

EAT FESTIVAL

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29.09 > 02.10

Gare Maritime,
Tour & Taxis



PRESS RELEASE
Brussels, 16 September 2022

For the first time, Eat Festival hosts the 7th edition of the Concours officiel du Premier Fromager de Belgique

The Eat Festival is back from 29 September to 2 October 2022, in the heart of the Gare Maritime at Tour & Taxis. Over 4 days of festivities, more than 60 gastronomic artisans take turns to share their talent and know-how with the public. And that's not all! For this new edition, Eat Festival is delighted to be hosting the 7th edition of the official Premier Fromager de Belgique ("Best Cheesemaker in Belgium) competition on Sunday 2 October. It's an opportunity to further explore the talent of these unique craftsmen.

The Eat Festival is the place to be for those who love the pleasures of the palate. Each day of the festival, chefs, cheese makers, pastry chefs, mixologists and brewers offer visitors the chance to discover their signature dishes and their know-how. A delicious culinary interlude for visitors who can't wait to explore the diversity of Brussels' gastronomic offer.

This year, for the first time, Eat Festival is hosting the 7th edition of the official Premier Fromager de Belgique competition in the magnificent setting of the Gare Maritime at Tour & Taxis. In 2016, it was Véronique Socié of La Fruitière, a cheese shop, cheese bar and dairy, who took home the title. It is customary for the winner to host the following edition in his or her city. For several years now, Véronique Socié has participated as a cheesemaker and the Federation of Cheesemakers of Belgium has naturally joined forces with her and visit.brussels to host this extraordinary competition during the Eat Festival. This year, two Brussels cheesemakers are taking part in the competition.

This year's candidates:

Julie Moulia – Le Plateau du Berger – Brussels
William Horlait – Julien Hazard Affineur – Brussels
Linda Foret – Clos du Gourmet – Liege
Benedicte Herlinvaux – Fromage & Cie – Bastogne
Nathalie Van Kerckhove - Kaas-en zuivel Nathalie - Tielrode

No less than 8 challenges have been devised to assess the candidates' professional excellence over a full range of skills. These include:

- Their knowledge of cheese and dairy products (history, production, regulations);
- Their ability to display them for sales, tasting sessions and tray presentations;
- Their ability to select them and monitor their ageing so that they can be tasted at the perfect moment in their organoleptic process;
- Their ability to impart knowledge.



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Of the 8 challenges, 4 will be open to the public:

Wrapping *

Candidates must wrap a dozen cheeses of various shapes and sizes provided by the competition.

Marks are awarded for neatness.

Cutting *

Candidates each receive one or more identical cheeses which they have to cut according to the jury's instructions (pieces, weight...).

Cheese and Brussels beer pairing *

The Oeuvre *

Creation of a themed presentation platter: *"Brussels, capital of Europe and surrealism"*

Complementary information:

The official competitions for professional excellence (concours officiels d'excellence professionnelle) aim to improve both the visibility and the credibility of craftsmen in the eyes of the public. The law governing these competitions guarantees objectivity, seriousness, recognition by public authorities and strengthens the protection of the title. From now on, the title of "Premier Fromager de Belgique" is unique and protected by the law of 13 May 2009 (certified on 26 April 2010).

The jury:

In accordance with the law governing official competitions for professional excellence, the jury will be made up of Belgian and foreign cheese professionals, recognised for their expertise, representatives of the training sector, a representative of the Conseil Supérieur des Indépendants et des PME (High Council for the Self-Employed and SMEs) and a representative of the Minister. Representatives of other food professions (restaurateurs, pastry chefs, sommeliers, etc.) with experience of renowned competitions will also be associated with the work of the jury.

Members of the jury, among others:

- ➔ Christelle Lorho (2019 winner in the cheese class of Un des Meilleurs Ouvriers de France)
- ➔ Nathalie Vanhaver (2017 World cheese making champion, Première Fromagère de Belgique 2012)
- ➔ Evert Schönhage (2019 World Champion cheese maker)
- ➔ Grégoire Gillard (Chef at Barge)
- ➔ Quentin Callier (Pastry chef)



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In addition to the national and international prestige that it will bring to some, the objective of this competition is, above all, to contribute to the recognition and influence of the professions as well as the promotion of the products that they champion.

More information on the chefs, the menus and the daily programme at : eatfestival.brussels

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