

On 16th of January 2011 the renowned gourmet and lifestyle date that draws leading figures from the finest national and international cuisine, in the breathtaking setting of Alta Badia, in the Dolomites, UNESCO World Heritage site, is back. Tastings of new and sophisticated products, themed lunches and dinners with the participation of chefs from all over Italy and abroad, ski racing on one of the most famous slopes in the world, thrilling test drive with sports cars and golf competition on the snow are back. Not to forget the information, the emphasis on gastronomic issues and topics, solidarity and charity.

For ed. 2011, after the traditional three days, Chef's Cup will continue until 21st of January with the Gourmet Week: Alta Badia for six days becomes the seat of haute cuisine offering guests the opportunity to participate in various cultural gastronomic and informational activities.

CHEF'S CUP 2011 // THE PROGRAM

SUNDAY 16th OF JANUARY

- h. 10.00 a.m. Registration for the Chef's Cup opens / Ciasa del Comun / La Villa
- h. 07.00 p.m. Welcome Aperitif by the Dolomites' Chefs / Relais & Chateaux Rosa Alpina / San Cassiano

MONDAY 17th OF JANUARY

- From h. 10.00 a.m. Competitions and Pasta Party at the Gran Risa Parterre / La Villa
- h. 08.00 p.m. Dinner at Moritzino refuge / Piz La Ila
- h. 11.30 p.m. After dinner at L'Murin / Hotel La Perla / Corvara

TUESDAY 18th OF JANUARY

- h. 10.00 a.m. Meeting Room / Ciasa del Comun / La Villa
Presentation of technological supports for restaurants and hotels: Wine List and FoodCost in collaboration with T.I.S.
- h. 01.00 p.m. Hotel Ciasa Salares/San Cassiano
Brunch in terrace in collaboration with the JRE - Jeunes Restaurateurs D'Europe, coming from 5 European Countries
- h. 08.00 p.m. Relais & Chateaux Rosa Alpina / San Cassiano
Gala Dinner with the top International chefs: open to the public,
all proceeds will go to charity to Fondazione Francesca Rava
- h. 11.00 p.m. Party at Hug's Bar / Relais & Chateaux Rosa Alpina / San Cassiano

WEDNESDAY 19th OF JANUARY

- h. 10.00 a.m. Meeting Room / Ciasa del Comun / La Villa
The power that makes the difference in an era without time
From the ladle to the scepter: Testimony of entrepreneurs women
- h. 01.00 p.m. Lunch DI"VINO" all-female in collaboration with Associazione Donne del Vino
- h. 04.00 p.m. Cooking Lesson with the Chef Norbert Niederkofler, Rest. St.Hubertus at Relais & Chateaux Rosa Alpina / San Cassiano
- h. 08.00 p.m. Dinner with Pata Negra and culatello at Col Alt refuge / Corvara
- h. 11.00 p.m. Party at the Hotel Ciasa Salares / San Cassiano

THURSDAY 20th OF JANUARY

- h. 01.00 p.m. Weisswurst und Beer at Baita / San Cassiano
- h. 04.00 p.m. Cooking Lesson with the Chef Fabio Cucchelli, Rest. La Siriola at Hotel Ciasa Salares / San Cassiano
- h. 08.00 p.m. Gourmet Safari: itinerant tour in the three DoloMitici
- h. 12.00 a.m. Party at Hug's Bar / Relais & Chateaux Rosa Alpina / San Cassiano

FRIDAY 21st OF JANUARY

- From h. 07.00 a.m. Departure from Col Alt refuge / Corvara
Breakfast and Ski Safari with the ex Ski National champions
- h. 04.00 p.m. Cooking Lesson with the Chef Arturo Spicocchi, Rest. la Stüa de Michil at Hotel La Perla / Corvara
- h. 08.00 p.m. Relais & Chateaux Rosa Alpina / San Cassiano
Bubbles Party: "Milano and Costa Smeralda meet at San Cassiano"

The activities planned could be varied, the inscriptions are limited and some initiatives are reserved for gastronomic business operators

Here's a taste of some of the chefs who will cook at the Chef's Cup Südtirol 2011 / Gourmet Week:

The DoloMitici

Norbert Niederkofler / St. Hubertus / Hotel Relais & Chateaux Rosa Alpina / Fam. Pizzinini
Arturo Spicocchi / La Stüa de Michil / Hotel La Perla / Fam. Costa
Fabio Cucchelli / La Siriola / Hotel Ciasa Salares / Fam. Wieser

In collaboration with:

Adolfo Perret Bermudez / Punta Sal (Perù)	Giancarlo Morelli / Osteria del Pomiroeu (Seregno)
Alfonso Caputo / La Taverna del Capitano (Massalubrense / NA)	Graziano Prest / Tivoli (Cortina)
Anna Matscher / Zum Löwen (Alto Adige)	Luisa Valazza / Al Sorriso (Soriso / NO)
Andrea Bertòn / Trussardi alla Scala (Milano)	Marco Gubiotti / La Bastiglia (Spello / PG)
Armin Mairhofer / Anna Stuben (Val Gardena)	Marco Bistarelli / Ristorante Il Postale (Perugia)