



Movimënt, sweet Movimënt: Brought to you by Ernst Knam

A dessert dedicated to the Movimënt - Alta Badia brand now bears the signature of Italy's most famous chef and Maître chocolatier. Designed in two variants - a summer and a winter version - and inspired by the scents of the Dolomites, it will be served exclusively by the Movi Family Aparthotel in Corvara, the newly inaugurated building which marks Movimënt's entry into the hospitality sector. Mr. Knam will also be the starring personality of show cooking and tasting sessions for children and families held in the aparthotel.

Corvara in Badia, xx December 2022_ the "King of Chocolate" arrives in Alta Badia: **Movimënt** is delighted to announce our partnership with chef and Maître chocolatier **Ernst Knam**, undisputed icon of contemporary cuisine. Returning to the ski slopes of the Skicarosello Consortium of Corvara - which opened last Saturday - has never been so sweet.

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The long-standing friendship and regular contact between Knam and the Movimënt Alta Badia has now grown to become a fully fledged partnership. The hub of the latest happenings is the newly inaugurated **Movi Family Aparthotel**: The first family aparthotel in Alta Badia has teamed up with the famous pastry chef, and is the only place where guests will be able to savour an **exclusive** taste of the **Movimënt dessert** designed expressly by Knam for the brand. To highlight the seasonal nature of the ingredients, the dessert has been created in two variants: a **summer version** and a **winter version**.

"I spend every summer and every winter here with my wife and our children," says the chef - "and this is how I found my inspiration; in the silence of my walks, the clean air, and the beauty of these places. The dessert encapsulates the essence of the Dolomites: apples, honey, mountain pine and cinnamon, reminiscent of strudel."

The "winter edition" of the Movimënt dessert is a blend of salted peanut crumble, mousse of 39% milk chocolate from Peru and cinnamon mousse, local products including **apple pate** and **mountain-pine honey** mousse and, last but not least, caramel topping. **The crowning touch** comes in the form of the Movimënt logo, printed on chocolate and coated in 24k gold leaf.

Chef Knam will also be returning to the Movi Family Aparthotel in both winter and summer, when he will be injecting his vitality into **show cooking** and **tasting** sessions for families and





children as they learn to prepare small desserts and identify a variety of types of chocolate together with the maestro himself. This will provide a wonderful opportunity to meet Knam in person and ask him for a few tips.

Ernst Knam, who built up his career in the best of starred restaurants and the "Court" of Gualtiero Marchesi, is the only pastry chef to be named Ambassador of the 2015 EXPO, and has been a familiar face on television for many years. Leading star of a variety of Real Time programmes inspired by his career, including "Il Re del Cioccolato" (The King of Chocolate) and "Bake Off Italia," he and his wife Alessandra Mion – otherwise known as Frau Knam - are also regular guests on I Fatti Vostri on Rai2.

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