

Next year Kraków will be a gastronomic capital of Europe

European Academy of Gastronomy decided that in 2019 Kraków will become a first ever city to be honoured with the title of the European Capital of Gastronomic Culture.

Apart from the ones in Warsaw, Kraków's restaurants are the only ones in Poland recommended in the famous Michelin guide - currently there are as many as 26 of them. Over twice that number has been described in Gault et Millau's "yellow guide". Kraków possesses also crucial resources and values important for good gastronomy - fine recipes, high quality products from local suppliers, and hospitality and great atmosphere. City's genius loci is present not only in architecture or history, but also in gastronomic heritage of the city and in numerous restaurant at Main Market Square, on the banks of Vistula river and in the streets of the former Jewish city - Kazimierz. Some great chefs come from Krakow including Marcin Filipkiewicz (restaurant of the Copernicus Hotel), who in 2017 received a title of the Chef of the Future (Chef de l'Avenir) given by the European Academy of Gastronomy.

During an all-year long program a number of activities will be carried out, including Congress of Gastronomy and so called "pop-ups", meetings of Kraków's and international chefs, also the ones holding three Michelin stars. There will also be "virtual cooking" - chefs from different corners of Europe will meet thanks to the Internet to prepare dishes inspired by Polish and Kraków cuisine.

Krakow's well known culinary events, like "Krakowskie Zapusty" (end of carnival and so called "fat Thursday") or "Festival of Pierogi" will receive new features, but also new projects will be launched to present city's rich gastronomic heritage: former royal court's cuisine, dishes of Krakow's townsmen and students, as well as centuries-old street food, which in Kraków (believe it or not) dates back to the Middle Ages.

European Academy of Gastronomy is a part of the International Academy of Gastronomy, an organization focused on gastronomic culture. Set up in 1983, currently consists of 29 national and regional academies from 23 countries (12 from Europe). Academy's headquarters is located in France.

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