

Chefs (R)Evolution is postponed

It's Revolution Time in 2022- the jubilee edition!

The fifth edition of Chefs (R)Evolution, the Dutch Avant-garde Cuisine Festival, was supposed to take place on Sunday 12th and Monday 13th September 2021. With an incredible pain in our gastronomic hearts, we have had to decide to move this anniversary edition again. Chefs (R)Evolution will take place in September 2022.

Jonnie en Thérèse Boer:

"Dear all. Four editions of Chefs (R)Evolution. Each one of them has been really beautiful. It was a lot of fun to do. Unfortunately, the fifth one has to be postponed until next year. There are too many obstacles that prevent us from organizing a proper event. We feel very sorry. A lot of partners were committed to the event. We are devastated, but we simply cannot continue the organization of the event.

Due to the COVID-19 restrictions, we are forced to cut corners. But we told ourselves that we will not diminish our event in any aspect. We have had four magnificent editions of Chefs (R)Evolution and our Jubilee edition should surpass them all. Therefore, we are postponing it for a year. Our fifth edition will be a banger.

It is going to be more amazing than we have planned so far, that is for sure. The fifth edition will be on the 4^{th} and 5^{th} of September 2022. Please save the date. All of the chefs who would be in the line-up for this year have already confirmed their participance for next year.

It will be marvellous. Thank you for your understanding and patience. We will see you next year."

The chefs who were committed for this year's edition were:

- Daniel Humm, Eleven Madison Park, New York, America, Best of the Best World's 50 Best
- Norbert Niederkofler, St. Hubertus, San Cassiano, Italy, #116 World's 50 Best
- Ivan and Sergey Berezutski, Twins Garden, Moskou, Russia, #19 World's 50 Best
- Disfrutar, Barcelona, Spain, #9 World's 50 Best
- Lukas Mraz, Mraz & Sohn, Vienna, Austria
- Rasmus Munk, Alchemist, Copenhagen, Denmark

BOERenmarkt XL

At the 'BOERenmarkt XL', visitors can discover the various artisan farmers and (wine) suppliers of Jonnie and Thérèse Boer. In collaboration with Alliance Gastronomique & Dutch Cuisine, we provide a diversity of dishes. All of them inspired by the various regions of the Netherlands. You can also have wine partners pour you a glass, which will match your dish. Best of all, each restaurant brings its farmer. They introduce the public in an easy and accessible way to the products and ingredients which the Netherlands has to offer through beautiful and honest dishes with matching wines.

Unique cooking battles

Just like previous editions, unique cooking competitions will be organized. Such as the Hill Billy Contest and the VanDrie Group Veal Battle. Candidates will be chosen based on a pre-selection. These candidates set off with a map of the wider region in their hands, on which Jonnie Boer has ticked several places. At these locations, the candidates will collect ingredients that they will eventually use in the menu and then present them to an international jury consisting of top chefs.

Ticket sales

Ticket sales will be opened at a later stage. If you would like to receive a notification, please leave your email address at tickets.chefsrevolution.nl

Partners

Chefs (R)Evolution 2020 would be made possible main partners: AEG, AVEX, Big Green Egg, Bollinger, Buscaglione Espresso, Chefflix, Dutch Cuisine, Zwolle, Hanos, Jager&Boer, Koninklijke Euroma, MKN, Provincie Overijsel, Ryusen, Schmidt Zeevis Rotterdam, Slijperij van Rangelrooij, Studio Senses, Van Gestel, VanDrie Group and Verbunt Verlinden.

Note for the editors, not for publication:

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