

Audi



Stadtentwicklung Bruneck
Sviluppo Città Brunico



Programme

18-19 & 25-26 September 2020

Kronplatz



MONOGRANO
FELICETTI



*Last update: 8 September 2020



CARE's EXPLORE

The nature around you

Ethics and sustainability, openness and inclusion.

The period we are living invites us, even more, to reflect on these values and the importance that they can have not only in contemporary cooking, but also and above all in everyone's everyday life.

CARE'S EXPLORE allows us to explore new ways to take care and get involved once again, starting from the best that surrounds us. A whole new formula, more digital and interactive, with Italian guests present live and live online connections from all over the world.

Distant but united, to continue together to discover and re-discover the deep meaning of our "caring".

Programme

2020 Edition



FRIDAY 18 SEPTEMBER

START - 1st DAY

-- 11.00 | Arrival at the hotels --

13.00 | HOTEL PETRUS/ROYAL, Bruneck

LIGHT LUNCH

by AlpiNN

-- 15.00 | Pickup from the hotels --

15.30 | MESSNER MOUNTAIN MUSEUM RIPA, Bruneck

DISCOVER THE TERRITORY

In the Brunico Castle, located on the hill south of the capital of the Puster Valley, Reinhold Messner has set up the second to last of its six museums. In this suggestive setting the collections are all dedicated to the mountain peoples, to the values that have accompanied them over the centuries, to a culture of personal responsibility and mutual help that have shaped their character. Our exploration starts with a guided tour of the museum. From here, from the territory.

-- 17.00 | Transfer to Reischach and trip up by cable car to Kronplatz --

Optional guided tour:

17.30 | LUMEN MUSEUM, Kronplatz

DISCOVER THE TERRITORY

A unique museum dedicated to mountain photography. Historic pictures, digital innovations and special temporary exhibitions: an exploration of 1,800 square meters of space spread over four floors, the highlight of which is the giant shutter that by opening and closing gives the sensation of being inside a camera.

Programme

2020 Edition



FRIDAY 18 SEPTEMBER

ALPINN-FOOD SPACE & RESTAURANT, Kronplatz

18.30

APERITIF AT SUNSET

Nothing soothes the soul more than the suggestive sunset seen from the AlpiNN's glass walls. Surrounded by the horizon conveying a sense of hope while the sky becomes colourful, we will have one last moment to think again about the day that has gone by and to enjoy this high altitude aperitif.

CHEF AlpiNN **Fabio Curreli**

GUEST CHEF **Dario Ossola** - Arva-Aman Venice, Venezia

19.30

CARE's INTERVIEW with zoom connection

One of the guest chefs is called to present his/her sustainability project. It's time to listen to the voice of those who transformed an action into inspiration.

Later chef Norbert Niederkofler himself presents "**Cook the Mountain**" - The nature around you, the book he wrote and will release in October 2020: over ten years of a sustainable philosophy told in two volumes, 396 pages, 64 recipes and over 350 splendid photos.

20.00

6 HANDS DINNER

Introduced by the hosts Norbert Niederkofler and Paolo Ferretti, the evening comes alive. A six-hand menu, or rather a "real" four-hand menu - by two Italian chefs present live - plus the two "virtual" hands of a guest chef connected in streaming. A unique dinner that captivates the imagination and the palate, surrounded by the unspoiled landscape that AlpiNN Food Space & Restaurant offers us.

ITALIAN CHEF **Enrico Crippa** - Piazza Duomo***, Alba (CN)

ITALIAN CHEF **Gianluca Gorini** - daGorini*, San Piero in Bagno (FC)

ONLINE GUEST CHEF with  zoom connection

Jorge Vallejo - Quntónil, Mexico City - Mexico

with

GUEST CHEF

Dario Ossola - Arva-Aman Venice, Venezia

PASTRY CHEF **Diego Crosara** - Marchesi 1824, Milano

-- 0.00 | Trip down by cable car and transfer to the hotels --

Programme

2020 Edition



SATURDAY 19 SEPTEMBER

-- 8.30 | Breakfast at the hotel --

-- 9.30 | Pickup from the hotels--

10.00 | SOUTH TYROLEAN FOLKLORE MUSEUM, Bruneck

DISCOVER THE TERRITORY

In the heart of the Puster Valley, you will have the chance to immerse yourself in the life of rural society of yesteryear – from the gentry to the day labourers. The itinerary starts with the impressive Mair am Hof residence with its stately rooms and ethnological collections, continuing with the adjacent farm building where numerous agricultural implements and vehicles are housed. In addition, the open-air site contains old original farmhouses, craft workshops, farm gardens and domestic animals.

12.00 | EGGEMOA, Mühlwald

SOFT BRUNCH

Farmer's brunch with local products to enjoy the territory in a convivial way.

