

SIRHA+ BOCUSE D'OR

EUROPE 2022 BUDAPEST

MARCH 23RD AND 24TH 2022
HUNGEXPO BUDAPEST

TESTS: 08:30AM - 3:35PM
AWARD CEREMONY: 24TH MARCH AT 6PM

BOCUSE D'OR EUROPE 2022



BOCUSE D'OR EUROPE 2022: HUNGARY HOSTS THE PRESTIGIOUS COMPETITION ON MARCH 23RD AND 24TH 2022

The Bocuse d'Or Europe, the European selecting event of the prestigious competition that brings to light the next generation of virtuosos of worldwide gastronomy, will be held in Hungary during Sirha Budapest on March 23rd and 24th. Among the 19 selected teams, 10 will go through to the grand finale at Sirha Lyon in January 2023. On the programme this year: a platter based on venison and foie gras, and a vegetarian dish honouring local varieties of potatoes.

THE COUNTRIES IN THE RUNNING FOR THE BOCUSE D'OR EUROPE 2022

DAY 1: POLAND, ESTONIA, UKRAINE, DENMARK, FRANCE, SLOVAKIA, SWITZERLAND, ICELAND, BELGIUM

DAY 2: FINLAND, SPAIN, HUNGARY, NETHERLANDS, UNITED KINGDOM, LATVIA, NORWAY, TURKEY, RUSSIA, SWEDEN

Nineteen candidates are competing to clinch their place in the grand finale! Two of them will be representing countries taking part in the Bocuse d'Or Europe for the first time: Slovakia and Ukraine.

This emblematic milestone for the Bocuse d'Or is being hosted for the second time by the city of Budapest.

In 2016, the first edition resulted in the crowning of the local chef, **Tamás Széll** who charmed the jury at the time with his offering of two dishes: one consisting of red deer, and the other of sturgeon.

Since then, Hungarian gastronomy has never ceased to reinvent itself and is today opening up a veritable

potential to a new generation. As proof of that, two Budapest restaurants were Michelin starred in 2021: **Essência**, the perfect marriage between traditional Portuguese and Hungarian cooking; and **SALT Budapest**, traditional Hungarian cuisine enhanced with herbs and wild plants picked by the chef in person.

TWO THEMES TO WIN OVER THE JURY: THE PLATTER AND THE DISH

The participants will compete around two challenges. They will have 5 hours and 35 minutes to create a platter around venison accompanied by foie gras, and a potato-based vegetarian dish. These two themes are the perfect reflection of the Hungarian gastronomic culture of the past few years, with its great attachment to establishing a link between ancestral recipes inspired by local products and innovation.

For instance, for the dish theme, the candidates and their commis will have to concoct a vegetarian dish with three varieties of *Magyar burgonya* (Hungarian potatoes) at their disposal: **the Coronada** known as a high quality product with low level of carbohydrates, **the Anuschka** often served up in salads and **the Madison**, perfect to be cooked as crisps. This vegetable dish will have to be accompanied by a sauce, a jus or a broth, with hens' eggs and dairy products as the only allowed animal protein. Concerning the platter theme, and to highlight



the venison and the foie gras, the candidates will have to serve this dish with three garnishes, at least one with sour cream and cottage cheese, which are typical dairy products from Hungary.

At the end of these two challenges the jury, consisting of 19 members (1 per country) split into two groups - one judging the platter, and the other the dish - chaired by Christian André Pettersen (winner of the Bocuse d'Or Europe 2020 in Tallinn), will select

the 10 teams that will go forward to the Bocuse d'Or 2023 grand Finale. This selection is included in the Sirha Budapest programme - a veritable showcase for future talents and tomorrow's innovations and a place for exchanges on the transformations this sector is going through (conferences with Hungarian professionals on market trends, post-Covid recovery and the new challenges arising from this, etc.).

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Official video of the competition

SIRH/+ FOOD
A WORLD OF CUISINE AND HOSPITALITY



MEDIA CONTACT

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Go to www.bocusedor.eu



PRACTICAL INFORMATION

Looking forward to seeing you from 10am at HUNGEXPO in Budapest on March 23rd and 24th 2022 (unless derogations).

The challenges will begin at 8:30AM for the first candidate and then at regular intervals for the others.

In order to access the complex, a Digital COVID Certificate is required: for further information **[click here!](#)**

 **HUNGARY** www.visithungary.com