



ANDREA CASTINI

Profile

The Castini family is the family identity of "MARC Mastri Artigiani Cioccolatieri", an innovative chocolate laboratory in Oleggio (in the province of Novara) that creates modern, artisan and high quality products, also upon request for other candy shops. The creator of these products is the Master Chocolatier Andrea Castini, a young talent with a modern and experimental touch, specialized in the creation of gourmet pralines with new and surprising combinations, all wrapped in attractive and original packaging. Impossible not to honor the most enduring chocolate tradition in Piedmont, together with his top products, the popular "Gianduiotto", as well as the classic pure soft chocolate bars, but at the same time crunchy, "tavolozze MARC". A passion that began in 2015 and materialized during academic training at the "Selmi" company, as well as his regular attendance at refresher courses with the partner company "Valrhona". It is thanks to the Valrhona company that Andrea joined ICIF and has been collaborating with the Institute for about a year, carrying out lessons as a professional master chocolatier, part of the ICIF chocolate course aimed primarily at young foreigners who want to approach the field looking for an update or to further their studies on the subject.

"Passion combined with talent! And it is not uncommon to find him in the laboratory at four in the morning because he had an idea and couldn't wait to try it out ..."

www.cioccolatomarc.it