



14:30

Ütia de Bioch  
26.06

Club Moritzino  
31.07

I Tablá  
28.08

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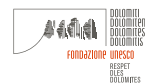
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# Cujiné te ütia



Cucinare tra le vette  
Kochen zwischen den Gipfeln  
Cooking in the mountains



## Cujiné te ütia

Un rifugio immerso nel verde, la maestria di uno chef e deliziose ricette ladine da scoprire fra gli scenari unici delle Dolomiti.

Avrai la tua postazione e potrai cucinare il piatto tipico insieme allo chef.

*Köstliche ladinische Rezepte mit einem Chef in einer Hütte entdecken, umrahmt von der einzigartigen Kulisse der Dolomiten.*

*Du wirst das typische Gericht gemeinsam mit dem Küchenchef vorbereiten.*

*Discover the mastery of a chef and his delicious Ladin recipes in a mountain hut surrounded by a unique scenery in the heart of the Dolomites. You will have your own cooking station and you will prepare the traditional dish with the chef.*

## Ûtia de Bioch / 26.06



### Cajincí t'ega

IT | Ravioli tirolesi ripieni di spinaci e ricotta

#### Ingredienti (per 4 persone)

##### Impasto

300 g farina di segale / 200 g farina tipo 00  
40 g olio semi di girasole / 10 g sale e pepe

Mescolare tutti gli ingredienti in un recipiente e impastare a tutto, avvolgere in una pellicola e lasciare riposare in frigorifero.

##### Ripieno

500 g spinaci / 250 g ricotta / 75 g cipolline  
1 spicchio d'aglio / sale e pepe

Far rosolare in una padella la cipolla e lo spinaci, la ricotta e il sale a fuoco lento.

#### Preparazione

Stendere la pasta ad uno spessore di 7-8 cm e posare con un cucchiaino di pasta nel centro di ogni dischetto. Bagnare il bordo con dell'acqua e piegare la pasta facendole assumere la forma di mezzeluna. Premere con le mani i bordi della pasta. Cuocere i ravioli in acqua bollente. Cospargere di parmigiano e servire con un filo di sugo di cipollina.

DE | Hausgemachte Schlutzkrapfen mit Spinat und Ricotta

#### Zutaten (für 4 Personen)

Teig  
300 g Roggenmehl / 200 g Weizenmehl  
40 g Sonnenblumenöl / 10 g Salz / 2 Eier

Alle Zutaten in eine Schüssel geben und gut vermischen. Den Teig kneten, mit Klarsichtfolie einpacken und für 1 Stunde im Kühlschrank aufbewahren.

##### Fülle

500 g Spinat / 250 g Topfen  
75 g Zwiebeln / 1 Knoblauchzehe / 1 Knoblauchzweig

In einem Topf die gehackte Zwiebel anbraten, den Spinat dazugeben und abschmecken. Ein wenig abkühlen, und fein hacken.

#### Zubereitung

Den Teig bis 1,5-2 mm ausrollen, ausstechen und mit einem Teelöffel anfeuchten und Halbmonde formen. Bei 170°C für 7 Minuten ziehen lassen, die Schlutzkrapfen mit geschmolzener Butter, Parmesankäse und Schnittlauch abschmecken.

EN | Homemade ravioli stuffed with spinach and ricotta cheese

#### Ingredients (for 4 people)

##### Dough

300 g rye flour / 200 g 00-type wheat flour  
40 g sunflower oil / 10 g salt / 2 eggs

Mix together all the ingredients in a bowl and knead for 10 minutes. Wrap in cling film and leave it in the fridge for 1 hour.

##### Filling

500 g spinach / 250 g ricotta / 75 g onion  
1 clove of garlic / salt and pepper

Chop the onion and season the spinach and season with a little salt and pepper. Mince up the mixture.

#### Preparation

Delicately roll out the dough to a thickness of 1.5-2 mm. Cut out circles with a diameter of approx. 7-8 cm. Use a spoon to make a well in the center of each disc. Wet the edge with water and fold over the half-moons. Press down the edges of the ravioli in salted water for 1-2 minutes.

Cook the ravioli in salted water for 7-8 minutes. Drain and serve with melted butter and a pinch of salt.

## Club Moritzino / 31.07

### Cütles da pom

IT | Frittelle di mele

#### Ingredienti (per 20 pezzi)

2 uova / 25 g zucchero / 120 g farina / 20 g zucchero in polvere / 1 uovo / 20 g zucchero / 120 g farina / 20 g zucchero in polvere / 1 uovo

5 mele Golden Delicious dell'Alto Adige / succo di 1 limone

#### Preparazione

In una ciotola versare la farina insieme al composto con una frusta in modo da ottenere una pastella senza grumi. Aggiungere il tuorlo delle uova, lo zucchero ed il rum. Coprire e lasciare riposare per 30 minuti. Nel frattempo, pulire le mele dalla buccia, tagliarle a dadini e bagnarle con il succo del limone. Unire gli albumi alla pastella. Passare le fette di mele nella pastella e friggerle in olio bollente per un attimo. Servire subito con zucchero e cannella in polvere.

