Welcome to the third edition of the world’s most exciting search for young talent

Milan, 12th-13th May 2018
On behalf of S.Pellegrino I’m delighted to welcome you to the third edition of S.Pellegrino Young Chef.

We created this incredible competition three years ago as a result of our deep connection to the world of Haute Cuisine, both now and in the future.

Through this exciting worldwide talent search, S.Pellegrino reaffirms its commitment to supporting and developing the next generation of talent in gastronomy, enhancing fine dining culture throughout the world.

With S.Pellegrino Young Chef, we give emerging young chefs the unique opportunity to gain global visibility and challenge their peers. At the same time, we enable experienced chefs to pass on their professional knowledge and advice to the young talent.

We are proud to host the competition here in Milan the most incredible chefs in the world, and we thank them for being part of our journey.

Finally, we wish the best of luck to all of our Young Chefs!

Enjoy the experience.

Federico Sarzi Braga
President and CEO Sanpellegrino Group
Our Belief

At S.Pellegrino we are driven by a strong passion for gastronomy.

Our aim is to pursue excellence, which is the output of talent. Talent knows no ethnicity, no boundaries and no gender, but needs to be fuelled and supported. This is what we are committed to doing with S.Pellegrino Young Chef: help young talent to rise to the best of their abilities.

In our journey we are joined by some of the most influential and renowned members of the gastronomy community, united in the common desire to discover the talents of tomorrow.
It all starts with the selection of the most promising candidates together with ALMA, the International Cooking School, and continues with the collaboration of both female and male chef luminaries, who elect at first 21 regional talent, and ultimately the Winner of S.Pellegrino Young Chef.

Our dream is that tomorrow’s gastronomy is even more excellent than today, nurtured by talent and passion.
Winning the S.Pellegrino Young Chef 2015 was a career propelling experience. It has given me access to the best kitchens and chefs around the world, allowing me to expand my knowledge rapidly. Winning the competition also offered me countless business opportunities. Personally, representing Ireland on the world stage remains my greatest achievement to date.

Mark Moriarty
S.Pellegrino Young Chef Winner - 2015

In the two years since I won the S.Pellegrino Young Chef competition, I have had the opportunity to cook with, and learn from some of the world’s best chefs. As a kid in Michigan, I dreamed of travelling to far off destinations and experiencing new cultures. Winning this competition has allowed me to do that, and so much more.

Mitch Lienhard
S.Pellegrino Young Chef Winner - 2016
S.Pellegrino Young Chef aims to give back to the world of gastronomy by reaffirming its commitment to promote and support the next generation of talent. By doing so, the competition also aims to enhance and extend fine dining culture throughout the world.

Driven by this mission, S.Pellegrino created the Ambassadorship Program, which currently involves the local finalists from past editions and the two global winners.

Through this program the young chefs have the opportunity to travel the world, cook at exclusive events and take part in conferences as speakers. Ultimately, S.Pellegrino hopes the program is a place to find new job opportunities in the global culinary community.
The protagonists

AFRICA-MIDDLE EAST • BENELUX • CANADA
CENTRAL AMERICA–CARIBBEAN • CHINA • EAST EUROPE
FRANCE • GERMANY AND AUSTRIA • ITALY • JAPAN
MEDITERRANEAN COUNTRIES • NORTHEAST ASIA
PACIFIC • RUSSIA-CIS • SCANDINAVIA-BALTICS
SOUTH AMERICA • SOUTHEAST ASIA • SPAIN AND PORTUGAL
SWITZERLAND • UK AND IRELAND • USA
21 young chefs and 21 established chefs come together for world class mentorship

Under thirty

The S.Pellegrino Young Chef challenge embodies S.Pellegrino’s commitment to the future of gastronomy. The tireless search for young chefs worldwide allows the most talented to be discovered, but also encouraged in their professional growth thanks to the top class mentors that accompany them to the final. The competition is open to young chefs of legal age in their respective country (maximum 30 years old) with at least one year’s restaurant experience. Their enthusiasm, creativity and willingness to learn will do the rest.

