



KEYQ+ FESTIVAL IN FORLIMPOPOLI



CASA ARTUSI and SCUOLA CENTRALE FORMAZIONE

are pleased to invite you to the:

KEYQ+ FESTIVAL IN FORLIMPOPOLI



WHEN

24-25/06/2019



WHERE

FORLIMPOPOLI

The KEYQ+ FESTIVAL is targeted to citizens, tourists and visitors that would like to experience tastes, flavours, recipes and discover cultural treasures from the Adriatic provinces of Emilia Romagna and receive information about the KeyQ+ project and the tourism itinerary between Croatia and Italy created.

Participation is open to participants, subject to availability.



Key Q+: Culture and Tourism as keys for quality cross-border development of Italy and Croatia is a project aimed at increasing the tourist offer of the cross-border area by developing a unique tourism product based on a common cultural and culinary heritage that connects Croatian and Italian border regions and exploring and discovering the tastes, flavours and traditions of rural areas surrounding the north of the Adriatic.

Casa Artusi and **Scuola Centrale Formazione** are two out of the eight project partners whose actions contribute in promoting economic development through sustainable tourism or other activities based on the protection and promotion of natural and cultural heritage.

The KeyQ+ Festival will be held from **24 to 25 June 2019**, during which interested parties will experience and try out various **activities and products inspired by Artusian gastronomy heritage and the Unification of Italy.**

The festival is part of the traditional **23th Artusian Festival**, with an emphasis on **history and cuisine development** and emblematic food in different ages.

Program

Monday 24/6/2019

Casa Artusi- Forlimpopoli

12:00 – 13:30 Welcome lunch at Casa Artusi restaurant (POI of the KeyQ+ itinerary)

14:00-17:00 Show cooking and Practical workshop for the students from SCUOLA CENTRALE FORMAZIONE with a chocolate pastry chef (Massimiliano Guidubaldi from Perugia-Nestlè): history and innovation in chocolate pralines, biscuits and cakes with chocolate from XIX century to the present.

17:30-18:15 Visit to the Living Museum of Casa Artusi (Artusi's Library, Church of Serves) – KeyQ+ Point for Emilia Romagna

19:00-19:45: Literary aperitif: Fry and Poetry. Poetry as nourishment for the soul and good cuisine as a meter for well living. Interventions: Matteo Straccia, Alberto Capatti, Massimo Montanari.

19:45-21:00 Visit at booths around the streets and squares of Forlimpopoli. Among typical recipes prepared at the booths as "Tortelli alla lastra di Galeata", "Passatelli all'uso di Romagna", "Cappelletti al ragù", "fricò" and other dishes that are emblematic of the KeyQ+ area.

(Institutions and Project Partners are invited to a Networking dinner at the Restaurant of Casa Artusi).

21:00: "The Beautiful eating. Food in art-pieces". Conference by Marco Vallicelli, lecturer in History of Arts at the Art and Music High School in Forlì. Theme: Food in arts: from Renaissance to Neo-classicism. Introduces: Silvia Bartoli, Director of MAF (Civic Archeological Museum "T.Aldini" from Forlimpopoli).

Tuesday 25/4/2019

Casa Artusi- Forlimpopoli

9:00-12:30: Show cooking and Practical workshop for the students from SCUOLA CENTRALE FORMAZIONE with a pastry chef (Matteo Manuini from Casa del Giovane Don Mario Bottoglia – member of national Italian team at the Europe Bakery Championship): cakes and desserts from Artusi's heritage, according to the XIX century taste and reinterpreted with a modern twist.

13:00-14:00 Tasting of local products at Casa Artusi

14:00 – 19:00 Free time for visiting Points of Interest following the interactive map of KeyQ+.

19:00 – 20:00 Literary aperitif "The market pictures, the covered talking in Vincenzo Campi's fuggger cycle". The book focuses attention on a pictorial cycle composed of five paintings by Vincenzo Campi and kept in Germany since 1580-1581. The main subject of the series is food in its different and extraordinary variations, from fruit to vegetables, to fish, to chickens, to turkeys, to various types of birds. Real natural triumphs that the "most ingenious Vincenzo" sets up in markets with lots of "singular" sellers. Lecturer: Lucia Corrain. Interventions by Paolo Fabbri and Gianfranco Marrone.

All activities are accessible upon registration and availability of seats.