



THIS IS A
MONTHLY
NEWSLETTER
FROM DANTE
ALIGHIERI
SOCIETY OF
HONG KONG

DANTE
ALIGHIERI SO-
CIETY OF
HONG KONG IS
AN ITALIAN
CULTURAL SO-
CIETY THAT
PROMOTES THE
ITALIAN LAN-
GUAGE STUD-
IES AND CUL-
TURE
THROUGHOUT
THE WORLD.
WE PROVIDE
ITALIAN
COURSES FROM
BEGINNER TO
ADVANCED LEV-
ELS TO ADULTS
AND CHILDREN.
TO SUIT YOUR
EXACT NEEDS,
WE CAN ORGAN-
IZE PRIVATE
ONE-ON-ONE OR
SMALL GROUP
LESSONS AND
OUR TEACHERS
CAN ALSO
TEACH IN YOUR
COMPANY AND
TAILOR-MAKE A
COURSE TO SUIT
YOUR NEEDS.

Un'indimenticabile serata con la cantante italiana Dolcenera




Gli studenti della Società Dante Alighieri di Hong Kong hanno vissuto momenti speciali ed emozionanti in compagnia della nota cantautrice Itaiana Emnuela Trane, in arte Dolcenera, che in occasione del suo primo tour in Asia ha fatto tappa ad Hong Kong e Macao. Il 15 ottobre, presso il Ristorante Italiano Domani che ha sponsorizzato l'evento, gli studenti e i soci della Dante Alighieri hanno partecipato alla serata di benvenuto organizzata per la cantante.

Il Vice presidente della Dante, Angelo Paratico, ha fatto un breve discorso di apertura per ringraziare i partecipanti e presentando e ringraziando Dolcenera per la sua presenza e il General Manager del Domani, Stefano Bassanese, per la generosa ospitalità. Ha poi passato la parola al Direttore

dell'Istituto Italiano di Cultura, Matteo Fazzi che ha invitato la cantante ad esibirsi ad Hong Kong e Macao. La parola è poi passata alla cantante stessa, che si è detta estremamente emozionata e felice della calorosa accoglienza ed ha invitato tutti gli studenti a partecipare numerosi al suo concerto, che si è poi tenuto con successo il 17 ottobre presso l'Auditorium dell'Hong Kong Polytechnic University.

La Dante ha voluto omaggiare la cantante di un prezioso porta penne intarsiato in legno con un pescatore ed una rana stilizzati. Poiché la rana nella tradizione cinese è simbolo di successo e fortuna e in quella giapponese, rana si dice "Kaeru" e il suono è simile al verbo ritornare, andare, l'augurio per la cantante è stato doppio, di successo e fortuna ma anche di ritornare presto in Asia. La serata, accompagnata dal

sottofondo musicale dei grandi successi di Dolcenera, è proseguita tra chiacchiere in italiano e tante foto ricordo e in chiusura da un divertente *lucky draw* che ha visto gli studenti aggiudicarsi bellissimi libri italiani e gadget. La visita di Dolcenera è stata quindi una splendida occasione per riunire gli studenti e i soci Dante in una festa speciale, tutta italiana, e che ha permesso agli studenti sia di misurarsi con le proprie conoscenze dell'italiano, ma soprattutto di apprezzare e godere dal vivo della compagnia di una delle più brave e talentuose cantanti italiane del panorama musicale italiano del momento. 

Sicilian Cuisine

Sicily is a gorgeous triangle shaped island that lies in the centre of the Mediterranean Sea. Because of its strategic position, the climate, the prosperity of the land and the magnificence of the landscape, Sicily was disputed and occupied for centuries by several conquerors. Therefore, Sicilian cuisine, one of Italy's most varied, has various ancient origins, representing the various cuisines of the many civilizations that have passed through the island.

In fact, the Greek, Arab, Norman, Spanish and French elements together created a unique fusion of flavours. In addition, the long time isolation of the island and the Sicilians' natural regard to tradition has allowed for the preservation and, throughout the centuries, the evolution of an extremely creative and sophisticated cuisine.

An example of a Sicilian traditional antipasto is “**Caponata di Melanzane**”, one of Sicily's most popular and versatile aubergine dishes. You can eat it with bread, as part of an antipasto, or as a side dish with hot or cold meats or fish.

As a main course “**Involtini**” (alla palermitana), meat rolls, are a unique examples of Sicilian sweet and sour flavors, with a delicious filling and amazing taste.

If you are not planning to go to Sicily soon, I recommend you to try

these recipes from my mom Jone, I am sure you will love the final result!

Caponata di Melanzane

Ingredients (serves 4-6):

3-4 round eggplants
3 tablespoons capers in vinegar
3 medium size onions
4 stalks celery
20 pitted green olives
800 grams tomato sauce
½ cup red wine vinegar
Some fresh basil leaves
2-3 tablespoons sugar
Salt to taste
100 grams whole almonds

Method:

1. Peel the eggplants and cut into cubes. Sprinkle with salt and leave aside for 1 hour.
2. Rinse the eggplants and drain well. Deep-fry in hot oil until golden brown. Drain and reserve on one side.
3. Sweat the chopped onion and celery stalks. Add some water and leave to cook out the liquid.
4. Add the olives, capers and fried eggplants. Stir in the tomato sauce with sugar and red wine vinegar. Leave to cook until the vegetables are soft.
5. Finely chop the almonds and basil leaves and stir into the *caponata* in the last minute. Season to taste with salt and pepper.



