Testata: FineDiningLovers.com Data: 06 luglio 2019





# TASTE S.PELLEGRINO SAPORI TICINO 2019 IN 16 DISHES

Feast your eyes on a selection of stunning dishes served during this year's haute cuisine food festival in Switzerland.

BY FDL ON JULY 06, 2019

The 13th edition of the haute cuisine food festival, <u>S.Pellegrino Sapori Ticino</u> has come to a close for another star studded year following a spectacular series of dinners held in the lakeside Canton of Ticino in Switzerland.

The annual gourmet festival concluded with a final farewell party on 16 June creating the natural conclusion to the illustrious line-up of lakeside dinners and star-studded chef events which opened on 8 April.

Twenty chefs with 22 Michelin stars between them, including culinary giants like **Andre Jaeger**, **Franck Giovannini and Martin Dalsass**, presented 20 formal dinners in luxury lakeside venues, dazzling their guests in characteristic style.

This year's event featured home grown talent in partnership with *Les Grandes Tables de Suisse* and chef of the year **Heiko Nieder**, highlighting the strength of the Swiss gastronomic scene. A country which is experiencing a rise in Michelin starred restaurants (see this year's <u>Michelin guide</u>) as well as boasting some of the world's finest chefs.

**Dany Stauffacher**, festival patron explained, "Swiss cuisine deserved a stage of excellence to tell itself to the public in all its wonder and we are proud to offer it to them," and it only takes a tour of the dishes below to discover why.

#### 2019 EDITION IN DISHES

#### CHEF MASSIMILIANO SENA



### Roasted scampi, variations of vegetables, salicornia and lemon bisque

### CHEF EGIDIO IADONISI



Fake truffle, egg in mushroom crust, cream of snow peas

#### CHEF DIDIER DE COURTEN



 $To matoes\ cylinders\ of\ St. Pierre\ and\ lacquered\ ,\ black\ caviar\ pearls,\ purple\ peppers\ and\ crunchy\ laces,\ with\ velvety\ with\ real\ herbs$ 

#### CHEF DOMENICO RUBERTO



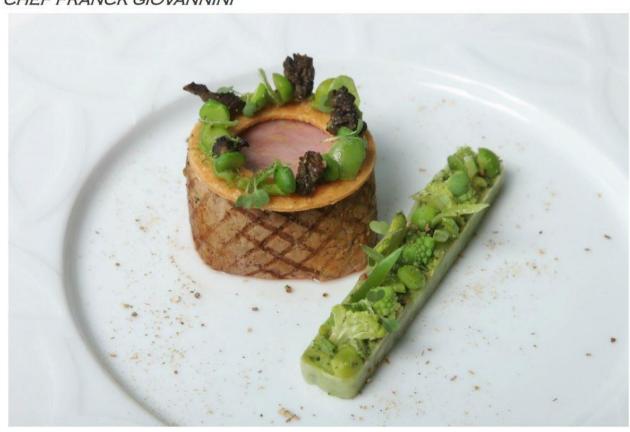
Babà, citrus consistencies, candied apple and alpine ice cream

#### CHEF MARTIN DALSASS



Cappellacci, king crab, fennel, oranges

# CHEF FRANCK GIOVANNINI



### CHEF ANDRE JAEGER



 $Pineapple\ with\ Grand\ Marnier,\ minute\ ice\ cream,\ caramel\ nuts$ 

# CHEF PETER KNOGL



Roastbeef of Wagyu, shallot vinaigrette, okra

## CHEF MARCO SACCO



## Whitefish

### CHEF HEIKO NIEDER



 ${\it Crab, goose fois gras, mango, seaweed and Vadouvan}$ 

#### CHEF BERNARD AND GUY RAVET



 $Fresh\ vegetables\ from\ the\ garden,\ sparkling\ broth\ of\ basil$ 

## CHEF BERNADETTE LISIBACH



### CHEF STEPHANE DECOTTERD



 $Saint-L\'egier\ beef\ tartare\ ravioli, Siberian\ Osci\'etre\ caviar\ ,\ cucumber\ jelly\ and\ juniper$ 

CHEF ENRICO BARTOLINI



Scampo bigné

### CHEF ANDREA LEVRATTO



Shellfish salad, tomato cream, wasabi, basil flavored oil and frisella crumble

 $Top\ image: Burlat\ cherries\ and\ Grand\ Cru\ chocolate,\ like\ a\ black\ forest\ with\ spruce\ buds/\ Chef$   $Stephane\ Decotterd$ 

All images courtesy of S.Pellegrino Sapori Ticino 2019