

PROFESSIONAL PROGRAM 2018:

PROGRAM of WORKSHOPS

BEER WORKSHOPS

BEER - BEER BREWING workshops and GUIDED BEER TASTING

A team of experts from the company Pivopis d.o.o. will lead us through the beer brewing processes, where you will learn more about beer making ingredients, the equipment you need, a number of tricks, tips and practical tips. For all beer enthusiasts, we will also prepare guided beer tastings through a wide variety of flavours of this hop's drinks. You will learn about the history of beer, the basic beer brewing process, the 4 main brewery guidelines around the world, the organoleptic characteristics of beer, the proper technique for beer tasting, the appropriate dispensing and use of glasses. No doubt it will be interesting to find out more about this.

Workshops charge a participation fee.

BEER BREWING WORKSHOP - Wednesday, 31st of January and Saturday, 3rd of February 2018 at 3 pm
GUIDED BEER TASTING – Wednesday, 31st of January and Saturday, 3rd of February 2018 at 5 pm

You can apply at pivo@pivopis.si.



BEER - Workshops with LAŠKO UNION Brewery

Master Brewers from Laško Union Brewery d.o.o. prepared interesting workshops.

The brewery's master's talk about brewery "This is how big brewers brew beer" (theoretical presentation and beer tasting)

What kind of raw materials are big brewers using? Do big brewers know how to brew Craft beer? You will get unambiguous answers by looking at the insights of a large brewery. The beer brewery makers know the answers. Tasting by comparing classic lager beers with new ideas and paths.

Draught beer - the best beer (theoretical and practical presentation of the correct brewing of beer)

Does draught beer have to have foam? For how long after the keg is open, the beer remains good? Why beer makes you burping and bloated? How do you know if beer is fresh? You will get answers to this and many other questions that cover the correct procedures.

BEER BREWING WORKSHOPS - Thursday, 1st of February and Friday, 2nd of February 2018 at 2 pm

DRAUGHT BEER WORKSHOP - 1st of February and Friday, 2nd of February 2018 at 3.30 pm

The workshops are **free of charge**.

Detailed [PROGRAM](#).

You can apply at komerciala@gast.si.



CONFECTIONERY and BAKERY workshops LA GANACHE

The master of French confectionery, with the diploma of the prestigious Paris Gregoire Ferrandi International School - **Naser Gashi**, will host free confectionery and bakery workshops La GANACHE. We will be preparing:

MACARONS - Wednesday, 31st of January 2018, 2:00 pm – 4:00 pm (difficulty level: Difficult)

FRAISER CAKE - Thursday, 1st of February 2018, 10:00 am – 12:00 pm (difficulty level: Medium difficulty)

CHOCOLATE SOUFFLE – Friday, 2nd of February 2018, 10:00 am – 11:30 am (difficulty level Medium difficulty)

BAGUETTE - Friday, 2nd of February, 12:00 pm - 5.00 pm (difficulty level: Difficult)

HAMBURGER BUN - Saturday, 3rd of February 2018, 11:00 am – 3:00 pm (difficulty level Medium difficulty)

[Detailed PROGRAM.](#)

You can apply at gashi@laganache.eu. The places are limited!



Preparation of ICE CREAM and CONFECTIONERY workshops with Makabo

A program of confectionery and ice cream workshops with **top masters** is awaiting you. You can choose from a wide range of workshops that will be held under the guidance of the world renowned international **Carpigiani Gelato University** from Italy, a leader in the art of ice cream making. During the fair, you will also be able to taste coffee **with 16 different flavors of soft ice cream**.

RESTAURANT CONFECTIONERY - Wednesday, 31st of January 2018: 11 am

ICE CREAM »HOT GELATO« - Wednesday, 31st of January 2018: 3 pm

CANDIED FRUIT – USE in ICE CREAM and SWEETS - Thursday, 1st of February 2018: 11 am

PREPARATION of SWEETS and ICE CREAM with the help of SILICONS - Thursday, 1st of February 2018: 3 pm

HOW TO PREPARE ICE CREAM from the recipe of CREMESCHNITTE - Friday, 2nd of February 2018: 11 am

CHOCOLATE ICE CREAM WITH SURPRISE INFUSIONS - Saturday, 3rd of February: 12 am

You can **apply** at info@makabo.si. The places are limited!

