Beste Kersten famili,

Ook dit jaar een culinair festival op Bergendal:
Amazon Flavors, een uniek eco-gastronomisch festival van 1 tot 3 november. Dit wordt voorafgegaan door een kick off op woensdag 30 oktober. Lees verder om meer hierover te weten te komen!

BERGENDAL AMAZON FLAVORS
AN UNIQUE ECO-GASTRONOMY CELEBRATION FOR THOSE WHO ENJOY THE CULINARY ARTS & EXOTIC FLAVORS.
November 1 - 3, 2013
Geachte culinaire fijnproever,

De kick-off van “Bergendal Amazon Flavors 2013” is dit jaar het exclusieve “Extravaganza Star Dinner” op woensdag 30 oktober in Hotel Krasnapolsky en wij zijn vereerd u de mogelijkheid te bieden om dit uniek en gastronomisch evenement bij te wonen.


Datum : woensdag 30 oktober 2013
Locatie : Hotel Krasnapolsky
Dresscode : Elegantly Casual

Programma
19.00 uur Ontvangst
19.30 uur Welkomstwoord
19.40 uur Extravaganza Star Dinner
23.00 uur Dankwoord

Wilt u ook aanwezig zijn bij deze unieke avond? Reserveer dan voor dinsdag 29 oktober via Reservations@krasnapolsky.sr of T: (+597) 47 50 50.
Dear sir/madam,

Join us for a day dedicated to the flavors of indigenous ingredients of the Amazon as chefs battle out to demonstrate their best culinary creations.

Bergendal Eco & Cultural River Resort, in cooperation with Kersten Hospitality, will be bringing to Suriname the first ever Amazon Iron Chef Challenge.

After the successful edition in 2012, Bergendal Amazon Flavors takes it to a higher level. Our theme for this year’s event is “Discover the Indigenous”, with an Amazon Iron Chef Challenge where international chefs, battle it out with the leading Surinamese chef for a Grand Prize of US$1,500.00.

This year’s Bergendal Amazon Flavors will include chef workshops and demonstrations by some of the world’s leading culinary experts:

**CHEF ONNO KOKMEIJER**
With its ambitious kitchen team, Onno Kokmeijer is at the top of culinary Netherlands. As Executive Chef, he and Arjan Speelman have given restaurant Ciel Bleu in Hotel Okura Amsterdam a unique style which in 2005 led to a Michelin star, with a second star in 2007. His restaurant is characterized by the relentless pursuit of the highest quality and the ambition to continue to develop.

As with any fine cuisine, the use of high-quality regional and seasonal products at Ciel Bleu is the basis of all creation and balance; a balance that is enhanced by the harmony between wine and food, so as to create a complete taste experience.

**CHEF GERRIT GREVELING**
Gerrit Greveling has made his mark in the culinary world now more than earned. He is a well-known wine-food specialist, master cook and has a Michelin star. Gerrit is currently one of the chairmen of the restaurant Alliance in ’s-Hertogenbosch and also advises restaurants and businesses in the field of hospitality management and develops catering concepts.
On 1 May 2012, Gerrit was appointed catering manager of the exclusive golf club “The Dutch” in Spijk. There he tries his team, as he calls it, “On-Dutch” high level of service to meet the members of the golf club. Gerrit is also ambassador of the Irish Beef Club and he is committed to regularly serving in charities such Resto VanHarte and orphanages in St. Maarten.

CHEF LUC BLOK
Luc Block was eighteen when his father in The Hague began an ice cream parlor. That led him to follow to professional training in Wageningen. In 1997 he established himself as artisan gelato with its own ice cream Luciano in Wassenaar. That was the start of a small ice cream empire: Luciano’s are now also in Noordorp, Overveen (March 2013) and Utrecht (March 2013). In 2007 Luc Block won the SVH Master Glacier certificate. During the ice box in 2012 he won the title ‘craftsman / practitioner of the year’. As chairman of the ice center, the knowledge center ice field and trainings in the Netherlands, followed Luc Block fellow master gelato Maarten Colijn on. “The level of ice-cream in the Netherlands is high. We are among the best in Europe. We need to retain and increase,” he says.

SOMMELIER NOEL VANWITZENBERGH
Noël Vanwitterghergh, Flemish by birth, is the perfect sommelier. He made his name at The Grand in Amsterdam, where he got to know classic, old-world wines like no others. Since 2007, this oenologist has been attached to the Hotel Okura Amsterdam, where - under the influence of the delicate and innovative cuisines of Ciel Bleu, Yamazato, Serre Restaurant and Sazanka - he has deeply penetrated the realms of lighter, more refined wines.
Noël brings especial expertise to workshops focusing on matching wine with food. "The chefs and I always taste everything together," he says. "It’s only in that way that I can build that bridge between a dish and an appropriate wine. My primary quest is for harmony between the food and wine, but creating a little tension, a little surprise, is even more attractive."

BERGENDAL FLAVORS MASTER OF CEREMONIES - CHEF RAMON BEUK
Ramon left at the age of four with his parents and siblings from Suriname to the Netherlands and grew up in Zeist. He rounded off cooking school in 1992 and graduated five years later at the Pedagogical University of Amsterdam. He then worked at the headquarters of HEMA and Unilever where he developed food concepts, flavors and new products.

