

All-star chefs set for Turkey's largest gastronomy meeting

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Organized for the second time in Istanbul in December, Gastromasa, an international gastronomy event, gathers local and foreign chefs and investors under one roof, encouraging Turkey to have a voice in the world-wide gastronomy scene



Chefs have become increasingly popular worldwide and being a successful chef no longer means spending several hours in the kitchen, watching over a hot stove and cooking.

Having made a name as Turkey's first gastronomy conference for professionals, "Gastromasa" is in quest of the same international success it achieved during its debut year in 2015. World-renowned chefs invite you to come, sense, share and learn about the future trends and challenges of chefs at Gastromasa,

where they will bring the world on a plate at CVK Park Bosphorus Hotel on Dec. 10.

The event will further see popular chefs and investors sharing their stories, experiences and perspectives, opening a door into their world.

Gastromasa is preparing to create a one-of-a kind day for the representatives all sectors in Turkey.

The objective of the event is to bring together local and foreign chefs and investors in one platform, develop gastronomy in Turkey, introduce Turkish cuisine to the world and create a dynamic environment that will put Turkey among the most important tourism and gastronomy destinations around the world. Over 40 participating countries are expected to join the event, with more than 600 sector professionals attending the 2nd International Gastromasa Gastronomy Conference.

This year's guests include highly prestigious names like **Albert Adria**, who was chosen as the "Best Pastry Chef" by The World's 50 Best Restaurants, Andoni Luis Aduriz, one of the leading names in molecular gastronomy, Elena Arzak, one of the world's distinguished female chefs, Andre Lima de Luca, one of Brazil's popular steak chefs, Antonio Carluccio, the founder of Carluccio's and famous Italian pastry chef Gianluca Fusto.

Prominent Turkish chefs Serkan Güzelçoban and Ali Gündoğmuş, Fatih Tutak, the executive chef of Bangkok W Hotel's The House on Sathorn restaurant, and Somer Sivrioğlu, the founder and chef of Australia's most popular Turkish restaurants Efendy and Anason will be taking their place at Gastromasa.

A chocolate affair: Gianluca Fusto

Hailing from Milano, Gianluca Fusto, an Italian chocolatier and pastry consultant, has made a name with his minimalist style. Having published pastry books on tarts and cakes, the Italian chef likes collecting different recipes during his vacations and has appeared in international competitions. Introducing a trend-setting style, he loves working with chocolate and will share his tasty cooking stories on Dec. 10.

The smell of smoke: Andre Lima De LucaBrazil is among the largest producers and exporters of beef and the beef is recognized as being high quality. So are Brazilian steak chefs. Brazilian barbecue master Andre Lima de Luca says the secret for a good BBQ is to never cook with flame touching the meat and to cook it very slowly. Running Barbecue Kitchen & Bar in Sao Paulo, Luca was born to become a chef as he already had a close interest in cooking when he was a small boy. He combines his passion for comfort food and his Italian-Brazilian heritage with traditional smoking methods to create dishes that have drawn attention from around the world. Luca is considered Brazil's ultimate specialist on grilling methods.

World's best female chef: Elena Arzak

In San Sebastian, the "Mecca" of gastronomy, restaurants are home to Michelin-starred chefs and Elena Arzak is one of them. Announced as the "World's Best Female Chef" four years ago, Arzak followed her chef father Juan Mari Arzak's award-winning path. "Modernism and globalization is important due to being innovative but every chef must protect themselves. Identity is the most important heritage for every person. Methods can be modernized but it is important to keep connected with tradition," she says, stressing that modern gastronomy is based on the traditional one.

Initially specialized in fish and meats grilled over charcoal, she likes bringing out the true taste of fresh ingredients.

Michelin-starred Turkish chef: Serkan Güzelçoban

Serkan Güzelçoban is one of the three Turkish chefs who hold a Michelin star and the owner of the first and only Michelin star restaurant in the world for disabled people. His restaurant "Handicap" is located in Künzelsau which is 45 minutes away from Stuttgart. The chef uses his mother's recipes to prepare the dishes in his restaurant. Güzelçoban will be at Gastromasa to share the secret of adapting Anatolian cuisine to European delight and how he revisited his mother's recipes.

Tracing Turkish cuisine in Australia: Somer Sivrioğlu

Running a famous restaurant in Balmain, Soner Sivrioğlu was raised in Istanbul and moved to Sydney at the age of 25. He opened his first restaurant Efendy in Sydney. After becoming popular among so many visitors including Hollywood stars, he decided to open a new restaurant with a new concept and thus, the second restaurant, "Anason" was born. Sivrioğlu is one of the most influential individuals who have introduced Turkish cuisine to Australia while he continues to make a name for himself with his books.

"Anatolia: Adventures in Turkish Cooking," is a big and beautifully illustrated book written by the Sydney-based Turkish chef together with Australian journalist and food scholar David Dale. Published by Murdoch Books, "Anatolia" deserves to be called a travel diary as the book takes readers on a journey through different places in modern Turkey, showing its vivid lifestyle accompanied by captivating photographs.