

MCC 2022

14th-16th January 2022

Athens - Greece

Peace & Friendship Stadium

MASTERCLASS SCHEDULE



MASTERCLASS



EVENTS EDUCATIONAL

**FRIDAY
14**

MASTERCLASSES

Stamatis Tsilias / Dimitris
Chronopoulos

**SATURDAY
15**

MASTERCLASSES & TALKS

Dimitris Vassileiou / Panagiotis Kostos /
Dimitris Katrivesis / Stavros
Psomopoulos / Maria Loi / Ilias Skoulas

**SUNDAY
16**

MASTERCLASSES

Sofi Ourgantzidou / Kostas Athanasiou
/ Giorgos Stylianoudakis

**STAMATIS
TSILIAS****12:00-12:45**

MASTERCLASS**Mediterranean ceviche**

with white seabream and
kumquat and mandarin aroma



**DIMITRIS
CHRONOPOULOS****16:00-16:45**

MASTERCLASS**Olive oil pepper**

Velvet cream of white chocolate-olive oil
with confit pepper and beetroot



SATURDAY 15

DIMITRIS
VASSILEIOU

12:00-12:45

TALK

The need for new Sustainable Tourism services as an opportunity to promote local Gastronomy: **The cooperation of Hoteliers and Chefs for Gastronomy Label**



PANAGIOTIS
KOSTOS

13:00-13:45

TALK

Halopack
The ecological food packaging of the future



DIMITRIS
KATRIVESIS

14:00-14:45

MASTERCLASS

Tradition with innovation and sustainability
Roasted stuffed onion with goat minced kheema curry



STAVROS
PSOMOPOULOS

15:00-15:45

MASTERCLASS

Vegan life, taste like...



MARIA
LOI

16:00-16:45

MASTERCLASS

From the tobacco roots
to New York's Gastronomy Parthenon



ILIAS
SKOULAS

17:00-17:45

MASTERCLASS

The importance of pork butchery
in Mediterranean societies



SUNDAY 16

SOFI
OURGANTZIDOU

12:00-12:45

KOSTAS
ATHANASIOU

13:00-13:45

GIORGOS
STYLIANOUDAKIS

16:00-16:45

MASTERCLASS

Traditional and sophisticated recipes of Pontus. Stretched sorbet, evolution of yogurt velvet with mint oil. Perek pie with its sophisticated savory Mille feuille perek.



MASTERCLASS

Lamb noisette, with "ratatouille" vegetables, couscous and Mediterranean herbs



MASTERCLASS

Traditional island recipes with modern techniques for a la carte restaurants