PROGRAM and TIMETABLE.



SCHOOL OF PIZZA

It will be held under the guidance of the best **Italian masters** and **world champions** in cooperation with the Section of Pizza Chefs of the Slovene Association of Chefs and Confectioners.

CLASSIC PIZZA - Wednesday, 31st of January 2018, from 11:00 am to 2:30 pm

GLUTEN FREE and WHOLEGRAIN PIZZA - Thursday, 1st of February 2018, from 11:00 am to 2:30 pm

DAILY DEMONSTRATIONS OF PIZZA MAKING - Saturday, 3rd of February 2018

Program and application form.

You can apply at administracija-lj@kz-metlika.si.



BIO/VEGAN WORKSHOPS

For the first time this year there will be **bio and vegan workshops** for all 4 days of the fair.

On January 31st and February 2nd, the Slovenian Vegan Society will host workshops entitled THE POT OF HEALTH.

In their showroom you will be able to receive information about veganism and cooking **without animal-derived ingredients**. Also, it will be possible to see the preparation and taste home-made vegetable milks, soybean goulash and egg-free pancakes. They will also provide various ideas about healthy cooking and how to stay friendly to animals and the planet. You can also apply for a free 30-day Vegan challenge (www.izziv.si).

On the workshops they will be preparing a classic pizza in a vegan way and show how to use vegan »egg white« aquafaba.

CLASSIC VEGAN PIZZA - Wednesday, 31st of January at 12 am and Thursday, 1st of February 2018 at 4pm

PRESENTATION OF THE 30-DAY EASY VEGAN CHALLENGE- Wednesday, 31st of January at 1 pm and Thursday, 1st of February 2018 at 1 pm and 5 pm

USE OF VEGAN "EGG WHITE" - AQUAFABA - Wednesday, 31st of January at 4 pm and Thursday, 1st of February 2018 at 12 am

The Animal Protection Society and **Nikina kuhalnica** will share information on the ethical way of eating and living and how to put them together in practice at the KITCHEN OF THE FUTURE workshop on February 1st and 3th. They also invited **Klara as a guest** (Vegan Guide) who will tell us more about where to buy certain products and about affordable vegan products. The main ingredient will be MILLET PORRIDGE - will prepare desserts, salty dishes, puddings, creams and much more from this simple cereal.

SWEET MILLET PORRIDGE WITH ROASTED FRUIT- Friday, 2nd of February 2018 at 12 am
PRESENTATION OF NIKINA KUHALNICA AND HER NEW PROJECT - Friday, 2nd of February and Saturday, 3rd of February 2018 at 1 pm
RICH LUNCHES WITH MILLET PORRIDGE - Friday, 2nd of February 2018 at 4 pm
PRESENTATION AND PURPOSE OF NIKINA KUHALNICA - Wednesday, 31st of January in Saturday, 3rd of February 2018 at 5 pm
PREPARATION OF TAKE-AWAY SNACKS / HEALTHY BREAKFASTS - Saturday, 3rd of February 2018 at 12pm
PREPARATION OF SWEET /SALTED HEALTHY CREAM- Saturday, 3rd of February 2018 at 4 pm

PROGRAM and timetable.

You can **apply** at komerciala@gast.si.



COCKTAIL PREPARATION WORKSHOP

The workshop will be hosted by the **Bartenders Association of Slovenia.**

LONG MIXED DRINKS – LONG DRINKS - Wednesday, 31st of January 2018 at 4 pm
NON-ALCOHOLIC COCKTAIL - Friday, 2nd of February 2018 2018 at 11 am
AFTER DINNER COCKTAIL - Friday, 2nd of February 2018 2018 at 4 pm
COCKTAILS WITH SPARKLING WINE - Saturday, 3rd of February 2018 at 11 am

Program and timetable

You can **apply** at info@dbs-slo.com.



