



COURTESY OF S.PELLEGRINO SAPORI TICINO

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, ***S.Pellegrino Saponi Ticino*** 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 [Michelin guide](#)) 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



Tomatoes 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



Grilled veal filet mignon with peas and small fava beans, light cream of vin de Voile

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



Crab, goose foie gras, mango, seaweed and Vadouwan

CHEF BERNARD AND GUY RAVET



Fresh vegetables from the garden, sparkling broth of basil

CHEF BERNADETTE LISIBACH



Zander slice of Constance lake, peas, chives

CHEF STEPHANE DECOTTERD



Saint-Légier beef tartare ravioli, Siberian Oscétre 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 Saporì Ticino 2019