

A decorative graphic on the left side of the page, featuring a stylized olive branch with three leaves and a single olive fruit, rendered in a dark green color. A large, light green curved shape arches over the top left corner of the page.

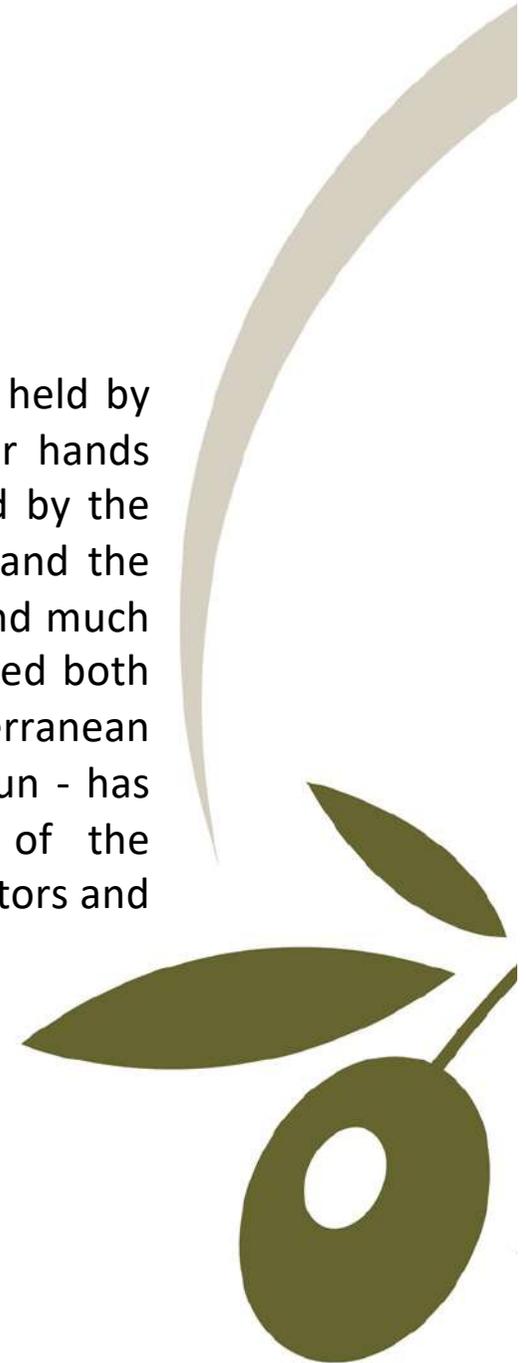
10th International Festival
Taste the Mediterranean
October 4 - 9, 2022
Split - Croatia

Taste the Mediterranean is an International festival of Mediterranean food, gastronomy and local products that shows the Mediterranean cultural and culinary patrimony and the Mediterranean way of life. It started ten years ago, when UNESCO listed the Croatian Mediterranean diet as part of the world's intangible cultural heritage. TTM brings together the best Mediterranean (but not only) International and Croatian chefs, awarded Michelin stars, Gault & Millau toques, 50 Best Restaurants and other important prizes. The participants are professional cooks and hospitality schools students, restaurant owners and hotel managers, food producers, winemakers and experts in the field of gastronomy, sustainable tourism, agriculture and fisheries, food journalists and foodies. Sharing experiences, education and networking are the main goals of the Festival.



- **Festival programme**

Professional workshops, lectures, panels and masterclasses held by top chefs are on the programme as well as exclusive four hands Mediterranean dinners in Split's best restaurants (prepared by the guest chefs and the local host). Excursions on the islands and the Dalmatian hinterland, food & wine tastings, special events and much more are part of the Festival's programme which is dedicated both to professionals and a wider audience. Tate the Mediterranean Festival – whose motto is Good Food, Good Wine, Good Fun - has become an unavoidable gourmet event in this part of the Mediterranean and it attracts every year more and more visitors and tourists.





