



**Magiczny  
Kraków**

## **Where I eat in Krakow: Adam Chrzastowski**

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**In his and others' cooking, he looks for simplicity and flavour. Chef Adam Chrzastowski recommends his favourite places in Krakow.**

For breakfast - Wesola Cafe

I especially like the atmosphere. I used to live in the neighbourhood and often dropped by for breakfast. The food is simple, nothing out of the ordinary: eggs, vegetables, bread, great granola, but the atmosphere is unmistakably one of a kind. It used to wake me up better than the coffee.

For coffee: Soho Coffee

In my opinion (but note that I am not much of a coffee expert) they have the best coffee. Their americano with triple espresso is worth a detour.

Sunday lunch and an evening get-together with friends: Zakładka

This really is the best interpretation of French cuisine in Krakow and great value for money. Zakładka is a place where passion mingles with fine-tuned skills. It is common in Poland to see good ideas and enthusiasm that are not matched equally with the proper execution. Zakładka is a French style bistro without being too over-the-top about exclusive products. It is simple and everything is consistent: the interior, food, presentation, service and atmosphere. Chef Rafał Targosz has everything running the way it should and it makes you feel you are in good hands.

For a quick snack: Meat & Go

I bring my guests to Meat&Go to show them food with no trade-offs. In my view these are the best sandwiches in town. Perfection in every detail. Every ingredient is there for a reason: the sauce, spices, bread. It is no coincidence that most of Krakow's chefs eat here - in line with the saying "less is more" - they usually frequent those places serving solid street food.

For a date: Bottiglieria 1881

A tiny, cosy place with dishes that look like pieces of jewellery. It is also a very meaningful experience for me because with every visit I swell with pride. Paweł Kras, chef at Bottiglieria 1881, previously worked in my team. I think that any head chef or anyone running a kitchen would be proud if they could say that they trained someone like Paweł. I am glad to see how much he has developed. And Bottiglieria gave him that opportunity. It is obvious that for this restaurant owner, it is not just about profit. Thanks to such an approach, Paweł can think ahead, develop, derive satisfaction from his work as what he does is not directly linked with the accounts. Actually this is a great recipe for a successful restaurant.



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For something sweet: Wyszukane Desery Braci Szewczenko

It is the first patissier in Krakow with modern desserts. The important thing for me is that they are not sickly sweet as is the case with the majority of Polish confectioners. When I eat their cakes, I can taste a range of different flavours and enjoy their well thought-out combinations.

A place in Krakow where I relax: Wódka Bar

A place for evening banter. Here, the saying "Vodka connecting people" is proven right.

A dish that I strongly associate with Krakow: *maczanka krakowska* (pulled pork sandwich)

Main inspirations in my kitchen: local produce

I particularly appreciate *suska sechłońska*, locally smoked prune and *oscypek*. These products are unique. I usually use them to season dishes. I add *suska sechłońska* to chutneys and salsas whenever I want to bring out those smoky, sweet and zesty flavours. It is a must when you prepare *bigos*, especially that smoked meats can be of varying quality; sometimes it is the modest prune that allows us to achieve the desired effect. On the other hand, I grate mature *oscypek* (when it is as hard as Parmesan) into salads with beets and nuts. The result is excellent. You can also grate it very finely and sprinkle on hot steaks just before serving.

A chef that inspires me: Thomas Keller

Adam Chrzastowski - chef, currently of Ed Red (Warsaw and Krakow), runs culinary shows, in 2018 he became the President Bocuse d'Or Academy Poland, consultant for the HoReCa sector, runs culinary workshops and promotional demonstrations in Poland and abroad.