 minutes
LOW HEAT
in pan

TIP:
APPETISER!
with toasted
bread



TIPS OF USE

Main courses

heated in the microwave and combined with soft or roasted polenta

Creative pairing

perfect ingredient for making quiches or savoury pies

Street food

as a filling for meatballs or rice arancini with the unusual taste of freshwater fish

