



The ethical Chef Days



Audi

THE PROGRAMME

SUNDAY

17TH JANUARY 2016

LUNCH ON THE ROAD TO CARE'S
STOP-OVER @ CANTINE FERRARI

20:00 - WELCOME DINNER
HOTEL ROSA ALPINA

Alex Egger – *Sporthotel Panorama, Corvara*
Chris Oberhammer – *Tilia Restaurant & Lounge, Dobbiaco*
Alessandro Favrin – *Hotel Rosa Petra, Cortina d'Ampezzo*
Fabrizio De Nardi – *Hotel Sassongher, Corvara*
Andrea Irsara – *La Stüa dla Lâ – Hotel Gran Ander, Badia*
Riccardo Gaspari – *El Brite de Larieto, Cortina d'Ampezzo*
Enrico Vespani – *Rifugio Col Alto, Corvara*
Massimo Busin – *Ristorante Gourmet La Gana – Hotel Cristallo, La Villa*
Mirko Mair – *Ristorante Sichelburg, Falzes*

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MONDAY

18TH JANUARY 2016

9:30 – 14:30 - SKIING MASTERCLASS WITH GUIDE

LUNCH RIFUGIO JIMMY

10:00 – 12:00 - CHEF'S ROUND TABLE

CIASA DLA CULTURA, LA VILLA

Chefs and press only

12:00 – 14:00 - COOKING MASTERCLASS

CIASTEL COLZ

Vladimir Mukhin – *White Rabbit, Moscow – Russia*

Sommelier Hubert Kastlunger – *AIS Alto Adige*

12:30 - LUNCH @ RIFUGIO – *From father to son*

RIFUGIO JIMMY

Jimmy Schrott – *Rifugio Jimmy*

Filippo La Mantia – *Filippo La Mantia, Oste e Cuoco, Milano*

15:00 – 17:00 - COOKING MASTERCLASS

CIASTEL COLZ

James Lowe – *Lyle's, London – UK*

Sommelier Hubert Kastlunger – *AIS Alto Adige*

15:30 - APERITIF, DINNER AND OVERNIGHT

RIFUGIO LAGAZUOI

(Start funivia Passo Falzarego)

Graziano Prest – *Ristorante Tivoli, Cortina (Bl)*

Torsten Vildgaard – *Stud!O, Copenhagen – Denmark*

Norbert Niederkofler – *St Hubertus, San Cassiano (Bz)*

Jock Zonfrillo – *Orana, Adelaide – Australia*

Davide Scabin – *Combal.Zero, Rivoli (To)*

Sven Elverfeld – *Aqua, Wolfsburg – Germany*

Olivier Piras – *Aga, Vito di Cadore (BL)*

16:00 – 18:00 - CHEF'S TALK : *Italy meets Asia*

CIASA DLA CULTURA, LA VILLA

Luca Fantin – *Bulgari Hotel, Tokyo – Japan*

Yoji Tokuyoshi – *Tokuyoshi, Milano*

Pino Lavarra – *Tosca – Ritz Carlton – Hong Kong*

Antony Genovese – *Il Pagliaccio, Roma*

Vladimir Mukhin – *White Rabbit, Moscow – Russia*

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20:00 - CARE'S DINNER

CIASTEL COLZ

Luca Fantin – *Bulgari Hotel, Tokyo – Japan*
Pino Lavarra – *Tosca, Ritz Carlton – Hong Kong*
Giancarlo Morelli – *Pomiroeu, Seregno (Mb)*
Armand Arnal – *La Chassagnette, Arles – France*
Pino Cuttaia – *La Madia, Licata (Ag)*
Scot Kirton – *La Colombe, Cape Town – South Africa*