Serve the *caponata* as an appetizer.

Involtini alla Palermitana

(Palermitan meat rolls)

Ingredients (serves 4):

600 grams veal fillet
2 medium size onions
Dry breadcrumbs for coating
18 sticks of provolone cheese

Filling:

2 tablespoons minced shallots
200 grams breadcrumbs
50 grams pine nuts
50 grams raisins, soaked
50 grams aged pecorino, grated
1 cup tomato sauce
Salt to taste

Method:

1. Filling: sauté the minced shallots with 4-5 tablespoons olive oil until soft. Add the breadcrumbs and sauté over low heat until light brown. Transfer to a large mixing bowl.
2. Mix the breadcrumbs with the pine nuts, soaked raisins, *pecorino* and tomato sauce.
3. Cut the veal fillet into 18 thin pieces of meat.
4. Arrange the filling and provolone cheese on each piece of veal and wrap well. Skewer the *involtini* on with a chunk of onion in between each piece of stuffed veal.
5. Brush the *involtini* with oil and coat with the bread crumbs.
6. Roast the *involtini* in a preheated oven at 200°C until cook through. Serve hot.

Un Caloroso Abbraccio - I gesti italiani



The workshop on *I gesti italiani* (the Italian gestures) was successfully held on 29 October. Our teachers, Emma and Giovanna, did a great job and the workshop was well received by our students. During the lesson, teachers demonstrated and explained the gestures one by

one. There were interesting games, discussion, role play and video clips from Italian movies. At the end of the workshop, students were separated into three groups and created their own stories by using the freshly learnt Italian gestures. We say "When in Rome, do as the Romans do." ☺

"...It was very well organized and highly interactive - great to have two teachers at the same time as well! I haven't had so much fun for a long time. Bravissimo!!"

-- Flora Tam

For more photos, please visit our facebook album.

Photo Contest "Italian my own way!"

Description

"Italian my own way!", "*Italiano a modo mio!*", is a photo contest to celebrate the "Italian Language week" in Hong Kong.

Objectives

The photo contest will show the presence of Italian language and culture in Hong Kong in several contests: advertisement, shop signs, names of commercial products, etc...

Regulation & deadline

Everyone who loves Italy, Italian language and culture is warmly welcome to take part in the photo contest. Please send us maximum 3 pictures which are related in Italy and need to be taken in Hong Kong, (jpg format with a file size no larger than 1 MB) by email at event@ladante.cc from 15 November to 11 January 2013.

A commission will evaluate the pictures and will decide the 3 final winners. A 4th winner will be decided by the public. From 14 January 2013 the pictures will be published in Dante Alighieri Society's Facebook page.

The winners will be notified on 21 January 2012. They will also be informed when and where they will receive the prizes.



Prize



Second prize

HK\$1,500 voucher at *Domani Restaurant* and one Silver Dante Membership for one year

First Prize

Limited edition Italian History book and one Silver Dante Membership for one year (Value HK\$3,000)

Third prize

Three hours workshop at *Bibini Gelateria* to learn how to prepare original Italian Gelato and one Silver Dante Membership for one year

How to participate: You should send original materials in accordance to the theme of the photo contest with a brief description of the shot and a title (in Italian or English) before 11 January 2013.

The pictures sent will be published in the web site and Facebook page of Dante Alighieri Society.

Impariamo l'italiano!



Italian Course Intermediate IV

Every Thursday
15:00 - 17:00
From 13 November 2012

"Guardiamo un video!" A1 Level

A grammar revision workshop based on
Italian videos and images.
28 November, 5 & 12 December
19:00 - 21:00

PLIDA examination A1 - C2 Levels

29 and 30 November 2012
Application period: 29 October
2012 to 9 November 2012

Cultural Events

Nazareno Ferruccio

Soloist Piano Concert
Tuesday, 27 November 2012
20:00, at Tom Lee Academy Hall,
Mega Box, Kowloon Bay
Presented by the Consulate General
of Italy in Hong Kong and Macau
and the Italian Cultural Institute in
Hong Kong

Enotria

*Italian Wine Appreciation Course
and Wine Tasting*
3 Thursdays, from 6 December
2012, 19:00 - 21:00
Organized by Dante Alighieri Soci-
ety of Hong Kong
**Special Offer for Dante Alighieri
Members**

Il Mercatino

Charity Fair at Sandy Bay
Saturday, 1 December 2012
10:00 - 17:00
Organized by The Italian Women's
Association in the gardens of the
Duchess of Kent Children's
Hospital



**YOUR EXPERIENCE
IN ITALY**



PLEASE TELL US YOUR EXPERIENCE IN ITALY
BY EMAIL OR SEND US PICTURES AS WELL.

WE WOULD LIKE TO INCLUDE THEM IN THE
NEXT ISSUE OF THE DANTE ALIGHIERI NEWS-
LETTER.



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