

Prague Food Festival in the Royal garden

Last year's Prague Food Festival took place in the Southern Gardens of Prague Castle. The venue for this year's festival is the Royal Garden, a gem in the crown of the castle gardens. On offer will be delicacies from the Czech Republic's top chefs, delicious drinks and plenty of new features in the accompanying programme, including a bartending school, barman show and celebrity cooking. The festival will take place on 27-29 May 2011 and is held under the auspices of Livia Klausová, the wife of the President of the Czech Republic, and Bohuslav Svoboda, the Mayor of Prague. The main festival partner is Pilsner Urquell.

The motto of this year's festival is **"Taste the World!"**. Asian, American, Czech, French, Belgian, Italian, Spanish, Japanese and Chinese cuisine will all be featured. Visitors can try out local and exotic specialties served by the most interesting restaurants that appear in Maurer's Grand Restaurant guide. Among the restaurants appearing for the first time at the festival are Phenix, The Augustine hotel, Monastery, Chagall's, Huang He, Kobe, Mozaika and Krystal Mozaika, Marriott, Les Moules, La Gare and Bistro Florentýna.

Once again, there will be popular **Cooking Shows** with celebrity chefs – this year in the historic Ball Game Hall, throughout the afternoon from Friday to Sunday. You can look forward to seeing the culinary stars Milan Hořejš, Steven Trumppheller and Zdeněk Pohlreich. A new feature this year is **Celebrity Cooking** with stars such as Jitka Schneiderová and David Novotný, Jana Krausová and Jiří Menzel, Martha Issová and Dalibor Balšínek doing their culinary best in front of an audience.

A special **gastronomic debate** will be hosted by Radiožurnál on the main podium of the Ball Game Hall on Saturday 28 May. Moderator Honza Pokorný will be discussing the topic "What do you most want to know about gastronomy?" with special guests: Grand Restaurant publisher Pavel Maurer, best-selling cookbook author Jana Florentýna Zatloukalová, chef Robert Nerad and head of Radiožurnál's foreign section Jiří Hošek.

Another new feature this year is **Matching Beer and Food**. There will be a tasting of beer from Pilsner Urquell's entire portfolio, including the leading Pilsner Urquell and Master brands, as well as several types of beer that are not yet widely available on the Czech market. The senior brewer at Pilsner Urquell, **Václav Berka**, will be on hand to recommend food combinations suggested by leading Czech chefs for specific brands of beer.

The **World Champion Beer Pourer** Lukáš Svoboda will be present at the festival. Pilsner Urquell Master Bartenders will also be there to show you the various ways of pouring a beer and to demonstrate the benefits of each method, which you can then try for yourself. At the Master Bartender stand you will have a chance to become the festival's Pilsner Urquell Trainee Bartender of the Year. First prize will be a 50-litre barrel of beer, second prize will be a 30-litre barrel of beer and third prize will be three 5-litre barrels of beer.

Visitors will be able to try their hand at mixing drinks with the help of professional bartenders. There will also be a presentation of Stock Prestige Vodkas and other products, which you can taste under the supervision of experts. Friday's **Barman Show** in the main room of the Ball Game Hall will be directed by Roman Uhlíř from Cloud9. Saturday's show will feature a new project by Pavel Maurer – Maurer's Grand Bar Selection. Visitors will be able to register as assessors for the nationwide survey to find the best and most interesting bars in the Czech Republic.

A daily supervised **Wine Tasting and Sommelier Mini Course** will take place at the festival for the first time this year. You will be able to taste wines from the Czech Republic (Spielberg + Veltlin.cz – Moravian organic winegrowers from the Autentisté Association) and abroad (France – Taittinger Champagne and Maison Louis Jadot, Burgundy; Italy, Veneto – Zenato; Chile – Cono Sur; Argentina – Trivento).

Andalusian specialties will be featured by Extenda, an agency that promotes Andalusia abroad. In addition to a festival menu, you will be able to taste sherry as it is served in Andalusia. A master *venenciador* will show you the unique method of pouring sherry from a height and will also reveal how this unique wine is complemented by jamón ibérico. There will also be a special Flamenco dancing class!

At Café Angelato you can treat yourself to deliciously **unique ice-cream** made with Gorgonzola and walnuts, ricotta and candied fruit, beer and wine, as well as a whole range of other creamy ice-creams and fruit sorbets.

For the first time this year, CzechTourism and the Association of Hotels and Restaurants (AHR ČR) will be presenting dishes from a project **Taste the Czech Republic - Czech Specials**. So-called Czech Specials - Light dishes will persuade you that the Czech cuisine offers healthy and light dishes too. For your children Czech Specials - Family dishes will be available.

There will also be an interesting feature showing how chefs use the **Kenwood Cooking Chef**, a unique food processor.

This year's festival will also be focusing on **healthy lifestyle** (cranberries, Fresh Bar, organic wines)

The **Spar Fresh Bar** will be offering a selection of fresh fruit juices and special fruit and vegetable fondue with a variety of dips with different flavours from around the world.

You can also look forward to a range of **American cranberry dishes**, which not only taste good but are also great for your health!

A supervised **Children's Corner** (for kids between 3 and 10 years of age) will be available every day from 12.00 till 20.00. Children will be shown how to make a royal crown, as well as popcorn and pasta necklaces, and will be able to paint their favourite food on paper plates.

There will also be a special gastro-quiz and crossword on the topic "Taste the World." Plus treats from Mattoni and Interspar!

The following restaurants will be at the festival:

AROMI A LA FINESTRA

BISTRO FLORENTÝNA

BUDDHA-BAR

CHAGALL'S

CHATEAU MCELY, PIANO NOBILE

CORINTHIA TOWERS, RICKSHAW

FRANCOUZSKÁ REST. ART NOUVEAU

HORIZONT, PEC POD SNEŽKOU

HUANG HE

KAMPA GROUP RESTAURANTS

KOBE

KULATÁK

LE GRILL & GARDEN @ KEMPINSKI

LES MOULES A LA GARE

LOKÁL

LVÍ DVŮR

MANDARIN ORIENTAL, ESSENSIA

MARRIOTT

MLÝNEC

MOZAIKA AND MOZAIKA KRYSTAL

PHENIX

RADISSON BLU, ALCRON A LA ROTONDE THE AUGUSTINE, MONASTERY

THE SUSHI BAR

U EMY DESTINNOVÉ

V ZÁTIŠÍ

YASMIN, NOODLES

Drinks: Pilsner Urquell, Master, Mattoni (non-alcoholic), Stock Prestige Vodka, international wines supplied by Bacchus, Káva De'Longhi, Spielberg Wines, organic wines from the Veltlin.cz Group.

Details:

Date: 27–29 May 2011, 12.00 – 22.00 (Sunday till 21.00)

Venue: Prague Castle – Royal Garden and Ball Game Hall

Tickets:

Entry fee: CZK 400 (with CZK 250 returned in the form of tasting vouchers – 10 Grands)

Advance sale: www.praguefoodfestival.cz and Ticketpro

Do not hesitate to contact us if you require print-quality photos or any other information.

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