



Post-event press release from 01.11.2018

RUSSIAN GASTRONOMY WEEK IN GREECE-2018

The Russian Gastronomy Week (RGW-2018, www.rusgw.com) was held from 22 to 27 October 2018 in the Hellenic Republic. The International Center of Wine and Gastronomy (ICWAG, Moscow, www.icwag.com), the Affiliate Member of the United Nations World Tourism Organization (UNWTO), which is headed by [Mr. Leonid Gelibterman](#), was the organizer of this major gastronomic project.

From the Russian side, the Russian Gastronomy Week in Greece was supported by the Ministry of Foreign Affairs of the Russian Federation, Ministry of Culture of the Russian Federation, Rossotrudnichestvo, Federal Agency for Tourism (Russiatourism), Federation of Restaurateurs and Hoteliers of Russia, Russian National Culinary Association. From the Greek side, the project was officially supported by the Ministry of Tourism of the Hellenic Republic, the Greek National Tourism Organization (GNTO) and the Municipality of Corfu. The Russian Gastronomy Week in Greece was also supported by the UNWTO and personally its Secretary-General Mr. Zurab Pololikashvili.

The Russian Gastronomy Week had been held abroad for the fourth time. Thus, in the year 2015 it took place in Madrid (Spain), in the year 2016 — in Madrid and Barcelona (Spain), in the year 2017 — in Nicosia and Limassol (Cyprus).

In the year 2018 the Russian Gastronomy Week took place in the Hellenic Republic, in Athens and on the Corfu Island (Kerkyra), in frames of the official plan of the events of the Russian-Greek Cross-Year of tourism.



The programme of the Russian Gastronomy Week in Greece started on October 22 with a solemn reception in the historical building of the Russian Embassy in Athens with participation of high-ranking guests and media representatives. Mr. Oleg Bredikhin, Minister Counselor of the Russian Embassy in Greece, Mr. Dimitrios Velanis, the Special Advisor to the Greek Prime minister, Mrs. Angeliki Chondromatidou, Director of the Minister's Office of the Ministry of Tourism of the Hellenic Republic and Vice President of the Greek National Tourism Organisation, Mr. Igor Bukharov, President of the Federation of Restaurateurs and Hoteliers of Russia and Mr. Demetrios Kalaitzidakis, Grecotel Operations Director, personally took part in the opening ceremony.

The presenter of the ceremony, Mr. Leonid Gelibterman, President of the International Center of Wine and Gastronomy and Chairman of the Organizing Committee of the Russian Gastronomy Weeks project, read a welcome speech on behalf of the Deputy Minister of Culture of the Russian Federation Mrs. Olga Yarilova to the RGW participants, and also presented the programme of events of the RGW in

Greece and the Russian regions-participants: Arkhangelsk region, Nenetsk Autonomous District, Pskov region and the city of Suzdal (Vladimir region). A team of the Russian chefs represented by Andrey Matyukha, Anton Salnikov, Vladimir Minaev and Pavel Kublitsky, who came to Athens to provide gastronomic support for the reception and preparation of authorial dinners of regional cuisines, was greeted by the guests of the ceremony with applause.

The participants of the Russian Gastronomy Week opening ceremony were also offered to participate in the expositions of food products, beverages and souvenirs from the Arkhangelsk region and Nenetsk Autonomous District, as well as in the exquisite buffet reception, prepared by the team of chefs under the guidance of Anton Salnikov, the chef of the Buloshnaya Restaurant House (Moscow), accompanied by the Abrau-Durso Russian sparkling wine, Bread wine by Chemerisov and Partners company and Greek wines from the Agreco and Hilandar wineries.

The main events of the Russian Gastronomy Week in Greece were held in Athens in one of the hotels of the Grecotel S.A. — in the five star [Cape Sounio Grecotel Exclusive Resort 5*](#). The author's dinners by chefs Andrey Matyukha (Krasnodar) and Anton Salnikov (Moscow) were held on 23 and 24 October in one of the restaurants of the hotel. Numerous guests of the dinners had an opportunity to taste such unusual dishes for the Greek people as a cod pastries with three types of caviar, beef in spiced shortening with cornel adjika, chanterelles with veal and pepper mousse, sea buckthorn panacotta... Appearance of Russian chefs in the restaurant at the end of the dinners was accompanied by ovations and shouts of "bravo!" In a process of the business part of the dinner, the official partnership was secured between the President of the Federation of Restaurateurs and Hoteliers of the Russian Federation Mr. Igor Bukharov and the President of the Chefs' Club of Greece Mr. Anastasios Protopsaltis. Mr. Leonid Gelibterman, President of the ICWAG, also signed a cooperation agreement with the head of the Club. The agreements signed at the Russian Gastronomy Week, have opened up new opportunities for the professional interaction of the hospitality industry specialists of the two countries.

On 24 October the hotel Cape Sounio Grecotel Exclusive Resort hosted a culinary summit «Russia-Athens», which was moderated by the President of the Federation of Restaurateurs and Hoteliers of Russia Mr. Igor Bukharov. The event was participated by restaurateurs, media representatives, tutors and students of the Greek culinary schools, professional cooks. During the master class, Russian chef Andrey Matyukha showed his own vision of classic Greek dish «fish a la speciota with vegetables» to more than 100 guests, and Mr. Sakis Tzanetos, brand chef of the Grecotel S.A. chain of hotels cooked Russian «Golubtsy». An expert commission from Russia and Greece emphasized that the efforts of chefs to study and cook the dishes of the other country have undoubtedly been crowned with success. Moreover, each chef had managed to add their bright, unusual nuances to traditional recipes.

