

BOCUSE D'OR EUROPE 2022 - Participating countries and theme unveiled

Hello,

The Bocuse d'Or Europe 2022 will be held on 23 and 24 March 2022 in Hungary during the Sirha Budapest at Hungexpo. **Among the 20 countries selected, 10 will be able to defend their flag in Lyon, France, at the world gastronomy's greatest competition: the Bocuse d'Or 2023.**

The 20 candidates will compete in two trials, **the theme** of one of which has just been revealed: **venison (saddle and leg) and duck liver**. It fits perfectly with the gastronomy of the host country: Hungary. Indeed, Hungary is providing an outstanding environment for game and wild meat. « *The Hungarian venison is not only rich in taste but also a low-fat meat and have an extremely rich mineral and vitamin content. The venison is a very clean raw material and excellent source of protein. Even if the meat is dry, it is still soft and rich in fibers* » comments Zoltán Hamvas, head of the Hungarian Bocuse d'Or Academy and president of the COC 2022.

They will also have to work with two other imposed products widely used in Hungarian cuisine: **sour cream and cottage cheese**. « *The Hungarian cottage cheese is a fresh, soft curd cheese. It's typically made from cow milk – very rich in protein. The cottage cheese as the sour cream are the main and traditional ingredients of classic Hungarian dishes, both savory and sweet* » adds Zoltán Hamvas.

« *All these products are very typical from the Hungarian cuisine, so we are expecting from the candidates to show us their version of it, to magnify these products and surprise us, but also to work with the respect of these honored ingredients coming from the wild nature* » concludes Zoltán Hamvas.

The 20 participating countries for the Bocuse d'Or Europe 2022 are listed below:

- BELGIUM
- DENMARK
- ESTONIA
- FINLAND
- FRANCE
- HUNGARY
- ICELAND
- ITALY
- LATVIA
- NORWAY
- POLAND
- RUSSIA
- SLOVAKIA
- SPAIN
- SWEDEN
- SWITZERLAND
- THE NETHERLANDS
- TURKEY
- UKRAINE
- UNITED KINGDOM

Please do not hesitate to contact us for any further information,
Best regards,

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