

Media release

The International Cooking Summit ChefAlps 2018 in retrospect: Culinary world elite enthrals in Zurich

The 7th International Cooking Summit ChefAlps provided a strong programme. Yesterday and on Sunday, the who's who of the cookery scene met for a summit meeting in Zurich. In the StageOne event hall, a total of 1,300 visitors enjoyed being inspired by the shows put on by the international star chefs.

As part of the FOOD ZURICH Festival, ChefAlps guest chef **Ryan Clift** from Singapore spread pure delight by offering guests delicately coordinated cocktails during the exclusive pre-event "Sensorium by Tippling Club" - held last Saturday at the Hotel Storchen in Zurich.

In addition to Ryan Clift, fascinating insights into their culinary concepts were given yesterday and on Sunday live on stage at the StageOne event hall in Zurich by star chefs **Massimo Bottura** from Italy, **Paco Morales** from Spain, **Harald Irka** from Austria, **Titti Qvarnström** from Sweden, **Nicolai Nørregaard** from Denmark, **Sven Wassmer** together with sommelier **Amanda Wassmer Bulgin** from Switzerland, as well as cult chocolatier **Dominique Persoone** from Belgium.

The highlights of the cookery shows in the eyes of the two scene experts and freelance authors Claudio Del Principe (anonymekoeche.net) and David Schnapp (dasfilet.ch) can be viewed here: [the cookery shows on Sunday 27th May 2018](#) and [Monday 28th May 2018](#).

The line-up of stars was not only happening on stage, there were many among the audience too. Top shots from Swiss gastronomy and hospitality, along with a great many up-and-coming talents, media professionals, food bloggers, hobby cooks and foodies used the opportunity to seek inspiration from the ideas and techniques of the celebrity star chefs. Fabian Fuchs, one of Zurich's best young chefs, experienced Monday at ChefAlps as an inspiring event: "It's not as though, we as cooks can go straight to the kitchen and cook the same dishes that we saw on stage. But it was captivating to see how Amanda and Sven Wassmer combined wine and food; Massimo Bottura is a brilliant compere and I was extremely impressed by Harald Irka, the young colleague from Austria who is only 26 years old", said Fabian Fuchs, himself only 31-years old, who has been awarded 16 points and one star at the EquiTable Restaurant.

After the shows, the protagonists obviously enjoyed mingling with the crowd and featuring in a vast number of selfies - to the delight of the visitors. The opportunity to attend **Masterclasses** was on offer for the first time at ChefAlps, where the **Smith & Smith Wine Company** initiated interested participants in the currently trending topic of **natural wines** with both instructive and varied wine tastings. Furthermore, in cooperation with Diamond Ice Noble Vodka (Siberian Vodka AG) and in addition to his show, **Ryan Clift** presented an **exclusive Food & Cocktail Pairing**. The participants must have been amazed to watch the Swiss two-star chef Tanja Grandits from the Stucki Restaurant in Basel in action, as she lent a hand "backstage" to her friend and colleague Ryan Clift and arranged his dishes. "I'm so happy to have a Celebrity as Commis", commented Ryan Clift on presenting his prominent assistance. "We both cooked together in Singapore once. It was such fun that I spontaneously accepted to help him and came along with my entire team", explained Tanja Grandits with a laugh. This also underlines the uniquely casual and personal atmosphere at the most important Swiss branch event. Like a big family gathering, it offers exceptional opportunities to maintain friendships and establish contacts within the gastronomy scene.

Fully in keeping with the motto "Just dare!" the **Speed-Dating: Ask the Experts!** event sequences enjoyed a keen response and deliberately encouraged the guests to engage in some playful antics during the breaks between stage shows! These revealed many practical suggestions from trendsetting sector leaders: [André Jaeger](#), [Elif](#)

Oskan, [Rolf Caviezel](#), [Markus Burkhard](#), [Fabian Fuchs](#), [Pascal Haag](#), [Heiko Antoniewicz](#) and [Dr. Michael Podvinec](#) as well as [Patrick Zbinden](#) all of whom willingly answered the questions. "For me, it is wonderful to see how young people approach us here quite casually and talk about their own uncertainties in order to benefit from our experience. For the up-and-coming talents, I can highly recommend the Speed Dating events, they are really fabulous", said 19-point and Swiss star chef icon André Jaeger (Fischerzunft, Schaffhausen), obviously delighted by the tremendous interest.

Exciting, new, out of the ordinary products and equipment were on offer on the [market stalls of more than 30 innovative exhibitors](#), along with cookery books and specialized magazines for gourmet cuisine: an eldorado for professionals and hobby cooks to discover outstanding products or to indulge in ample sampling thereof! For the first time, a [Newcomer Zone](#) was integrated within the Market Hall: a fantastic pool of surprising start-ups and small-scale producers, interesting even for the most experienced sector specialists among the ChefAlps visitors. "Once again, the guest chef stage shows were extremely impressive. What pleased me enormously was of course the fact that one was also able to discover Swiss small-scale producers alongside many familiar faces and famous names in the Market Hall at ChefAlps. It shows me that we are keeping pace with the times here!" - this the opinion of Richard Kägi, legendary food scout from Globus.

At the **Networking Aperitif** in the Market Hall on Sunday evening, delicious culinary treats were served by the **marmite youngsters** Sandro Dubach, Elias Koch, Oliver Oberlin and Marcel Schori. **Sandro Dubach** had developed the menu items ahead of the event in line with the concept "New Swiss Cuisine". This is a joint initiative by VALSER and marmite, which was launched in 2015 with the aim of reinforcing the culinary image of Switzerland and presenting it with conviction to the outside world. Later, at the **ChefAlps Afterparty**, the official gastro party by FOOD ZURICH at **Smith and de Luma** in the trendy Zurich Binz quarter, the celebrations continued with food, drinks and funky tunes.

"With top stars from the international cookery elite on stage, flanked by attractive Masterclasses, Business Speed Dating sessions and innovative exhibitors on the two main event days at the StageOne event hall, as well as evening events as part of FOOD ZURICH, ChefAlps 2018 obviously hit the mark. With good reasons to justify it, we will again be part of FOOD ZURICH next year", said ChefAlps organiser Adriano Pirola. The dates are already confirmed: Please note that the **8th International Cooking Summit ChefAlps will be held on 19th and 20th May 2019**.

Event highlights and livestreams (Shows of [Ryan Clift](#), [Dominique Persoone](#) and [Massimo Bottura](#)) from yesterday and Sunday can be found at [www.chef-alps.com](#) as well as on the social media channels [Facebook](#), [Instagram](#) and [Twitter](#).

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Zurich, 29th May 2018

Photographs of the guest chefs and event photographs in print quality: www.chef-alps.com/press-release

Portraits of the cookery shows are available here for download as text documents:

[Cookery show highlights from Sunday, 27th May 2018](#)

[Cookery show highlights from Monday, 28th May 2018](#)

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