



NOTABLE MEMOIRS

Dolomites的攝人滋味

The Magical flavors of the Dolomites

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Dolomite山嶺蜿蜒無盡氣勢磅礴，名列世界奇觀之中，座落於意大利東北Alta Badia的滑雪勝地，與威尼斯或米蘭只有咫尺之距，不容錯過。Dolomites山脈連綿不絕，囊括十八個山峰，自2009年升越3,000米高，UNESCO World Heritage中心便加以記錄展示其挺立石壁、陡峭懸崖及一系列密窄長深的山谷。

豪華酒店、一流的滑雪攀山景點加上三星米芝蓮食府盡在方圓十公里內，而這一小部份的景點就足以吸引到高要求的旅客到訪Alta Badia。

Relais & Chateaux Hotel & Spa Rosa Alpina 位於San Cassiano的古村裏，也是行政總廚Norbert Niederkofler所屬餐廳St Hubertus的家鄉，於1996年成立於Rosa Alpina酒店內。有傳聞指這所米芝蓮二星的餐廳正逐步攀上第三粒星。

Norbert優化其烹調風格，貫徹使用當地優質食材。如Norbert常言，「反璞歸真」是他追求味道的精髓所在。Norbert規定所有農產品貨源向當地有機耕作農夫購入，抱有「零運輸距離」的概念，所有採用的蔬果或魚肉均須是土生土長。當然，材料嚴格因應季節而定，每道佳餚自然也隨季而變。

Niederkofler用上原生食材配以原創新穎烹調方式，互相平衡補足，震撼味覺，創意可見一斑，如其中一道命名「冬園」的菜餚，蒸煮有機種植的冬季時令蔬菜，再用存放多年的胡蘿

The majestic range of Dolomite mountains, situated in northeastern Italy in the ski area of Alta Badia, easily reachable from Venice or Milan and listed among the wonders of the world, is not to be missed. A UNESCO World Heritage site since 2009, the Dolomites comprises a mountain range of 18 peaks which rise to above 3,000 metres, featuring breathtaking vertical walls, sheer cliffs and a high density of narrow, deep and long valleys.

Luxury hospitality, excellent skiing and hiking plus the choice of three Michelin starred restaurants all within a radius of 10 kilometers, are just a few of the attractions that entice a discerning clientele to Alta Badia.

Relais & Chateaux Hotel & Spa Rosa Alpina set in the quaint village of San Cassiano is also the home to executive Chef Norbert Niederkofler's St Hubertus restaurant, established in the Rosa Alpina in 1996, today boasts two Michelin stars, and rumor has it that it is well on its way to its third star.

Norbert has perfected his culinary style, which is deeply rooted in the use of local quality products. His essence, as he likes to put it, is 'back to roots and pure tastes'. Norbert sources all his produce from local farmers who farm organically according to Norbert's specifications. Whether fruit, vegetables, meat or fish they must be indigenous to the region, produced with a concept of 'kilometer zero'. It goes without saying that all dishes change according to the season, as all ingredients are rigorously seasonal.

Niederkofler's creativity can be detected in the way he uses the local ingredients to fashion recipes and dishes that are totally original, balanced and explosive on the palate such as his tantalizing palate chaser 'Winter Garden' made up of organically grown winter vegetables steamed and then glazed with essence of 'antique' carrots and grape seed oil. Another favourite is his gently smoked trout fillet tartar fished from the local mountain streams,



葡烹煮成汁加葡萄籽油澆上，追求味蕾的極致享受。Niederkofler另一道摯愛用當地川流捕獲的鱒魚慢火燉煮，魚柳製成他他，最後加上魚子醬裝飾。其中一道特色「意大利麵」是用馬鈴薯與甜菜根製成麵糰混入奶油和辣根餡料製成，滋味融入心坎。得意名菜亦包括Norbert的洋蔥意大利飯，烹調時加入酒及不同芝士，表面鋪上攪拌過的奶油、細蔥和芝士。各種味道細膩交纏，每次舉叉都叫人想再吃一口。