HORECA WORKSHOPS

We are looking forward to a variety of HORECA workshops, where leaders from the field will share their ideas, knowledge and experience!

WORKSHOPS VALMAR & ROKMAR – ICE-CREAM

All you ever wanted to know about making ice-cream, but you never dare to ask...

VALMAR & ROKMAR kindly invites you to the free workshops that will take place at the GASTexpo fair 2018 in Ljubljana between January 31st and February 3th 2018. We will prepare a lot of excellent ice-cream, reveal the secrets of ice-cream preparation and in the end taste our creations.

DECORATIONS OF GELATO PANS - Wednesday, 31st of January 2018: 10.30 am - 11.30 am

PREPARATION OF VEGAN AND DIETETIC ICE-CREAM - Wednesday, 31st of January 2018: 2.30 pm – 3.30 pm

PREPARATION OF FRUIT SORBETS FOR COCKTAILS - Thursday, 1st of February 2018: 10.30 am - 11.30 am

PREPARATION OF COCKTAIL ICE-CREAMS - Thursday, 1st of February 2018: 2.30 pm – 3.30 pm

PREPARATION OF *WE LOVE NATURE* SPRING ICE-CREAMS - Friday, 2nd of February 2018: 10.30 am - 11.30 am and 2.30 pm – 3.30 pm

ICE-WARM GELATO'S AND HOT CHOCOLATE'S HUGS - Saturday, 3rd of February: 10.30 am - 11.30 am and 2.30 pm – 3.30 pm



rokmar

VALTEK
smart TECHNOLOGIES



COFFEE PREPARATION WORKSHOPS

We all know how hard it is to start the day without a good cup of coffee. The cafés are trying to make our start of the day better with coffee. With the cooperation of **Topespresso** baristas, we will reveal you the recipe of how to make high quality coffee at the 12th International fairs of tastes. They will show us how to make coffee properly and top it with latte art.

BASICS OF BARISTA AND LATTE ART - Wednesday, 31st of January 2018: 4 pm – 6 pm, Friday, 2nd of February 2018: 16 pm - 17 pm and Saturday, 3rd of February 2018: 12 am – 2 pm

Topespresso
certificated coffee business

TORTERIJA – MODERN DESSERTS

(Friday, 2nd of February 2018: 12 am - 1 pm)

Torterija will show the production of modern cakes as prepared at their confectionery courses. They will prepare one dessert (Crazy Cherry - a modern version of the Black Forest), and a Tropicana cake (mango, passion fruit, coconut and chia seeds). They will show the preparation of a cake layer with pectin and agar, a modern shiny glaze and the principles of making mono-portion desserts.



FIDUCIA WORKSHOPS

When we come to a restaurant, most of the time, our eyes are hungrier than ourselves, so we would like to order everything from the menu. Primož Dolničar will prepare delicious tris for us at GASTexpo 2018, which with their variety of flavours gives us the opportunity to get everything we wanted in one meal.

TRIS FROM A TO Z WITH PRIMOŽ DOLNIČAR - Wednesday, 31st of January 2018: 4 pm – 6 pm

It happens to everyone that we don't know how to use the rests of food that we accumulate in the kitchen. At the workshop Zero waste, together with Boštjan Palčič, we will show you quick and delicious ideas for how to use the food rests so that our waste baskets are empty and our plates are full and delicious.

ZERO WASTE WITH BOŠTJANOM PALČIČEM - Thursday, 1st of February 2018: 12.30 am - 4.30 pm

It is often the case that our menu offer, despite its diversity, is too small for all the different tastes of the guests. How to find a solution when a guest wants a vegan meal, despite the fact that we do not have it in our permanent offer? Find the answer with Urška Zavrl in the workshop Tasty vegan tricks, where we will see how to quickly and easily prepare a delicious vegan meal.

