

TICKLE ENTERTAINMENT LTD

PRESENTS

ITALIAN COOKING

THE ART OF SEAFOOD

THE UNKNOWN CHEF

LOGLINE

**Traveling along
the shores of this
diverse country,
we discover how
seafood is just
as important to
Italians as pizza
or pasta**

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SYNOPSIS

For many who think of Italian cuisine, **seafood** is not necessarily the first thing that comes to mind. However, these cooks want to change this misconception by bringing the country's rich variety of fish dishes to Londoners. Putting an Italian spin on classic British dishes, these cooks have been causing a storm in town, especially with their Crab Fettuccine Alfredo. The sweet, soft meat of the crab allows for a hint of the sea to grace the pasta, making this one of the beloved seafood dishes known to man.

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The journey will start with our cooks telling us about the history of fishing in Italy. Unlike a traditional history lesson, our cooks will tell us stories of the sea. These will include **tales of fishermen's comradery** as well as legends and superstitions that have been told down for centuries. The cooks will also discuss the different kinds of dishes from each region, and how long is too long for fish to be in transit.

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From there we will see the difference in the industry in the UK as our cooks head to Billingsgate Market. Every morning they go to find the day's fresh catch as they have conversations with traders and other cooks about what makes the perfect seafood dish. We will then be joined by our in-house nutritionist who will discuss the nutritional value of fish and the importance of omega-3 fatty acids and vitamins D and B2. They will also discuss the rise in pescetarianism as an alternative to vegetarianism.

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We will be joined in the restaurant by **William Baldwin** who will discuss with our cooks the methods of preparing each dish. These dishes will include baccalà (salt cod), Frutti di mare (shellfish), capitone (eel), calamari (squid), scungilli (conch meat) and vongole (clams). A seafood feast is then prepared and they discuss over the platter the various customs and history behind each dish. For example, how eels are eaten on Christmas Eve. They will then discuss their own personal preferences.

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Throughout the episode, our focus is on unmasking the unknown cook.

Who, why and how did he come to be who he is today.

It is a documentary drama to show their flair, cooking technique and unique story, not the traditional A to B cooking show.

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