

GOURMAND AWARDS 2023



FOOD TV & MEDIA

GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A01 - LEGENDS OF GASTRONOMY

GREECE

Vefa Alexiadou

You Were Always There - An Authobiography

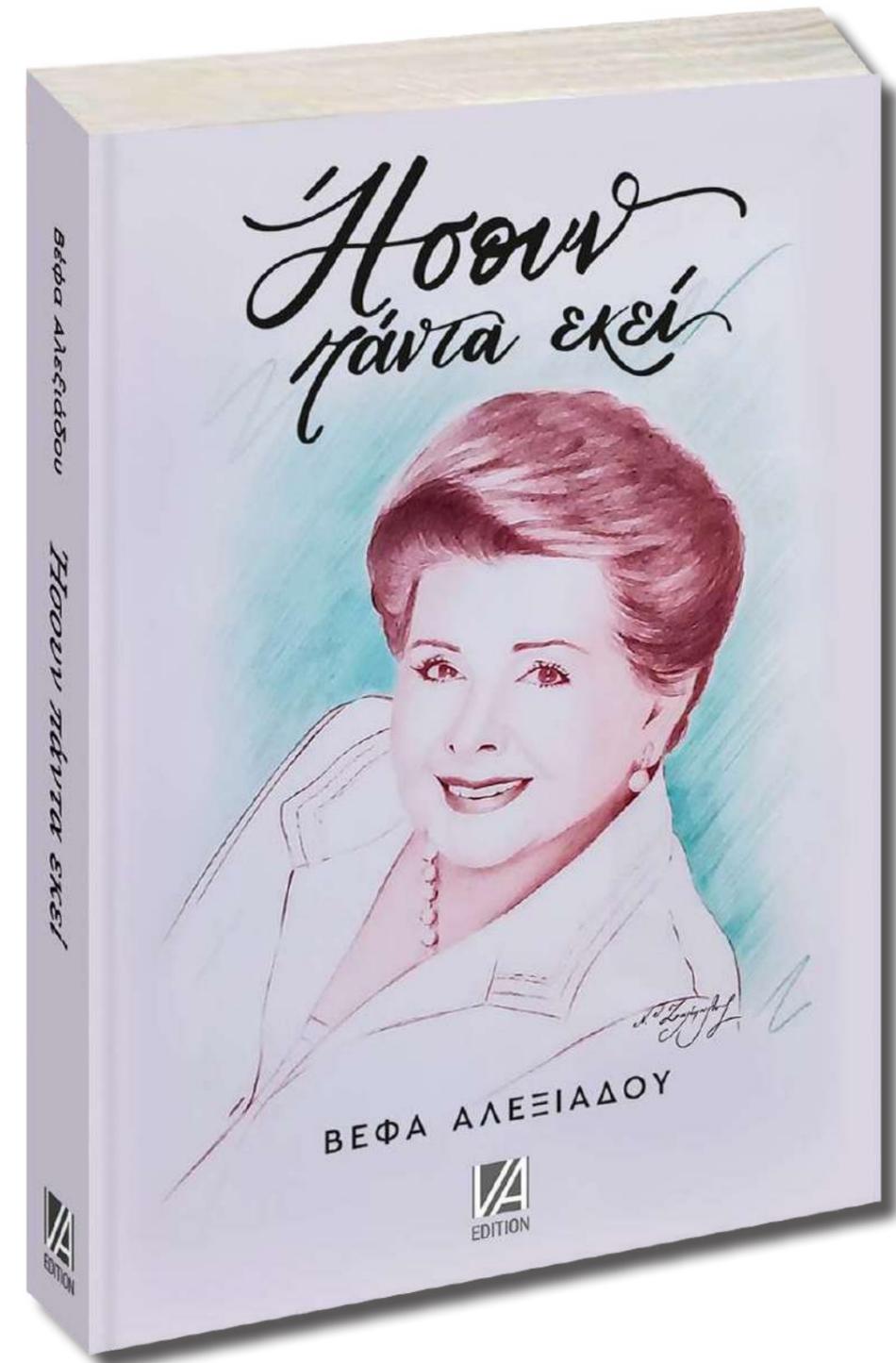
ISBN 9789608125520

The Heroe Of Resilience

Vefa Alexiadou's life is like a fairy tale. Her publishing ventures, with incredible book sales that have travelled the world, her countless parchments, her recognition as a widely acclaimed television personality, the creation of Vefa's House, a pioneering chain of kitchenware stores, are but the façade of a richly experienced life that began during the difficult years of war and occupation.

Her childhood, hunger, emigration, marriage, the discovery of a cult, that of "haute cuisine", her travels around the globe, the publication of her first book, her international acclaim, her partnership with her two girls, their unfortunate loss, her strong friendships and the stories of the friends who bonded with her, form the canvas upon which she spread her creative talent and her love for others.

With steady steps and her head held high, Vefa Alexiadou continues her journey through life. A bold soul testimony, without embellishments and idealizations.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



SPECIAL AWARD

SINGAPORE

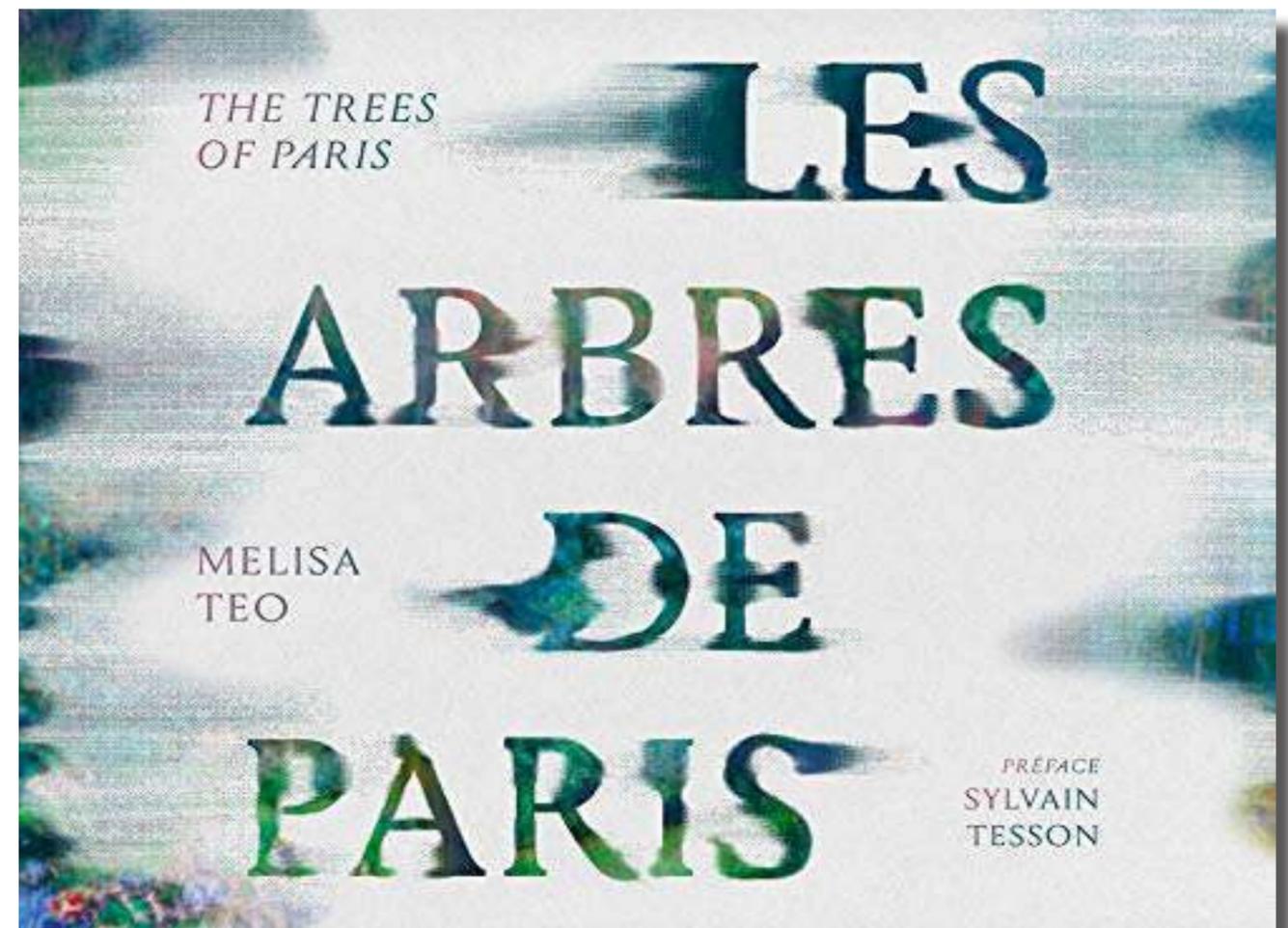
Les Arbres de Paris
Melisa Teo
Foreword by Sylvain Tesson
Éditions du Pacifique

Based in Paris, Melisa Teo is a Singaporean photographer. In 2022, she was the subject of a documentary film in the television series Find Me a Singaporean, featuring her work and life in Paris.

Prior to photography, Teo worked in book publishing. This book gathers nearly sixty photographs of trees in Paris. An artistic vision of urban nature.

“Melisa’s photographs of trees reveal what the eye cannot suspect. The trees radiate. A radiance haloed them. A wave envelops them. Sometimes it looks like a diaphanous tulle, sometimes a pulsating veil: “a vortex of energy” she prefers to say.”

Sylvain Tesson



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



SPECIAL AWARD

FIJI

Pacific Island Food Revolution

“The solution to the health crisis in the Pacific is literally in our backyards, our local healthy Pacific food. Food goes beyond health. Local food and food culture intersect with a host of other development agendas such as climate change, economic development, gender equity, and more. All of these come together over a plate of food.”

