



**Magiczny  
Kraków**

## **Horeca Gastrofood Trade Show**

2020-06-01

**More than 400 exhibitors from the gastronomy and hotel industry from Poland and abroad gathered together at EXPO Krakow at ul. Galicyjska 9! They included the Krakow Slow Food® zone. The event took place simultaneously with the ENOEXPO® International Wine Fair in Krakow, an opportunity to meet wine producers and importers.**

The annual fair is visited by more than 14,000 guests from all over Poland and Europe. It is a prestigious event with many years of tradition, during which the hospitality industry sums up the year and also presents new products and trends for the forthcoming season. Each edition of the fair includes many lectures, discussions, shows and tastings. In Krakow's Slow Food zone, culinary shows of the best chefs from Krakow - Michał Cienki (Art Restaurant), Łukasz Cichy (Biała Róża) and Grzegorz Fic (Albertina) took place. You could meet the producers of Ojcowski Trout, Piaszczańska Sausage, the Live Bagel Museum of Krakow, as well as the organizers of the Parsley Market and Ecosphere market.

As part of the Slow Food-CE project and under the auspices of the European Gastronomy Capital Krakow 2019 Trade Fair in Krakow together with the organizer of the HORECA® International Trade Fair of Hotel and Gastronomy Equipment in Krakow decided to bring back the Krakow celtuce. Recognized chefs from Krakow restaurants are also involved in the campaign. The Krakow celtuce is one of the regional products promoted under the Slow Food-CE project. One of the discussion panels during Chef's Day on November 20 was devoted to the Krakow celtuce.

This year, the Polish eliminations of the most important culinary competition in the world, Bocuse d'Or, have aroused particular interest, six leading Polish chefs participated. Krakow was represented by: Michał Stężalski (Szara Gęś) and Mateusz Suliga (Hotel Unicus). The jury was made up of leading Polish chefs, headed by Adam Chrzastowski and Kurt Scheller. Famous culinary names from among Bocuse d'Or Winners: Emmanuel Renaut 3\* Michelin and 7th place in the 100 Best Chefs in the World ranking were members of the foreign jury. The competition was held on November 21.

The event was organized under the auspices of: [Culinary Krakow - European Capital of Gastronomic Culture 2019](#)