TASTY VEGAN TRICKS - Friday, 2nd of February 2018: 1 pm – 3 pm

Our "quick coffee with friends" many times lasts until the evening or late in the night. In good company, with a good drink, we only lack good food. In such situations, we usually order SOMETHING ON THE FORK. On the GASTexpo fair 2018 Matej Zupančič will prepare us "something on the fork" in cooperation with Maister Brewery.

SOMETHING ON THE FORK - Saturday, 3rd of February 2018: 2 pm – 5 pm

FIDUCIA d.o.o.

SOUS VIDE WORKSHOP

The company SAMMIC from Spain has developed top-quality sous vide SMARVIDE cookers, that use BLUETOOTH technology to make full control of cooking. By recording the time and temperature of cooking, we can satisfy the conditions, dictated by the HACCP guidelines, with a later printout. The chef Giuseppe Pette will be with us, as well as the winner of the Croatian MASTERCHEF Mr. Dragan Jovanović. In the kitchen, it will smell like Florentine steaks, a sea menu and pork loins.

SMART SOUS VIDE COOKING WITH THE APPLICATION OF SAMMIC BLUETOOTH TECHNOLOGY - Friday, 2nd of February 2018: 3 pm – 5 pm

Chef Rosario Canazi (Executive Consultant International Chef) is the leading demonstration chef of ORVED from Italy and has been attending gastronomic fairs and competitions all over the world for many years. It is a great honor for us, that he will share his knowledge at the GASTexpo fair. We can expect a lot of practical advices and recommendations regarding the preparation of raw materials for vacuum sealing and proper use of SOUS VIDE technology in modern kitchen. Chef Rosario will also prepare beef slices with candied tomatoes and a European bass with gold fennel and crispy vegetables.

APPLICATION OF SOUS VIDE AND ORVED VACUUM EQUIPMENT IN SUPERB CUISINE - Thursday, 1st of February 2018: 11.30 am - 1.30 pm

HYGIENE AND CLEANLINESS IN THE KITCHEN

It is important for all of us that the foodservices pamper us with top-level flavors, all of which is impossible if hygiene and cleanliness are not adequately taken care of. Experts for modern cleaning solutions from Ecolab, in cooperation with the top-notch washing machines Wexiodisk Slovenia, will present us how to ensure that cleaning in foodservices does not present a problem.

HYGIENE AND CLEANLINESS IN THE KITCHEN - Wednesday, 31st of January 2018: 12 am – 1 pm and Saturday, 3rd of February 2018: 4 pm – 5 pm



WATER FILTRATION WITH BRITA FILTERS

Water is the main source of life, but also for foodservice. What does it mean to have quality water and how to get it, will tell us experts from the company Fisti. At their workshop at the 12th International fairs of tastes they will present us how the filtration of water with BRITA filters is taking place.

WATER FILTRATION WITH BRITA FILTERS - Wednesday, 31st of January 2018: 1 pm – 2 pm and Saturday, 3rd of February 2018: 5 pm – 6 pm



PREPARATION OF HOMEMADE PASTA

On the market guests are increasingly searching for homemade and high quality products and achieving this can sometimes be demanding. At the 12th GASTexpo fair, Chef Božo Salaj, together with Kaza Sistemi, will show you how easy it is to make homemade pasta. We all know how difficult it is today to stand out from the competition, but we are also sure that we can help you with that.

HOME MADE PASTA WORKSHOPS - Friday, 2nd of February 2018: 11 am – 1 pm and Saturday, 3rd of February 2018: 11 am – 1 pm



NEW COOKING TECHNIQUES IN A STEAM CONVECTION OVEN

(Wednesday, 31st of January 2018: 10.30 am – 3 pm)

It is sure that a steam-convection oven became an indispensable element of every modern kitchen. That's why we will show you some techniques for preparing quick, easy and delicious meals. Acknowledged chef Anže Gombač will show you how to rationalize time with baking in a steam convection oven and how to delight your guests with delicious dishes.



Descriptions of workshops.

Timetable of workshops.

PROGRAM ON THE EXHIBITION SPACES

KREMENITI d.o.o.

