



## ***Mondo - Tommaso Perrucci, the Art of Chocolate, the secrets of Pastry and the colorful world of Ice Cream: the continuous search for the Beauty***

Roma - 22 feb 2020 (Prima Pagina News) **Art of Pastry, High level**

**Ice Cream, the wonderful world of chocolate and its endless secrets, all combined in a project that is important for Art, Literature, Music and Painting. Only one name: Tommaso Perrucci and his Bramo I Cioccolati brand**

Thomas Perrucci, although young, has a great tradition behind him. Ancient heritage that in his family tastes of pastry and ice cream, a field where have reached points of absolute excellence and great creativity, where recognitions, attestations and celebrations repeated over time confirm the level that his family has reached not only in the land of Puglia but we could also say in the international context. Examples: ice cream Altamura' Bread and Spreadable Cocoa and hazelnut Cream taste, Coffee and Buffalo' Ricotta soft cheese taste. In short, you could loose your sight, in all those colors but also the taste buds are in eternal quiver. Thomas Perrucci is enlightened when he speaks of his personal experience, enlivened and corroborated by sacrifices, intense studies and specializations that allow him today to carry out his personal alchemical research. It's my main philosophy, putting together tradition and evolution. On the one hand great respect for the experiences accumulated in the past and that characterize this territory, the Daunia, Puglia, Italy and on the other hand the continuous cultivation of fantasy, creativity, especially curiosity. Not surprisingly, a volume I often refer to is the "Pastry Instruction Manual" where I always find stimulus and encouragement for my experimentation in creative terms. This is how the ice cream Altamura Bread and Cream of hazelnuts and cocoa spreads were born, where the palate comes the typical flavors of our land, of our youth, of the times when we are children. And so was born also the ice cream Pizza Sette sfoglie, a cake typical of the winter rituals of our territory but that -in the dimension of ice cream- acquires a modern, contemporary form and that puts together the propensities to taste of generations later in age and young people. Following these principles, to take another example, I created the Mascagni Cake. The great Master, Author among other works, of the Cavalleria Rusticana Opera that composed right here in Cerignola (Puglia, South Italy), was famous for his passion for chocolate but also for Sicily, its flavors, its colors and flavors. I first developed an idea and then its version in the form of a cake, including ricotta cheese, cloves, cooked must -another typical feature of our culture and our land- dark chocolate. All this was the result of my study, analysis and curiosity". In the seat of his chocolate shop BRAMO I CIOCCOLATI, in Cerignola, Province of Foggia, works surrounded by neoclassical images, paintings as if it were a museum full of colors and lights and where there are also cyclically held events and library presentations. Beauty rules as a Queen everywhere. A thought dedicated to young people: "Educate



yourself better you can, be pioneers, have a lot of patience. Creativity is typical of Italian Art, Beauty distinguishes us and makes us recognize in the World. But there is also a need to deepen and refine the professionalism. I tell young people to act, ask themselves questions and follow their inspiration, their curiosity". (Francesco Tortora) BRAMO I CIOCCOLATI, via Don Minzoni, 120, Cerignola (FG), tel: 0885/746169 Pagina Facebook: <https://www.facebook.com/Bramoicioccolati/> Pagina Personale: <https://www.facebook.com/tommaso.perrucci.71> Profilo Instagram: <https://www.instagram.com/ilbaronetommaso/?hl=it>

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