

Sigep



Caffè Vergnano's workshops



Accademia Vergnano is SCA
Premier Training Campus

Saturday 19/01

11:00-11:45  Opening Sigep & Welcome coffee	15:00-15:45  LIVE STREAMING The hottest new trends in coffee. The latest craze to hit Europe: Cold brew, Nitro Brew, cold drip & more
12:00-12:45 VIVA LA FARINA, ALBERTO IOSSETTI  An explosion of aromas & flavors with Molticereali Flour (lava stone grounded). Sandwiches and mini sandwiches	16:00-16:45  Baladin: Beer, innovation, tradition & mixology

Sunday 20/01

11:00-11:45  Baladin - Beer is Earth! Agricultural brewery: from the earth to the glass	15:00-15:45  LIVE STREAMING Latte Art Workshop with Fabio Colicchia, Caffè Vergnano Barista and national latte art finalist
12:00-12:45 VIVA LA FARINA, MARCO VOCI  La pizza alla Pala with Type 1 and Monococco flour: white and red. Mini salty croissants with Molticereali flour.	16:00-16:45 VIVA LA FARINA, MARCO FIERRO  Pizza in teglia: la Cilentana (tomato, cacioricotta and basil) Pizza in teglia: la Sambucana (sambucano ham, stracciatella and black truffle) Type 1 and Monococco flour

Monday 21/01

11:00-11:45  LIVE STREAMING The hottest new trends in coffee. The latest craze to hit Europe: Cold brew, Nitro Brew, cold drip & more	15:00-15:45  LIVE STREAMING Coffee Diploma system with Owen Thom (SCA) The growing importance of education in the world of coffee
12:00-12:45 VIVA LA FARINA, WITH BRICKS  Pizza in teglia di grano Saragolla (Capocollo, Stracciatella and Crusco pepper) Pizza in teglia, whole wheat (Datterini cream, Gorgonzola cheese and caramelized onion)	16:00-16:45  SelfCookingCenter: combined oven and intelligent cooking system. Demonstration of cooking methods on different products

Tuesday 22/01

11:00-11:45  LIVE STREAMING Barista Competitions: Training and preparation with Federico Raso, trainer and World Barista Championship Italian finalist	15:00-15:45  LIVE STREAMING The hottest new trends in coffee. The latest craze to hit Europe: Cold brew, Nitro Brew, cold drip & more
12:00-12:45 VIVA LA FARINA, ALAIN LOCATELLI  Tourte de Seigle Bruschette 100% Rye bread and sourdough with honey, nuts, bresaola and toma	16:00-16:45  Bridor, Group le Duff Bun 'N Roll, cooking and filling

Wednesday 23/01

11:00-11:45  Bridor, Group le Duff Croissant, cooking and filling	12:00-12:45  Closing coffee
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