



PRESS RELEASE

Ashley Palmer-Watts brings 'Dinner by Heston Blumenthal' to the MARATONA DLES DOLOMITES – ENEL 2019

Friday 5th July 2019: Dinner co-hosted by Nicola Laera at Hotel La Perla, in celebration of the Maratona dles Dolomites – Enel.

Alta Badia (South Tyrolean Dolomites/Italy) - In celebration of the world's most popular cycling event, [Maratona dles Dolomites-Enel](#), two Michelin starred chef Ashley Palmer-Watts, will bring a taste of 'Dinner by Heston Blumenthal' to Alta Badia on Friday 5th July 2019, when he cooks alongside local Michelin starred chef Nicola Laera at La Stüa de Michil at Hotel La Perla. Marking the first time that 'Dinner by Heston Blumenthal' dishes have been served in the mountains, the two chefs will cook alongside each other to create a sensational dinner menu, including signature dishes from both restaurants.

Kicking off Italy's biggest cycling weekend, Ashley will be cooking ahead of his participation in the Maratona dles Dolomites-Enel on Sunday 7 July 2019. With the Maratona event covering 138km, or options to complete the middle course (106km) or Sellaronda course (55km), the event is one of the most hotly contested cycling events in the world to secure entry, with over 30,000 entries received for just 9,000 available places in 2019. Each course starts and ends in Alta Badia, commencing in La Villa and completing in Corvara.

A passionate cyclist, who can often be seen out on his own Pinarello bike when time away from the kitchen allows, Ashley has long wanted to complete the Maratona dles Dolomites-Enel. Joining 9,000 other cyclists on the closed roads of South Tyrol for the event, Ashley will face a 4,230m difference in altitude over the Maratona course, and cycle through world famous passes such as Valparola and Giau. Bringing his creative eye for detail to Alta Badia, coupled with a great enthusiasm for research and British ingredients, Ashley will offer dishes from Dinner's unique menu of historically inspired British dishes to the celebration dinner.

Cooking alongside Ashley at La Stüa de Michil will be head chef Nicola Laera, one of Alta Badia's Michelin starred chefs. Known for making great use of high-quality produce, Nicola's dishes offer flavours of the mountains with Mediterranean influence.

The dinner will be hosted at La Perla's beautiful La Stüa de Michil restaurant, offering tables set in cosy nooks and featuring wooden furniture and interiors typical of the local Ladin culture, under the expert hospitality and warm welcome of the Costa family owners.

Tickets for the dinner cost 160€, drinks not included – early bookings are advised by calling La Perla on +39 471 831000 or by email info@hotel-laperla.it



MARATONA DLES DOLOMITES – ENEL: THE RACE

The 33rd edition of the Maratona dles Dolomites - Enel is dedicated to Duman, meaning “*tomorrow*” or “*future*” in the local Ladin language: a future that is particularly focused on Mother Earth - the planet that we have seriously endangered without realising that, by doing this, we’re also endangering ourselves. However, we want to be optimistic, which is why we're looking towards the future convinced that, already today, there is plenty that we can and must do in order to improve this situation.

NUMBERS AND ROUTES

This year, we received 31,600 requests for the usual 9,000 places available. The requests came from 81 different countries, with 72 remaining after the draw. The return of the “second-chance” rule, has led to 881 people being given the right to take part, having had six negative draws. You must never lose hope of being able to take part in the Maratona.

The Maratona dles Dolomites-Enel will be held on Sunday 7th July, starting at 06.30 from La Villa with the finish line in Corvara. The cyclo sportive will wind its way around three routes: The “Long” route stretching 138km and with a 4,230m difference in altitude, the “Medium” route stretching 106km and with a 3,130m difference in altitude and the “Sella Ronda” stretching 55km and with a 1,780m difference in altitude. The passes will be strictly closed to traffic, as is now the steadfast rule for the competition. Cycling along the legendary roads that have made cycling history, without having to worry about cars or motorbikes, is a thing of unparalleled beauty. Campolongo, Pordoi, Sella, Gardena, Giau, Falzarego and Valparola: a magnificent setting where participants can cycle along in the silence and stunning surroundings of this truly unique landscape.

Further information:

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