Robert Oliver
Executive Director, Pacific Island Food Revolution

Celebrity chef Robert Oliver is the executive director and show host of Pacific Island Food Revolution. He grew up in Fiji and is a champion of Pacific cuisine. Robert hosted the TV series Real Pasifik, which plays in more than 40 countries and is on its 75th rerun. His book Me’a Kai: The Food and Flavours of the South Pacific won Best Cookbook in the World 2010 Gourmand Awards. He followed this with Mea’ai Samoa: Recipe and Stories from the Heart of Polynesia, winner of the Best TV Chef Cookbook in the World.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



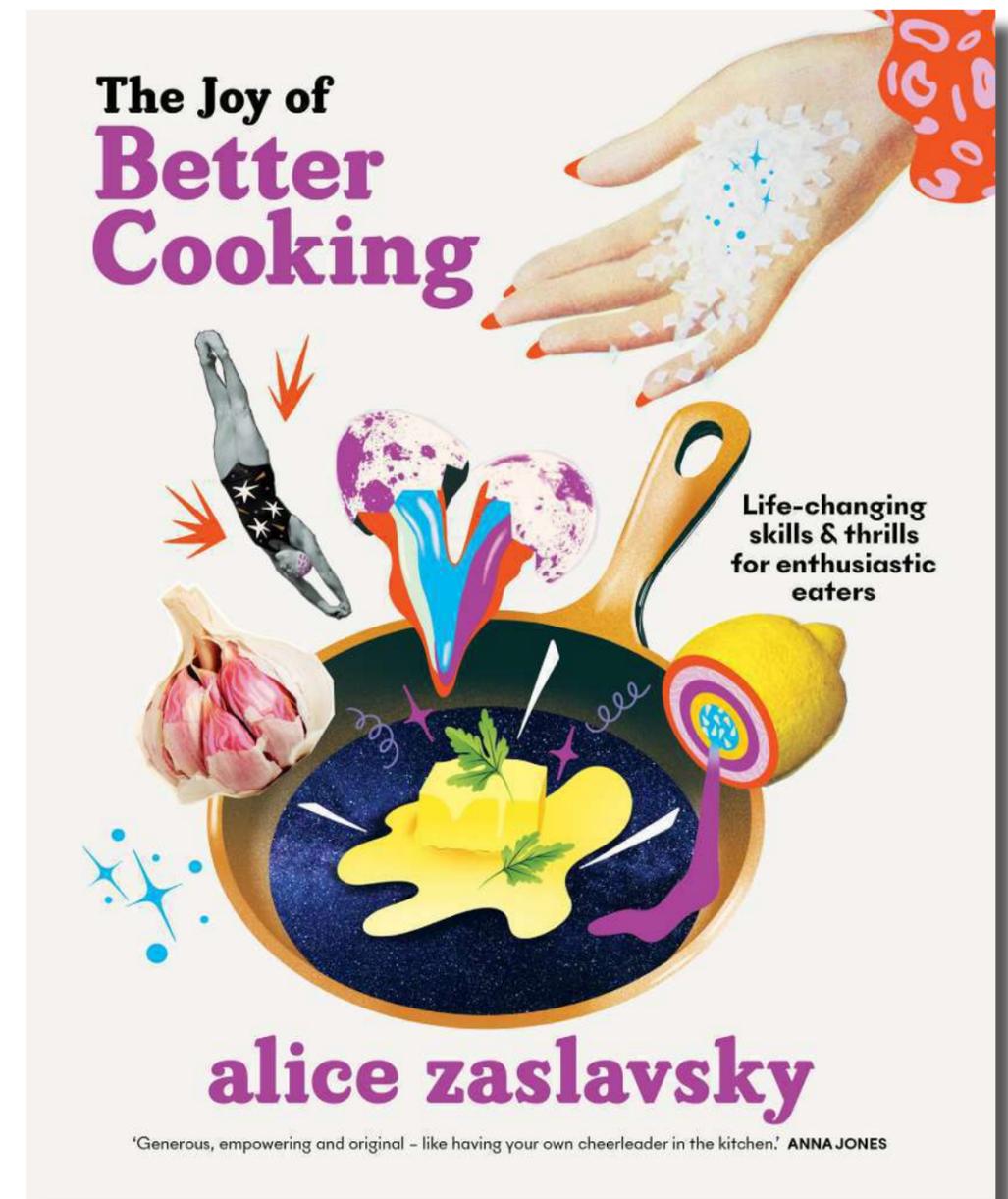
A07 - FOOD & MEDIA CELEBRITY (ENGLISH-SPEAKING)

AUSTRALIA

The Joy of Better Cooking
Alice Zaslavsky
Murdoch Books

Alice Zaslavsky is an award-winning author and one of Australia's favourite broadcasters. She is a columnist for The Weekend Australian Magazine, host of Saturday Breakfast on ABC Radio Melbourne, culinary correspondent for ABC News Breakfast, as well as creator of digital food education program Phenomenom.

Her vegetable bible In Praise of Veg won the 2021 ABIA for best illustrated book and went on to win accolades around the globe, being published in eight countries. When Alice is not on stage hosting international culinary talent, or on screen showing people how to find every shortcut to delicious food, she's at home testing recipes and sharing insights online as @aliceinframes.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



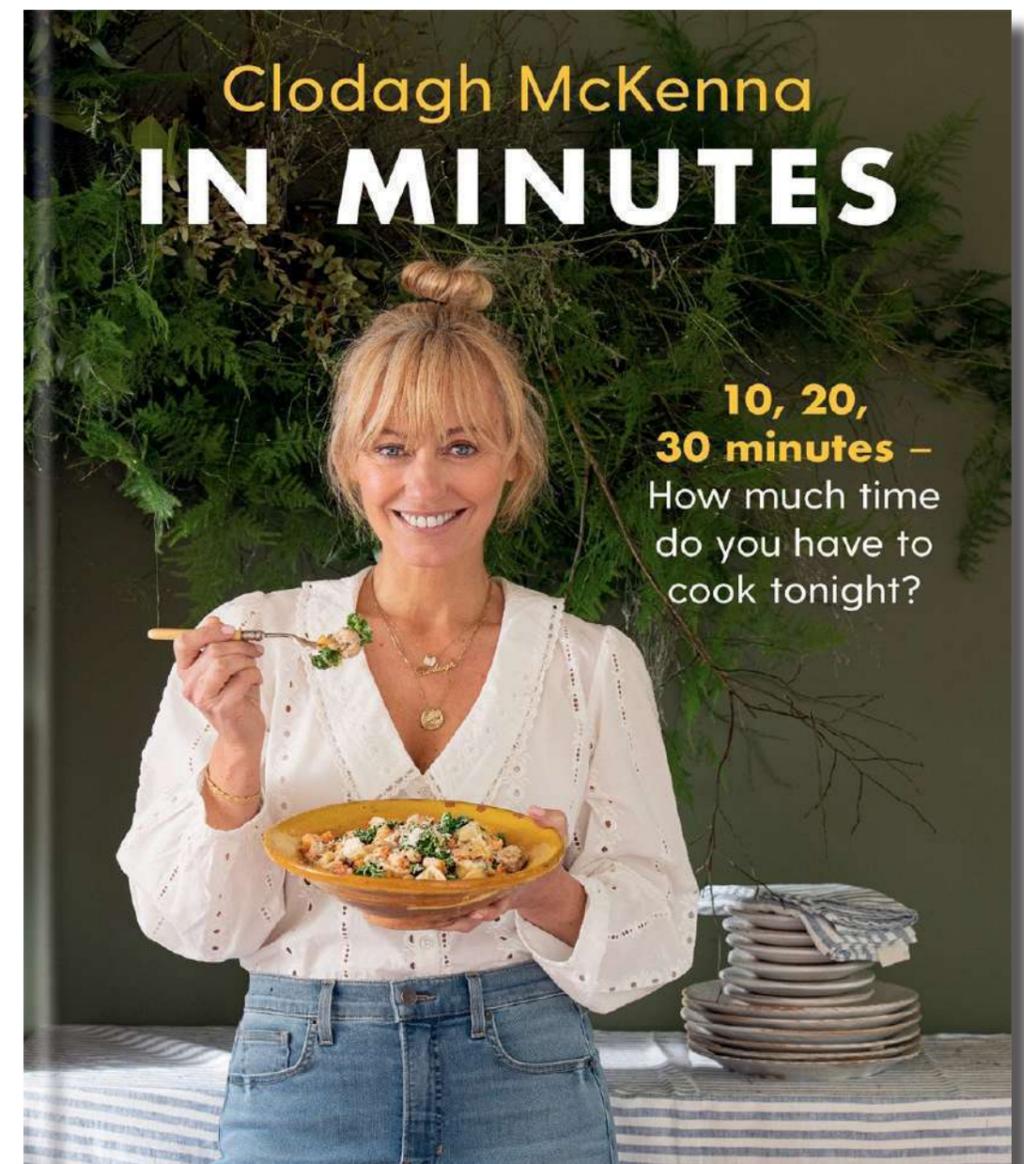
A07 - FOOD & MEDIA CELEBRITY (ENGLISH-SPEAKING)

IRELAND

In Minutes
Clodagh McKenna
Kyle Books

Simple and delicious recipes that can be made in 10, 20 or 30 minutes: in Minutes is a cookbook that's here to help you. Most cookbooks suggest menu choices, focusing on giving you specific recipe ideas around occasions or certain types of food. In Minutes turns this concept on its head, because most nights of the week the cook at home will ask themselves 'how much time do I actually have to make dinner tonight?' Clodagh has devised recipes that will fit to what time you have, showing you how to make super-quick 10 minute suppers that are packed with flavor, 20 minute meals that are easy and accessible to all, and 30 minute recipes that will please anyone sitting at your table.

Clodagh McKenna is a chef, restaurateur, broadcaster and author who studied in France and New York and trained and worked at Ballymaloe Cookery School, Ireland. She is the author of six books including Clodagh's Suppers and Clodagh's Irish Kitchen. Clodagh has hosted numerous pop-ups in collaboration with brands including Selfridges, Fortnum & Mason and The Whitney Museum and is a brand ambassador for L'Occitane and Tesco Ireland.



