



The
**BEST
CHEF**

Madrid 2022

Perlage

**THE BEST CHEF WILL PROLONG MADRID'S CULINARY EBULLITION FOR
THREE DAYS FULL OF TALKS, DEBATES, DINNERS, AND THE FINAL
PROCLAMATION OF THE BEST CHEF IN THE WORLD**

The sixth edition of The Best Chef Awards powered by Perlage, which will be held from September 18 to 20 with the support of the Madrid City Council and the Community of Madrid, will bring together the cream of world cuisine in the capital

The main acts of the event, which consolidates Madrid as one of the main centers of gastronomic attraction on the planet, will take place at the Casino de Madrid, Teatro Goya, the Palacio de Cibeles and Headquarter of the Community of Madrid

Madrid, July 28, 2022. Madrid is in full culinary ascension and boiling to the rhythm set by the kitchens of its most outstanding restaurants and the pride of currently having three representatives shining with their own light in the main list of The Best Chef, who accumulate distinctions and good positions in the most prestigious international guides and lists. And the aforementioned cadence does not show signs of decay, since Madrid will once again show itself as the world capital of gastronomy from September 18 to 20, dates chosen to celebrate the sixth edition of The Best Chef Awards powered by Perlage there, with the collaboration of the City Council of the capital and the Community of Madrid.

For three days, the magnificent meeting will be a true magnet that will gather international news attention and will bring together the cream of the world gastronomy, chefs, journalists, and gastronomes of more than 30 nationalities. Everyone will enjoy a program designed to exchange knowledge and experiences and to uncover talents that will start on Sunday, September 18 at the Casino de Madrid with two heated discussion panels framed in the Area Talks section. Diego Guerrero, Fatmata Binta, Alena Solodovichenko, Rafael Tonon, and Geeta Bansal will incorporate the variables of food and peace into the equation to be solved during the talk. Meanwhile, Alex Atala, Eric Vildgaard, Leonor Espinosa, Alexandra Forbes and Dabiz Muñoz promise not to arouse indifference and question the limits of political correctness during their conversation.



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Throughout the second day, amateurs and professionals will seek and find answers and inspiration in the talks and show cookings that the Goya Theater will host under the generic name of Food Meets Science, another educational section of The Best Chef. The person in charge of breaking the ice will be Eduard Xatruch, who will present the avant-garde techniques of Disfrutar. Next up on the stage will be Shai Hayman (Redefine Meat), showing us the story of NEW-MEAT™. Then there will be an opportunity to discover the balance between innovation and tradition in pizza by Franco Pepe (Pepe in Grani), winner of The Best Chef Pizza Award 2021 powered by Molini Pizzuti. Just before lunch, the ideas proposed by John Feeney and Joke Putsey (Custom Culinary®) to advance in the field of sustainability, by rethinking the concept of food waste, will serve as an aperitif.

After the recharging break, the aroma of coffee will invade the stalls during the speech by Darrin Daniel, executive director of Cup of Excellence. He will be followed by Andoni Luis Aduriz, (Mugaritz), who will challenge the audience to consider how and what we will eat in the future. Next, Hektor Monroy (Ron Matusalem) together with Foodpairing® will show us how to scientifically discover the most surprising food pairing combinations.

The Japanese Natsuko Shoji (Été) will give her showcooking an evocative and eloquent title: " Été, the footprint of summer, mango tarte and caviar millefeuille". Next, Massimo Bottura (Osteria Francescana) and Jessica Rosval (Casa Maria Luigia) will present the real "The Power of Food", followed by Valentin Platter, Jürgen Graf and Martin Buchholtz who will discover for us the evolution of wine for a better and tasteful future.

Finally, Antonio Bachour (Bachour Coral Gables), winner of The Best Chef Pastry Awards 2018 powered by Valrhona, will put the icing on the cake at Food Meets Science with a showcase of the pastry scene in next years.