The mentor’s role

The Mentors chosen by S.Pellegrino are among the most experienced and prestigious chefs worldwide. The Young Chefs have the opportunity to absorb all the best knowledge and counselling from them during their ‘apprentice’ period. In previous editions, the mentors that led the Young Chefs to victory were Clare Smyth and Dominique Crenn. Clare - chef of the three Michelin starred Restaurant Gordon Ramsay - guided winner Mark Moriarty in 2015. While Dominique Crenn, the World’s Best Female Chef 2016 from two Michelin starred Atelier Crenn in San Francisco, mentored Mitch Lienhard to gold in 2016.
PACIFIC
John Rivera
Sinigang
Mentor Scott Pickett
© Lucas Dawson
JAPAN
Yasuhiro Fujio
Across the sea
Mentor Luca Fantin
CHINA
Chanwai Poon
Childhood
Mentor Jacqueline Qiu
EAST EUROPE
Marcin Popielarz
Halibut smoked in river hay
With Cucumber and Dill
Mentor Wojciech Modest Amaro
RUSSIA-CIS
Ruslan Evstigneev
Horse, kumiss, and barley.
Nomad approach for a dinner
Mentor Andrey Shmakov
BENELUX
Frédéric Chastro
Roll of Belgian rabbit, offal and brain, with organic endives and a rich sauce based on dark beer
Mentor Peter Goossens
NORTHEAST ASIA
Zih-Yang Chen
The Taste of Taiwan
Mentor Umberto Bombana
FRANCE
Antonio Buono
Mediterranean scorpion fish,
black rouille, rhubarb, wild celery
and mountain flowers
Mentor Frédéric Anton
© restovisio
MEDITERRANEAN COUNTRIES
Constadina Voulgari Kontesopoulou
Ellinon Gefsis
Mentor Nikos Roussos
SPAIN AND PORTUGAL
David Andrés
Making the most out of bluefin tuna
Mentor Oriol Castro
© Joan Valera
SOUTHEAST ASIA
Jake Kellie
Aged pigeon
Mentor Richard Ekkebus
CANADA
Benjamin Mauroy-Langlais
Smoked eel, celeriac
(spring in Kamouraska)
Mentor Riccardo Bertolino
© Yannick Anton
Saturday, 12th May 2018 | Afternoon - from 12.50 pm
ITALY
Edoardo Fumagalli
Carabiniere shrimp, frosted sweetbreads, crispy algae and aromatic salad
Mentor Anthony Genovese

UK AND IRELAND
Killian Crowley
Turbot, kohlrabi, sea purslane
Mentor Alyn Williams

SWITZERLAND
David Wälti
Head to tail from Swiss mountain salmon trout with vegetables
Mentor André Jaeger

SOUTH AMERICA
Elizabeth Puquio Landeo
Coastal Fish
Mentor Rafael Osterling

GERMANY AND AUSTRIA
Falko Weiss
City/Land/River
Mentor Karlheinz Hauser

CENTRAL AMERICA-CARIBBEAN
Oscar Segundo
Barbecued rabbit
Mentor Mikel Alonso

AFRICA-MIDDLE EAST
Vusumuzi Ndlovu
Isicupho
Mentor Marthinus Ferreira
The Grand Jury 2018

As with previous editions, the 2018 Jury has the important role of judging the candidates and naming the new S.Pellegrino Young Chef.

Coming from all over the world, with very different backgrounds and cultures, the seven jurors will each have a decisive role in the competition.

- Dominique Crenn, USA
- Brett Graham, UK
- Annie Féolde, Italy
- Virgilio Martínez, Peru
- Margarita Forés, Philippines
- Paul Pairet, China
- Ana Roš, Slovenia
#SPYoungChef

Digital communication plays a major role in S.Pellegrino Young Chef! Are you ready to take part in the event?

- Find all updates related to local juries, main events and selected candidates on the S.Pellegrino and Fine Dining Lovers official channels;
- Check the sites, Facebook and YouTube channels to watch the live streaming of the cooking competition and of Grand Finale;
- Stay tuned on Facebook, Instagram and Twitter for updates, live coverage and to share the main highlights with your friends;
- Join in and share your own experience tagging the S.Pellegrino and Fine Dining Lovers official pages and using the hashtag #SPYoungChef

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The Competition program

Saturday, 12th May

7.00 am  Young chefs (7 areas) start cooking
12.00 pm Jury tasting starts
12.50 pm Young chefs (7 areas) start cooking
1.30 pm Two Starred Chefs, one Lunch
         Davide Oldani and Chicco Cerea
5.50 pm  Jury tasting starts

Sunday, 13th May

7.00 am  Young chefs (7 areas) start cooking
12.00 pm Jury tasting starts
1.30 pm  Starred Pizza Lunch
         Franco Pepe, the most famous Italian Pizzaiolo
7.00 pm  Final Show
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