



Media release

## **8<sup>th</sup> International Cooking Summit ChefAlps in Zurich, 19<sup>th</sup> & 20<sup>th</sup> May 2019: Announcement of the guest chefs – creative lateral thinkers from across Europe**

The 8<sup>th</sup> International Cooking Summit ChefAlps will be held at the StageOne event hall in Zurich on Sunday and Monday, 19<sup>th</sup> & 20<sup>th</sup> May, within the framework of the FOOD ZURICH festival (16<sup>th</sup> - 26<sup>th</sup> May 2019). The eighth edition of the Swiss gastronomy's most important event will feature multifaceted protagonists from across Europe who are successfully redefining the gourmet scene and providing trailblazing impulses in spite of their relative youth thanks to unique culinary ideas. This year's supporting program will also offer plenty of new discoveries and opportunities for interaction. So these dates should be kept free! Tickets go on sale in March.

The line-up of star chefs and shooting stars will justifiably whet the appetites of visitors to the ChefAlps, which will be held at the StageOne event hall in Zurich on 19<sup>th</sup> & 20<sup>th</sup> May. **Josep Roca** from the legendary El Celler de Can Roca in Girona, a man considered the world's most creative sommelier and who thus enjoys cult status, will provide insight into his fascinating food and wine pairings. Given that Joan Roca (chef de cuisine) and Jordi Roca (pastry chef) have already created a sensation on the ChefAlps stage in years past, visitors can undoubtedly look forward to a spectacular show in May. As part of a unique trio with his two brothers, Josep Roca seems to effortlessly transcend wines into dishes, creating almost boundless associative connections with aromas and textures. In addition to pairing food and wine, the 52-year-old is also the restaurant's maître, directing the complete interplay of the components in the El Celler de Can Roca dining hall, for which he taps into his educational and psychological know-how.

**Karime Lopez**, the chef de cuisine at the Gucci Osteria da Massimo Bottura in Florence, will be one of the most remarkable young master chefs to grace the ChefAlps stage, where she will be presenting her philosophy and typical dishes. World-class chef Massimo Bottura snapped up the Mexican native at the start of last year for his first restaurant outside Modena on account of her outstanding talent. The 36-year-old now enthralled his guests with her multicultural culinary style, which reflects her impressive professional ascendancy from Mexico via Spain, Japan and Peru, before finally reaching Italy.

The exceptionally talented Dutchman **Syrco Bakker** will serve up some profitable insight at the ChefAlps summit. With infinite ease, the dishes of the two-star chef from Pure C at the Strandhotel Cadzand-Bad combine the best regional products from the surrounding area with exotic spices from around the globe – preferably Indonesia, his home-from-home. At just 22 years of age, he became Sergio Herman's sous-chef at the legendary three Michelin star restaurant Oud Sluis. For the past nine years, the now 33-year-old has run Herman's kitchen at Pure C, which the cult chef and entrepreneur opened together with Bakker on the Dutch North Sea in 2010.

Two Michelin star chef **Søren Selin** from AOC in Copenhagen will be travelling to Zurich from Denmark as part of his goal to lead Nordic cuisine from punk status to aristocracy. Aristotle's declaration that "In all things of nature there is something of the marvellous" serves as Selin's leitmotif. Aromas, visuals, colours and odours play the main roles in his almost iconic dishes. This master of the senses has already won the Danish Dish of the Year, the most prestigious Nordic gastronomy award, no fewer than three times.

**César Troisgros**, an outstanding representative of New French Cuisine, will also be live on stage. As the fourth-generation in a family line of Chefs de Cuisine, 32-year-old César is continuing the legendary story of La Maison Troisgros in Ouches near Roannes alongside his father Michel. For a phenomenal 51 years now, the restaurant

has boasted three Michelin stars. That's an honour that cannot be taken for granted – not least since the recently-released 2019 Guide Michelin France featured some spectacular downgrading of comparably legendary icons of Haute Cuisine.

**René Frank** will certainly also provide plenty to talk about. This multi-award-winning master pastry runs CODA in Berlin; Germany's first and only dessert restaurant. There, the adventurous 33-year-old proves that modern desserts needn't merely be the final element of the dinner that preceded them, but that they can be a complete seven-course meal in their own right; a culinary revelation with perfectly paired drinks.

**Heiko Antoniewicz and Adrian Hurnungee**, also from Germany, will present their latest research project at the ChefAlps: cooking with ash. The pair are a winning team; renowned chefs and entrepreneurs who are also experts in the scientific development of innovative cooking techniques and previously undiscovered flavours. Antoniewicz, who has repeatedly been named "Trendsetter Number 1", constantly sets new standards in gastronomy throughout Europe and Asia.

Another inventive mind from the international gourmet scene will soon join the illustrious circle of ChefAlps protagonists for this year's summit.

### **Exhibition in the market hall, expert speed-dating and master classes**

The supporting programme to the on-stage shows will also once again provide plenty of food for thought. In the market hall and on the StageOne gallery, visitors will be able to enjoy a voyage of discovery while strolling among the stands of approximately 30 successful providers of innovative products for gourmet cuisine and can meet interesting start-up entrepreneurs and small-scale food producers in the newcomer zone. The **ChefAlps Speed-dating: Ask the Experts!** forum will again offer a direct and easy way to discuss current issues in the hotel and gastronomy industry with exciting luminaries. However, we're not quite ready to announce the list of protagonists who will be on hand to answer questions at this year's event. Even so, one thing is already clear: exclusive tips, invaluable suggestions and first-hand information will be guaranteed! As always, participation in the expert speed-dating will be free of charge to all ChefAlps visitors. Those interested can simply register on the spur of the moment on site.

Following on from last year's successful premiere, the number of **master classes** on offer will be expanded. Visitors will be able to choose from exciting workshops held by Cacao Barry, innovative dessert creations with Andrés Lara (Cacao Barry Regional Chef Asia Pacific and internationally award-winning Pâtissier), wine seminars on the trending topic of natural wines with the Smith & Smith Wine Company, as well as a coffee workshop with Lavazza. Full details will be published soon on the ChefAlps website, where you'll also be able to order master class tickets when advance booking begins online in March, although tickets will also be available on the door during the event.

### **ChefAlps After-Show-Party – now at the Hotel Storchen**

In 2019, the ChefAlps After-Show-Party will be held at a new venue: from 6.30pm on Sunday 19 May, guest chefs and ChefAlps visitors will be invited to an evening of low-key networking and well-deserved refreshment in the wonderful surroundings of the Storchen Zurich at the end of the first day of the summit. The star chefs will also be staying at the hotel throughout the ChefAlps. Under the motto "Farm to table," the Storchen team and its partners from the Living Circle hotel group will have a number of food stands offering a variety of culinary delights to lively musical accompaniment. Both the food at the various stands and the drinks will be available for purchase at a moderate price. Entry to the party itself will be open to all (no ChefAlps ticket will be required).

### **Tickets will be available online from March**

The ChefAlps summit is primarily aimed at an interested specialist audience. Past events have each welcomed about 1,300 people to StageOne. The eighth edition of the summit is guaranteed to give professionals and talented newcomers from the hotel and gastronomy industry, journalists, food bloggers and passionate foodies alike plenty of ideas. Don't miss out on the most important gastronomic event on the Swiss calendar: mark the 19<sup>th</sup> & 20<sup>th</sup> May 2019 in your diary today! Online ticket sales will begin in March.

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

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### Partner ChefAlps After-Show-Party

Storchen Zürich

Zurich, 28 January 2019

**Print-quality event photos are available at:** <https://www.chef-alps.com/en/press-photos>

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