GOURMAND AWARDS 2023

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A07 - FOOD & MEDIA CELEBRITY (ENGLISH-SPEAKING)

SOUTH AFRICA

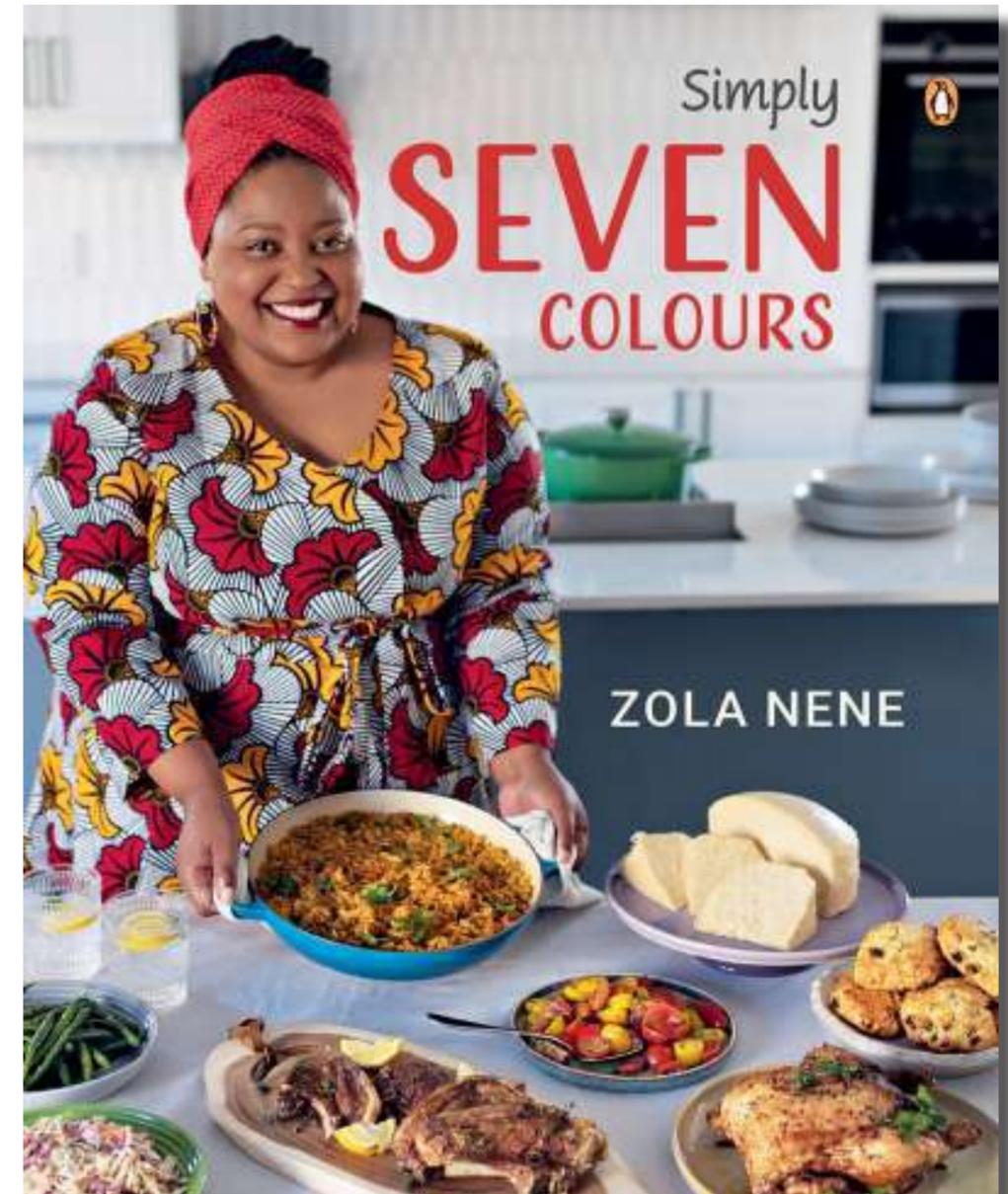
Simply Seven Colours

Zola Nene

Penguin Random House South Africa

Zola Nene is back with a third book, this time celebrating the diverse cultural heritage of South Africans through the wonderful tradition of sharing meals. In *Simply Seven Colours*, Zola gives praise to the uniquely South African seven-colour (or several-colour) concept with a selection of more simply delicious recipes that tap into the heart of our food nostalgia, with a focus on going back to basics.

The idea of *Simply Seven Colours* is for you to create your own unique seven-colour menu, by picking recipes from different chapters or 'colours'. From green, yellow, orange, brown, white, red, a rainbow of colours and, of course, desserts to round off your seven-colour meal, this book is sure to bring you more simply delicious joy.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES

Winner

GOURMAND
World Cookbook Awards

A07 - FOOD & MEDIA CELEBRITY (ENGLISH-SPEAKING)

UNITED KINGDOM

Thali - A Joyful Celebration of Indian Home Cooking

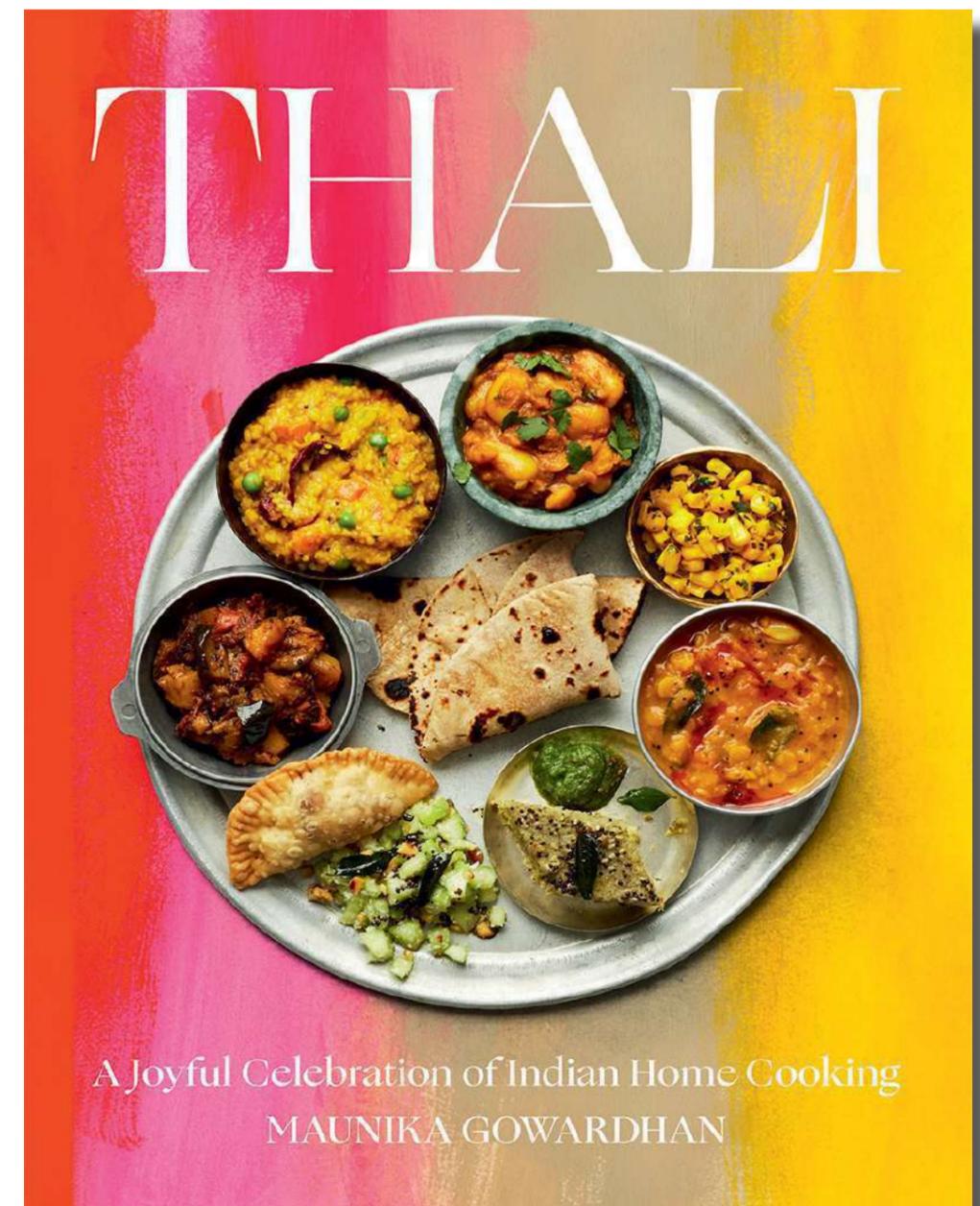
Maunika Gowardhan

Hardie Grant

In Thali Indian cook and social media star Maunika Gowardhan serves up over 80 easy and accessible recipes that show you just how simple it is to create a Thali at home.

The word 'Thali' refers to the way meals are eaten in India; where a mixed selection of delicious dishes are served together on one platter. They offer a wonderful way to experiment with Indian flavours and dishes and to discover the rich and diverse range of this cuisine.

From familiar and classic Indian dishes like Tadka Dal and Matar Paneer alongside less familiar ones such as Pomegranate Spiced Chicken and Konkani Jackfruit Stir-Fry, these recipes will encourage you to explore the varied and vibrant range of food, flavours and textures across the Indian subcontinent, and give you the confidence and skill to create your own perfect thali.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A07 - FOOD & MEDIA CELEBRITY (ENGLISH-SPEAKING)

