

Bars & Restaurants 29.10.2023 Darya von Bergen

# San Pellegrino Sapori Ticino Gala Dinner at Dolder Grand



**The San Pellegrino Saponi Ticino Festival** is a sensory journey through exquisite regional flavors crafted by local and international chefs. A fusion of tradition and innovation, it tells the tale of Ticino's exceptional culinary heritage.

The aim of S. Pellegrino Saponi Ticino has always been an authentic cultural exchange: the stories, the characters, the knowledge. Naturally, the unique tastes of the host countries are the real protagonists every time, together with the advantageous conditions of the Ticino region.

Since the first edition of the festival in 2007, *Dany Stauffacher*, CEO and founder of SPST has recognized the potential of wine and gastronomy to promote the destination. He created an event that puts his beloved country on the map, enhancing it through exceptional author cuisine. Featuring guest chefs from all over the world – from Asia to South America – the festival is an important date for gourmet lovers worldwide.

This year, 11 starred French chefs (22 stars in total) will demonstrate their culinary skills over 12 official evenings. Starting at the end of September, these events will take place, as always, in the most beautiful and important places in Ticino – including restaurants and hotels in the most evocative corners of the region. Of course, under the direction of colleagues from Ticino, who, for 16 years, have brought their passion, professionalism, and savoir-faire to the preparation of the unique and unrepeatable dinners.

In October, the “Ticino Gourmet Chefs” (*Marco Badalucci, Mattias Roock, Marco Campanella, and Christian Moreschi*) showcased their creations at The Dolder Grand Hotel in Zurich, which was hosted by *Heiko Nieder* for 70 “Gourmet Friends”, including Swiss Deluxe Hotels group, at The Restaurant.

*Photos: San Pellegrino Saponi Ticino Festival*