DE | Apfelküchlein

#### Zutaten (für 20 Stück)

2 Eier / 25 g Zucker / 120 g 00 Mehl / 1 Esslöffel Rum / 5 Südtiroler Äpfel / Saft von 1 Zitrone / Frittieröl / 25 g Wasser

#### Zubereitung

Die Zutaten in einer Schüssel vermischen und den Teig glatt rühren. Die Äpfel in ca. 1 cm dicke Scheiben schneiden und entkernen. Die Äpfel in ca. 1 cm dicke Scheiben schneiden und entkernen. Die Äpfel in ca. 1 cm dicke Scheiben schneiden und entkernen.

EN | Apple fritters

#### Ingredients (for 20 pieces)

2 eggs / 25 g sugar / 120 g 00 flour / 1 pinch of salt / 1 tablespoon rum / 5 Golden Delicious apples from South Tyrol / juice of 1 lemon / frying oil / sugar and cinnamon powder

Pour the flour and baking powder into a bowl and whisk to form a smooth batter. Add the egg whites to stiff peaks and clean and are clean, cut them into slices of about 1 cm thick.

Dip the apple slices in the batter, taking care to drain off the excess batter for a bit, then dip the apples in oil at about 170°C. Cook until the apples are golden brown.

When cooked, dry the apples on paper towels and serve them with a pinch of salt and a little sugar.

Preparation

Pour the flour and baking powder into a bowl and whisk to form a smooth batter. Add the egg whites to stiff peaks and clean and are clean, cut them into slices of about 1 cm thick. Dip the apple slices in the batter, taking care to drain off the excess batter for a bit, then dip the apples in oil at about 170°C. Cook until the apples are golden brown.

When cooked, dry the apples on paper towels and serve them with a pinch of salt and a little sugar.

Preparation

## I Tablá / 28.08

### Bales da spinot

IT | Caneler di spinaci

#### Ingredienti (per 4 persone)

2 uova / 25 g zucchero / 120 g farina / 20 g zucchero in polvere / 1 uovo / 20 g zucchero / 120 g farina / 20 g zucchero in polvere / 1 uovo

1 cucchiaino di farina  
150 g pane bianco raffermo a dadini  
1 spicchio d'aglio / 1 presa di nocemoscata / sale e pepe  
30 g parmigiano grattugiato / 70 g burro

#### Preparazione

Bucciare la cipolla e l'aglio, tritarli nel burro. Tritare gli spinaci, unire il composto con la ricotta e il parmigiano. Servire con un filo di sugo di cipolla.

Nel frattempo portare ad ebollizione l'acqua e aggiungere il composto di pasta. Servire con un filo di sugo di cipolla.

DE | Spinatküchel

#### Zutaten (für 4 Personen)

2 Eier / 25 g Zucker / 120 g 00 Mehl / 1 Esslöffel Rum / 5 Südtiroler Äpfel / Saft von 1 Zitrone / Frittieröl / 25 g Wasser

#### Zubereitung

Zwiebel und Knoblauch schälen, in einem Topf anbraten. Spinat zugeben und abschmecken. Ein wenig abkühlen, und fein hacken.

In einem Topf die gehackte Zwiebel anbraten, den Spinat dazugeben und abschmecken. Ein wenig abkühlen, und fein hacken.

EN | Spinach dumplings

#### Ingredients (for 4 people)

2 eggs / 25 g sugar / 120 g 00 flour / 1 pinch of salt / 1 tablespoon rum / 5 Golden Delicious apples from South Tyrol / juice of 1 lemon / frying oil / sugar and cinnamon powder

Pour the flour and baking powder into a bowl and whisk to form a smooth batter. Add the egg whites to stiff peaks and clean and are clean, cut them into slices of about 1 cm thick.

Dip the apple slices in the batter, taking care to drain off the excess batter for a bit, then dip the apples in oil at about 170°C. Cook until the apples are golden brown.

When cooked, dry the apples on paper towels and serve them with a pinch of salt and a little sugar.

Preparation

Peel the onion and garlic, chop the spinach and add to the fried onion and ground nutmeg. Blend the spinach, milk, flour and mix well. Cover the mixture and let it rest for 30 minutes. Meanwhile, boil a pan of water and add the dumplings. Inset the center of the dumplings. Cook in boiling, salted water for 7-8 minutes. Serve covered with melted butter with a pinch of salt and a little sugar.