



## S.PELLEGRINO SAPORI TICINO 2018 IN 8 DISHES

Have a look at these delicious dishes prepared by some of the international top chefs that took part this year's events in Switzerland.

BY FDL (TEXT) | ROBERTA LEVI (PHOTO CURATION) ON JUNE 30, 2018

The **2018** edition of ***S.Pellegrino Saponi Ticino*** came to a spectacular close on **17 June** with a final party: in total more than **20 Michelin stars** aligned for more than **20 events** in the **Canton of Ticino** in **Switzerland**, representing their culinary traditions in gourmet dishes.

An amazing line-up of international chefs joined in the celebrations at this year's Ticino festival: **Paolo Casagrande** (*Lasarte* restaurant in Barcelona), **Michael Kempf** (*Facil* restaurant in Berlin), **Rico Zandonella** (Rico's restaurant in Küsnacht), **Andrea Migliaccio** (*Capri Hotel Palace* restaurant in Capri), **Tomaž Kavcic** (*Pri Lojezutu* restaurant in Vipava), **Giacomo Gaspari** (*Diamonds Thudufushi* restaurant in Maldives), **Wicky Priyan** (*Wicky's Wicuisine* restaurant in Milano), **Søren Selin** (*AOC* restaurant in København), **Emmanuel Renaut** (*Flocon de Sel* restaurant in Megève) and many more.

Once again, *S.Pellegrino Saponi Ticino* organized a special evening dedicated to young chefs who were recognised during the ***S.Pellegrino Young Chef 2018*** competition. **David Wälti** (winner of Switzerland *S.Pellegrino Young Chef*), **Diego della Schiava** (Swiss finalist), and **Edoardo Fumagalli** (winner of the Italian final of *S.Pellegrino Young Chef*) gathered at Lugano's panoramic restaurant *Seven*, where they joined the resident chef **Claudio Bollini** to create a special menu.

### 2018 EDITION IN DISHES

We made a selection of some of the most **delicious dishes** served during the event. **Enjoy this selection mouthwatering of pictures!**

AURORA MAZZUCHELLI



*Aurora Mazzucchelli/Quail, carrot, honey mayonnaise and mustard seeds.*

GIACOMO GASPARI



*Giacomo Gaspari/Indian Ocean coconut milk soup, lobster skewer and burnt bananas.*

TOMAŽ KAVČIČ



*Tomaz Kavcic/Marinated anchovies served on orange butter*

MICHAEL KEMPF



*Michael Kempf/Stones, apricot, Jivara chocolate and Sansho flowers*

EMMANUEL RENAUT



*Emmanuel Renaut/ Hand cut scampi marinated in cedar and white nettle, Emmanuel Renaut's caviar selection flavored with grapefruit and shaved gentian roots.*

WICKY PRIYAN



*Wicky Priyan/ Kyo-Matcha- matcha tea biscuit, creamy matcha, yuzu jelly.*

RICO ZANDONELLA



*Rico Zandonella/Red mullet, beetroot tabouleh , corriander and mango.*

MATTIAS ROOCK



*Mattias Roock/Our yuzu, pistachio yogurt ice cream.*

All images by Rémy Steinegger

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