St Hubertus的酒單有1,900多個酒名，酒單由Head Sommelier Christian Rainer精製，Head Sommelier Christian Rainer精曉選酒搭配總廚Niederkofler的菜式。Alto Adige芳香撲鼻的白酒加上德國發音，常與Alsace相提並論。兩者都有種植相同的葡萄樹—Riesling、Sylvaner、Pinot Blanc、Pinot Noir、Pinot Gris及Muscat，而其中一個著名克隆於Alsace成為了Gewürztraminer的品種Traminer，據說取名於Tramin的Alto Adige村莊。不過兩者不宜過於比較，Alto Adige有其鮮明的風格及嚴謹分界線同時包含土生品種，如Lagrein、Schiava、St Magdalena、Pinot Noir、Merlot及Cabernet Sauvignon。

一星米芝蓮餐廳La Siriola正位於滑雪場下方，建設於Ciasa Salares酒店內，僅距離San Cassiano兩公里。現年26歲的行政總廚Matteo Metullio是現時意大利最年輕榮獲星級的主廚，主理的菜餚大膽地運用甜味和鹹味營造對比。Matteo未有奉

garnished with caviar. Unique as a ‘pasta’ dish his gnocchi made from potato and red beetroot with a cream and horseradish filling, which just melts on the palate. Signature dishes include Norbert’s onion risotto, cooked with wine and a mix of cheeses, then topped with whipped cream, chives and cheese. The combination of flavor is intense, yet each fork-full leads easily to another.

St Hubertus’ wine list comprises some 1900 labels and is the creation of Head Sommelier Christian Rainer who is well versed in perfectly matching wines to Chef Niederkofler cuisine. Alto Adige with its fragrant white wines and German-accented syllables, is sometimes compared with Alsace. They have vines in common – Riesling, Sylvaner, Pinot Blanc, Pinot Noir, Pinot Gris, and Muscat – and it is said that the Traminer variety, a superior clone of which became Gewürztraminer in Alsace, took its name from the Alto Adige village of Tramin. But analogies should not be overdrawn, for Alto Adige has its own clear styles and a strong line in reds also from local varieties which include, Lagrein, Schiava, St Magdalena, Pinot Noir, Merlot, Cabernet Sauvignon

La Siriola, one star Michelin Restaurant, just two kilometers outside San Cassiano is housed in the Ciasa Salares Hotel, right at the bottom of some of the ski slopes. Executive Chef Matteo Metullio aged 26 is Italy’s youngest star-studded chef. His cuisine is bold with sweet and savoury contrasts. Matteo does not adhere to the ‘kilometre zero’ eco-sustainability of sourcing products, but sources the best seasonal products from the best areas of production. Which means if the best shrimps come from Sicily then he will get these flown in and delivered by early morning.

La Siriola offers four tasting menus, each one themed to local traditional fare or to a more daring and exotic intermingling of flavours and ingredients, as well as à la carte dining. Matteo’s creative streak is what makes his



行「零運輸距離」的環保概念挑選食材，卻從最好產地購入最好時令食材，即如果最優質的蝦產自Sicily，Matteo就會空運引入，清晨前抵達。

La Siriola有四款菜單供選擇，每種均設定主題，以本土傳統食材或較大膽充滿異國風情的材料口味搭配而成，還包括à la carte。Matteo的創意令他的菜式難以抗拒。他主理丟芝麻三文治和炸大蝦他他是最廣為歡迎的主菜，而意大利粉配以海膽、檸檬與Provolone芝士是創新挑動人味覺的海鮮意大利麵。主菜有他的特色菜，乳豬以三種風格調製，伴以芥末馬鈴薯、蜜糖、白芹菜、青蘋果、生蠔、煙肉和辣根製成的泡沫，無疑是菜單必備。橘子芭菲配綠荳蔻、香橐奶油和Arabica咖啡焦糖嫩蛋的創意會是完美丟句號。每道菜專業配以La Siriola酒單的一種酒，La Siriola酒單兼收並蓄，收納超過2400種酒，每種酒均經精心挑選存於Stefan Wieser的酒窖，當中包括從Alto Adige挑選的上盛美酒及世界各地獨特挑選以自然動力法耕作的天然佳釀。

