



Port Network Authority
of the Eastern Adriatic Sea
Ports of Trieste and Monfalcone

PRESS RELEASE

PORT OF TRIESTE: THE MICHELIN-STARRED CHEF MATTEO METULLIO DEDICATES A CAKE TO PORT EMPLOYEES WORKING AT EASTER

THE *TORTA PORTUALINA* CAKE IS BORN, A COFFEE-FLAVOURED DELIGHT CELEBRATING A HISTORIC SYMBOL OF THE PORT

Metullio: many are on the front lines of the Coronavirus emergency. I feel a kinship with the port workers due to family reasons, and decided to create a gift for them

D'Agostino: Metullio's gift is a symbolic hug for the port, which keeps on going thanks to the work of many

Trieste, 11 April 2020 – While Easter is traditionally celebrated with the Torta Pasqualina cake, port workers on shift at Easter will celebrate with the Torta Portualina. This is a tribute that the young Michelin-starred chef Matteo Metullio is dedicating to port workers in Trieste on Easter day. The key difference is that Metullio's cake will be sweet, unlike the savoury Torta Pasqualina. The Trieste-born chef's tribute to the port comes during a health emergency, as he explains: "Many are on the front lines at this time, working in hospitals and in other sectors. For family reasons, my thoughts go out to the port workers out on the docks. I feel a strong kinship with this world. My great-grandfather, my grandfather, and my father worked for the Trieste Port Company. It is only right for me to show my affection for the port workers who are on the job at such a difficult time. Easter is a time of rebirth, and so each one of us should try to contribute as best we can".

The key ingredient of the Portualina cake is of course one that has a lengthy history with the Port of Trieste.

"The cake we created - explains Metullio – features coffee, one of the symbols of the city of Trieste and its port".

In Trieste, the bond between the coffee and the port is an unbreakable one. Historically, the Free Port gave impulse to the coffee trade. Generations of dockworkers struggled to lift heavy sacks filled with the precious beans, but more importantly, the value chain that emerged around this sector made Trieste world-renowned for the excellence of its coffee.

The ingredients have a sweet side as well. "It will be a dessert cake – the chef continues – and will help fuel the dock workers". The cake will thus feature mascarpone cream, a sponge cake layer, and a crisp shortcrust, for a light yet energetic blend that will satisfy the palates of port workers, who perform tough manual labour and need to replenish their strength after their shift.

Zeno D'Agostino adds: "Through his creation, Metullio sends a symbolic hug to the port and expresses an important thought. He looks at Easter with optimism, while respecting and appreciating the work of those who are near us and of those who preceded them and passed on their knowledge. This knowledge must not be lost, but must be leveraged by our community. This knowledge characterizes the Port of Trieste, which is working ceaselessly, now more than ever".