20:00

CARE'S DINNER

HOTEL SASSONGHER

Yoji Tokuyoshi – *Tokuyoshi, Milano*
Claudio Sadler – *Sadler, Milano*
Rafa Costa E Silva – *Lasai, Rio De Janeiro – Brazil*
Tomaz Kavcic – *Pri Lojzetu, Vipavska – Slovenia*
Sasu Laukkonen – *Chef & Sommelier, Helsinki – Finland*
Anthony Genovese – *Il Pagliaccio, Roma*

23:00 - CARE'S AFTER DINNER PARTY

HOTEL SASSONGHER



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TUESDAY

19TH JANUARY

6:30 - BREAKFAST AT SUNRISE

RIFUGIO LAGAZUOI

(Departure from hotel)

Andrea Tortora – *St. Hubertus, San Cassiano (Bz)*

Diego Crosara – *Chef Pâtissier, Agrimontana*

9:30 – 14:30 - SKIING MASTERCLASS WITH GUIDE

LUNCH

RIFUGIO COL ALTO

10:00 – 12:00 - PRESS ROUND TABLE

CIASA DLA CULTURA, LA VILLA

Chefs and press only

12:00 – 14:00 COOKING MASTERCLASS

CIASTEL COLZ

Ana Ros – *Hisa Franko, Kobarid – Slovenia*

Sommelier Giuseppe Vaccarini – *ASPI*

12:30 - LUNCH @ RIFUGIO – *From father to son*

RIFUGIO COL ALTO

Enrico Vespani – *Rifugio Col Alto*

Norbert Niederkofler – *St. Hubertus – San Cassiano (Bz)*

14:00 – 15:30 - LAVAZZA: Cibo e territorio

CIASA DLA CULTURA, LA VILLA

Licia Granello – *Food and wine editor*

Fernanda Roggero – *Food and wine editor*

Michel Bras – *Bras, Laguiole – France*

Jock Zonfrillo – *Orana, Adelaide – Australia*

Michele Cannone – *Head of Food Service marketing Lavazza*

Anderson Ricardo Silva – *Imprenditore e assaggiatore di caffè a Lambari, Brasile.*

Moderatore: Andrea Petri

15:30 – 16:00 - CANTINE FERRARI: Sustainable Mountain Agriculture

CIASA DLA CULTURA, LA VILLA

"The Ferrari Vineyard" project

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15:00 – 17:00 - COOKING MASTERCLASS

CIASTEL COLZ

Norbert Niederkofler – *St. Hubertus – San Cassiano (Bz)*

Sommelier Giuseppe Vaccarini – *ASPI*

16:00 – 18:00 - CHEF'S TALK: *Vita da giovane chef*

CIASA DLA CULTURA, LA VILLA

Niko Romito – *Reale, Castel Di Sangro (Aq)*

Michel Bras – *Bras, Laguiole – France*

Mark Moriarty – *S. Pellegrino Young Chef of the Year 2015, Dublin – Ireland*

Paolo Griffa – *S. Pellegrino Young Chef of the Year 2015 Italy, Torino*

Leonardo Pereira – *Lisbon – Portugal (ex Noma e ex Areias Do Seixo)*

James Lowe – *Lyle's, London – Uk*

Dr.ssa Francesca Ruggiero – *Biologist Nutritionist, Advisor Pastificio Felicetti Srl*

20:00 - ETHICAL GALA

ROSA ALPINA

Aperitifs:

Pedro Miguel Schiaffino – *Malabar, Lima – Peru*

Norbert Niederkofler – *St. Hubertus, San Cassiano (Bz)*

Vladimir Mukhin – *White Rabbit, Moscow – Russia*

Davide Scabin – *Combal.Zero, Rivoli (To)*

Luca Fantin – *Bulgari Hotel, Tokyo – Japan*

Dishes:

Sven Elverfeld – *Aqua, Wolfsburg – Germany*

Niko Romito – *Reale, Castel Di Sangro (Aq)*

Blaine Wetzel – *The Willows Inn, Lumi Island – USA*

Massimo Bottura – *Osteria Francescana, Modena*

Ana Ros – *Hisa Franko, Kobarid – Slovenia*

Paolo Griffa – *San Pellegrino Young Chef of the Year 2015 Italy, Torino*

YOUNG ETHICAL TALENT AWARD 2016

Young Ethical Chef 2016 (*sponsored by Monograno Felicetti*)

Young Ethical Sommelier 2016 (*sponsored by Sanpellegrino and Cantine Ferrari*)

SOCIAL RESPONSIBILITY AWARD 2016 (*sponsored by Marchesi 1824*)

The prizes will be a glass trophy by Zafferano featuring Martino Gamper.



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20:00 - TASTE OF CARE'S

CIASTEL COLZ

Claudio Sadler – *Sadler, Milano*
Pino Cuttaia – *La Madia, Licata (AG)*
Eugenio Boer – *Essenza, Milano*
Leonardo Pereira – *Lisbon – Portugal*
Sasu Laukkonen – *Chef & Sommelier, Helsinki – Finland*
Giancarlo Morelli – *Pomiroeu, Seregno (MB)*
Jock Zonfrillo – *Orana, Adelaide – Australia*
Andrea Tortora – *St. Hubertus, San Cassiano (Bz)*

23:00 - CARE'S AFTER DINNER PARTY

HOTEL COL ALTO



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WEDNESDAY

20TH JANUARY 2016

9:30 – 14:30 - SKIING MASTERCLASS WITH GUIDE

LUNCH RIFUGIO BIOCH

10:00 – 12:00 - COOKING MASTERCLASS – LAVAZZA CAFFÈ TIERRA BRASILE

CIASTEL COLZ

Paolo Griffa – *S. Pellegrino Young Chef of the Year 2015 Italy, Torino*

12:30 -14:30 - COOKING MASTERCLASS WITH SOMMELIER

Antony Genovese – *Il Pagliaccio, Roma*

Sommelier Giuseppe Vaccarini – *ASPI*

12:30 - LUNCH @ RIFUGIO – *From father to son*

RIFUGIO BIOCH

Markus Valentini – *Rifugio Bioch*

Claudio Sadler – *Sadler, Milano*

15:00 – 17:00 - COOKING MASTERCLASS WITH SOMMELIER

Pedro Miguel Schiaffino – *Malabar – Lima, Peru*

Sommelier Giuseppe Vaccarini – *ASPI*

16:00 – 18:00 - CHEF'S TALK: *Foraging, seasonality, recycling: the real meaning*

CIASA DLA CULTURA, LA VILLA

Michel Bras – *Bras, Laguiole – France*

Torsten Vildgaard – *STUDIO, Copenhagen – Denmark*

Ana Ros – *Hisa Franko, Kobarid – Slovenia*

Sasu Laukkonen – *Chef & Sommelier, Helsinki – Finland*

Noris Cunaccia – *Primitivizia, Spiazzo (Tn)*

20:00 - YOUNG CHEFS DINNER & PARTY

HOTEL ROSA ALPINA

MENTORS

Giancarlo Morelli – *Pomiroeu, Seregno (Mb)*

Vladimir Mukhin – *White Rabbit, Moscow – Russia*

YOUNG CHEFS

Mark Moriarty – *S. Pellegrino Young Chef of the Year 2015– Dublin, Ireland*

Paolo Griffa – *S. Pellegrino Young Chef of the Year 2015 Italy – Torino*

Eugenio Boer – *Essenza, Milano*

Rafa Costa e Silva – *Lasaj, Rio De Janeiro – Brazil*

James Lowe – *Lyle's, London – UK*

Scot Kirton – *La Colombe, Cape Town – South Africa*

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Leonardo Pereira – *Lisbon – Portugal (ex Noma e ex Areias Do Seixo)*

Armand Arnal – *La Chassagnette, Arles – France*

PASTRIES BUFFET

by Diego Crosara – *Chef Pâtissier, Agrimontana*