幾英里外，於Corvara的la Perla酒店，由年輕總廚Nicola Laera主理的高級美食府第揉合傳統與創意。柔和燭光與當地木製鑲板裝飾令餐廳宛如一顆無懼歲月痕跡的寶石。La Perla的寶庫藏在地底地窖內，是專為Tuscany經典佳釀Sassicaia而設的保險庫。地窖小屋內藏有2100多枝從前至今釀成的Sassicaia。總酒侍Paolo Baraldi希望從小型葡萄供應商引入出色卻少為人知的本地酒能帶來驚喜。

真正勝人之處是坐在高山之上——併享受優質服務美食同時飽覽醉人美景。Alta Badia山脈有頂尖滑雪教練熟切帶你遊覽山林美景。所有追捧Dolomite的人眼中，一致認為Club Moritzino是「山上最佳食府」，在2100米山上不管寒暑常開，提供美酒和以最新鮮的魚製作的精美菜式。不論是冬季飛馳雪山或在夏季欣賞山野綠草如茵，你總能在Alta Badias尋找到極致美食，體驗非凡享受。

cuisine tantalizingly appealing. His sesame sandwich, scampi tartare is a much favoured entrée, while the Spaghettone with sea urchins, citron and Provolone cheese is a provocative twist on a seafood pasta. Main courses include his signature dish suckling pig presented in three different styles, accompanied by mustard potatoes, honey and white celery, green apple and tempura oyster and a bacon, and horseradish foam is a must on the menu. Tangerine parfait with green cardamom, dates cream, Arabica coffee brulé is the perfect creative finale. Each course is expertly matched to a wine from La Siriola’s eclectic wine list which derives from a collection of over 2400 labels meticulously selected and stored in Stefan Wieser’s cellar, which includes a good selection of Alto Adige wines and a unique selection of 350 biodynamic and natural wines from all over the world.

Only a few miles away in la Perla hotel in Corvara, Nicola Laera, young executive Chef to La Stüa de Michil’s one star Michelin fine gourmet dining is where tradition meets innovation. Soft candle-light and local wood panelling make this restaurant a timeless jewel. La Perla’s hidden temple lies underground in its cellar, a vault dedicated to Tuscany’s benchmark wine of excellence, Sassicaia. The cellar houses some 2100 bottles including every single vintage to date of Sassicaia. Head sommelier Paolo Baraldi likes to surprise with suggesting excellent yet lesser-known local wines from small vigneron.

What really makes this area special when it comes to excellence in hospitality, scenery and dining is the opportunity of indulging in all these wonderful sensations at an altitude. Alta Badia’s range of mountains offers top ski instructors eager to guide you around the beautiful scenic slopes. Be sure not to miss Club Moritzino, considered by all Dolomite aficionados as ‘the best restaurant on the slopes’ open in summer and winter and offers the freshest fish with a tantalizing menu of fine dishes and wines at an altitude of 2100 metres. Whether you are up on the ski slopes in winter or enjoying the luscious green mountain views in summer you can always find fine dining and genuine hospitality in Alta Badia. ☑

Information

Restaurant St Hubertus (2star Michelin): www.rosalpina.it	Club Moritzino – Café Restaurant Terasse: www.moritzino.it
Ristorante La Siriola (1star Michelin): www.siriolagroup.it	Scuola Sci Dolomites: www.skidolomites.it
La Stüa de Michil (1star Michelin): www.hotel-laperla.it	