



Press release

## **8<sup>th</sup> International Cooking Summit ChefAlps in Zurich, 19<sup>th</sup> & 20<sup>th</sup> May 2019: Program now complete with a culinary star from Austria—ticket sales start today**

This way, please. Anyone who wants to know what direction trends are taking on the international gastronomy scene will be in the right place at this year's ChefAlps. On Sunday and Monday, 19<sup>th</sup> & 20<sup>th</sup> May 2019, the eighth edition of the event will offer a thrilling program at the StageOne event hall in Zurich as part of the diverse culinary festival FOOD ZURICH (16<sup>th</sup> to 26<sup>th</sup> May). An up-to-the-minute mix of inspiring on-stage cooking shows by trailblazing international protagonists from the gourmet scene, business speed dating, master classes, innovative exhibitors, and a new after-show party will provide plenty of inspiring ideas for implementation in the home kitchen, as well as numerous networking opportunities. Tickets for Swiss gastronomy's most important event are now available online at [chefalps.com](http://chefalps.com).

62 top chefs, tallying a total of 100 Michelin stars and 470 GaultMillau points between them, have rocked the ChefAlps stage over the last seven years and have already delighted almost 10,000 visitors in total. At the eighth Swiss annual meeting of the international gastronomy scene in Zurich on 19<sup>th</sup> & 20<sup>th</sup> May, professionals and talented newcomers from the hotel and gastronomy industry, as well as amateur chefs and food journalists, will once again be able to take advantage of the great opportunities on offer. Three-toque chef [Philip Rachinger](#) from Mühlthalhof in Neufelden is among the most spectacular rising stars of Austria's culinary scene around today. He completes the round-up of on-stage stars at ChefAlps, which includes world-class sommelier [Josep Roca](#) from Spain, top chef [Karime Lopez](#) from Italy and top chef [Syrco Bakker](#) from the Netherlands, [Søren Selin](#) from Denmark, [César Troisgros](#) from France, and [Heiko Antoniewicz and Adrien Hurnungee](#) as well as top pastry chef [René Franck](#) from Germany. During eight thrilling live cooking shows at Zurich's StageOne event hall, these nine exciting protagonists will present their culinary ideas—sometimes radical, but always rich in contrasts—with which they are setting trailblazing trends on the international gourmet scene.

### **"ChefAlps Speed dating: Ask the Experts!"—up close and personal with renowned industry leaders of Swiss gastronomy**

Professionals and talented newcomers from the hotel and gastronomy industry, amateur chefs, food bloggers and food journalists can also look forward to stimulating discussions with eleven renowned industry leaders and experts from the Swiss gastronomy scene. This time, the following experts will be on hand for the culinary speed dating to impart their knowledge and answer any questions interested visitors may have in an informal atmosphere: **Richard Kägi**, Globus Food Scout, recipe writer and food blogger; **Rebecca Clopath**, top chef from Biohof Taratsch in the Grisons mountain village of Lohn, whose passion is natural cuisine; **Elias Läderach**, Winner of the World Chocolate Masters 2018 from the third generation of the Läderach family of Swiss chocolatiers; top chef **Markus Stöckle**, successful pop-up restaurateur and since January 2018, successful owner of in his own Bavarian-inspired restaurant ROSI in Zurich; **Mathieu Theis and Emi Fukahori**, two Swiss Barista Champions who have developed Café MAME in Zurich into a meeting place to talk about and enjoy the shared experience of coffee culture; master sausage maker **Mika Lanz**, whose "Stadtjaeger" (city hunter's sausage) made from 100% organic meat from the city of Zurich has become a permanent fixture on every well-stocked sausage shelf; **Pascal Steffen**, whose kitchen at Roots in Basel makes protein the side dish rather than the vegetables, and for which he has already been awarded 16 GaultMillau points and a first Michelin star; **Michèle Andermatt**, who advocates clean and fair food production as Co-President of Slow Food Switzerland; **Marco Böhler**, Executive Chef working alongside star chef Tanja Grandits at Stucki in Basel, and **Tobias Hösl**, who is causing a sensation at his restaurant Marktküche in Zurich with Switzerland's first all-vegan gourmet-style cuisine, and has already won 14 GaultMillau points and a "Bib Gourmand" within

a short space of time. As always, participation in the speed dating sessions will be free of charge to all ChefAlps visitors with an entry ticket. Those interested can simply register on the spur of the moment on site.