UNITED STATES OF AMERICA

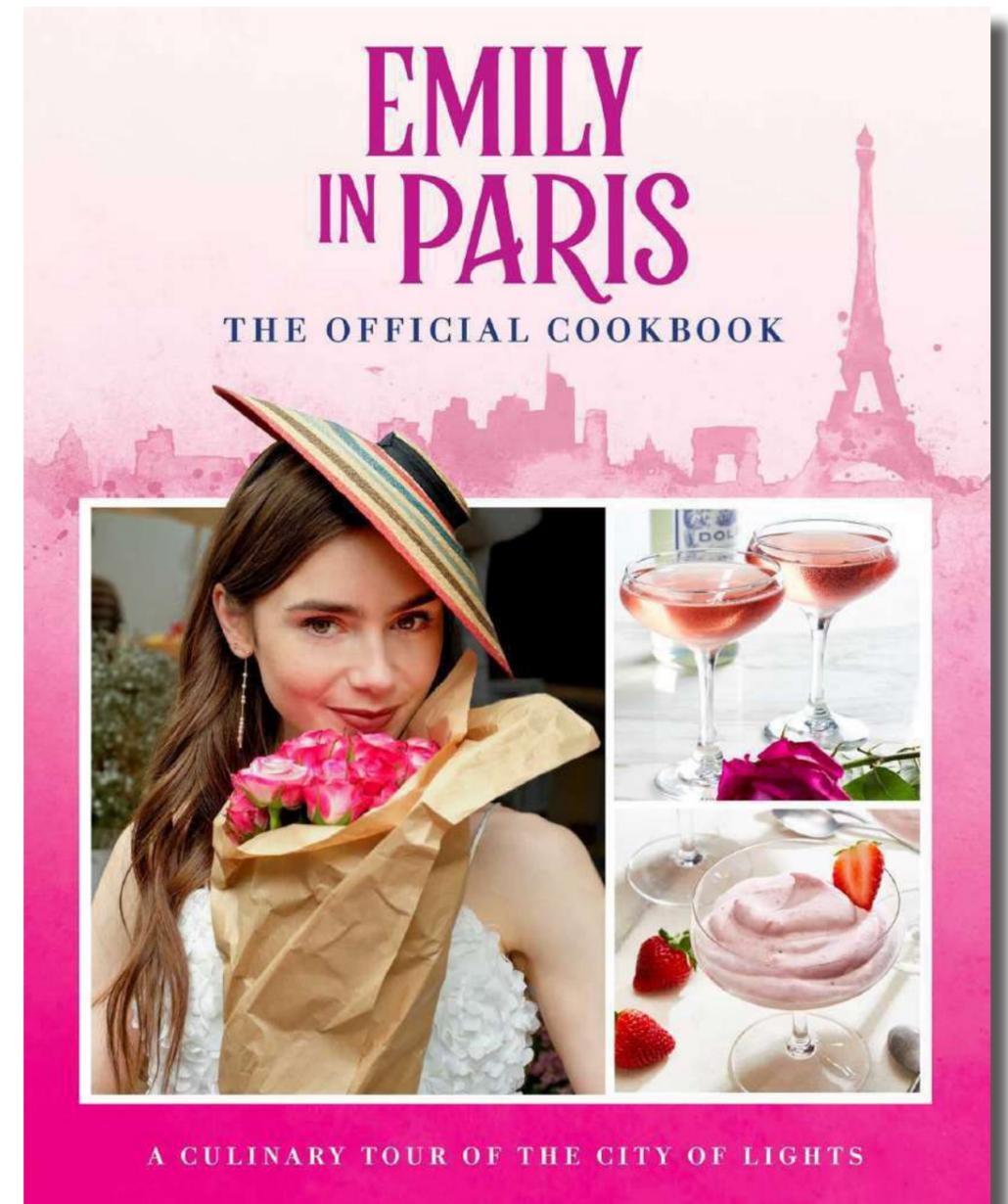
Emily in Paris

Kim Ladlaw, Introduction Darren Star

Weldon Owen

Taste your way through Emily's Parisian neighborhood with over 75 recipes inspired by the Netflix series and l'Hexagone itself. Cook from show-inspired favorites like Gabriel's Omelette and Pierre's Cracked Crème Brûlées, to classic French fare such as Ratatouille and Pain au Chocolat, to American expat favorites including Quiche au Ciment (AKA Chicago Deep-Dish Pizza) and bacon-topped Cheeseburgers.

Featuring lavish stills from the show, fan-favorite quotes, and a detailed character-driven narrative, fans of Emily in Paris, Francophiles, and home cooks alike can celebrate the timeless classics of French cuisine at home.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



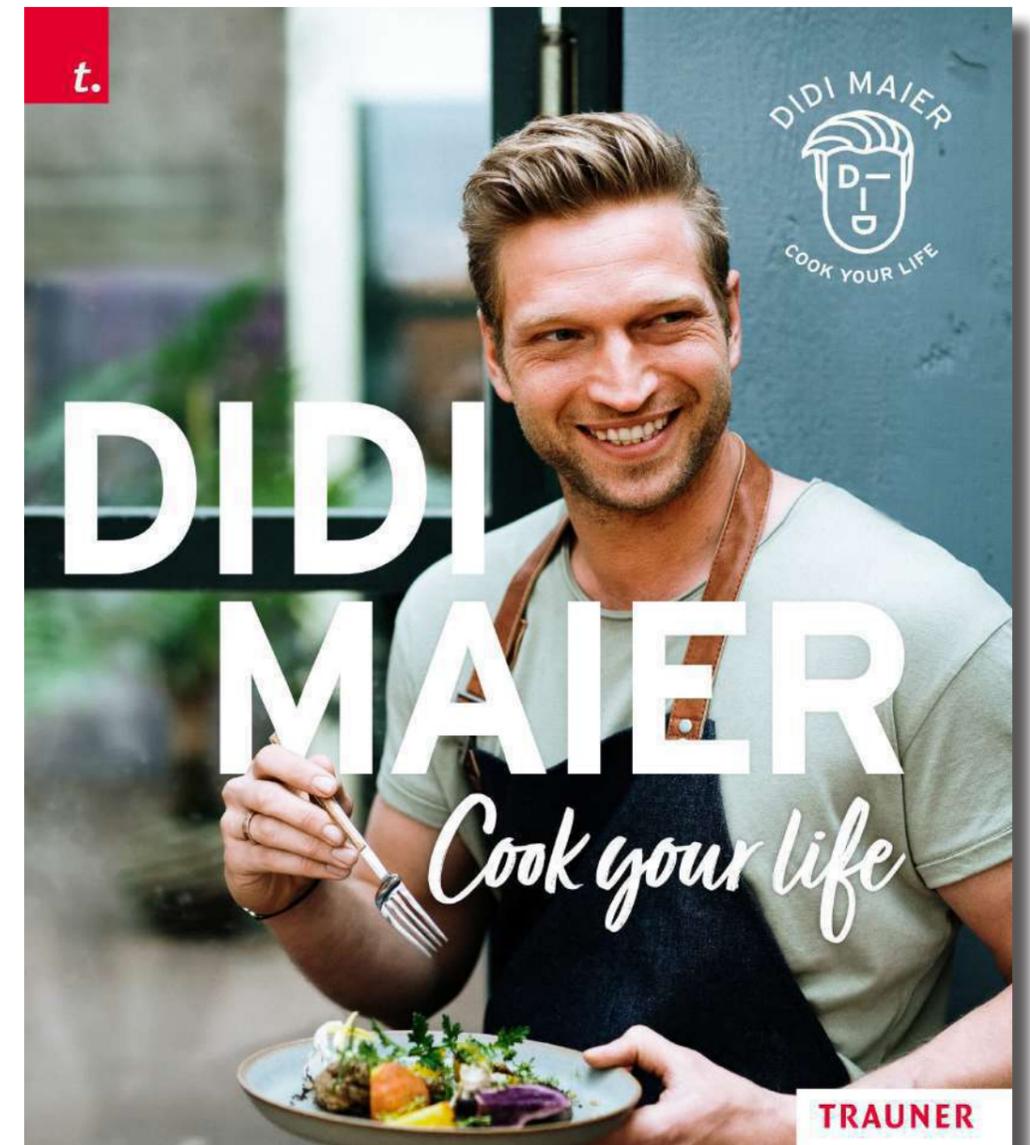
A08 - FOOD & MEDIA CELEBRITY (EUROPE)

AUSTRIA

Cook your life
Didi Maier
Trauner

Young, imaginative and always different - inspired by the interplay of international flavors with regional and seasonal foods, toque chef and cooking shooting star Didi Maier reveals his secrets of a predominantly everyday feel-good cuisine. His uncomplicated way of cooking and calling a spade a spade guarantee pure reading pleasure and extraordinary joy of experimenting in the kitchen.

Didi Maier stands for a kitchen beyond rigid cooking patterns. For him it is important that the ingredients are affordable and easily available. With this claim, Didi takes his readers into new worlds of enjoyment - from handicrafts to men's worlds, green routines to nibbles. It may be played, tasted, discovered.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



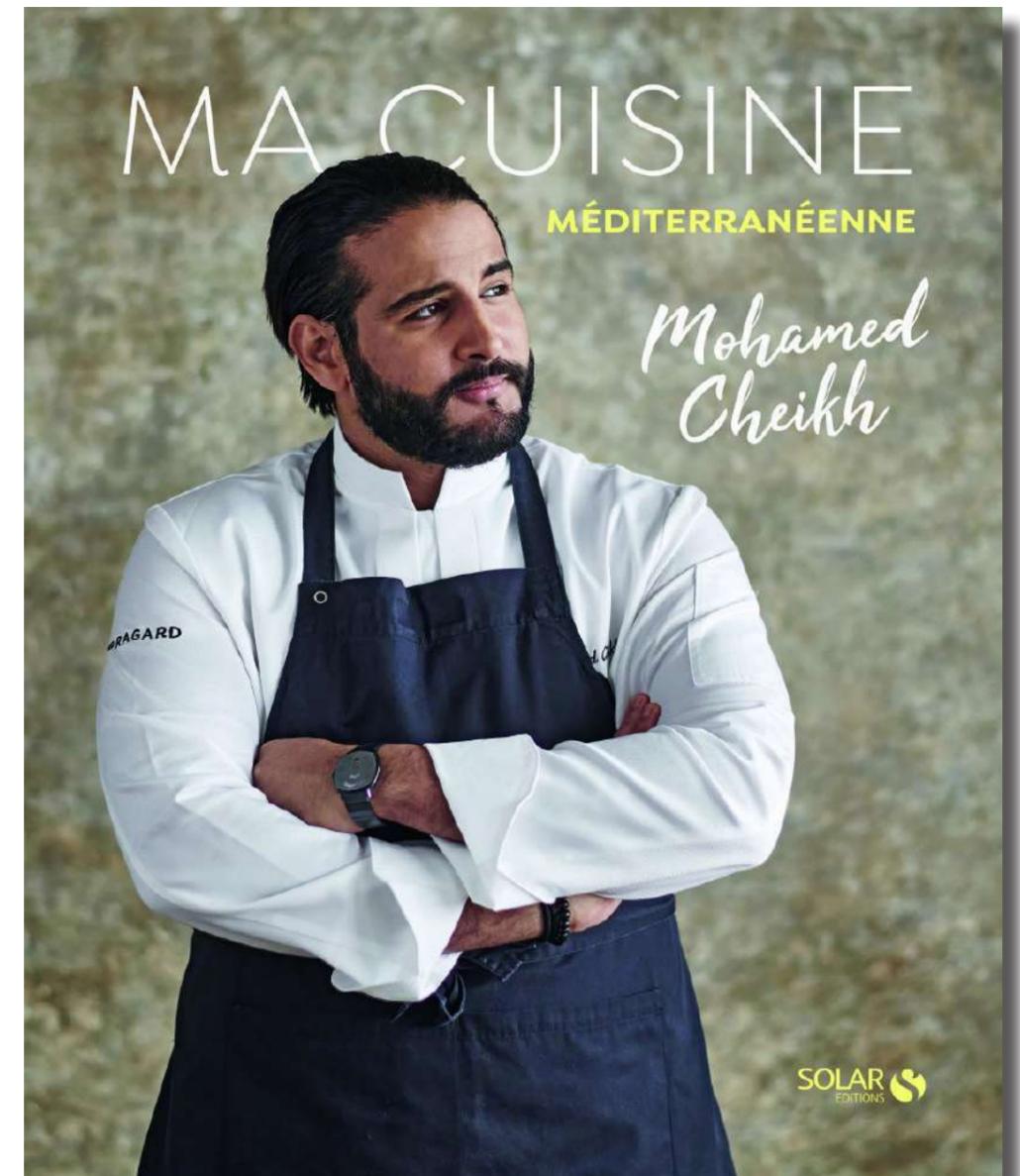
A08 - FOOD & MEDIA CELEBRITY (EUROPE)

FRANCE

Ma Cuisine Méditerranéenne
Mohamed Cheikh
Solar

Mohamed Cheikh, winner of French TV show Topchef in 2021, who has won the public's sympathy as much through his cooking as through his personality, delivers here 50 recipes drawn from his Mediterranean inspirations.

