



## **THE SEVENTH EDITION OF THE BEST CHEF AWARDS POWERED BY PERLAGE KICKS OFF WITH THE GRADUAL PRESENTATION OF THE 100 NEW CANDIDATES FOR THE BEST CHEF TOP100 2023 LIST**

The engine of the seventh edition of The Best Chef Awards powered by Perlage will be set in motion tomorrow as the identity of the first new candidates 2023 will be revealed. The rest of the names will be announced in the coming weeks, in random order of two chefs per day for 50 days.

**28 February 2023.** Ironed jackets, sharp knives, and fires on! The machinery of the eagerly awaited seventh edition of The Best Chef Awards for the fifth year in a row, powered by Perlage – a Polish brand of natural, mineral water from one of the purest Polish regions, spa Nałęczów – is already perfectly oiled and ready to roll. Although we will still have to wait to find out the date and venue for the event of The Best Chef Awards powered by [Perlage](#) the identities of the one hundred new candidates for the Top100 2023 list will be announced from March 01st on the organization's website and on social media (\*), at a rate of two per day.

### **THE PROCESS**

The selection of new candidates is made by a group of 150 experts, including journalists, critics, connoisseurs, and photographers accustomed to traveling the world guided by its different aromas and flavours. Next, the final verdict – Top100 list for 2023 will be the result of the opinions and votes of a total of 350 people: the one hundred new candidates, the one hundred chefs who appear in the ranking of 2022 and the 150 experts referred to.



The expectation will soon be resolved and the city that will host the seventh edition of the awards will be known, taking over from Warsaw, Milan, Barcelona, Amsterdam, and Madrid. Joan Roca (twice), Björn Frantzén, René Redzepi, and Dabiz Muñoz (also twice) were honored there. The chef of DiverXO restaurant is currently number one on the list, as a reward for his imagination, provocation, non-conformism, and creativity.

### **A CONSOLIDATED RANKING AS A GLOBAL BENCHMARK**

Since its launch in 2017, Joanna Slusarczyk and Cristian Gadau, founders of The Best Chef Awards, have overcome all the difficulties they have encountered along the way. Over the years, the ranking has established itself as a coveted world list capable of attracting international media attention and summoning the crème de la crème of world gastronomy: chefs, journalists, and gourmets from dozens of nationalities, wherever it is held.

### **THE FOCUS IS ON THE PERSON**

The Best Chef aims to establish worldwide connections between the best thinkers and leaders in the world of gastronomy and haute cuisine, and to highlight their ways of doing things. In fact, its goal is to highlight people, not restaurants or locations; the focus is on the chef, their concerns, their approach to cooking and what makes them stand out from those around them. Cooking well is not enough; creativity, intelligence, passion, innovation, sustainability, the assumption of technology or science and the positive social impact of cooking are also tracked and highlighted.



(\*) From tomorrow, the identity of the 100 new candidates for The Best Chef Awards 2023 will be gradually revealed through their Instagram and Facebook profiles as well as their website.

Website: <https://thebestchefawards.com>

Instagram: <https://www.instagram.com/thebestchefawards>

Facebook: <https://www.facebook.com/thebestchefawards>

**Media center:** <https://bit.ly/3kEq0nQ>

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