



NICOLAS VELLA

Profile

A young promise of Italian haute patisserie, he pours his utmost dedication into the art of chocolate, becoming one of the best Italian Master chocolatiers: despite his young age he has already even participated to the Italian selections of the “World Chocolate Master” Competition in 2017.

Born in 1994 in a territory, that of Turin, which has always been devoted to the ancient and excellent tradition of chocolate; he specializes in the processing of chocolate and in the creation of pralines but does not neglect the white art, becoming an expert in fresh and dry pastries, mignons, contemporary mousses and leavened products.

Nicolas Vella also learns in every detail the technical phase of production and the machinery suitable for carrying it out such as mixers, sheeters and tempering machines both small and large.

His passion, his multifaceted flexibility and the profound skills he possesses make him at the moment one of the leading Master Chocolatiers of the ICIF Institute.

