Biodiversity and Best of Emilia Romagna Organic Farming

The Via Emilia between Bologna and Modena
FAMTRIP 1 — BOLOGNA MODENA

SATURDAY 28TH OCTOBER
Lunch at the San Giuliano Farm - San Lazzaro di Savena (BO)
A gourmet stroll across the Bolognese territory and Emilia Romagna, interpreting the food
excellences belonging to our land and tradition, using our season products and wines. It is
an informal lunch where you can taste several small portions. Each of them has its own story
and a wine pairing.
• Jerusalem Artichoke Flan with Potato Chips, Truffle and Poached Egg
Pignolatò frizzante 50 Special (sparkling white wine).
• Bean Croquettes and Cauliflower Gratin Purée
Malvasia Frizzante di Candia (sparkling white wine).
• Tortellino (homemade stuff pasta) with Liquidi Parmesan and Pumpkin
270 cantine Manaresi (white wine).
• Imperial Soup (typical Bolognese soup) and its Petronian (Bolognese) Surprise
Lambroso Grasparossa (red sparkling wine).
• Bollito misto (Boiled mixed meats) with Horseradish and Artichokes (Violeta di San Luca)
Albano Sabbie Gralle (white wine).
• Meatballs with Caramelized Onion Purée — Gusturnio (red wine).
• Zuppa Inglese (ypical dessert with egg cream, chocolate and sponge cake)
Albana passito
• Rice Cake — Rosolio liqueur

SATURDAY, 28TH OCTOBER
Dinner at the AMALTEA COOKING SCHOOL in Modena
• Smoked Bianco Modenesi (local cattle breed) Veal Tartare.
• Passatelli (homemade pasta) with Chicken Ragout.
• Guinea Fowl Roulade.
• Zabaione (egg and Marsala cream) with Crisp and Traditional Balsamic Vinegar.
Wine pairing according to the dishes

SUNDAY, 29TH OCTOBER
Lunch at the Farm and Wine Estate Agriturismo Garuti - Sorbara (MO)
• Selection of Salami and Cold Cuts, Cheeses and Mixed Fresh Salad.
• Pork Fillet and Baked Vegetables, Vegetables with Balsamic Vinegar, Baked Potatoes.
• Peas cooked in Lambrusco Wine.
• Selection of Homemade Cakes.

SUNDAY, 29TH OCTOBER
Dinner at the "Farm Agriturismo Corte D’Albo" - Montecchio (BO)
• Salad “Vecchia Modena”
• Risotto with Pumpkin, fresh Sausage and Balsamic Vinegar
(also in veg version, without sausage).
• Crispy Roasted Suckling Pig in Pignolatò White Wine Sauce.
• Baked and grilled season vegetables.
• Selection of Homemade Desserts
• Wine pairing according to the dishes

Saturday 28th October 2017

09:00 Bus pick up and transfer to the Gelato Museum “Carpigiani Gelato University” in Anzola dell’Emilia, near Bologna. www.gelatouniversity.com

09:30;11:30 Visiting the Gelato Museum and hands on session/cooking show : Gelato Flavour Parmigiano Reggiano with Traditional Balsamic Vinegar. Tasting session to follow.

11:30 Bus pick up and transfer to a farm guest house (agriturismo) in Bologna countryside: “ Podere San Giuliano” in San Lazzaro di Savena (BO) www.poderesangiuliano.it

12:00 Introducing the “Orto dello Chef” Chef’s Organic Veg Garden-Project and guided visit.

13:00 Lunch at the farm: informal tasting session with recipes based on regional organic products and local wines pairing.

15:00 Bus pick up and transfer to Modena.

16:00 Check in at Hotel Central Park 4* in Modena. www.centralparkmodena.com

16:30 Transfer to AMALTEA Cooking School, by Chef Luca Marchini www.scuolacucinaamaltea.it in Modena city centre. Cooking session and diner to follow.
Back to the hotel and overnight stay in Modena

Sunday, 29th October 2017

Breakfast in Hotel and check out

09:15 Bus pick up and transfer to the Traditional Balsamic Vinegar House “Giuseppe Giusti” www.giusti.it (founded in 1605) near Modena. Guided visit at the “Acetaia” (Traditional Balsamic Vinegar production) and tasting session.

10:30 Transfer to DOC Lambrusco Winery + farm guest house “Garuti Vini” http://garutivini.it in Sorbara, near Modena

11:00 Guided tour to the vineyards and the winery. Tasting session of 3 kinds of Lambrusco at different aging.

12:30 Lunch at the farm.

14:00 Bus pick up and transfer to Bologna.