

Cooking Farm: Tradition versus Innovation at the 26th. Merano WineFestival

The Cooking Farm of the Merano WineFestival takes place over four days (10-13 November) at the Meraner Sandplatz. In addition to cooking demonstrations, the presentation of special food products and exciting cooking themed talkshows, there will also be a specially themed lecture by Sternekoch Norbert Niederkofler.

Merano, 7th Novembre 2017 - From 10th to 13th November, the Cooking Farm located at the Meraner Sandplatz, will be the setting for a series of alternating high-profile events, taking place daily from 10 am to 6 pm. The theme is tradition versus innovation, with tradition being represented by Südtiroler farmers and innovation by leading Chefs. On the 10th November there will be a competition themed around "fermented foods," and between 11th and 12th November, "modern traditional cuisine versus innovative cooking" will be competed. The 13th November will be devoted to a cooking event where the 18 winners, from 1994-2016, of the Godio Prize will showcase their skills in various cooking sessions. Over these four days, the Sandplatz also serves as a stage for the presentation of six typical food products selected by the WineHunter Helmut Köcher and the tasting group of the Merano WineFestival. These will be presented to a general audience for the first time.

The 10th of November will be the start of [Naturae et Purae – Wild Cooking](#), which will be opened with a so themed lecture by Norbert Niederkofler. This will be followed by showcooking sessions on the subject of fermented food, a new culinary trend that uses the old tradition of fermenting food to change its organoleptic properties.

Program MWF2017 www.meranowinefestival.com/merano-winefestival/programma/

Press releases www.meranowinefestival.com/comunicati-stampa-1/

Press kit and photogallery MWF2017 at this link bit.ly/2fER0yz

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