On TV, Ramon also be seen in programs like ‘Koffietijd’ (RTL 4), Born2Cook (Net5), Bosch, Beuk en Haan (NCRV), ‘Wereldwijnen’ (RTL 4) and ‘Terug naar mijn roti’ (NCRV). Ramon wrote eight cookbooks including his last two were awarded the title “Cookbook of the Year” in 2009 (What is Fair …) and in 2011 (Back to my roti). In addition to these two awards he received in 2010 the Wine Professional Diamond Award. This award is presented annually by the Gourmet Groote Club to people who have been in or in connection with the Dutch gastronomy.

The event is built up out of several elements:

(KICK OFF) BERGENDAL AMAZON FLAVORS 2013 EXTRAVAGANZA STAR DINNER
Meet our Master Chefs from the Netherlands and let each chef surprise you with their culinary specialty on Wednesday 30th of October in Hotel Krasnapolsky. Master Sommelier Noël Vanwittenbergh from Belgium will personally select the wines for this evening.
For reservations we kindly ask you to send in your request before Tuesday 29th of October to reservations@krasnapolsky.sr

AMAZON IRON CHEFS CHALLENGE
Watch chef’s creating against the clock; improvising from a Mystery basket they have not seen, with only two-hour to prepare an appetizer and main course, for the best and most creative use of indigenous, Amazon ingredients.

BARTENDER CLASSICAL COCKTAIL COMPETITION
If you enjoy pre-prohibition cocktails or classics from the late 19th century, join us on Sunday November 3rd, to cheer and taste the liquid poison of your favorite bartender.

Durft u de uitdaging aan?
U kunt zich nog aanmelden voor de Iron chefs Competition en/of Bartenders Competition.
Voor een infopakket kunt u een e-mail sturen naar reservations@krasnapolsky.sr
Day pass Saturday 2nd November 2013 at Bergendal Eco & Cultural River Resort

PROGRAM SATURDAY 2nd of November 2013

07:30 – 08:45  Bus transportation from Krasnapolsky to Bergendal Eco & Cultural River Resort
09:00 – 10:00  Welcome - Global Food, Flavors & Beverage Trends for 2013-2014
  By Austrian Chef Augusto Schreiner; “The Art of Cooking School”, "Taste of the Caribbean" Judge, Amazon Flavors Competition Director
10:15 – 11:15  The Pastry World of chef Monti
  By Chef Fredric Monti
11:30 – 12:45  Applying Fine Dining Techniques to Amazon ingredients
  By Michelin Star Master Chef Gerrit Greveling.
13:00 – 14:15  A Tasting Demonstration; Understanding Meat Flavors and Cooking Techniques
  By Liz Wunderlich, U.S. Meat Export Federation.
14:00 – 16:00  Amazon Flavors Iron Chef Competition for Suriname’s local chefs
14:30 – 15:45  The Art of Food & Wine Pairing – A Harmony of Flavors
  By Noël Vanwittenbergh, Master of Wine
16:00 – 16:30  The World of Surinamese Fish
  By mr. W. Waldring, Director of Wal-Vis
16:45 - 18:15  A Demonstration & Tasting of Classical Rum Cocktails
  By Raakesh Madoo, Master Bartender
18:00  Departure bus from Bergendal to Hotel Krasnapolsky

DAY PASS SRD 75,- INCLUDES

✓ Bus transportation from Krasnapolsky to Bergendal Eco & Cultural River Resort and vice versa.
✓ Attendance to all seminars, workshops and events.

Day passes are available at our Bookings Office, first floor, Hotel Krasnapolsky and are non-refundable. Participation in this event is only by showing your day pass ticket. One day pass ticket per person.

BERGENDAL Eco & Cultural River Resort
Domineestraat 36 - 38 | Phone (+597) 475050 | Fax (+597) 420139
Day pass Sunday 3rd November 2012 at Bergendal Eco & Cultural River Resort

Join us for a day dedicated to the flavors of indigenous ingredients of the Amazon as chefs battle out to demonstrate their best culinary creations.

Bergendal Eco & Cultural River Resort, in cooperation with Kersten Hospitality, will be bringing to Suriname the first ever Amazon Iron Chef Challenge.

After the successful first edition in 2011, Bergendal Amazon Flavors takes it to a higher level. Our theme for this year’s event is “Indigenous ingredients”, with an Amazon Iron Chef Challenge for local and international chefs who wish to compete for a Grand Prize of US$1,500.00.

PROGRAM SUNDAY 3rd of November 2013

07:30 – 08.45 Bus transportation from Krasnapolsky to Bergendal Eco & Cultural River Resort
09:00 – 10:30 Specialty Coffee Brewing Methods & Latte Art
By three-time Barista Champion and World Barista Certified National Judge, Pedro Trilla
10:45 – 12:00 Latest Innovative, Creative World Class Culinary Presentations
By Michelin Star Master Chef Onno Kokmeijer
12:15 – 13:30 Demonstration: Making Ice Cream in the restaurant and Home; adding local fruits
By Chef Luc Blok, Master Ice Cream Maker
13:45 – 15:00 Demonstration: Bringing Surinamese Flavors to Europe
By Suriname’s TV Celebrity Chef Ramon Beuk
15:00 – 16:00 Flavors Bartenders Classical Rum Cocktail Competition
15:30 – 17:30 Amazon Flavors Iron Chef Competition for International Chefs
18:30 Winners Celebration
20:00 Departure bus from Bergendal to Hotel Krasnapolsky

DAY PASS SRD 75,- INCLUDES
✓ Bus transportation from Krasnapolsky to Bergendal Eco & Cultural River Resort and vice versa.
✓ Attendance to all seminars, workshops and events.

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