

#wirsindKitzbüchel presents KITZ Culinary x Piedmont 2024

Another milestone in the concrete implementation of the focal points of action set as part of the #wirsindKitzbüchel branding process.

Kitzbüchel Tourismus is setting another culinary focus in autumn and is organising a culinary cooperation project with Piedmont for the fourth time.

After kicking off the Kitzbühel autumn of indulgence at the end of August, KITZ Kulinarik will meet the Italian region of Alba, which is known for its culinary treasures, from 10 to 13 October 2024 in Kitzbühel's Stadtpark. Kitzbühel Tourismus Managing Director Dr Viktoria Veider-Walser is looking forward to the upcoming KITZ Kulinarik x Piemont weekend: 'The presentation of culinary delights from our regional businesses in cooperation with partners from Piedmont fits harmoniously into the implementation of the successful Culinary Delights pattern as part of the #wirsindKitzbüchel branding process. KITZ Kulinarik x Piemont is part of our autumnal #Genussmoment campaign to put this special season with its sporting and culinary possibilities in the spotlight.'

Kitzbüchel meets Piedmont

High-quality products, dedicated restaurateurs and regional producers - these are the ingredients for enjoyable days in Kitzbühel's Stadtpark. At KITZ Culinary x Piedmont, Kitzbühel specialities meet products from Piedmont in mid-October 2024.

From Thursday to Sunday, the high-quality event concept invites you to stroll, taste and take away in the Kitzbühel City Park for the fourth time and presents local products from Kitzbühel and Alba with stories that can be told and experienced at the same time.

The top-class cooperation between the two gourmet regions creates new flavour experiences. In addition to local Kitzbühel delicacies, Piedmont offers the best from Alba, in particular the world-famous white Alba diamond as well as numerous exquisite and high-quality truffle specialities. Gourmets will enjoy other typical products such as hazelnuts, tajarin and rice from the Baraggia region. Special wines from the Langhe-Territor such as Barolo, Barbaresco and Nebbiolo d'Alba round off the culinary flavour experience alongside exclusive aperitivi and grappas.

The menu at KITZ Culinary x Piedmont offers a diverse range of dishes: from truffle egg dish with toasted farmhouse bread and tartare of Tyrolean Jahrling with egg yolk and truffle from Piedmont to tagliolini with fresh truffle and ox-drag ravioli with truffle to coscia di agnello al vino rosso. Dishes such as truffle risotto with Kinara cheese, gnocchi with truffle mould cheese sauce and chopped hazelnuts and antipasti platters are also on offer at the stands in Kitzbühel's Stadtpark.

TIPS

At KITZ Culinary x Piedmont 2024, the fascinating truffle dogs of the Lagotto Romagnolo breed will be presented for the first time - on Thursday, 10 October 2024 from 14:30 and on Friday, 11 October 2024 from 13:00. There are various ways of demonstrating the unique search behaviour of these dogs: For example, truffles could be hidden under flower pots, placed behind people or, if possible, buried in the ground. 'Cucina Alpina Tirolese meets Cucina Alpina Piemontese' at the Berggericht restaurant until Saturday 12 October 2024. In cooperation with producers from Piedmont, the Berggericht offers a special culinary experience in the restaurant on these evenings. Producers will also be present on site on the opening evening. All information can be found at kulinarik.kitzbuehel.com