Family recipes or the chef's own creations, Mohamed's menu is organized around mezzes, meat and fish dishes, vegetarian dishes, desserts and finally non-alcoholic cocktails. Whether it's gambas fritters, paella-style arancini, watermelon salad with pomegranate molasses, rice pudding with cinnamon or lamb shoulder confit with spices, this warm and generous book is all about products and sharing.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A08 - FOOD & MEDIA CELEBRITY (EUROPE)

GREECE

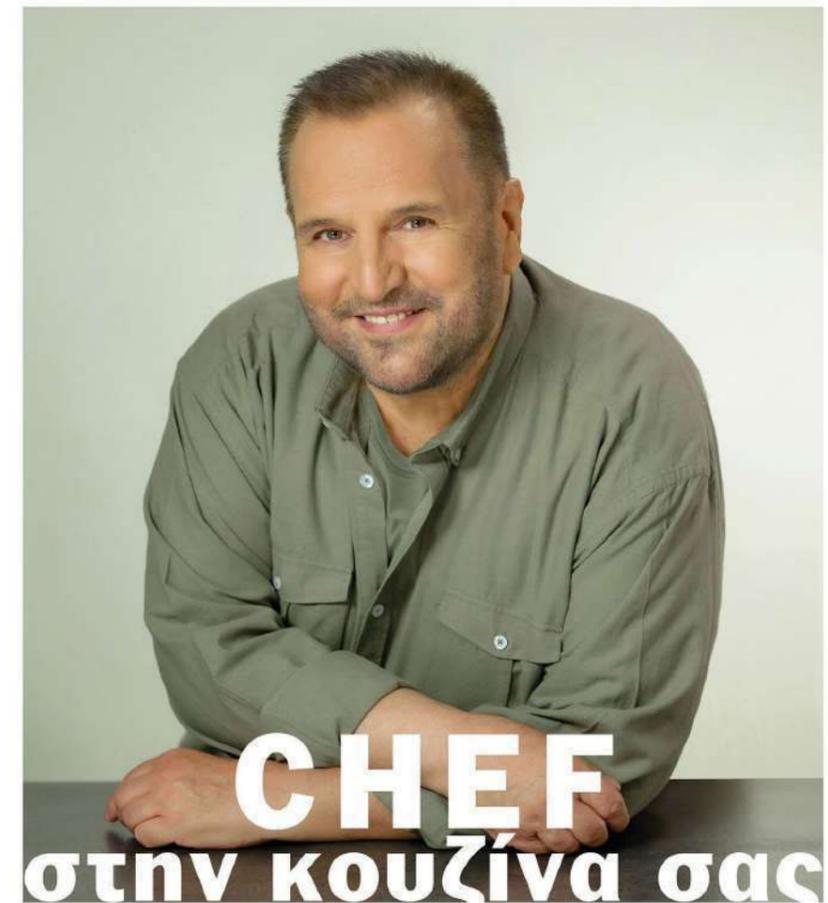
Chef in your Kitchen
Vangelis Driskas
Patakis Publishing

In this book Vangelis Driskas shares with you his culinary memories. His favorite dishes, recipes he discovered through his research and his travels around the world, flavors that brought him up.

With gems from Greek cuisine, original recipes to keep vegetables, rice and legumes from being boring, special recipes for meat on the Sunday table, for pastas, salads and company dishes, and the most beloved delicacies of street food worldwide, this book will inspire you, guide you, and, above all, take you on a journey of taste.

With more than 380 unique, guaranteed and classic recipes of tomorrow, Chef in Your Kitchen will help you confidently cook the most successful dishes, introduce you to new techniques and ingredients, and introduce you to cooking in a unique way. Welcome to the classic cooking of tomorrow.

Β Α Γ Γ Ε Λ Η Σ Δ Ρ Ι Σ Κ Α Σ



κλασική μαγειρική του αύριο



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A08 - FOOD & MEDIA CELEBRITY (EUROPE)

PORTUGAL

Os amigos do chef

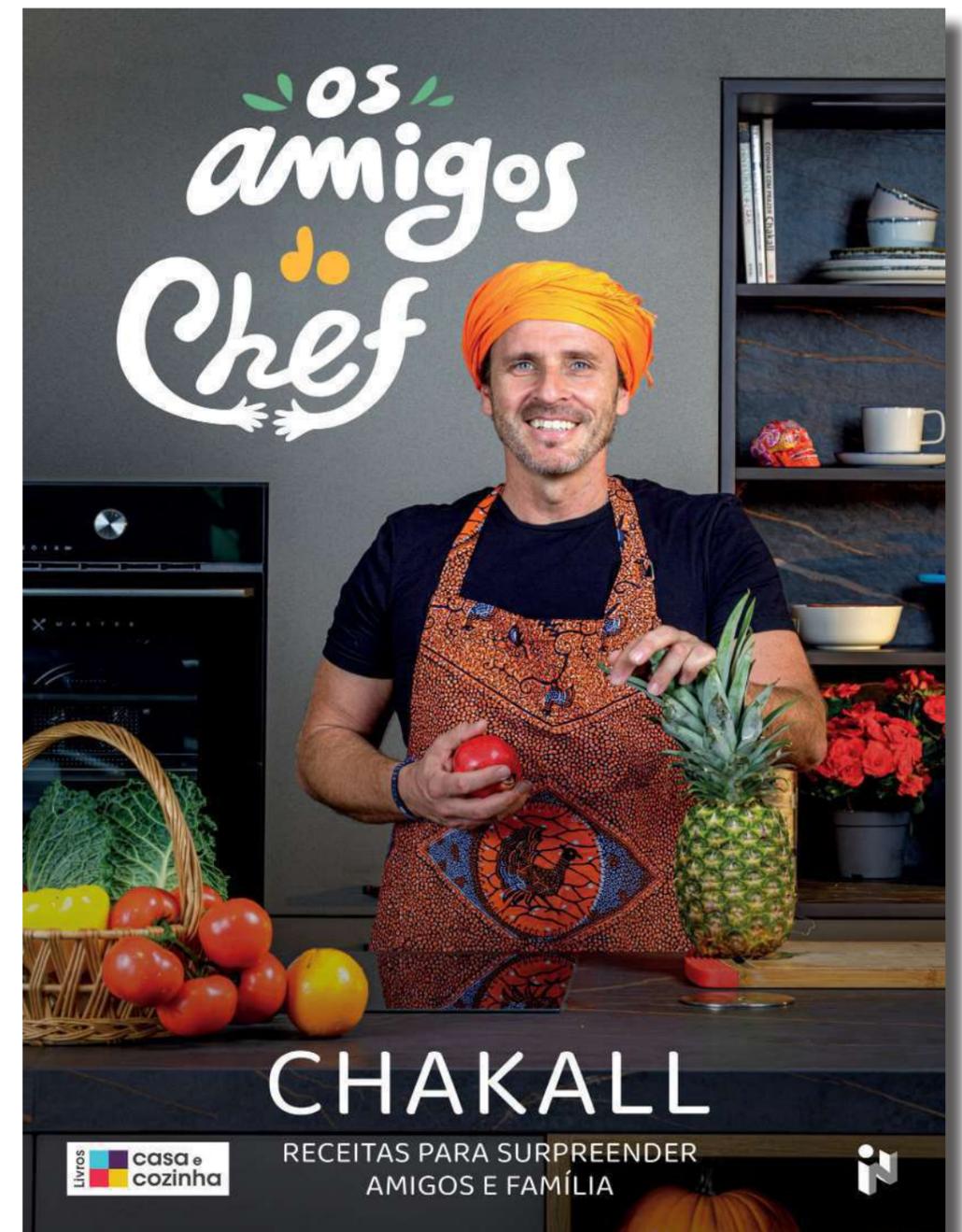
Chakall

Livros Casa e Cozinha

Os amigos do chef (The Chef's Friends) started as almost a joke and became a conviviality project full of good mood. The friends bring the ingredients, the chef thinks, and the recipes happen.

This book gathers the recipes cooked by Chakall in the TV show with the same name: a trip through the world of flavors and textures, with an unusual combination of ingredients that seemed not to match.

This is not a book to be kept on the shelf, but to be enjoyed with family and friends in the kitchen and enjoyed together at the table!



GOURMAND AWARDS 2023

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A08 - FOOD & MEDIA CELEBRITY (EUROPE)

SWEDEN

Käka gott månad för månad

Tina Nordström
The Book Affair

Tina Nordström, Sweden's most popular food profile who inspires good and pleasurable food both on TV and in her social channels, is now releasing her new cookbook Käka gott månad för månad (Chew well month by month).

Tina's motto is that cooking should be fun and it should be easy! Chew Well Month by Month is the book that makes cooking seasonal food easy and fun, with each month having its own chapter with tips on what to stock the pantry with and what's good to freeze and serve when the neighbours unexpectedly knock on the door. And lots of great recipes and inspiration and pep talk for all the foodies out there in the kitchens of course!