END - 1st DAY

Programme

2020 Edition



SATURDAY 19 SEPTEMBER

START - 2nd DAY

-- 14.00 | Transfer to the hotel --

-- 14.30 | Transfer to Reischach and trip up by cable car to Kronplatz--

15.00 | MMM-MESSNER MOUNTAIN MUSEUM CORONES, Kronplatz

DISCOVER THE MUSEUM BY ZAHA HADID

Let's recall the evolution of mountaineering through works of art and memorabilia, a discipline that has shaped and was shaped meaningfully by Reinhold Messner. The view that can be enjoyed from the unmistakeable building designed by Zaha Hadid is an integral part of the museum experience: the view extends in all four cardinal directions even beyond the provincial borders. Largely underground, the concrete structure reproduces the optical and tactile sensation of the rock and is perfectly integrated in the surrounding environment.

ALPINN-FOOD SPACE & RESTAURANT, Kronplatz

17.30

CARE'S TALK with  zoom connection

Streaming connection with

Emeran Mayer - Gastroenterologist and professor at UCLA

Gastroenterologist, neurobiologist, Professor at the Devin Geffen School of Medicine at UCLA (University of California, Los Angeles), Mayer is considered a forerunner in the field of research on the interactions between brain and intestine. The exploration of CARE's transcends its culinary boundaries and embraces new perspectives and new themes. Mayer is moreover the executive director of the Oppenheimer Center for Stress and Resilience and is the co-editor of the Digestive Diseases Research Center also at UCLA.

19.00

APERITIF AT SUNSET

Prelude to a special evening with an aperitif at sunset on the natural "roof" of Kronplatz.

CHEF AlpiNN **Fabio Curreli**

GUEST CHEF **Michele Lazzarini** - St. Hubertus***, San Cassiano (BZ)

19.30

Programme

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SATURDAY 19 SEPTEMBER

CARE's INTERVIEW with zoom connection

Chef Norbert Niederkofler presents "Cook the Mountain "- The nature around you, the book he wrote and will release in October 2020: over ten years of a sustainable philosophy told in two volumes, 396 pages, 64 recipes and over 350 splendid photos.

20.00

6 HANDS DINNER

While enjoying a good regenerating aperitif with a unique view of the nature that surrounds us, we attend the presentation of CARE's EXPLORE - The nature around you conducted by its conceivers, Norbert Niederkofler and Paolo Ferretti. An excellent introduction to another refined six hands dinner, between the real and the virtual, the Italian and the International sides.

ITALIAN CHEF **Carlo Cracco** - Cracco*, Milano

ITALIAN CHEF **Giancarlo Morelli** - Pomiroeu, Milano

ONLINE GUEST CHEF with  zoom connection

Virgilio Martinez – Central*, Lima - Peru

with

GUEST CHEF

Michele Lazzarini - St. Hubertus***, San Cassiano (BZ)

PASTRY CHEF **Diego Crosara** - Marchesi 1824, Milano

-- 0.00 | Trip down by cable car and transfer to the hotels --

The evening continues in Bruneck

Programme

2020 Edition



SUNDAY 20 SEPTEMBER

-- 9.30 | Breakfast at the hotel --

Optional guided tour:

10.30 | MESSNER MOUNTAIN MUSEUM RIPA, Bruneck

DISCOVER THE TERRITORY

-- Departure --

END - 2nd DAY

Programme

2020 Edition



FRIDAY 25 SEPTEMBER

START - 3rd DAY

-- 11.00 | Arrival at the hotels --

13.00 | HOTEL PETRUS/ROYAL, Bruneck

LIGHT LUNCH

by AlpiNN

-- 15.00 | Pickup from the hotels --

15.30 | MESSNER MOUNTAIN MUSEUM RIPA, Bruneck


DISCOVER THE TERRITORY

In the Brunico Castle, located on the hill south of the capital of the Puster Valley, Reinhold Messner has set up the second to last of its six museums. In this suggestive setting the collections are all dedicated to the mountain peoples, to the values that have accompanied them over the centuries, to a culture of personal responsibility and mutual help that have shaped their character. Our exploration starts with a guided tour of the museum. From here, from the territory.

-- 16.30 | Transfer to Reischach and trip up by cable car to Kronplatz --

ALPINN-FOOD SPACE & RESTAURANT, Kronplatz

17.00

CARE'S TALK with  zoom connection

Streaming connection with
Yvon Chouinard - founder of Patagonia

The most visionary businessman of the last sixty years, forerunner of the sustainability concept in the world of industry in general, particularly in the clothing industry, has been invited to bring his magnetic personality to CARE's. Yvon Chouinard rarely appears in public and having the chance to hear him talk with his sincere love towards nature, listen to his irony and anecdotes will be an extraordinary experience, even hard to conceive or imagine.