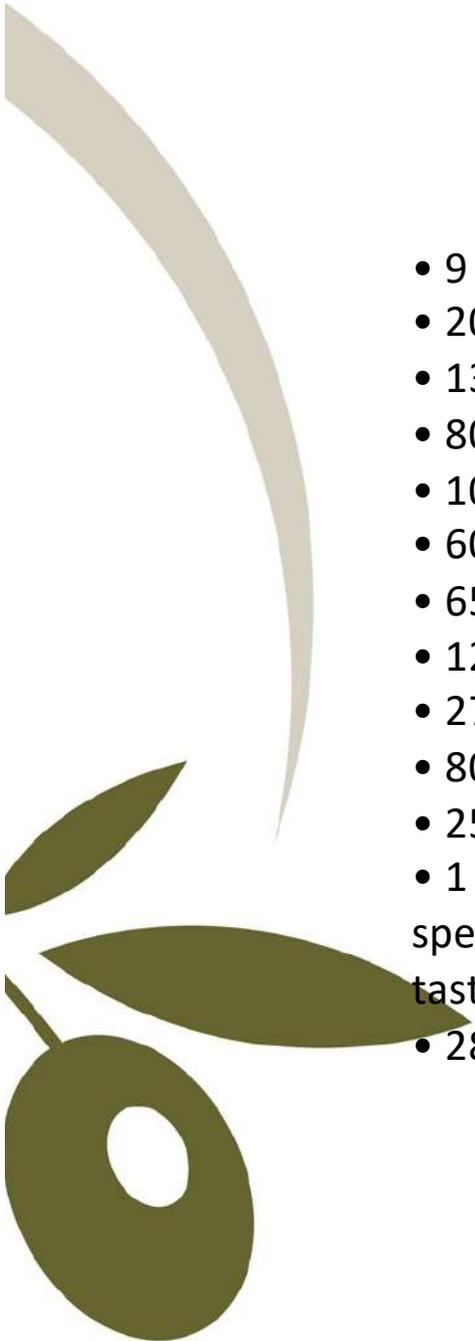
Participants

- Top international and Croatian chefs from the restaurants awarded by Michelin stars and Gault&Millau toques
- **Bee Satongun*** (The best chef in Asia by 50 Best), **San Degeimbre**** (Chef of the year Grandes tables), **Fernando Arellano ****, **Lionel Levy***, **Marcello Trentini***, **Coline Faulquier***, **Vicente Patino**, **Michael Gollenz*** (Great chef of tomorrow by GM Croatia 2022), **Ippei Uemura** (GM Young talent of the year), **Guillaume Sourrieu***, **Flora Mikula**, **Issam Rachi** (GM great chef of tomorrow) , **Marco Stabile***, **Tomaž Kavčič***, **Emmanuel Perrodin**, **Filippo Saporito***, **Fernando Perez Arellano****, **Jure Tomič**, **Yoan Dessarzin**, **Yassine Khalal**, **Giulio Terrinoni***, **Olivier Grouard**, **Jeremy Girvan**, **Frank Renimel**, **Farid Rahbi**, **Igor Jagodic** (GM Slovenia Chef of the Year), **Sokol Prenga**, **Ljubiša Stojanović**, **Ahmed Ramdane Cherif**, **Maria Jose San Roman***, **Beatriz Gonzales**, **Georgiana Viou**, **Dina Nikolau** (GM Greece Chef of the year), **Keiko Nagae**, **Laetitia Visse***, **Antony Germani**, **Maria Jimenez Latorre**, **Claude Krajner**, **Clement Higgins**, **Anastasios Paraskevaïdis**
- **Hrvoje Zirojević** (GM Croatia chef of the year), **Rudolf Štefan***, **Deni Srdoč***, **Marko Đurašević**, **Vesna Miletić**, (GM Croatia best traditional chef), **Fabricio Vežnaver** (GM Croatia chef of the year), **Zlatko Marinović-Noštro** (GM Croatia best traditional chef), **Monika Ninčević**, **Ivan Pažanin**, **Vjeko Bašić** (GM Croatia chef of the year), **Marin Medak**, **Toni Miloš**, **Tereza Alabanda**, **Nikolina Putica**, **Mario Mandarić**, **Goran Šikić**, **Filip Palfi**, **Ante Božikov**, **Marin Rendić**, **Sandra i Dane Tahirović** (GM Croatia great chefs of tomorrow), **Braco Sanjin**, **Biljana Milina** (GM Croatia best pastry chef), **Dragica Lukin** (GM Special trophy), **Tea Mamut** (GM best POP), **Stjepan Vukadin**
- **Other experts** in the field of gastronomy, tourism, food, wine and olive oil production, hoteliers, restaurant owners, nutritionists, EU MP-s, ambassadors and journalists
- * *Michelin stars* GM - *Gault&Millau trophies*



FESTIVAL TASTE THE MEDITERRANEAN – the main figures

- 9 international festivals in Split, Šibenik, Hvar and Rovinj
- 20 participating countries
- 130 top foreign and domestic chefs (Gault&Millau, Michelin, 50 Best)
- 80 four hands dinners
- 100 Masterclasses of the best foreign and local chefs
- 600 participants in culinary masterclasses (professional chefs, teachers, students)
- 65 international lecturers - panels, lectures, round tables, open to the public
- 120 exhibitors / food producers and winemakers
- 27 artists and musicians
- 80 local and foreign journalists
- 250 kg of mussels for "Pidočijada" on the occasion of the 960th anniversary of Šibenik
- 1 exclusive night culinary show on St Michael fortress in Šibenik in front of 1000 spectators "Starry chefs under a starry sky" – 3 Michelin awarded chefs prepared 3000 tastings for the audience
- 28.000 visitors



Fishmarket in Split, opening gala of the Festival Taste the Mediterranean 2021



Video TTM 2021: <https://youtu.be/7Z-obUYnVAY>

We don't sit at the table to eat, but to eat together

Plutarch, 1st century



Hrvatsko povjerenstvo za UNESCO
Croatian Commission for UNESCO
Commission croate pour l'UNESCO

The Mediterranean diet of Croatia, Cyprus, Greece, Italy, Morocco, Spain and Portugal is inscribed on the UNESCO representative list of the Intangible Cultural Heritage of Humanity

Taste the Mediterranean

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