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



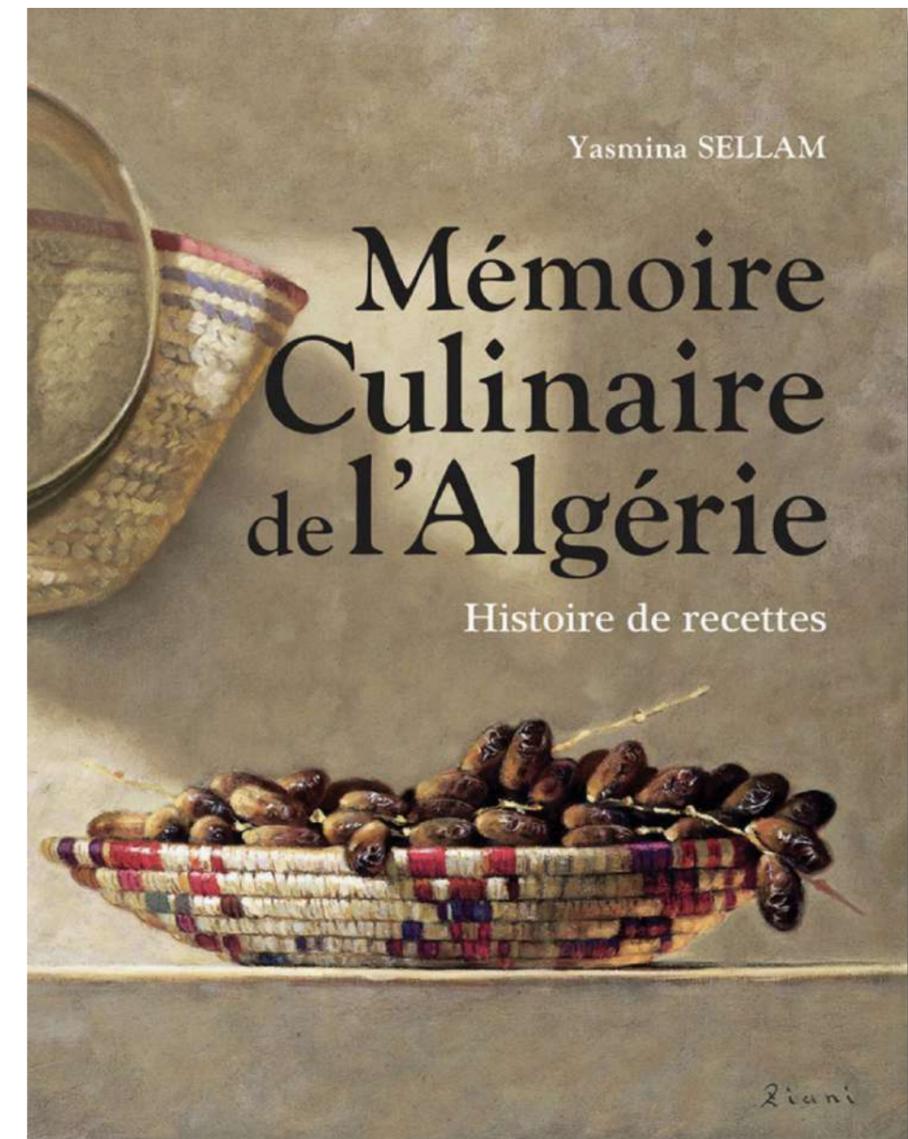
A09 - FOOD & MEDIA CELEBRITY (WORLD)

ALGERIA

Mémoire Culinaire de l'Algérie
Yasmina Sellam
Éditions ANEP

Trained as an agricultural engineer and teacher at the Ecole Normale Supérieure, Yasmina Sellam opened her "table d'hôtes" in 2011, after her retirement, with the aim of promoting traditional Algerian cuisine. Member of the jury of the competition "Master Chef Algeria", she also intervenes in many television programs to transmit a culinary heritage unknown or forgotten and a healthy cuisine based on academic knowledge.

Yasmina Sellam proposes to trace the thread of Algerian culinary art, based first on the oldest utensils discovered on the few writings and research available that inform on the food of the Numids or the heritage Umayyad, Abbasid, Andalusian or Ottoman.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



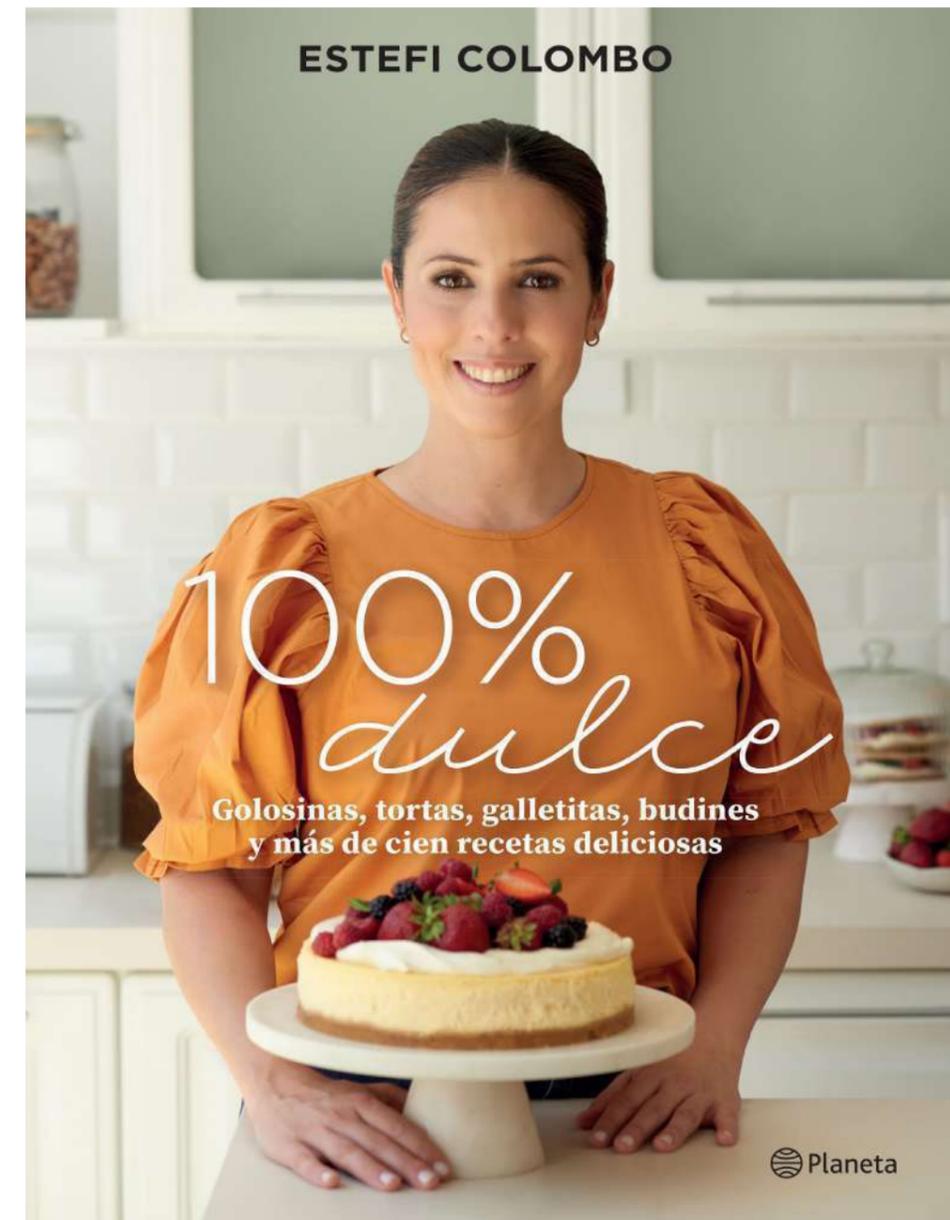
A09 - FOOD & MEDIA CELEBRITY (WORLD)

ARGENTINA

100 % Dulce
Estefi Colombo
Planeta

If you have always dreamed of making the cookies of your childhood at home or you want to share with your family the sweet treats you enjoyed at school recess, 100% dulce is the book for you. With Estefi Colombo's natural warmth and sensitivity, you will learn how to prepare the best cakes in the universe, puddings, squares and everything you need to have a 100% sweet life.

Estefi Colombo is a chef graduated from The BUE Trainers, pastry specialist and social media influencer, with over 1.5 million followers on Instagram, Facebook, YouTube and TikTok. 100% dulce is her first book.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES

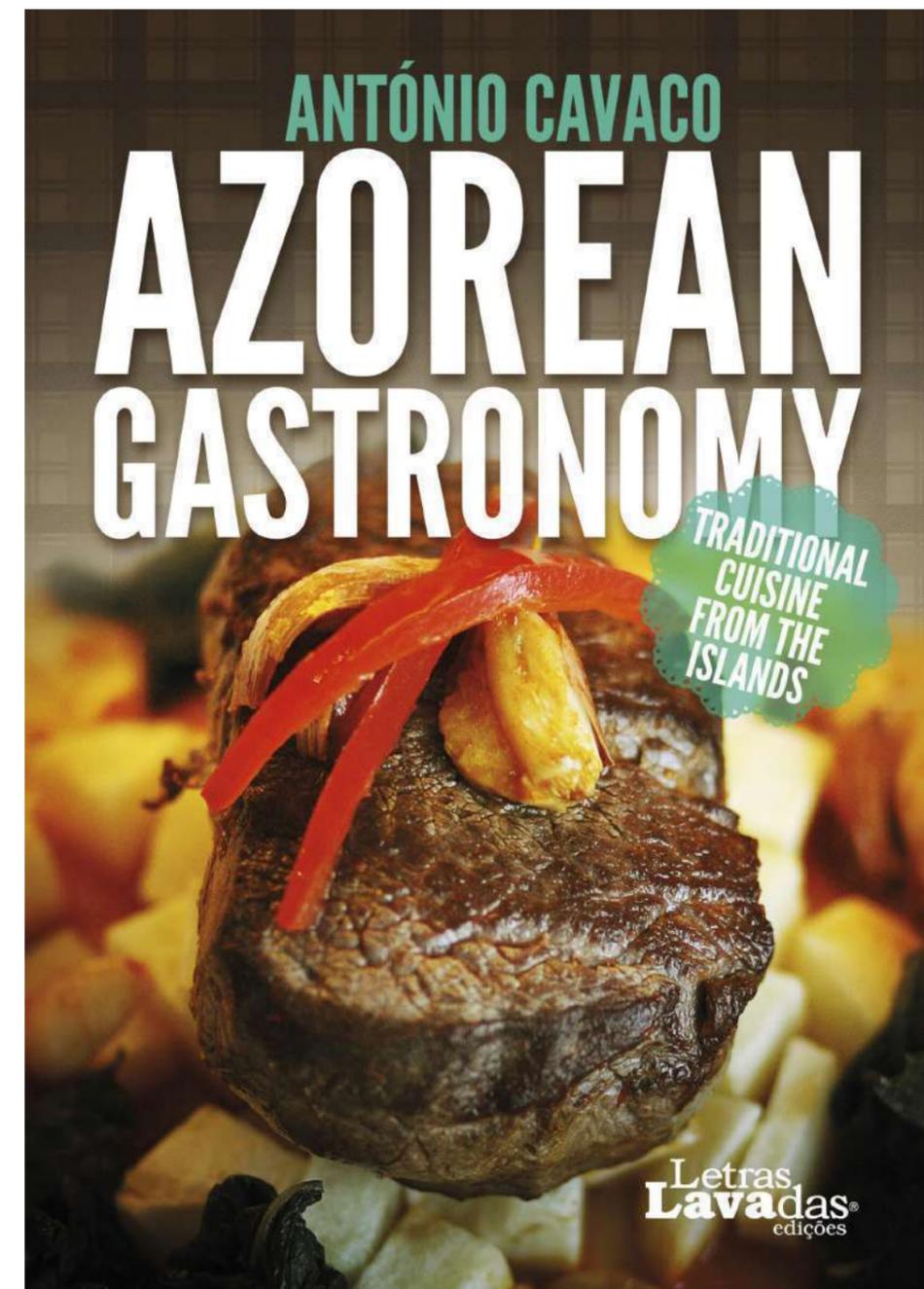


A09 - FOOD & MEDIA CELEBRITY (WORLD)

