



The road of Flavours

when food becomes an art

Katia  Events

Chef Kooman

The Project

Born from a meeting between Katia Events and Hooman Soltani, the desire to create a network of Italian and Iranian producers, in the field of excellent gastronomy, to be known and appreciated across Albania.



Join our group of professionals and their dream:
to create the Road of Flavours that leads to Albania.

The Partners



Join our group

The road of flavours through Albania

It is a new and at the same time ancient road because it is made up of discoveries and rediscoveries.

An itinerary that unwinds from Italy and Iran through Albania with the aim of sharing our vision of a gastronomy that lives on traditions and the ability to reinvent them; of precious ingredients and excellent products; of continuous research stimulated by creativity and a taste for discovery, art and beauty.

Our project develops along four lines:

- The creation of a network of Italian, Iranian and special producers in the world in the field of excellent gastronomy, to be made known and appreciated also in Albania
- High profile culinary and cultural events, organized on Albanian territory
- Courses of excellence for the chefs and operators of the hotel sector of tomorrow
- A television format about Albanian culture and culinary traditions, revisited by the chef in a gourmet key.



A network of gastronomic Excellence

The material with which a dish is created has an important foundation and, when it comes to gastronomy, Italy and Iran are two countries that boast about a thousand-year-old culture. A tradition, research, and a precious “know-how”, sometimes remain as the heritage of a few passionate producers: partners that we are getting to know and seeking to build together with them a NETWORK OF EXCELLENCE.

Making available these top-level products and ingredients, which cannot be found through other channels, to lovers and discoverers of taste is one of the aims of our project.

Creating a Road of Flavours that leads to Albania, making these excellences known within our culinary events and in other meeting opportunities that will gradually be created within prestigious settings.



Events between food and art

Every dish has its own story and every story can be told with the language of flavours. And then the mix of ingredients and the skill of the chef are transformed into the weft and threads of stories borrowed from the world of art, music, dance and poetry.

This is what we do in our events where you see the presence of artists and performers, offering an experience that moves from the proposal of a very high-profile gourmet menu, to invite you on a journey of the senses, into the heart of a story.

“Sometimes the artists we invite tell a story, or their story. From these I elaborate the dishes I prepare for them, in such a way that when they eat they relive the story they have told through taste, perfume, aroma, in my preparation.”

Hooman Soltani

At a school of excellence

Cooking, and in particular gourmet cuisine, represents an area of high potential, a sector that we want to help to grow in Albania.

We want to do this by the creation of high-level courses aimed at young aspiring chefs and future operators in the hotel sector, with the aim of accompanying them on their journey, making their emerging potential recognized, and making them grow in the direction of excellence.

A man with dark hair and a beard, wearing a traditional Persian vest (kamarband) with intricate red and gold patterns over a white shirt, is seated in a domed building with arched windows. He is holding a white cup of tea with both hands and looking down at it with a slight smile. The lighting is warm and golden, suggesting an indoor setting with natural light from the windows.

Hooman Soltani

chef, food creator e designer

“I believe that the homeland of every one of us cannot be found on a world map or in a role to be filled, but that it is cherished in the hearts of the people who love us.”

One passion, many forms

Graduated in Industrial Design at the Art and Architecture University of Tehran and subsequently in Communication and Graphics at the University of Fine Arts, in 2005 Hooman Soltani moved to Milan to graduate from the Polytechnic in Product Design; he worked for several years in this area as a partner in prestigious firms, winning awards worldwide. His passion for food led him to open, with Italian partners, two restaurants in Como and Lecco to make known the culinary tradition of his country and also in this field he achieves brilliant results, winning the title of best chef in the world in 2020 on a well-known Italian television programme.

His incessant research and his numerous travels led him to explore the international culinary panorama until his encounter with molecular cuisine, in which he discovers a new passion and new languages with which to express his creativity. Always an activist for human and civil rights, he is general councillor of Rotary FRACH and councillor of international Rotary in Italy.





The colors of the Zand dynasty.



A path from noble origins

“ I descend from an ancient Iranian dynasty , the Zand dynasty. Persian cuisine was born in the royal palace, for this reason is sumptuous and refined, both in terms of flavour and ingredients. When I learned how to cook at home, I always tried to find the history of each dish and discovered recipes from three thousand years ago that were still being used in the same way today. After studying design, which is my other passion, I planned to open a showroom in which to sell my creations. That showroom, however, became a restaurant...”

“Then I studied food design. We began by drawing inspiration from stories to create our dishes and so I understood the importance of storytelling linked to food. I always tell the story of a particular food. In my restaurant you don’t come only to eat, but to live an experience, made up of aromas, atmosphere, flavours and words.”

“I followed several molecular cuisine courses, that I love very much. You can reinterpret traditional dishes by offering antique flavour from six hundred years ago in a completely new and surprising form.”

“Today I can say that I have a very rich wealth of experience. I know the secrets of many ingredients and spices. I am also courageous in changing and in experimenting. My life has made me this way. I have travelled a lot; when you go to a country, and you taste a dish I you understand a lot about its culture.”



A man in a yellow traditional Albanian outfit stands on a wooden staircase. The background features a wall with a repeating diamond-shaped pattern. The man is looking towards the camera.

The roots of taste, the tv format

The ancient Albanian culinary tradition is gourmet-proof.

Descendant of an ancient Iranian dynasty, chef Hooman Soltani arrives in Tirana from Italy, in search of ancient recipes and flavours of the Albanian traditional gastronomy.

Recipes kept by the elderly, family recipes, forgotten or still alive flavours in the rich culinary culture of the country. The chef enters people's homes, visits local artists and their laboratories and ateliers, and listens to their stories. Then, he revisits the dishes that has discovered, creating sophisticated gourmet preparations.

A tv series is dedicated to Albanian cuisine and culture, to discover and rediscover its forgotten or little-known treasures.



Katia Events

“With this project I combine some of my loves; I create contacts, combine passions, beautiful people and beautiful opportunities”.

Katia Schiatti
Event Planner



Prestigious environments

Iconic and prestigious homes and spaces, that can also be partners in our project, are the destination of our events dedicated to food and art, for which we take care of every detail relating to welcoming guests.



Location Gallery



Why Albania?

We start from Albania as the bridge of our project because it is a unique land, which has stolen our hearts. A country where diversity meets to create a perfect harmony and clear contrasts, magically in tune. Land of a thousand flavours, colours, ways of thinking, of being, of living and also of saying, thanks to a wonderfully complex language. A place of solid traditions and desires for the future, as demonstrated by Scanderbeg and Dua Lipa; door to the magical East and elegant walkway to the world of tomorrow which, thanks to the enthusiasm of its people, will certainly know how to win the heart.





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