Beat: Lifestyle

BOCUSE D OR EUROPE - 20 CANDIDATES Unveiled And The OFFICIAL UNEXPECTED PRODUCTS

June 11th and 12th 2018, Turin in ITALY

PARIS - TURIN, 27.04.2018, 13:11 Time

USPA NEWS - On June 11th and 12th 2018, Turin in Italy will be Under the European Spotlights as the City will host the Continental Selection of the Bocuse d´Or, the World´s Most Prestigious Gastronomy Contest. The Bocuse d´Or Europe is the Final Step for European Chefs before going to the “Olympics of Gastronomy“, to be held on 2019 in Lyon (France), during the Sirha Trade Show.

On June 11th and 12th 2018, Turin in Italy will be Under the European Spotlights as the City will host the Continental Selection of the Bocuse d´Or, the World´s Most Prestigious Gastronomy Contest. The Bocuse d´Or Europe is the Final Step for European Chefs before going to the “Olympics of Gastronomy“, to be held on 2019 in Lyon (France), during the Sirha Trade Show.

For its First time in Southern Europe, the Most Expected Continental Selection of the Contest will propose an Amazing Technical and Creative Level, as all Contestants will have at Heart to demonstrate their Skills to win the Coveted Title. To challenge their Creativity, the 20 Selected Candidates will have to compete with Compulsory yet Unexpected Products.
The Name of the 20 Candidates have been unveiled.

They are 20 Candidates, the best Chefs in Europe, for only 10 Places to go to the Finale in Lyon. Now that Every Country has completed their National Selection, here are the Names of the 20 Contestants who will face the Challenge on Two Exciting Days of Competition :

- June, 11th (Day 1)
* 1 Poland David Szkudlarek Folwark FoliÅ„scy Restaurant
* 2 Belgium Lode De Roover Fleur de Lin Restaurant
* 3 Iceland Bjarni Siguróli Jakobsson Reykjavík Gastronomy
* 4 Hungary Adam Pohner Kistücsök Restaurant
* 5 Germany Marvin Böhm Restaurant Aqua in the Ritz Carlton
* 6 Netherland Lars Drost Ciel Bleu Restaurant, Amsterdam
* 7 Spain Juan Maniel Salgado Restaurant Caelis
* 8 France Matthieu Otto Auberge St Walfrid
* 9 Switzerland Mario Garcia Food creator, Horw LU
* 10 UK Tom Phillips Restaurant Story

- June, 12th (Day 2)
* 1 Russia Andrey Matuha Restaurant The Pech
* 2 Sweden Sebastian Gibrand Freelance - Gibrand Gastronomi
* 3 Croatia Zlatko Novak Restaurant Bedem, VaraÅ¾din
* 4 Finland Ismo Sipeläinen Sipeläinen
* 5 Norway Christian André Pettersen Restaurant Mondo
* 6 Denmark Kenneth Toft-Hansen Svinkløv Badehotel
* 7 Italy Martino Ruggieri Alleno Paris, Pavillon Ledoyen
* 8 Bulgaria Nikola Nikolov Evian Resort, France
* 9 Estonia Pavel Gurjanov Bordoo Restaurant
* 10 Turkey Mutlu Åževket Yilmaz Seasons Restaurant

- 2 Tests, 5 Compulsory Products, 1 Real Market

During 5.35 hrs, these 20 Chefs assisted by their Commis and under the Watchful Eye of their Coach will have Two Tests to demonstrate their Skills. To ensure Fairness and increase Challenge the Contestants will be required to use Compulsory Products.

They will have to create a Tray using High Quality Piedmontese Products : Male Beef fillet Piemontese breed National Meat Quality System ; Baraggia Biellese and Vercellese Rice, S. Andrea PDO Variety.

For the Theme on a Plate, Each Candidate will have to realize a Recipe presented on 15 Plates, with for the First Time in History Two Very Simple yet Unexpected Official Ingredients :
- Cheese Castelmagno PDO, provided by the Consortium Tutela del Formaggio Castelmagno PDO
- Eggs

Alongside these Compulsory Products, Candidates will have to choose their Other Ingredients, Vegetables, Herbs and Spices on the Metro Market, the Official Supplier, which will be present on Gourmet Trade Show and provide more than 80 Products to make the Contestants´ Recipes Exceptional.

As the Bocuse d´Or also promotes New Gastronomy Trends and Expectations, this year the Candidates will be compelled to select on this Market at least one Slow Food Product.

Source : Bocusedor

Ruby BIRD
http://www.portfolio.uspa24.com/
Yasmina BEDDOU
http://www.yasmina-beddou.uspa24.com/

Article online:
https://www.uspa24.com/bericht-13267/bocuse-d-or-europe-20-candidates-unveiled-and-the-official-unexpected-products.html

Editorial office and responsibility:
V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Exemption from liability:
The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Editorial program service of General News Agency:
UPA United Press Agency LTD
483 Green Lanes
UK, London N13NV 4BS
contact (at) unitedpressagency.com
Official Federal Reg. No. 7442619