



The ethical Chef Days



Audi

## CARE's 2017 Salina, 21-24 May

### SALINA, AEOLIAN INGREDIENTS AND FRAGRANCES Sicilian chefs open the first evening.

Salina (ME), 22 May 2017 - Under a starry sky whose blue melded on the horizon with that of the sea, guests on the enchanting terrace of *Capofaro Malvasia Resort*, on 21 May saw the **official inauguration** of the first summer edition **CARE's Salina**, the event that celebrates the Chef Ethical Days.

"**Earth, Sea, and Energy**" - the themes of the new Summer Edition of CARE's – are now complementary ingredients to the ones used in the recipes, while the sea is the backdrop to dinner, making the atmosphere magic and creating an even more unforgettable setting.

The **ENERGY** is that of the island, replete with outside influences and stimuli. The **EARTH** and the **SEA** are the elements from which we derive all we need to cook and eat. The ethical and sustainable goal of this event has been fully achieved, with 90% of the raw materials used by the Sicilian chefs coming from **Sicily, of which Salina is a sparkling satellite**.

The **Welcome Dinner** in the Sicilian gastronomic tradition was given an innovative twist by chef-owners **Ludovico De Vivo** (*Capofaro Malvasia Resort* - Salina) and **Martina Caruso** (*Signum Hotel* - Salina) who respectively cooked "cabbage fillet, yoghurt and caper cheese" and "Felicetti single-grain spelt rigatoni, paddlefish, wild fennel and tuna bottarga (roe)". They were accompanied by **Giuseppe Biuso** (*Il Cappero* - Lipari) who created "Murato octopus", **Tony Lo Coco** (*I Pupi* - Bagheria), with his "Potted Prawn", and **Massimo Mantarro** (*Principe Cerami* - Taormina) who came up with the "Typical Messina style stockfish alla ghiotta". Then there was **Giovanni Santoro** (*Shalai* - Linguaglossa) who tried his hand at "Smoked beef fillet with pine needles, honey-fried caponatina and cheeses with Etna juniper berries", and finally **Accursio Capraro** (*Accursio* - Modica) who for the evening produced his "Bread & Onion".

Throughout the event, the **chefs will use Sicilian ingredients**, including **vegetables** (tomatoes, aubergines, herbs, olives, onions, fennel, capers and even caper leaves...) along with **fruit** (Sicilian citrus fruits and dried fruits such as pistachios and almonds), **meat** (organic beef, black pig, lamb and rabbit, all Sicilian) and **fish** caught strictly using sustainable methods, excluding any fish at risk like tuna and swordfish (but there are snapper, amberjacks, grouper, anchovies, sardines, cod, red prawns of Mazara del Vallo, paddlefish, octopus, mullet, San Pietro and skipjack). The **capers** and much of the **fish** will come from **Salina** itself.

This great party ended late at night and was accompanied – in the spirit of a meeting between North and South - by Tasca d'Almerita wines, Ferrari sparkling wines, Tarì beers, Sicilian cocktails and live music, always with love and care for the local area and its precious resources.

This morning everyone will go out on a boat with a Salina fisherman or on a guided hike to forage for herbs and local flowers, while **tomorrow is dedicated to the CARE's Talks**, a privileged event on sustainability issues, to take a look **outside the theme of "cooking,"** and make everyone feel more aware of and involved in the issue of sustainability in different but often interconnected environments. **Three new events** are concentrated into a single day at the Malfa Convention Centre.

In the first **morning section**, the **EARTH** will be the dominant theme and responsible consumption of its fruits the main subject of study. This will be followed by the **SEA** and how to best manage its very important resources, highlighting the important synergies deriving from **the Aeolian Islands Preservation Fund** and the **Blue Marine Foundation**, which have long been involved in the promotion of a Protected Marine Area in the Aeolian Islands. Finally, in the **afternoon ENERGY** will be the focus of a conversation, moderated by innovation expert Alessandro Garofalo, looking at its future in the service of the digital era. The prominent speakers include Fabrizio Longo, CEO of Audi Italia, which has confirmed its role as *Title Sponsor* of the event.

Please find attached programme of the **#summeredition** 2017 of CARE's, the list of participating chefs and the presentation of CARE's Talk.

**CARE's - The ethical Chef Days is a project conceived by Norbert Niederkofler, starred chef of Ristorante St. Hubertus (Hotel Rosa Alpina in San Cassiano) and Paolo Ferretti, owner of the hmc communication agency in Bolzano, with the contribution of Giancarlo Morelli, starred chef and owner of the Pomiroeu in Seregno.**  
The 2017 edition in Salina has been created with the support of **Audi**, as title sponsor, of **Monograno Felicetti** and **Salina Isola Verde** as main sponsors, in addition to **Ferrari, Lavazza, Marchesi 1824, Miele, Pompadour, S. Pellegrino & Acqua Panna** and Stone Island.  
The layout of the stage and the speakers' seats has been handled by **Molteni & C | Dada**.

**For the Press:**

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