A cooperation agreement between the president of the ICWAG Mr. Leonid Gelibterman and the President of the Greek Taste Beyond Borders Mr. Philip Koutras were signed in a process of the culinary summit «Russia-Athens».

On 25-27 October the events of the Russian Gastronomy Week moved to the Corfu Island. The gastronomic dinners were daily held in the five star hotel [Kontokali Bay Resort & Spa 5*](#) at the shore of the Ionian Sea. On 25 October the chefs Rashid Rakhmanov (Perm) and Dmitry Bugorchikov (Suzdal) presented the menu «Two great rivers». On 26 October Sergey Evdokimov (Pskov) introduced the islanders with the cuisine of the Pskov region. Denis Karapetov (Arkhangelsk region) and Aleksandr

Ermolin (Nenetsk Autonomous District) performed the dinner of Northern and Pustozersk cuisines on 27 October.

The Mayor of Corfu Mr. Kostas Nikolouzos, the Honorary Consul of the Russian Federation on Corfu Island and the Ionian Islands Mr. Nikos Kanoulas and the Director of the GNTO Office in Russia and CIS Mr. Polykarpos Efstathiou honored the Russian gastronomic evenings with their presence. During the three-day gastronomic acquaintance with Russia, the residents of Corfu had an opportunity to taste the Sagudai of the Ural nelma (fish), ice cream of sur Komi-Perm beer, Chudskoy smoked bream, Nenetsk-style double tenderloin of venison, and also to enjoy a lingonberry liqueur from Suzdal and cranberry-lingonberry Pustozersk beer... The Russian dishes were accompanied by the wines from the Holy monastery of Hilandar from the Mount Athos (Hilandar Winery). The Center of Export Support of the Pskov region, the Arkhangelsk region and the Nenetsk Autonomous District presented the expositions of food products, beverage and tourist opportunities of their regions.

The culinary summit «Russia-Kerkyra» that took place on 26 October in the Art Debono hotel at the venue of the Corfu Institute of Tourism became another significant event of the rich programme of the Russian Gastronomy Week in Greece. Mr. Viktor Belyaev, President of the Russian National Culinary Association, moderated a special master class with participation of the chefs Rashid Rakhmanov who cooked a fish dish «Bianco» — a gastronomic specialty of the Island, and Fotis Bouras, the chef of two hotels in Kerkyra, who chose to cook a traditional Russian «Olivien» salad. The professionals of the hospitality industry, numerous journalists and the students of the Corfu culinary schools were the guests of the summit. Theotoky Estate и Hilandar Winery provided their wines to accompany the dishes at the master class.

A culinary master class for the Greek children was held on the final day of the Russian Gastronomy Week in Greece. The President of the Russian National Culinary Association Mr. Viktor Belyaev and the chef Rashid Rakhmanov taught young islanders to cook classic Russian dumplings «Pelmeni». Children and adults were pleased to repeat the movements of the famous chefs, and at the end of the culinary lesson they justifiably enjoyed the results of their cooking activity.

The events of the Russian Gastronomy Week that was held in Greece from 22 to 27 October were widely covered in the Greek and Russian media. High-ranking politicians, leaders of professional associations and unions, experts, representatives of the hospitality industry, food and beverage producers, as well as numerous admirers of gastronomic discoveries took part in the RGW events.

The Russian Gastronomy Week in Greece, organized by the International Center of Wine and Gastronomy within the framework of the Russia-Greece Cross-Year of tourism, made its significant contribution to the strengthening of friendship between Russian and Greek people.

«Your initiative and personal contribution deserve the highest appreciation of the Greek side, as the role of gastronomy in the approach and mutual understanding between our cultures is difficult to overestimate», — said Mr. Polykarpos Efstathiou, Director of Russia and CIS Department of the GNTO in his official feedback letter about the event.

The Partners of the Russian Gastronomy Week in Greece are: Cape Sounio Grecotel Exclusive Resort, Kontokali Bay Resort & Spa, garment factory Profi Dress (Samara region), Tourist Information Center of the Arkhangelsk region, JSC «Business Development Center of the Nenetsk Autonomous District», non-profit organization «Association of Tourism and Hospitality of the city of Suzdal», the Center of Export Support of the Pskov Region, Russian wine house «Abrau Durso», Hilandar Winery

(Athos) and Theotoky Estate (Corfu), «Premiera» restaurant (Athens). Media partners of the RGW: Publishing House «Komsomolskaya pravda», Moskovskiy Komsomolets «Afinskiy Courier», «Nasha Gretsia» (Our Greece) journal, Information Agency «Dvina Segodnya» (Dvina Today), «Travelling in the Aegean» (Live to Travel and Taste) journal, Pskov information agency etc.

Detailed information about the Russian Gastronomy Weeks is available at the official website of the Project: www.rusgw.com/en and in the group <http://www.facebook.com/rusgastroweek/> A collection of selected articles, photo and video materials will be provided in a section «[Media](#)» at the website of the project. The pictures from the events can be found [at this link](#) (the photographer: (Katerina Semashko ©, @semashko.pro_photo).

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Organizer of the event:



With the support and assistance of:



Russian regions-participants:



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