

PRESS RELEASE

21th February 2017

11th International professional Fairs of Tastes – GASTexpo & Ice cream – Fairs of SURPLUSES!

Exceptional visit and **satisfied exhibitors** testify to the success of another Fairs of Tastes. Rich exhibition and culinary program, professional workshops and international competitions were the reason of visit more than 15.000 visitors. We record growth in visit also from our neighbour country, Croatia.

On Fairs, visitors could meet international providers of food and beverages, ice cream, pastries and bakery products. They got acquainted with the newest trends and guidelines in gastronomy and catering and hotel equipment. Exhibitors organised interesting demonstrations, tastings and free workshops for visitors. With one ticket you could visit two Fairs helded at the same time, Fairs of Tastes and Alpe Adria Natour.

Visitors could collaborate on **workshop brewing COFFEE**, which was held on exhibition space of company **GASTPRO d.o.o.** Section topics covered areas of preparation of perfect espresso, correct recipe for modern espresso, presentation of preparing Signature drinks, Latte Art workshops, Hand brew presentations and Cupping degustation with coffees from around the world.

On **Workshops PREPARATION OF ICE-CREAM / Confectionery presentation in Showroom**, the world top masters have shown preparations of traditional cakes in simple manner, ice cream lights, semifreddos,... Workshop were carried out by companies **CARPIGANI** and **MAKABO d.o.o.**

French culinary master Naser Gashi led the **Confectionery workshop LaGanache**. He has shown how to prepare Macarons, Souffle, Choux Princes Donut and cake Fraisier.

The best Italian masters led the **School of Pizza**. This year masters have shown the new trend of preparing pizza, »Air Pizza«. Because of the addition of the air, pizza is more digestible. The top layer of pizza is wavy because of air. Specialty is that fresh ingredients are added after baking the dough. Participants have received a certificate of participation.

Slovenian Vegan Society presented the new trends of vegan food in **BIO / VEGAN workshops**. Slovenian Bartenders Club led the **Workshop of COCKTAIL preparations**.

HO.RE.CA centre organised a lot of interesting workshops. **Tomaš Javurek**, the winner of the Slovenian reality show »Gostilna išče šefa« (Looking for the restaurant chef) led workshop of preparing food on Asian way. On **workshop SOUS VIDE**, visitor could see very popular popular cooking method named sous vide, which means cooking under the vacuum. The workshop led Dejan Turk, the chef of the restaurant named Barbecue kings BBQ and Renato Bedene, who is an expert of SOUS VIDE apparatus and vacuuming. Boštjan Grmek from company Valtek&Rokmar led **demo show of slovenian manufacturing ice cream**, Urša Sonnenwald, owner of confectionery named »Cukerčki«, presented **usage of fondant for decorating confectionery**. Primož Dolnicar, the defender of Slovenian cuisine and Ernest Barač who is a master in the preparation of Sushi prepared **culinary spoiling with »soca« trout**. Two excellent cooks Teja Perjet and Jani Jugovic (brand TEJANI) presented **how to prepare the homemade burger – Burger Slovenia**. On the seminar led by Nataša Mežnarič, participants find out **how to prepare for a food inspection**.

On the exhibition space of Slovenian company KREMENITI d.o.o. was also interesting. 18 years old **Matej Zupančič**, the contestant of the cooking show Master Chef Slovenia has been preparing a variety of every day food.

The interesting parts of Fairs are COMPETITIONS – national and international.

This year bartenders competed on **championship in preparation of COCKTAILS** but this time in the preparations of non-alcoholic cocktails. For barmen any kind of competition represents a new challenge and daring, professional approach and high level of expertise. On the contest has competed 17 professional bartenders and bartenders.

The winners of this year's championship in preparation of COCKTAILS are:

The 3rd place went to **Tomaž Fartek** from Koktajl d.o.o.

The 2nd place went to **Draga Kepež** from Confectionery Lolita, Kaval Group Ljubljana.

The 1st place and the winning place belonged to **Rok Dobnikar** from Restaurant Dobnikar.

The jury also awarded **Almira Hot** with a special recognition for her professional work.

On the **5th International Slovenian Open Championship of PIZZA** competed 18 pizza chefs. **The winners of the championship are:**

The 3rd place went to **David Novak** from Pizzeria Pizza 33

The 2nd place went to **Mihael Tomažič** – independent contestant

The 1st and the winning place belonged to **Dejan Kondič** from Pizzeria and pub Orient Express.

On the **2nd BARTENDER BATTLE CHALLENGE** Baristas had gone through six different challenges. Baristas competed face to face in battle under the pressure of time. **The best are:**

The 3rd place went to **Ante Bikič**.

The 2nd place went to **Lori Brnčič**.

The 1st place went to **Matija Matijasko**.

This year flavour of the **7th International Slovenian Open Championship of GELATO** was STRAWBERRY. **This year's winners are:**

The 3rd place went to **Gregor Božičnik** from Confectionery Fetiche.

The 2nd place went to **Klemen Logar** from Confectionery Ilich.

The 1st place went to **Gorazd Berce** from Confectionery Ajdovščina.

This year's novelty in competitions was **1st NATIONAL CHAMPIONSHIP IN AEROPRESS**. Competitors used their skills in the preparation of a perfect espresso with the help of an innovative device AeroPress.

The winners of the championship are:

The 2nd place went to **Tadej Zakošek**.

The 1st and the winning place belonged to **Damir Jusovič**.

Congratulations to all the winners.

We are grateful to all the exhibitors who enrich exhibition space and prepared special events with lectures, presentations and workshops.

Thank you for your visit and see you next year on GASTexpo 2018.