### **Master classes—workshops on the newest trends in dessert, chocolate, wine and coffee**

The master classes debuted last year and were a great success, so they have been expanded in scope for this year. The exciting workshops by Cacao Barry with Andrés Lara (Cacao Barry Regional Chef Asia Pacific and internationally award-winning pâtissier) are centred around surprising dessert creations with the unusual combination of a variety of flavours with couvertures. The Smith & Smith Wine Company master classes will once again cover the trending topic of natural wines, and Lavazza will be offering an exclusive Coffee Cupping workshop with Lavazza trainer and Q-Grader Martin Ponti. Here, there will not only be plenty of great information on offer but also the chance to discuss in depth in a small group and do some tasting. Further [details](#) can be found on the ChefAlps website. The separate master class tickets are also available in the online ticket shop.

### **A variety of exhibitors invite you to discover**

In the market hall and on the gallery, visitors will find a veritable El Dorado of innovative products, equipment, services and cookbooks for gourmet cuisine on the market stalls of approximately 30 successful providers, and they will be able to meet interesting start-up entrepreneurs and small-scale food producers from the gastronomy scene in the newcomer zone.

### **Open ChefAlps After-Show-Party at the Storchen hotel**

This year, the ChefAlps After-Show-Party will take place in the wonderful surroundings of the five-star Storchen hotel in Zurich. Attendees will include the guest chefs and ChefAlps visitors. It will be an open event for the gastronomy scene and for all interested visitors to the FOOD ZÜRICH culinary festival. The ChefAlps After-Show-Party will start in the evening on Sunday, 19<sup>th</sup> May at 6:30 p.m.

### **Tickets can be bought in advance and accommodation booked at a special price**

Anyone who wants to learn from the trendsetters of Haute Cuisine should immediately reserve a ticket for the International Cooking Summit. The two-day ticket costs CHF 185 (for trainees: CHF 85) and is valid for all stage shows, business speed dating events, and the exhibition in the market hall. Catering is also included on both days. All tickets are available online at [chef-alps.com/tickets](http://chef-alps.com/tickets).

The partner hotel Holiday Inn Zürich-Messe is offering a special price of CHF 135 per night for ChefAlps visitors. The hotel is conveniently situated in the immediate vicinity of the event location – ideal for those travelling from the airport or the main train station. The Holiday Inn is roughly a ten-minute walk from the StageOne event hall, or it can be reached in five minutes by taking tram number 11 from Oerlikon station. The hotel rooms can be booked at a special price via [chef-alps.com/accommodation](http://chef-alps.com/accommodation).

The complete program and up-to-date news will be available at [chef-alps.com](http://chef-alps.com) as well as on the social media channels [Facebook](#), [Instagram](#) and [Twitter](#).

## Partners and exhibitors at the ChefAlps 2019

### 3-star partners

G. Bianchi SA • Electrolux Professional

### 2-star partners

Cacao Barry • Catering Services Migros Zürich • gastro.jobs • Lavazza • Storchen Zürich • Smith & Smith Wine Company • VALSER

### 1-star partners

Amstein SA • Andros • Délifrance • JUNTA DE CASTILLA Y LEÓN • Koppert Cress • Narimpex AG • Noser-Inox AG • Prorest Gastronomietechnik • Schwob AG

### Exhibitors

Amstein SA • Andros • Bevanar SA • Bragard • Cacao Barry • Délifrance • Die besten Kochbücher 2019 präsentiert von Patrick Zbinden (Foodjournalist) • Electrolux Professional • fusion Chef by Julabo • gastro.jobs • GENTS • HUG AG • Jordan Olivenöl • JUNTA DE CASTILLA Y LEÓN • Keltenhof • Koppert Cress • Lavazza • Les vergers Boiron • Maison Truffe • Marinello • Narimpex AG • Noser-Inox AG • Oona Caviar • Original Beans • Prorest • Rochini • Schwob AG • Smith & Smith Wine Company • Sosa • VALSER • VINSIDE

### Supporter

FOOD ZÜRICH • Der Goldene Koch • Mosterei Möhl AG • smARTEc • TICKETINO

### Media partners

Anonyme Köche • Das Filet • Falstaff Profi • marmite professional • Salz&Pfeffer • SKV Zeitung

### Hotel partners

Holiday Inn Zürich-Messe • Storchen Zürich

### Partner der ChefAlps After-Show-Party

Storchen Zürich

Zurich, 11 March 2019

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Print-quality event photos: [chef-alps.com/press-photos](http://chef-alps.com/press-photos)

Accreditation for participation in ChefAlps is now available online: [chef-alps.com/accreditation](http://chef-alps.com/accreditation)