The "main course" will arrive, however, on Tuesday, September 20, the day on which the Crystal Gallery of the Palacio de Cibeles, headquarters of the Madrid City Council, will host the long-awaited and glamorous gala during which the identity of the Best Chef in the world is revealed. Until that afternoon-night and waiting to know the renewed list in the Gala that indicates nothing less than the 100 best, the reign of Dabiz Muñoz will remain in force, proclaimed number one in Amsterdam 2021 edition as a reward for nonconformity always in search of perfection and unlimited creativity and imagination. Earlier, same day on 20th at 11:00 in the morning, a meeting will take place at Headquarter of the Community



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of Madrid where national and international Chefs, together with Madrid authorities, will highlight the great night that the city will live.

Madrid is living a sweet moment and for three days it will dress up again to show the whole world its idiosyncrasy, its history, its architecture, its culture and its wide range of aromas, flavours, products, recipes, traditions, and avant-garde. In line with this potential and in line with its particular revolution, its choice as the venue for this sixth edition of The Best Chef Awards powered by Perlage is a consequence of the desire to point out, elevate and consolidate Madrid as one of the main poles of gastronomic attraction on the planet.

Joan Roca (El Celler de Can Roca, Girona) was in 2017 the first professional named by The Best Chef Awards as the best chef in the world. A year later he renewed the title, and then such a distinction went to his colleagues Björn Frantzén (Frantzén, Stockholm), next Rene Redzepi (Noma, Copenhagen) and Dabiz Muñoz (DiverXO, Madrid).



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VI THE BEST CHEF AWARDS PROGRAM

Sunday September 18

Area Talks. Casino of Madrid

16:00

Discussion panel 1: *'Not politically correct discussion'*, with the participation of **Alex Atala, Eric Vildgaard, Leonor Espinosa, Alexandra Forbes and Dabiz Muñoz.**

Discussion panel 2: *'Food and Peace'*, with the participation of **Diego Guerrero, Fatmata Binta, Rafael Tonon, Alena Solodovichenko, and Geeta Bansal.**

19:30

Cocktail reception by Paco Roncero

Monday September 19

Food Meets Science. Teatro Goya

10:00 Opening of the event

10:05 Eduard Xatruch ✓ Disfrutar, *'Creativity and most Representative Techniques'* - cooking show

10:40 Shai Hayman ✓ Redefine Meat, *'CHEF. MEAT. TECH.; The Story of NEW-MEAT™'* - cooking show

11:20 Coffee break (at the venue)

11:35 Franco Pepe ✓ Pepe in Grani, *'"La regola del capriccio"- The Capriccio rule'* – cooking show

12:10 John Feeney and Joke Putseys ✓ Custom Culinary® - *'Waste on the plate: Reimagining Food waste'* – presentation and tasting session

12:50 Lunch break (at the venue)

14:15 Darrin Daniel ✓ Cup of Excellence, *'Cup of Excellence: Impact and Innovation in Coffee'*



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14:35 Andoni Luis Aduriz ✓ Mugaritz, *'How and what the people will eat in the future?'*

15:10 Natsuko Shoji ✓ *'Été, été's signature, mango tarte and caviar mille feuille'* – cooking show

15:45 Hektor Monroy ✓ Ron Matusalem and **Foodpairing®** ✓ *'The unexpected foodparing for Ron Matusalem: 'How science can accurate good taste?'*

16:15 Coffee break (at the venue)

16:30 Massimo Bottura and **Jessica Rosval** ✓ Osteria Francescana and Casa Maria Luigia, ✓ *'The Power of Food'* - presentation and cooking show

17:05 Valentin Platter, Jürgen Graf and Martin Buchholtz ✓ *'The evolution of wine for a better and tasteful future'* – presentation and tasting session

17:35 Antonio Bachour ✓ Bachour Coral Gables, *'The Pastry Scene in the next years'* – cooking show

18:10 Summary and closing remarks

Tuesday, September 20

11:00

Institutional Meeting with Chefs at Headquarter of the Community of Madrid

19:30

Gala Awards 2022. Crystal Gallery, Palacio de Cibeles (CentroCentro)



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Media center: <https://we.tl/t-Mh4qJsfykw>

More information and contact:



Susana Nieto
677 449 941
thebestchef@newgestionfood.com



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Comunidad
de Madrid