



Report for WACS Global Chefs Challenge for Southern Europe  
Bled – Radovljica, Slovenia from  
25th of October to 28th of October 2007

11 Teams gathered in BLED – Radovljica from Thursday, October 25th to Sunday 28th for the Southern Europe Semi Final of the WACS Global Chef Competition. The team from Greece didn't come?

This competition was the brain child of WACS President Ferdinand Metz (USA) and it is designed to see who the best chef in the world is.

The preparation for this competition had been on going since the WACS Congress which was held in New Zealand in March 2006. Each WACS Member Country of Southern Europe could nominate or have held their respective final and now teams have come together for the Semi Final with the winner is going on to Dubai for the World Global Chefs Challenge Final in May 2008.

**Bulgarija**



**Plamen Stamov, Vasil Valentin Qkimov**

**Croatia**



**Miroslav Dolovčak, Zlatko Novak**

**Cyprus**



**Antonis Charalambous, Andreas Andreou**

**Greece**



**Ioannis Ambartzakis, Kountouris Charalambos**

**Italy**



**Marcantonio Sagramoso, Mario Qattrociocchi**

**Malta**



**Adrian Bonello, Clint Grech**

**Montenegro**



**Dušan Mitrovič, Aleksandra Božovič**

## Portugal



**Carlos Manuel Concalves, Joao Carlos Simoes**

## Romania



**Stefan Bercea, Raela Razvan Iulian**

## Slovenia



**Jože Bukovinski, Janez Žura**

## Serbia



**Goran Kovačević, Mladen Ranković**

## Turkey



**Serkan Bozkurt, Mehmet Ust**

Each competitor was permitted to bring with them as assistance a student/apprentice to help with basic tasks in the kitchen.

WACS also provided the Head Judge and WACS official Observer for the competition with Reinhold Metz, Continental Director of Europe Central.

The teams gathered with the judges the day prior to the cook off, they were greeted by the WACS Continental Director of South Europe Srecko Koklic and the President of the Slovenian Chef Association Tomaz Vozelj. They welcomed all teams to Slovenia with Welcome drink in hotel Park Bled and with Barilla Party of the world day of pasta 25th October on the Secondary school of Hospitality. This evening we are also draw group A and B for each competition day Saturday and Sunday, and the teams are take a look of kitchen for the competition. Mr. Reinhold Metz given all teams briefly summarizes regulations of competition.

Next day Friday, 26. October 2007 they all teams become the list of ingredients – obligatory assortments and the list with the disposability ingredients with are can creative the menu. They are become all so the list with typical Slovenian wine for combination to separate dish in the menu. Competitors – team to make a note what they need of ingredients and composed menu with selected wine.

The WACS official Observer for the competition Reinhold Metz make meting with the member of judge. The member of judging coming from:



**Italy - Fabio Tacchella**



**Romania - Dmitru Burtea**



**Slovenia – Iztok Legat**



**Malta - Paulino Schembri**



**Cyprus – George Damianou**

On the Saturday morning the competition started at 7. 15 (a little lateness)

On the Sunday morning the competition started at the time at 7.00 at the time

**"...and the winner is:"**



**Winning Chef Antonis Charalambous with his Assistant Andreas Andreu**

**The Winning Menu**

**STARTED – HERGA PREMIUM WINES SAUVIGNON**

AVOCADO AND STRING BEANS RUGAIL INVOLINI WITH EGGPLANTS AN CARROT AND ZUCHINI  
ROSTI TOMATO VIERGE

**ENTRE – JOANNES RENSKI RIZLING**

ROASTED MARINATED SEABASS WITH LIME AND BASIL ON SAUTED PUMPKIN- FENNEL AND  
COULIFLOWER PUDDING PARSLEY OIL CELRY BEURE BLANC

**MAIN COURSE –MERLOT PARADOKS LANTHIERI**

CRUSTED HARTS OF DEERS ON RED CHICORY CONFIT. PATATO AND WILD MUSHROOMS  
TERRINE, ASPARAGUS WITH GOOT CHEESE FAAM, MERLOT SCENTED JUS

**DESSERT – KLET BISTRICA RUMENI MUŠKAT**

QARK CHOCOLATE AND VANILIA MOUSSE WITH ORANGE JELLY, APPLE AND PEAR CAKE CHESNUT  
HONEY SOUCE AND SAUTE GRAPES

The Slovenian Chef Association are organize spouses program so the participant can see the castle of Bled and have reception by the lord , where are the guest to greet the mayor of city Bled. On Saturday we are visit Capitol city of Slovenia Ljubljana and lather to have been through something – Slovenian Culinary Evening.

And the last Evening – Gala Dinner Grand hotel Toplice Bled, with Official Ceremony with promulgations results and the winner. The Dinner for the all guest is preparing Slovenian National Chef Team.