



Dutch culinary temptations with veal to be demonstrated in Sofia

SEP**25**

The famous Dutch chef Edgar Buhrs, supporter of the slow cooking methods, comes again to Bulgaria for a new, second, culinary demonstration. In front of selected group of nearly 50 Bulgarian chefs, members of the Bulgarian Association of Professional Chefs and Euro-Toques, restaurant owners and traders, Mr. Buhrs will present various techniques for cooking of high quality Dutch veal.

The demonstration will take place tomorrow, September 25 at 15.00 hrs. in the Metro Academy in Sofia (Tsarigradsko shosse, 7-11 km, Sofia) and will present an excellent opportunity for exchange of experiences among the chefs. The main event will be followed by culinary tasting.

Mr. Edgar Buhrs is among the leading Dutch chefs and a member of Euro-Toques. He has been specializing in France and subsequently worked in the United Kingdom and the Netherlands. He has participated in a range of culinary projects of Dutch companies such as KLM, HEMA and Albert Hijn.

The Netherlands is among the leading European countries in veal production. The delicate taste and high qualities of the Dutch products have been guaranteed by strict standards, where the veal is under control throughout the whole chain, from the farm to the stores.

The demonstration has been organised by the Dutch Embassy in partnership with Metro Academy Sofia and the Dutch company VanDrie Group.

The participants and the guests of the event will be addressed by Ambassador Tom van Oorschot.

Metro Academy in Sofia (Tsarigradsko shosse, 7-11 km, Sofia)

September 25, 2014, 3:00 PM - 6:00 PM