

2020

ГОТВИМ БЪДЕЩЕТО

GASTRONOMIX

Форум за висша кулинария



Master Class CHOCOLATE
Pastry Chef Yuri Baltaliyski
28 January – 13:30 – 17:00

Chef Emil Minev, Culinary Director at Le Cordon Bleu London
Lecture: Profession—Chef
30 January, Thursday - 11:00 – 12:00

Dr. Ozge Samanci, Head of Gastronomy and Culinary Arts Department at the Özyeğin University, Istanbul
Lecture: The Ottoman Culinary Heritage in the Balkan Territories
30 January, Thursday - 12:15 – 13:15

Chef Nihad Mameledžija, Sarajevo, Bosnia and Herzegovina
Traditional Cuisine with Bio Ingredients Finger Food Style
30 January, Thursday - 14:00 – 15:30

Chef Altin Prenga, owner of Mrizi I Zanave restaurant, guest house and farm, Fishta (Lezha), Albania
Think Global, Eat Local:
Local Traditions and Knowledge as the Basis of a Successful Model Following Slow Food Principles
30 January, Thursday - 16:00 – 17:30

Gennaro Luciano, Pizzaiolo Verace Senior, owner of Antica Pizzeria Port'Alba in Naples—the oldest pizzeria in the world!
Lecture: The Story of Pizza Napoletana
30 January, Thursday - 16:30 – 17:30

Chef Emil Minev, Culinary Director at Le Cordon Bleu London
Zero Food Waste; Creating a Dish from Humble Ingredients
31 January, Friday - 11:00 – 12:30

Chef Paolo Casagrande, Lasarte (Barcelona)—Michelin 3***
Lasarte and its Environment, Our Way of Being and Cooking
31 January, Friday - 12:30 – 13:30

Chef Umut Karakus, Istanbul
Balkan Cuisine with Anatolian Savour
31 January, Friday - 14:00 – 15:30

Chef George Boykowsky, Bagri and Karmare, Sofia
Bulgarian is à la Mode, or How a Trendy Business Model Mixes with Social Responsibility—the (R)evolution of Contemporary Bulgarian Cuisine
31 January, Friday – 16:00 – 17:30

СИХРЕ

28 – 31
January