AZORES

Azorean Gastronomy
António Cavaco
Letras Lavadas Edições

We have reached Corvo island. We might assume that once arrived, and judging by the island's dimension, nothing else could be added. It is a mistake to think so, even though one may deduce that, from nine islands, "nine gastronomies" must exist – it just makes sense. Despite the fact that the island's geographic and demographic dimension limits the gastronomic offer, it is still rich and differentiated, as we have seen. Exception to sweets, which are kept a secret in each family's home... besides the desserts traditionally made by the community for the Holly Ghost Feasts, such as, sweet rice, sweet bread and dry biscuits. And also the malassadas during the celebration of Carnaval. The doors have no keys and wealth and poverty are relatively balanced. In the early decades of the 20th century, the wealthiest man in Corvo worked the land with his sons and walked around barefooted just like the others. Though today there is a "specialization" of work – everyone continues to do everything and everyone continues to help – the gastronomy and the affections are a heritage that shall never be stolen.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



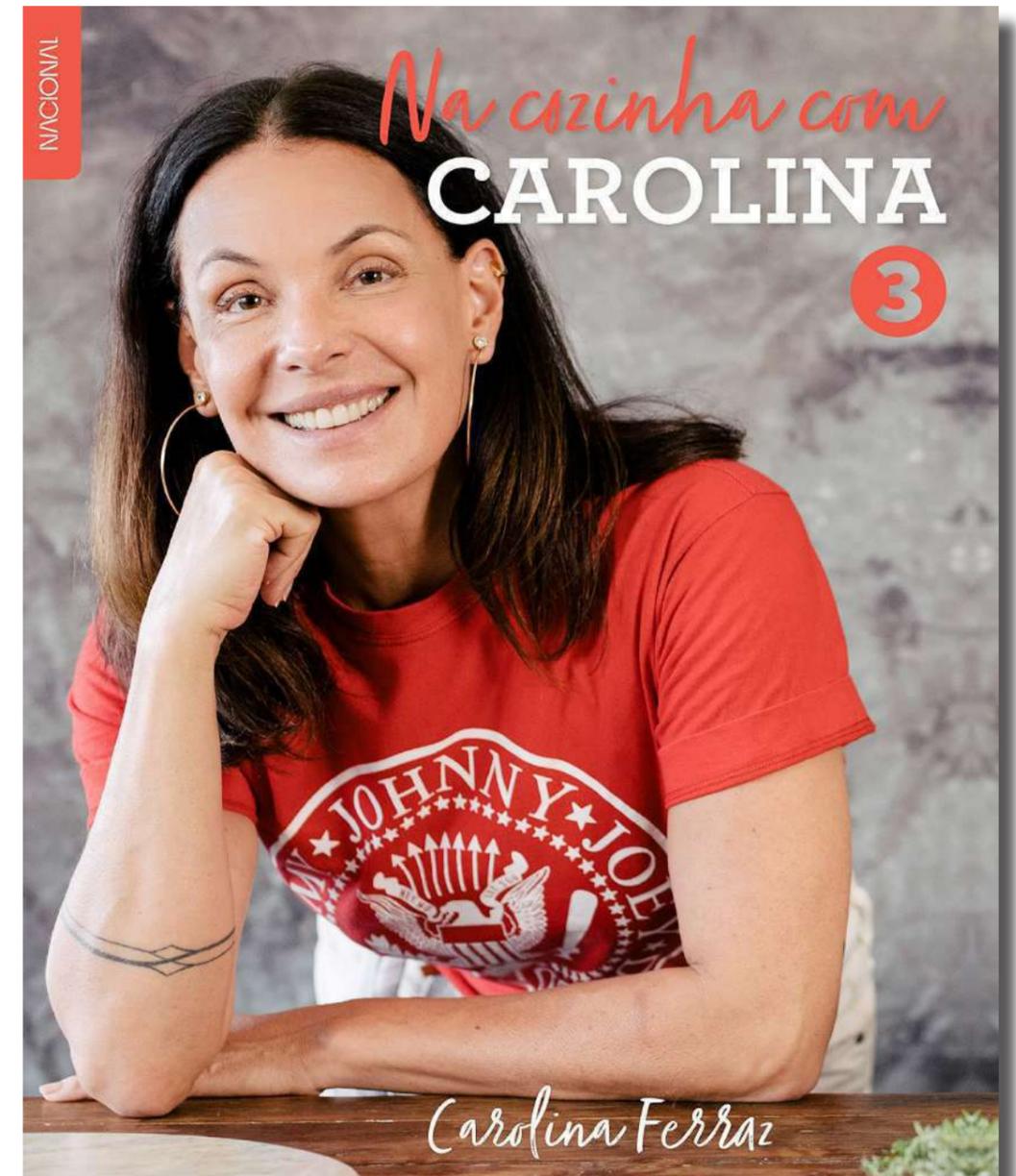
A09 - FOOD & MEDIA CELEBRITY (WORLD)

BRAZIL

Na cozinha con Carolina
Carolina Ferraz
Letras Lavadas Edições

Na cozinha com Carolina 3 brings new recipes from Carolina Ferraz, now in a volume inspired by her mother's cooking. There are dishes for every type of occasion, from fresh appetizers for informal gatherings with friends to sophisticated French cuisine for more solemn events, always described with the presenter's lightness and good humor. In the middle of the ingredients and ways of cooking, there are comments by Carolina evoking emotional memories about the food and the moments that were marked by her. A great choice not only for those who are learning to cook, but also for lovers of versatile recipes, Na cozinha com Carolina 3 is a book for those who wish to bring all of the presenter's spontaneity off the screen and fill their homes with comforting aromas and flavors.

Carolina Ferraz was born in Goiânia, Brazil. She started her professional career as a model. She then migrated to television, where she presented programs and acted as an actress, giving life to roles of great repercussion in soap operas, cinema, and her own YouTube channel.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A09 - FOOD & MEDIA CELEBRITY (WORLD)

CANADA

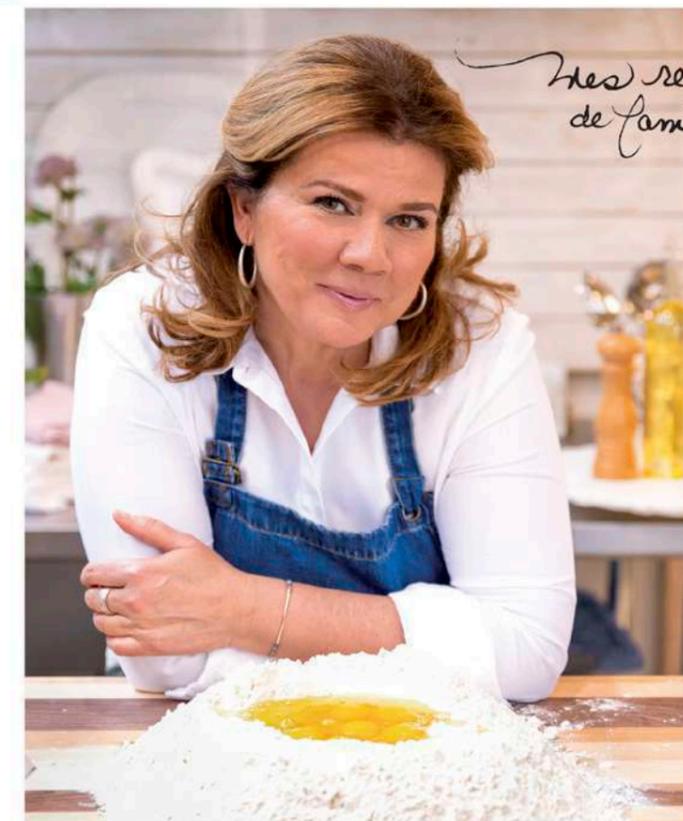
Gourmande!
Marina Orsini
Québec Amérique

Having established herself as one of the Quebec public's favorite personalities for nearly 40 years, actress and host Marina Orsini offers a cookbook that is full of the good flavors of here and of Italy. Through personal accounts, a host of photographs and memories, she recounts the most important moments of her life. She invites us, no more and no less, to her table!

A generous offering in which she presents her favorite recipes as well as those of her mother, her aunt, her cousin and her grandmother - all women who helped her grow up and who, in a thousand and one ways, contributed to nourish the little girl she was... and the great gourmet she has become.

Marina Orsini

Gourmande!



QuébecAmérique

GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A09 - FOOD & MEDIA CELEBRITY (WORLD)

CHILE

Bravo por la cocina
Andrés Bravo
Trayecto Comunicaciones

“The book you have in your hands is an invitation to participate in an interactive, digital and culinary experience. If you like cooking and you are just starting out, this is your opportunity to learn traditional and homemade recipes, in an easy way and with ingredients you have at home. In these pages you will find 33 savory recipes and 33 sweet recipes, explained step by step and with recommendations of some ingredients, so that you have alternatives if you require it (ideal for celiac, lactose intolerant or diabetics), you can preserve them and you can make them whenever you want. In addition, if you have any doubts, you will find a QR code that will take you directly to the explanatory video of each preparation. The recipes you will find include: meats, fish, soups, casseroles, puddings, puddings, chupes, empanadas, pastas, breads, sweet doughs, pies, cookies, desserts and even cakes, among others. All with a homemade and unique touch that you will find here. I invite you to cook together and you can be part of #teamcocina, uploading your preparations to my social networks. Join me in this great adventure.” Andrés Bravo