Programme

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FRIDAY 25 SEPTEMBER

ALPINN-FOOD SPACE & RESTAURANT, Kronplatz

18.30

APERITIF AT SUNSET

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CHEF AlpiNN **Fabio Curreli**

GUEST CHEF **Martina Caruso** - Hotel Signum*, Salina (ME)

19.30

CARE's INTERVIEW with zoom connection

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6 HANDS DINNER

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ITALIAN CHEF **Pino Cuttaia** - La Madia**, Licata (AG)

ITALIAN CHEF **Ana Roš** - Hiša Franko**, Kobarid - Slovenia

ONLINE GUEST CHEF with  zoom connection

Manu Buffara - Manu, Curitiba - Brazil

with

GUEST CHEF

Martina Caruso - Hotel Signum*, Salina (ME)

PASTRY CHEF **Diego Crosara** - Marchesi 1824, Milano

-- 0.00 / Trip down by cable car and transfer to the hotels --

Programme

2020 Edition



SATURDAY 26 SEPTEMBER

-- 8.30 | Breakfast at the hotel--

-- 9.30 | Pickup from the hotels --

10.00 | SOUTH TYROLEAN FOLKLORE MUSEUM, Bruneck

DISCOVER THE TERRITORY

In the heart of the Puster Valley, you will have the chance to immerse yourself in the life of rural society of yesteryear – from the gentry to the day labourers. The itinerary starts with the impressive Mair am Hof residence with its stately rooms and ethnological collections, continuing with the adjacent farm building where numerous agricultural implements and vehicles are housed. In addition, the open-air site contains old original farmhouses, craft workshops, farm gardens and domestic animals.

12.00 | EGGEMOA, Mühlwald

SOFT BRUNCH

Farmer's brunch with local products to enjoy the territory in a convivial way.

END - 3rd DAY

Programme

2020 Edition



SATURDAY 26 SEPTEMBER

START - 4th DAY

-- 14.00 | Transfer to the hotel --

-- 14.30 | Transfer to Reischach and trip up by cable car to Kronplatz--

15.00 | MMM-MESSNER MOUNTAIN MUSEUM CORONES, Kronplatz

DISCOVER THE MUSEUM BY ZAHA HADID

Let's recall the evolution of mountaineering through works of art and memorabilia, a discipline that has shaped and was shaped meaningfully by Reinhold Messner. The view that can be enjoyed from the unmistakable building designed by Zaha Hadid is an integral part of the museum experience: the view extends in all four cardinal directions even beyond the provincial borders. Largely underground, the concrete structure reproduces the optical and tactile sensation of the rock and is perfectly integrated in the surrounding environment.

Optional guided tour:

17.30 | LUMEN MUSEUM, Kronplatz

DISCOVER THE TERRITORY

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19.00

APERITIF AT SUNSET

Prelude to a special evening with an aperitif at sunset on the natural "roof" of Kronplatz.

CHEF AlpiNN **Fabio Curreli**

GUEST CHEF **Leonardo Fonseca** - Hiša Franko, Kobarid - Slovenia

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2020 Edition



SATURDAY 26 SEPTEMBER

19.30

CARE's INTERVIEW with zoom connection

Chef Norbert Niederkofler presents "**Cook the Mountain**" - **The nature around you**, the book he wrote and will release in October 2020: over ten years of a sustainable philosophy told in two volumes, 396 pages, 64 recipes and over 350 splendid photos.

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ITALIAN CHEF **Antonia Klugmann** – L'Argine a Vencò*, Dolegna del Collio (GO)

ITALIAN CHEF **Paolo Griffo** - Petit Royal*, Courmayeur (AO)

ONLINE GUEST CHEF with  zoom connection

Luca Fantin - Il Ristorante Luca Fantin*, Tokyo - Japan

with

GUEST CHEF

Leonardo Fonseca - Hiša Franko**, Kobarid - Slovenia

PASTRY CHEF **Diego Crosara** - Marchesi 1824, Milano

-- 0.00 | Trip down by cable car and transfer to the hotels --

The evening continues in Bruneck

Programme

2020 Edition



SUNDAY 27 SEPTEMBER

-- 9.30 | Breakfast at the hotel --

Optional guided tour:

10.30 | MESSNER MOUNTAIN MUSEUM RIPA, Bruneck

DISCOVER THE TERRITORY

-- Departure --

END - 4th DAY

Programme

2020 Edition



INVITED CHEFS

ITALIAN CHEFS

Carlo Cracco - Cracco*, Milano
Enrico Crippa - Piazza Duomo***, Alba (CN)
Diego Crosara - Marchesi 1824, Milano
Pino Cuttaia - La Madia**, Licata (AG)
Gianluca Gorini - daGorini*, San Piero in Bagno (FC)
Paolo Griffa - Petit Royal*, Courmayeur (AO)
Antonia Klugmann - L'Argine a Vencò*, Dolegna del Collio (GO)
Giancarlo Morelli - Pomiroeu, Milano
Ana Roš - Hiša Franko**, Kobarid - Slovenia

GUEST CHEFS

Manu Buffara with zoom connection
Manu, Curitiba - Brazil

Luca Fantin with zoom connection
Il Ristorante Luca Fantin*, Tokyo - Japan

Virgilio Martinez with zoom connection
Central*, Lima - Peru

Jorge Vallejo with zoom connection
Quntonil, Mexico City - Mexico

with

Martina Caruso
Hotel Signum*, Salina (ME)

with

Leonardo Fonseca
Hiša Franko**, Kobarid - Slovenia

with

Michele Lazzarini
St. Hubertus***, San Cassiano (BZ)

with

Dario Ossola
Arva-Aman Venice, Venezia