#### **TEATRO**



### **SAN MATERNO**ASCONA

Wednesday 5 May, 8.30 p.m. Thursday 6 May, 8.30 p.m.

# The Bauhaus and Vegetarian Cuisine

with Michelin starred-chef Pietro Leemann



## Geometry - chance - naturalness

San Materno turns into a café-théâtre to enjoy a unique experience. A space surrounded by two dancers: Maxime Freixas and Francesco Colaleo, who feed their gestures thanks to the fresh earth surrounding them.

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In collaboration with





#### Biography

Pietro Leemann was born in Locarno, Switzerland, in the Summer of 1961. In 1976, struck by a vanilla-flavoured Bavarian cream by the great Ticinese chef Angelo Conti Rossini, he decided to embark on the path of culinary art. This was just the beginning of a long training period, at the court of master chefs such as Angelo, Gualtiero Marchesi and Frédy Girardet, who taught him the foundations of great cuisine.

At the beginning of the 1980s, he drew closer to vegetarian cuisine, coming into contact with the new ecological movements which laid the foundations for environmentally friendly and healthy food.

Passionate about philosophy and mysticism, he decided to leave for the East to explore its main cultures, especially Zen Buddhism, Taoism and the world of Vedas. Thanks to an introspective journey, he recognised himself as a vegetarian and, once returned to Italy in 1989, together with a group of friends, he decided to open his own gourmet vegetarian restaurant in Milan, to which he gave a very evocative name: "Joia".

In 1996, Joia was the first European vegetarian restaurant to be awarded a Michelin star. After 30 years, Joia is considered the most important entity at the European as well as at the international level, as regards green, ethical and sustainable cuisine.

Among the prizes received, in 2000 Pietro was awarded the Pellegrino Artusi prize for the quality and originality of his cuisine and, in 2010, the Città di Fabriano prize.

In 2015 he was ExpoMilano's Chef Ambassador.

In 2018 he received the Banca della Svizzera Italiana's Fondazione del Centenario award, in recognition of his great achievements throughout more than thirty years of professional work.