

# SIRH/+ BOCUSE D'OR

SIRHA LYON  
EUREXPO  
FRANCE

26-27 SEPT. 2021



## + BOCUSE D'OR 2021: THREE TEAMS TESTIFY BEFORE THE GRAND FINAL

WHAT DOES THE BOCUSE D'OR REPRESENT FOR ALL THE FINALIST COUNTRIES? WHAT CULINARY IMPRINT DO THEY WISH TO LEAVE ON THE OCCASION? THE FINNISH, INDONESIAN AND JAPANESE CANDIDATES UNVEIL.

Whether they are new to the competition or have already mastered it, the teams all have the same objective: to showcase their culinary heritage. In full preparation for the **Bocuse d'Or final on 26 and 27 September**, the Finnish, Indonesian and Japanese candidates present their country's cuisine and give their impressions one month before the competition.

### FINLAND: NATURE AT THE HEART OF THE KITCHEN

15th participation in the Bocuse d'Or

For candidate **Mikko KAUKONEN**, representing his country at the Bocuse d'Or 2021 is a dream come true.

*"For our country, the Bocuse d'Or is a unique opportunity to showcase our culinary heritage, beautiful Nordic ingredients, know-how and innovative ideas".*

In Finland, the summers are short but the light is intense. *"This is reflected in our ingredients, vegetables, berries*

*and wild herbs that taste like the midnight sun". Training is intense: "A lot of things are already and we are sticking precisely to our training schedule. We will be ready in September in Lyon!", concludes the Finnish candidate.*

### INDONESIA: A UNIQUE AND TRADITIONAL CUISINE

3rd participation in the Bocuse d'Or

Participating in the Bocuse d'Or 2021 is an honour for the candidate **Mandif Membramo WAROKKA**.

*"It means a lot to me because it is an opportunity to position Indonesia as one of the culinary creators of the Asian continent. It also gives a boost of hope to our future chefs in Indonesia: if I can do it, so can they!"*

Indonesia is one of the most diverse countries in the world in terms of ethnic groups, and this is reflected in the different regional cuisines, which are also very diverse. *"We are not only influenced by Chinese, Indian, Persian*

*and Dutch civilisations, our indigenous cuisine is unique because we respect our heritage and culinary traditions", explains the candidate.*

### JAPAN: MAXIMISING TASTE AND BRINGING OUT THE BEST IN INGREDIENTS

18th participation in the Bocuse d'Or

*"The place where dreams come true"... This is how Tadataka TOEDA, the Japanese candidate, describes the Bocuse d'Or.*

In the midst of finalising their recipes, the Japanese team is counting on their team spirit and their physical and mental mastery to shine in the final. Another strong point, according to Tadataka TOEDA: Japanese culinary culture, *"a cuisine that maximises taste and brings out the best in ingredients".* The take away is at the heart of Japan's culinary trends and the candidate intends to surprise the jury with the presentation of daring dishes incorporating tasty ingredients.

## + PRESS CONTACT

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