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What food is tuscany most famous for?

its for a school project i also need to know:

name the food that tuscany is best known for
3 history facts about that region
is there a famous chef from that region?
any other unique food factss

please help thank youu.

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Answers

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👑 **Best Answer:** I think the answer at link below and they have several famous chefs e.g:

Chef Paola Baccetti

She was born in the town of Bibbiena in the beautiful Casentino valley in Tuscany .

Paola is a typical Tuscan woman who is very passionate about Tuscan cooking. Her mother was an excellent cook and Paola started learning her skills at an early age. At the age of 11 she spent about a month every summer with her uncle and aunt at their famous restaurant "Dino il Toscano" in Castelli Romani in Rome. she took an active role in their kitchen where they specialized in Tuscan cooking.

She studied to be a teacher and got her teaching diploma but decided to stay with her great passion: cooking and teaching to cook.

In 1987 she decided to open her own restaurant "Porta de' Fabbri" in the old town center of Bibbiena and run this successfully for 10 years. A success thanks to her intensive research of good ingredients and excellent creativity! She enjoys "making people happy with my meals": Paola now caters for private groups and other than giving the Italian cookery course at Casa Ombuto she also caters for the Casa Ombuto villa rental guests ever since 2003.

Paola also taught "Italian cuisine" at one of the oldest Universities for foreigners in Florence called "Lorenzo de' Medici". She has also given classes in San Diego and Santa Barbara (California) with great success.

Chef Franco Palandra

He was born in a small village in southern Italy near Caserta called Camigliano. At age 14 he enrolled at the National Hotellerie Institute of Italy for a five- year program and graduated at age 19. During summer vacations Franco worked in different areas of Italy in restaurants and hotels to learn various Italian regional cuisines. After graduation he traveled and worked in Europe to learn the different cuisines and techniques of other European countries. He worked as an assistant chef in England , where he also learned to speak English. Franco worked in France , Switzerland and in Greece on the island of Rhodes . His travels and experiences give traditional Italian dishes an international character that makes his dishes truly special. His passion to experiment and innovate upon classic Italian recipes landed him employment aboard a cruise ship in the Cunard line, the Caronia. His Italian restaurant on board this luxury liner was such a success that he was appointed head chef of the restaurant. Now back on terra firma, Franco lives in Arezzo with his girlfriend, Paola, and his dog. He works there as chef in one of Arezzo 's top restaurants in the medieval town center. In his free time, Franco loves freelance photography and to help out at the dog refuge. He teaches the Tuscan Cooking Course in Torre del Tartufo . Franco's modern Tuscan and Italian dishes reflect his training as professional chef and inspiration from his experience in international kitchens.

Chef Laura Giusti

She was born in Subbiano which is a charming village close to Arezzo in the heart of Tuscany. After completing a degree in Italian Literature and philosophy at the University of Sienna, she took a post graduate course in "archives studies" in Cortona. Her passion for food and wine inspired her to pursue this as a profession. She studied to be a Professional Sommelier and she also completed an Oil "dégustation"