

PRESS RELEASE

Tomasz Trabski and Peter Bogdanovic masterfully cook their way to the *Koch des Jahres* (Chef of the Year) Finals

The internationally renowned contest launches its 4th Round with great success

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***Koch des Jahres* has announced the winners of its first Pre Finals for the 2016 - 2017 Round: it was a tightly matched competition between Tomasz Trabski (1st place) of Vino e Cultura in Görlitz, Peter Bogdanovic (2nd place) of Ganter Hotel&Restaurant in Mohren, Reichenau Island, and four other talented contestants. Approximately 500 guests from all across the gastronomical world visited the launch of the new Round in order to attend an event that has grown to become an important platform for the support and professional development of upcoming star chefs in German-speaking Europe.**

Trabski impressed the jury with his menu: a starter of lamb belly, artichoke pure, grilled shallots, beetroot, and cherry sauce; a main dish of carp, foie gras, beet, hay, and dried porcini mushroom bouillon; and a dessert of apple pie with smoked cream and quince jam. “The dessert was particularly impressive, and there were no discrepancies in quality between his three dishes”, explains Sebastian Frank (*Horváth***, Berlin) on the jury’s decision. Peter Bogdanovic also stood out among the other five contestants. He presented the prominent jury members with a starter of Glen Douglas salmon, a main dish of Eiffeler Ur lamb, and a dessert of celery with yoghurt, limes and Szechuan pepper.

In addition to the tickets to compete at the Autumn 2017 Finals in the internationally renowned Anuga food fair in Cologne, the two winners also received a golden kitchen knife from Fried. Dick, and a digital microwave from Saro Gastro Products (who also awarded a dehydrator to each competing team). In addition, Trabski was the lucky winner of a short trip to Mallorca, sponsored by Better Desserts Initiative (Langnese/Service-Bund), and contestant Roland Lamprecht received a Smoking Gun special prize from Ron Zacapa. Lastly, Ômina Romana offered a generous special prize trip to Italy to all contestants, iChefs and Young Talents. “This wonderful big family is just growing more every year, it’s brilliant!”, summarized Robert Rädcl (Restaurant oben*, Landgut Lingental), a former contestant in the 2012 Round who has thrived since he joined the *Koch des Jahres* network.

The Workshops have been particularly successful this year. Wine expert Beate E. Wimmer lifted the layers of mystery surrounding the process of choosing excellent wine and adapting it to a fine dinner’s individual style. Marcus Hannig (Langnese) shed light to a different area of gastronomic aesthetics and led an interactive workshop on social media marketing options for chefs and restaurants. In addition to the workshops, journalists, gastronomers, food critics and writers had the opportunity to attend a series of live showcooking sessions titled *iChefs* (hosted by Sebastian Frank, *Horváth*** Berlin; Stefan Lenz, Tennerhof Kitzbühel; and Christian Sturm-Willms, Yunico* Bonn), Young Talents (hosted by David Mahn, *ammolite*** Rust; Eva Brandl, Dreizehn Sinne*, Schlattigen and Tobias and Marco Wussler, Ponyhof Gengenbach), as well as a demonstration by Spanish star chef Sergio Bastard. The latter presented a demonstration on innovative culinary art through the application of sea algae varieties. The contest’s conclusion at *Scheck-In Kochfabrik* in

Achern was celebrated with the Kitchen Party, during which former contestants, amongst them upcoming stars Cornelius Speinle (Dreizehn Sinne*, Schlattigen, CH) and Tristan Brandt (Opus V*, Mannheim), amazed guests with their culinary creations, prepared on the spot and offered to the public.

The next three Pre Finals in Salzburg, Hamburg and Cologne will reveal who will compete against Trabski and Bogdanovic in the 2017 Finals. Aspiring star chefs who wish to take up the challenge can now apply for a spot in the next Pre Final in Salzburg, scheduled to take place on the 10th of October - deadline for applications is the 10th of August (www.kochdesjahres.de). After an experience-rich day in Achern, the two newest additions to the *Koch des Jahres* family are now looking into receiving increased media attention, as they embark on their two-year adventure in the contest.

High definition photos are available for download under the following links:

- [Winners](#) (l. to r.: Lars Vollbrecht, Christian Sturm-Willms, Peter Bogdanovic, Tomasz Trabski, Veit Lindaner)
- [Menu Trabski](#)
- [Trabski prepares his menus](#)
- [Bogdanovic prepares his menus](#)
- [Jury tasting menus](#)

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More information under URL: www.kochdesjahres.de

Background Information - Koch des Jahres

The contest Koch des Jahres addresses professional chefs in Germany, Austria, Switzerland and South Tyrol, and is currently running its fourth Round, over a two-year period. During each of the four Pre Finals, which for the 2016-2017 Round take place in Achern, Salzburg, Hamburg and Cologne, an international jury of prominent chefs will select the two finalists who present the best three-course menus for six persons; the maximum total value of all ingredients to be used for the three recipes is set at 16 Euro. Achern's six contestants were selected among 98 applicants. After the completion of all four Pre Finals, the eight finalists will compete amongst themselves for the title of Koch des Jahres (Chef of the Year), monetary prizes totalling 16,000 Euro, as well as a wide range of special prizes. The Finals are scheduled to take place in October 2017 at Anuga in Cologne, the world's leading food fair for the retail trade, food service and the catering market. The title is highly regarded in the gastronomy branch, and a door-opener to immense career advancement opportunities.

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