

A close-up photograph of an olive branch with several green olives and silvery-green leaves. The background is a soft, out-of-focus light green.

THE 3RD EDITION
NOTION

CRO.Y.A. CHEFS' COMPETITION

"If my cuisine were to be defined by just one taste, it would be that of subtle, aromatic, extra-virgin olive oil." - Alain Ducasse

CRO.Y.A. CHEFS' COMPETITION

Loading ●●●●●



THE 3RD EDITION
NOIION

THE 2026 THEME

“DROPS OF GOLD”

Connecting tradition with taste



THE 3RD EDITION





OUR SOURCE OF INSPIRATION

Croatian olive oil is recognised for its exceptional quality. At the 2026 NYIOOC World Olive Oil Competition, Croatia stood out once again, earning 103 Gold Awards and 25 Silver Awards from 144 entries. We are currently ranked second worldwide for total awards won, just behind Italy. Impressive to say the least!

Our olive oil production is small, limited, and highly local. Everything is built around small, family-run farms that harvest olives by hand and process them with care. The goal is not maximum yield, but maximum expression of flavor, freshness, and nutritional value.

It is one of our treasures and deserves to be in the spotlight.



*Keeping it simple
while innovating*

THE BASICS FOR THE CHEFS

- To create a meal that places **Croatian olive oil at the heart of your menu**. Each of your culinary creations must feature olive oil as the outstanding ingredient it is.
- To prepare **3 courses**.
(starter, main course & dessert)
- To present the dishes to the judges within **35 minutes**.

WHAT DO WE MEAN BY “INNOVATING”?

We mean treating olive oil as an expressive flavor and texturising agent - moving far beyond a basic cooking fat or simple salad dressing. Chefs can match specific olive varieties to unique dishes (very much like wine pairing), replace dairy for lightness, or use modern techniques to reshape its physical form.

For example...

Using olive oil in desserts may seem unconventional yet it can yield unique and delightful results: bringing a touch of innovation to traditional recipes. Substituting butter with olive oil in cakes, cookies, and even ice cream not only enhances their flavor but also serves as a healthier alternative, perfect for crafting vegan desserts.

Have you heard of olive oil ice cream?

It's an inventive dessert that merges the creamy indulgence of traditional ice cream with the fruity and subtly spicy notes of olive oil.





going for the gold

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!

THE JUDGING CRITERIA

CREATIVITY/ORIGINALITY

TASTE/FLAVOUR

PRESENTATION

TECHNIQUE

OVERALL IMPRESSION

Being “on point” is essential!



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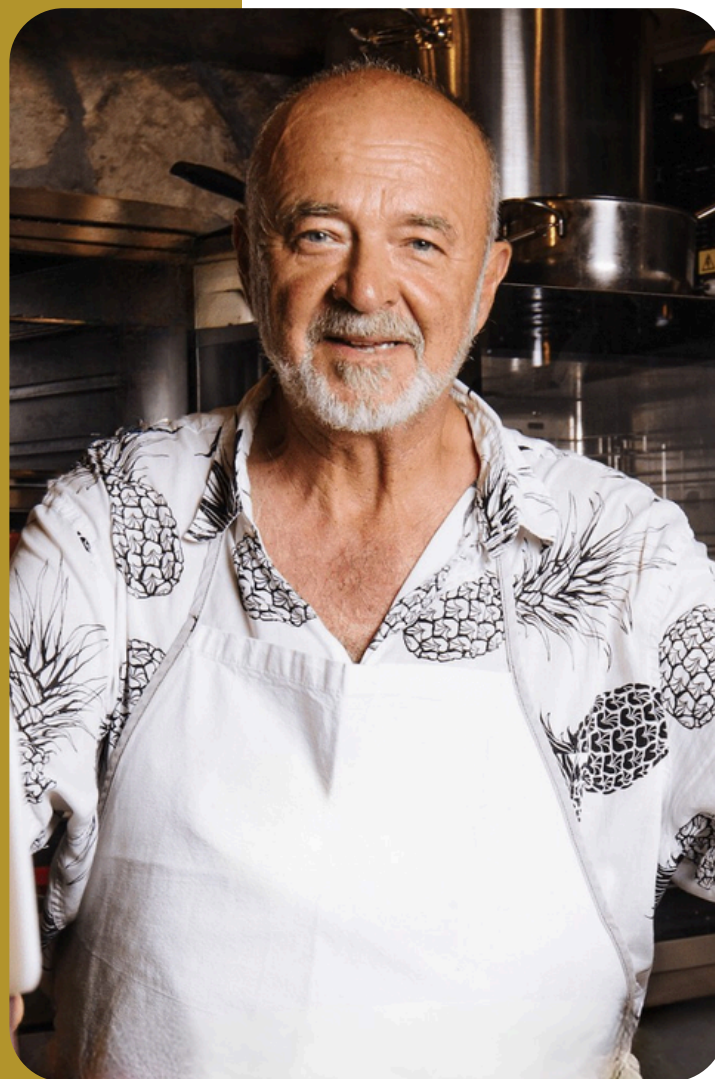
OUR JUDGES

(from left to right)

Chef Bjelko of “GastroMare” (Kobaš)

✿ Chef Karlo Kaleb of “Krug” (Split)

✿ Chef Rudolf Štefan of “Pelegriini” (Sibenik)



who you need to impress



IMPORTANT DATES & TIMES

SUNDAY 27 SEPTEMBER

16:00 - 17:00

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

MONDAY 28 SEPTEMBER

10:00 - 17:00

Judging day onboard the registered yachts

WEDNESDAY 30 SEPTEMBER

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

September 2026

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			



top of mind for all chefs

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

A close-up photograph of an olive branch with several green olives hanging from it. The branch is positioned diagonally across the frame, with the olives in sharp focus. The background is a clear, bright blue sky, which is slightly out of focus. The lighting is natural, suggesting a sunny day.

QUESTIONS?

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