

CRO.Y.A. CHEFS' COMPETITION

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THE 2ND EDITION

*Honouring our
heritage*

THE 2025 THEME
“THE CROATIAN NONAS”
REVISITING THEIR RECIPES!

THE 2ND EDITION





OUR SOURCE OF INSPIRATION

If you were lucky enough to grow up with a Croatian grandma, you will quickly understand our source of inspiration;)

No matter what the issue or problem, nona (or baka) has a solution or remedy. Her kitchen is always the best place to start or end any day; her cooking and advice can make everything better. She is certainly the person to turn to in times of trouble.

She may not reveal all her secret ingredients at first but the most important one is always love!



*A culinary trip
down memory lane*

THE BASICS FOR THE CHEFS

- To create a meal that is **a creative and loving reinterpretation** of what nonas cook in their kitchens. Traditional Croatian recipes prepared and presented in a modern way.
- To prepare **3 courses**.
(starter, main course & dessert)
- To present the dishes to the judges within **35 minutes**.

WHAT DO WE MEAN BY REINTERPRETING?

It's all about using your imagination:
reimagining the dishes.

That involves updating recipes using modern
techniques, ingredients, and presentation
styles, while still respecting the dish's original
essence and heritage.

This can involve making healthier
substitutions, adding unexpected flavour
combinations, or presenting the dish in a
totally new format.

REMEMBER...

when reimagining, it's important to maintain
the core flavors and techniques that make
the dish unique!



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Chefs...

Sharpen those knives!

THE LOGISTICS FOR THE CHEFS

All preparation & cooking shall be done onboard by the chef.
Sous chefs/assistants are only allowed to help with plating.

4 plates of each course must be prepared, one for each judge and one for the photographer.

4 menus must be provided, one for each judge and one for CROYA's files.

The meal can be served in the location of your choice.
Dining saloon, sun deck, aft deck... the choice is yours.
As long as it is onboard!

Neutral fashion

THE JUDGING CRITERIA

CREATIVITY/ORIGINALITY
TASTE/FLAVOUR
PRESENTATION
TECHNIQUE
OVERALL IMPRESSION



Being true to the brief is also essential!

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OUR JUDGES

(from left to right)

Chef Bjelko of “GastroMare” (Kobaš)

✿ Chef Karlo Kaleb of “Krug” (Split)

✿ Chef Rudolf Štefan of “Pelegrini” (Sibenik)



Who you need to impress!



THE IMPORTANT DATES & TIMES

SUNDAY 28 SEPTEMBER

16:00 - 17:00

Briefing for registered chefs at the **Hotel Ambassador**

MONDAY 29 SEPTEMBER

10:00 - 17:00

Judging day onboard the registered yachts

WEDNESDAY 01 OCTOBER

17:30 - 18:30

Awards Ceremony (venue to be confirmed)
*for all crew of registered yachts, charter brokers, event
sponsors and press*

Mark your calendars





important

3 THINGS TO REMEMBER!

ATTENDANCE AT THE SUNDAY BRIEFING
IS **MANDATORY**

REGISTRATIONS WILL BE ACCEPTED VIA THE EMAIL
CHEFSCOMPETITION@CROYA.HR

THE NUMBER OF PARTICIPATING CHEFS IS LIMITED TO
TEN (10) AND THEY WILL BE ACCEPTED ON A **FIRST
COME/FIRST SERVED** BASIS



QUESTIONS?

Please reach out to us by sending an email to
chefscompetition@croya.hr