



The
**BEST
CHEF**

Madrid 2022

Perlage

THE LANDING OF THE BEST CHEF AWARDS POWERED BY PERLAGE IN MADRID CULMINATE WITH THE SUCCESS OF DABIZ MUÑOZ, WHICH REVALIDATES HIS #1 AND ADDS TWO SPECIAL AWARDS

Spanish chef Dabiz Muñoz renews his title of Best Chef in the World during The Best Chef Awards gala powered by Perlage, held today at the Palacio de Cibeles

The 12 special awards, apart from the expected Top 100, point out the merit in different fields of Dabiz Muñoz himself, Antonio Bachour, Ana Roš, Anne-Sophie Pic, Natsuko Shojj, Josh Niland, Jessica Rosval, Riccardo Camanini, Franco Pepe, Pierre Koffmann and Andoni Luis Aduriz.

The sixth edition of The Best Chef Awards powered by Perlage and jointly supported by the City Council and the Community of Madrid, has brought together the most outstanding professionals in world gastronomy for three days

Madrid, September 20, 2022. The successful sixth edition of The Best Chef Awards promoted by Perlage, has concluded today in Madrid with the great gala during which the renewed classification of the 100 best chefs in the world has been announced. The long-awaited list is headed, for the second consecutive year, by Dabiz Muñoz, chef at DiverXO (Madrid, Spain).

In this way, voters once again recognize a very personal cuisine, unpredictable and installed in excellence that flees from mimicry despite similar influences and disparate inspirations, from cooking currents to its own dreamlike universe that impregnates each visit with the emotion of a Russian roulette and makes her a real XOw. The motto is justified: avant-garde or die.

Apart from the long-awaited list, The Best Chefs Awards has granted 12 special recognitions that reward as many specific qualities as possible. Two of them, decided by his own colleagues, have also fallen to Dabiz Muñoz.



SPECIAL PRIZES

- The Best Chef Voted by Professionals Award powered by Glovo: Dabiz Muñoz (DiverXO, Madrid, Spain)
- The Best Chef Pastry Award powered by Valrhona: Antonio Bachour (Bachour, Coral Gables, United States)
- The Best Chef Pristine Award powered by GinRaw: Ana Roš (Hiša Franko, Kobarid, Slovenia)
- The Best Chef Dining Experience Award powered by Ron Matusalem: Anne-Sophie Pic (Pic, Valence, France)
- The Best Chef FoodArt Award powered by Arturo Sánchez: Natsuko Shojj (Éte, Tokyo, Japan)
- The Best Chef City Gourmet Award powered by Correos: Dabiz Muñoz (DiverXO, Madrid, Spain)
- The Best Chef Innovation Award powered by Custom Culinary: Josh Niland (Saint Peter, Sydney, Australia)
- The Best Chef Rising Star Award powered by Perrier-Jouët: Jessica Rosval (Casa Maria Luigia, Modena, Italy)
- The Best Chef New Entry powered by Le Nouveau Chef: Riccardo Camanini (Lido 84, Gardone Riviera, Italy)
- The Best Chef Pizza Award powered by Molini Pizzuti: Franco Pepe (Pepe in Grani, Caiazzo, Italy)
- The Best Chef Legend Award powered by Difference Coffee: Pierre Koffmann (Tarbes, France, 1948)



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- The Best Chef Science Award powered by Academia Madrileña de Gastronomía: Andoni Luis Aduriz (Mugaritz, Rentería, Spain)

The goal of The Best Chef Awards is to establish worldwide links between the best thinkers and leaders of the gastronomic universe and haute cuisine, and to highlight their ways of proceeding. In fact, its objective is to highlight people, not restaurants or locations; the focus is on the chef, his concerns, his approach to cooking and what makes him stand out from those around him. Cooking well is not enough, creativity, intelligence, passion, innovation, sustainability, the assumption of technology or science and the positive social impact through cooking are also tracked and valued.

THE DECISION OF 350 CHEFS AND EXPERTS

The annual classification of the best chefs in the world is the result of the opinions and votes of 350 people; The new list is decided by the 100 chefs that appear in the current ranking, the 100 new candidates chosen for the occasion and a selection of 150 experts (journalists, critics, connoisseurs, photographers...) who are previously responsible, in turn, for pointing out those renewed nominations.

The one in Madrid, jointly supported by the City Council and the Community of Madrid, has been the sixth edition of The Best Chef Awards. The great final gala was preceded by two days of reflection and exchange of knowledge, dedicated to the educational sections Area Talks and Food Meets Science, which aim to provide inspiration to the hundreds of attendees, journalists, chefs, and gastronomes from more than 30 countries. Thanks to the involvement and generosity of the Madrid City Council and the Community of Madrid, everyone had the opportunity to deepen their knowledge of the city and its region, which welcomed them with open arms, its idiosyncrasies, its history, its architecture, its culture and its wide range of aromas, flavors, products, recipes, traditions, and avant-garde.



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Previously, the great festival of world gastronomy was held in Warsaw, Milan, Barcelona, and Amsterdam. Dabiz Muñoz was preceded to the top of the podium by Joan Roca (twice), Björn Frantzén and Rene Redzepi.

Más información y contacto:

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**Comunidad
de Madrid**