

Chefs bring alive ' *Tuscani Pastas*' at Pizza Hut

Pizza Hut's Chef Arjyo and Chef Luca Ciano from Casa Barilla, Italy together at the Chef's Table!

Bangalore, July 13, 2010: Pizza Hut, the world's leading affordable casual dining restaurant brand, brought the magic of Italian-inspired cuisine alive in an exclusive event led by their Head Chef, Arjyo Banerjee partnering with Chef Luca Ciano, Executive Chef from Barilla, Italy. The event is a first in a series of get-togethers titled the "Chef's Table" planned for food connoisseurs, to share and enjoy recipes using fine, flavourful and natural ingredients, that Pizza Hut is known for.

At the event, the chefs created an elaborate lunch spread focusing on their finest range of ' *Tuscani Pastas*' as well as tantalizing appetizers, sinful desserts and refreshing mocktails and sangrias - all inspired by Tuscan cuisine, which is known for its fresh and flavorful ingredients cooked simply.

The event gave the two chefs an opportunity to showcase their talent and play with their inspirations as they created exquisite dishes using simple and fresh ingredients of the highest quality. Special emphasis was laid on bold flavors keeping in mind the importance of textures in a particular recipe. The chemistry and the infectious camaraderie between the two chefs resulted in interesting conversations between them and the guests present at the table.

The Chef's Table had a specially created 'Menu of the day' that offered a splendid gourmet experience. Each of the chefs displayed the expertise of their styles of cooking combined with flavorful ingredients by preparing an array of recipes. The lunch began with a refreshing welcome drinks which included mocktails and sangria and servings of bruschettas and salad. This was followed by main course comprising of a range of authentic pastas which included Creamy Spinach and Mushroom pasta- fresh spinach and mushroom tossed in a silky smooth white sauce, Caserecce Pasta with Prawn Bisque- pasta with prawns dipped in a well seasoned bisque- along with an indulgent Lasagne with pesto genovese. Each course was accompanied by a wine which complemented the food beautifully. The meal was given the perfect ending with some luscious desserts that raised the sinful indulgence of the day- Choco Chip Cookie Sundae & Classic Tiramisu were served along with tea and coffee.

Speaking on the Chef's Table, Chef Arjyo, Head Chef, Pizza Hut, India said, " *The Chef's Table was a great opportunity for both Chef Luca and I to get together and recreate the magic of Italian cooking for the guests present. At Pizza Hut, it has always been a conscious effort to give consumers signature food and taste*

experiences using the most fresh and flavorful ingredients cooked with simplicity, be it our pastas, pizzas, drinks, appetizers or desserts. This forms the heart of Italian-inspired cooking, creating an experience to be enjoyed by all the senses. I invite all pasta lovers in India to drop into any of our restaurants to especially try our signature range of Tuscani Pastas that epitomizes the spirit of Italian gourmet cuisine."

Chef Luca Ciano, Executive Chef from Barilla, Italy said "Working with the Pizza Hut team and Chef Arjyo has been a great experience. Their new menu, especially the range of Tuscani Pastas is truly inspired by Italian cooking. Authentic Italian food is only possible when you use the best quality pastas, like Barilla, combined with the right blend of authentic Italian flavors. Chef Arjyo and his team have done a great job of cooking up some innovative recipes that now feature in the all-new menu at Pizza Hut. I am currently working with them to create a range of new sauces for the pastas. If the evening's response was anything to go by, I am confident that the customers will truly enjoy these."

Tuscani Pastas is a range of premium sautéed pastas starting at just Rs.99 with options both in the fusion as well as international categories like Spicy Tomato - an Italian dish with an Indian Twist, or their *Creamy Spinach Fettucine & Arabiatta with Smoked Chicken & Black Olives* - a truly Italian gastronomical experience. The range is inspired by the fine, fresh and flavourful ingredients of Tuscany in Italy is available across the country at their restaurants.

Apart from main course, Pizza Hut has also introduced an array of vegetarian and non-vegetarian appetizers including *Barbeque Chicken Wings, Hut Potato Shells, Fish n Wedges* famous in western dining all over the world. To enhance the palate there is an assortment of hot and cold beverages to choose from like the *Grape Sangria Cooler, Mango Mint Margherita, Freshly Brewed Iced Teas, shakes and mockatils*. Sinful desserts like *Choco Chip Cookie Sundae, Ebony & Ivory* will complete that perfect meal.

About Pizza Hut:

Pizza Hut is the world's leading affordable casual dining restaurant brand. Pizza Hut made its foray into India with a restaurant in Bangalore in June 1996 and was the first international restaurant chain to pioneer this category in India. It is widely credited with building 'pizzas' as a main course option in India.

The restaurant brand offers an exciting menu consisting of its signature pizzas, appetizers, pastas, desserts and beverages. Its trademark dining experience has been recognized by Brand Equity to make it the 'Most Trusted Food Brand' for 5 years in a row. With over 50,000 footfalls per day across the country, Pizza Hut is the perfect place to celebrate any occasion in life, small or big.

Pizza Hut is one of the flagship brands of Yum! Brands, Inc., which also has KFC, Taco Bell, A&W and Long John Silver's under its umbrella. Pizza Hut is the world's largest affordable casual dining restaurant chain with over 13,200 restaurants across 97 countries. In India, Pizza Hut has 119 dining restaurants across 34 cities.

About Barilla:

Since 1877 Barilla is the Italian Family company that believes food is a joyful convivial experience & a form of sharing and caring.

Barilla offers quality products that are delightful and safe. Its commitment is to offer food products that contribute to a nutritionally balanced diet and are acknowledged to be of the best flavour and of the highest quality, manufactured with complete respect to the environment and mankind.

Barilla is today one of the top Italian food groups, a leader in the pasta business worldwide. By respecting its own traditional principles and values, Barilla has also become one of the world's most esteemed food companies and an ambassador of the Italian gastronomy, bringing the taste of Italy around the world.

In India, Barilla has been one of the very first pasta and pasta sauces brands imported since late 90's. Today Barilla has reached a wide distribution in major urban areas, featuring every day on Indian tables its delightful offer of Italian Pasta and Pasta Sauces.

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