

VALENCIA

Finalists for the World Paella Day CUP 2023 revealed



On 20th September, 12 international chefs will compete over the trophy and to be named maker of the best paella in the world. In September they will travel to Valencia, in the World Paella Day Stage, and immerse themselves in a unique experience around the paella culture.

London, 20th July 2023 - The countdown to fire up the cookers for the fourth edition of the [World Paella Day CUP](#) has begun. A list of the finalists competing to win the trophy for best international paella chef were announced today. The **winner will be announced on 20th September**, International Paella Day, a day when the most international dish of Valencian gastronomy is honoured and recognised. In this edition, 12 finalists from Germany, France, Italy, Poland, Romania, the United States, Mexico, Colombia, Ecuador, Morocco, India and Japan will try to emulate Eric Gil, the French chef who won in 2022.

Paella shines on five continents

Spain, once again, will maintain its role as host country and, for the second consecutive year, will not participate as a contender. In this fourth edition, a total of 60 chefs from 30 different countries, from east to west, from Peru and Argentina to Korea and New Zealand, have applied to enter the final phase of the competition, obtaining a total of almost 60,000 votes. In addition to the votes, the organisers have also valued the efforts of the candidates to achieve media traction and social network reposts.

In previous years there have been 10 finalists but this year as the choice was so difficult, it was decided to expand to 12 finalists. Europe will be represented by Mario Furlanello from Germany, Cordoba Grégory from France, Luca Zanetti from Italy, Adrian Stojewski from Poland and Rodica Placinta from Romania. From the American continent, Raúl Cob Ferrer from the United States, Carlos Salvador Leal Martínez from Mexico, Cristian Raúl Arroba Ríos from Ecuador and Arturo Bedregal from Colombia will try to win the trophy. Africa will be represented by Mohamed El Jaouhari from Morocco, while Asia will be represented by Shipra Khanna from India and Kohei Hatashita from Japan.

World Paella Day Stage, a journey into paella traditions

The 12 selected finalists will have the opportunity, from 16th - 19th September, to have a unique experience around the culture of paella at the World Paella Day Stage. They will undertake a journey through the history, flavours and traditions of Valencian gastronomy, where they will be accompanied by producers and expert paella chefs, which will be a magnificent opportunity for pre-competition training in the birthplace of paella. This year's four coaches will be the champions Chabe Soler (2020) and Noelia Pascual (2021), together with Rafa Margós, chef of the restaurant Las

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Bairetas and Santos Ruiz, manager of the D.O. Arroz de València.

The finalists, in addition to 4 Masterclasses with their coaches, will, among other things, get to know Valencia, the Albufera Natural Park, and enjoy a tasting of wines from the D.O. Valencia and take part in a Paella Competition of the vendors of the municipal markets. New this year, the finalists will also visit Costa Blanca, the new Carmencita factory in its centenary, Elche (where they will visit the restaurant Cachito de Noelia Pascual) and Dénia (creative city of gastronomy by UNESCO).

Valencia, gastronomic capital thanks to its most international dish

On 20th September, Valencia will once again reverberate with excitement for the competition that will highlight its most international dish and the recognition of Valencian gastronomy. The city will again become an international gastronomic reference, adding another success to the milestones achieved in recent years, such as **hosting the last edition of The World's 50 Best Restaurants** or the **Michelin Gala Spain and Portugal in 2022**. The World Paella Day CUP will once again highlight Valencia's capacity to organise major events, as well as the quality and excellence of its local produce.

World Paella Day is an initiative promoted by the public administrations: Valencia City Council, through Visit València, the tourism board of the Valencia Provincial Council, Turisme Comunitat Valenciana and Turespaña with the collaboration of the D.O. Arroz de València, the Valencia Catering Federation, Wikipaella and the Sueca Valencian Paella Competition.

Download the chefs' profiles and graphic material in the following [LINK](#).

About VISIT VALÈNCIA

VISIT VALENCIA is a non-profit foundation, in which Valencia's City Council, the Chamber of Commerce, Feria Valencia and the Valencian Business Confederation participate, along with most of the local companies in the tourism sector. Its objective is the strategic management and promotion of the city of Valencia in the tourism field, with a professional and transversal approach that combines public and private interest. Since its creation in 1991, the Foundation has contributed to the tourist evolution of the city, favouring employment, tourism development and the increase in economic impact; factors that have had a direct impact on the wellbeing of Valencian society.

www.visitvalencia.com/en

For more information:

Isabel Lawson, Black Diamond: ilawson@blackdiamond.co.uk

Maria Costa Lobo, Black Diamond: maria@blackdiamond.co.uk