Presentation of the SLOVENIAN KITCHEN in a MODERN WAY with the HELP OF MNK OVENS. Cooks will be **Matej Zupančič** and **Izidor Kržišnik**. They will be ready to **answer** all your **questions**. Every day the dishes will also be available for tasting.



KREMENITI D. O. O.
PROLETARSKA ULICA 4
1110 LJUBLJANA

NEKTAR NATURA d.o.o.

All four days our dispensers will be available for visitors to test, and our skilled co-workers from the implementation of beverage dispensing solutions will be presenting their benefits. You can expect freshness of nature in various flavors, textures and temperatures. **Join us and discover your favorite Nektar Natura drink!**

At the 12th International fairs of tastes we will be joined by our partners Unilever, Knorr and Kotany, which will serve you genuine tastes of Asia. This time, professional chefs will show you the use of Knorr bases for Asian cuisine, made according to traditional recipes. They will pamper you with an excellent curry, which will take you straight to hot Thailand.

nektar
natura 

PROGRAM of CHAMPIONSHIPS

1st Championship GASTexpo BEER OF THE YEAR – For the first time on the fair (Saturday, 3rd of February 2018: 2pm)

On the basis of assessments of beer experts, a credible rating of Slovenian craft beers will be carried out, and thus the holder of the »GASTexpo BEER OF THE YEAR« title will be selected. The announcement of the results will be on Saturday, February 3th 2018. Applications are already open, samples (2 bottles of each beer) can be sent to Pivopis d.o.o., Glavni trg 24, 8000 Novo mesto.

Application form.

Championship's Regulations.

The WINNERS:

the title **GASTexpo beer of the year 2018** was won by the beer **BATCH 0 RED** from the **Barut Brewing and Blending** brewery

the **2nd place** was won by the beer **BELGIAN QUADRUPEL** from the **Loo-blah-nah** brewery

the **3th place** was won by the beer **EDITA** from the **KAKI KRAFT** brewery



6th INTERNATIONAL CAMPIONSHIP »BEST PIZZA CHEF OF SLOVENIA«

(Friday, February 2nd 2018, start at 10:00 am, award ceremony at 5:00 pm)

The championship is open to all pizza chefs and chefs. You can compete as an individual or as a representative of your pizzeria /restaurant.

Application form and Regulations.

The WINNERS:

the **best slovenian pizza chef** became **Martin Žoks** from **Picerija pri Cimeštru**

the **2nd place** belonged to **Semen Nikiforov** from **Gostilna Pulz**

the **3th place** was won by **Jan Lever** from **Park17**



8th International Championship of GELATO

(Friday, February 2nd 2018, start at 10:00 am, award ceremony at 4:00 pm)

The championship is open to confectioners/ice cream makers that have their own production of ice cream in Slovenia and abroad. This year's selected taste is ROSE. The members of the jury are remaining a surprise.

Application form and Regulations.



2nd NATIONAL CHAMPIONSHIP IN COCKTAIL PREPARATION – non-alcoholic cocktails

(Thursday, February 2nd 2018, at 10:00 am)

1st NATIONAL CHAMPIONSHIP IN COCKTAIL PREPARATION – after dinner

(Thursday, February 2nd 2018, at 4 pm)

At the Fairs of tastes will take place the National championship in cocktail preparation - **non-alcoholic cocktails** and National championship cocktail preparation - **after dinner**. The contest is open to all who want to participate with their own authorial recipe and compete in the preparation of cocktails.

[Application form](#).

[Regulations for NON-ALCOHOLIC COCKTAILS \[SLO\]](#).

[Regulations for AFTER DINNER cocktails \[SLO\]](#).

The WINNERS non-alcoholic cocktails:

the 1st and winning place belonged to Rok Dobnikar from the pub Dobnikar

the 2nd place was won by Edin Haličević from the restaurant Cubis Šenčur

the 3th place was won by Mario Marković from MarioMix

The WINNERS after dinner cocktail:

the 1st and winning place belonged to Rok Dobnikar from the pub Dobnikar

the 2nd place was won by Anže Šmid from the pub Acman

the 3th place was won by Tomaž Fartek from the bar at Gobavica

