

dexterity and a love of creating.

## **CIRCUS 8 and 1/2 - OPENING PARTY & DJ SET**

**With chef Bottura**

*Piazzale Fellini roundabout*

Remixing, discs will spin: chef Massimo Bottura at the console

for a unique DJ set with circus influences and sidewalk chefs

## **CIRCUS 8 and 1/2 - the circus of flavours and knowledge**

*Piazzale Fellini roundabout*

12 chefs from Emilia Romagna meet the best 12 young international chefs. Great cooks and star-rated chefs cook for the public, featuring cooking shows and dish tastings, transforming the great products from the fertile land of the via Emilia with their hands and heart. To accompany the food, Circus 8 and 1/2 also offers quality wines selected by the Enoteca Regionale of Emilia Romagna. There will also be workshops for adults and the little ones, with 'Say, do, taste', four meetings organised by Slow Food Emilia Romagna with fishermen, gourmets, chefs, piadina and pasta makers.

## **THE MARKET OF EXCELLENT PRODUCTS**

**The fertile land of via Emilia leads to the sea**

*Seafront, from piazzale Fellini to Piazzale Boscovich*

The only market of great producers and local food and wine resources from the via Emilia to the sea, where you can take in, taste and purchase real 'signature products' of the region that boasts the record of origin denominations: from Parmigiano Reggiano cheese to the traditional balsamic vinegar from Modena, from culatello di Zibello to Parma ham, from Piacenza cured meats to genuine wines and rediscovered fruit varieties

## **MATRIOSKA SPECIAL**

**Crafts, design, good ideas**

*Piazzale Fellini*

The traveling lab store of crafts, design and good ideas. A multifaceted exhibition which, like Russian dolls, contains many secrets that are the result of creativity, art and research, all HANDMADE.

From bicycles, ceramics, furniture and clothing to accessories and lamps and everything that combines innovation,

## COOKING SHOW PROGRAMME:

Watch the chefs cooking at the circus

11.30 am

Opening of the CIRCUS 8 and 1/2, the circus of flavours and knowledge with **Massimo Bottura**

- 12.30 - 1.30 pm

**Davide di Fabio**

**Leandro Carreira**

- 1.30 – 2.30 pm

**Franco Cimini**

**Simone Tondo**

- 7 – 8 pm

**Fabio**

**Rossi**

**Vladimir**

**Muhin**

- 8 – 9 pm

**Adalberto**

**Migliari**

**Meng Zijun**

- 9 – 10 pm

**Luca**

**Marchini**

**Tatiana**

**Levha**

- 10 – 11 pm

**Fabrizio**

**Mantovani**

**Bertrand**

**Grebaut**

Watch the chefs cooking at the circus

- 12.30 – 1.30 pm

**Piergiorgio**

**Parini**

**Guillaume**

**Monjuré**

- 1.30 – 2.30 pm

**Mattia**

**Borroni**

**Kemal**

**Demirasa**

**I**

- 7 – 8 pm

**Massimo**

**Spigaroli**

**Junya**

**Yamasaki**

- 8 – 9 pm

**Mario Ferrara**

**Fabian van Hauske & Jeremiah Stone**

- 9 – 10 pm

**Paolo**

**Raschi**

**Sven**

**Wassm**

**er**

- 10 – 11 pm

**Raffael**

**e**

**Liuzzi**

**Lee**

**Tierna**

**n**

## DEJEUNER SUR L'HERBE

**Rinaldini, Di Bernardo, in collaboration with Bottura**

*Grand Hotel gardens (piazzale Fellini)*

Picnic brunch by Claudio di Bernardo, chef of the Grand Hotel Rimini, Roberto Rinaldini, pastry master, in collaboration with Massimo Bottura and the Al Meni chefs.

Availability is limited, reservations only.

Info: [turismo@comune.rimini.it](mailto:turismo@comune.rimini.it)