

BOCUSE D'OR EUROPE 2022 : THE PLATE THEME UNVEILED

Hello,

The **Bocuse d'Or Europe**, the European selection of the prestigious competition that reveals the rising stars of world gastronomy, will be held in Hungary during **Sirha Budapest on March 23 and 24**. The plate theme of the competition was announced today to the 19 selected teams. The candidates and their assistants will have to concoct a **vegetarian dish based on potatoes**, one of the main ingredients of Hungarian cuisine.

Three varieties of potatoes *Magyarországon készült* ("made in Hungary") will be available to the participants: **Coronada** - a high-quality product with a low carbs content, **Anuschka** - a product usually eaten in salads, and **Madison** - generally used in the form of chips. These potatoes are grown in the sand of the *Alföld* ("lowland"), a plain divided between the eastern and southern parts of the country, and are planted and harvested by hand.

These products must be identifiable both **visually and tastefully**, and accompanied by a sauce, juice or broth. The chefs will have to sublimate this seasonal product in a **spring and vegetable recipe**, in which the only animal proteins allowed will be chicken eggs and dairy products. **This dish will be served hot to the 14 members of the jury.**

Announced to the candidates at the end of the year, **the roe deer** (another key product of the local cuisine) **is the main theme of this 2022 edition**. Both themes reflect the gastronomic culture of the host country: a mix of **tradition** and **innovation** inspired by the **diversity of the peoples and cultures of the Carpathian basin**.

The content of all the events for this European championship is now official, and the teams are entering an intense preparation phase until D-day.

Do not hesitate to contact us for any further information.
To learn more about the Bocuse d'Or, go [here](#).

Best regards,

Agence Monet+Associés for Bocuse d'Or Europe 2022

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