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



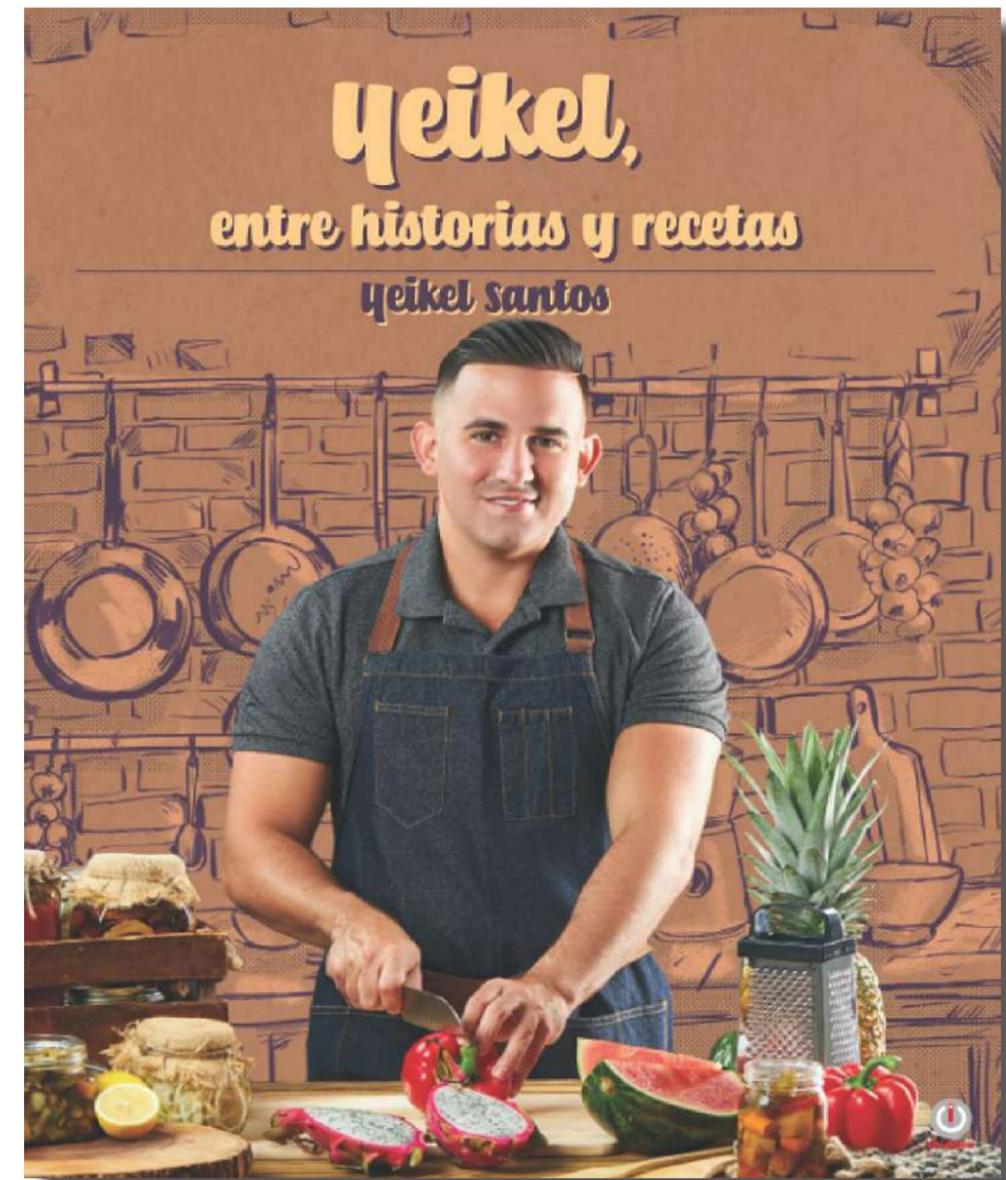
A09 - FOOD & MEDIA CELEBRITY (WORLD)

CUBA

Entre historias y recetas
Yeikel Santos
Ibukku

For many Yeikel Santos is a passionate cook, who now appears on television and is very active on social networks. They also recognize me as a young man who has very good contacts and rubs shoulders with many celebrities. But they don't know my story, they can't imagine the many barriers and obstacles I had to overcome, let alone the crazy things I did to build my path, based on effort and perseverance. Through fun and entertaining illustrations, in this book you will learn about my story, who were my guides to achieve my dream and fight for it.

Everything you will read here is based on my personal story, which involves characters that I hope you will enjoy and find motivating. I also share some recipes for food preservation by natural methods, which at the time I was taught by my dear teachers on the subject, Vilda and Pepe, to whom I dedicate this book. I hope you enjoy it and remember that old saying: "He who saves always has".



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



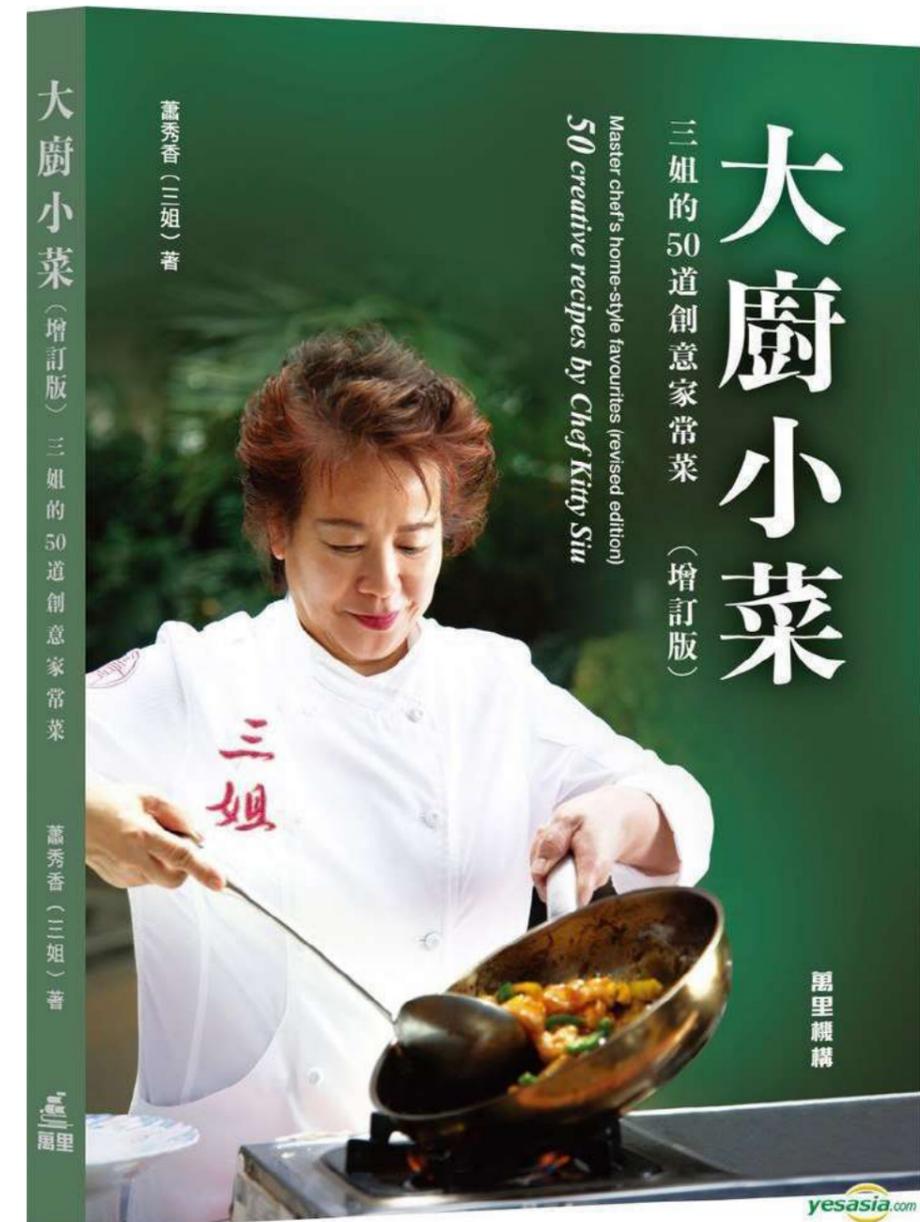
A09 - FOOD & MEDIA CELEBRITY (WORLD)

HONG KONG - CHINA

50 creative recipes
Chef Kitty Siu
WanLi Books

Kitty Siu is the only female Cantonese chef in Hong Kong to have been awarded the title of “Chef of the Year” and is also a popular TV cooking show host, known for her ability to incorporate creativity into traditional dishes and her quick wit.

In this book, Kitty Siu adds five chef-grade recipes and tips on how to get started in cooking. The experienced friends will discover the tips to improve their cooking skills and cook better dishes to share with their loved ones.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A09 - FOOD & MEDIA CELEBRITY (WORLD)

INDONESIA

Baking at Home
Luvita Ho
Gramedia

The most important thing behind one's success is talent and passion. This is proven by Luvita Ho, the 1st winner of MasterChef Indonesia Season 2 in 2015 who has consistently pursued a career in pastry. Successful in her online business, Luvita is now a prolific YouTube content creator.

The book, Baking at Home-50 Simple & Failproof Recipes ala Luvita Ho, contains her signature recipes which are divided into 4 categories: Pastry & Choux Bread, Cookies, Sponge & Cake, Dessert/No Bake, and Complementary. There are 50 favorite and contemporary recipes that are always sought after by pastry lovers such as Garlic Twist Bread, Double Chocolate Bomboloni, Chocolate Choux au Craquelin, Almond Tart, Chocolate Cat's Tongue, Pineapple Thumbprint, Pandan Cheese Sticky Rice Cake, Cookies & Cream Ogura, Apple Crumble Muffin, Tres Leches Cake, Mini Baked Cheese Cake, Chocolate Panacotta, No Baked Coffee Cheese Cake, and others.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



A09 - FOOD & MEDIA CELEBRITY (WORLD)

PANAMA

Cocina Fusión Tropical
Gabriel Grimaldo
Biblioteca Nacional

Tropical fusion cuisine is that which exalts the products of the different regions of the countries that make up the tropics. Gabriel Grimaldo is a semifinalist of the culinary reality Master Chef in its first edition in Panama, in this conversation that was enriching and very pleasant we talked about his time in Master Chef and how was his experience and how he reflects his culture in his book that is about to come out. This is the first part of this conversation where the union of our products, regardless of the name, is an identifier of what we are.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



B16 - BESTSELLERS OF THE YEAR

ITALY

Benvenuti in casa mia!

Tante ricette facili e consigli semplici per risparmiare in cucina e in casa
Benedetta Rossi
Mondadori

The Italian blogger, writer and TV host Benedetta Rossi is now part of millions of Italian families.

Her followers are constantly growing (over 8 million on Facebook, 3 million on YouTube and 4.4 million on Instagram), because on her social networks everyone can find the right recipe for a special occasion, to satisfy the whim of the moment or a family need. In this book, Benedetta gives us hints and tips for reconciling an increasingly fast-paced life, respect for the environment, and attention to savings. And these are precisely the three sections into which the book is divided, collecting dishes that can be cooked in a flash and save us time, recipes that do not require cooking, and dishes that, in order not to overspend, can be prepared with the few ingredients we have at home, but are also perfect for special occasions.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



B07 - BEST ILLUSTRATIONS

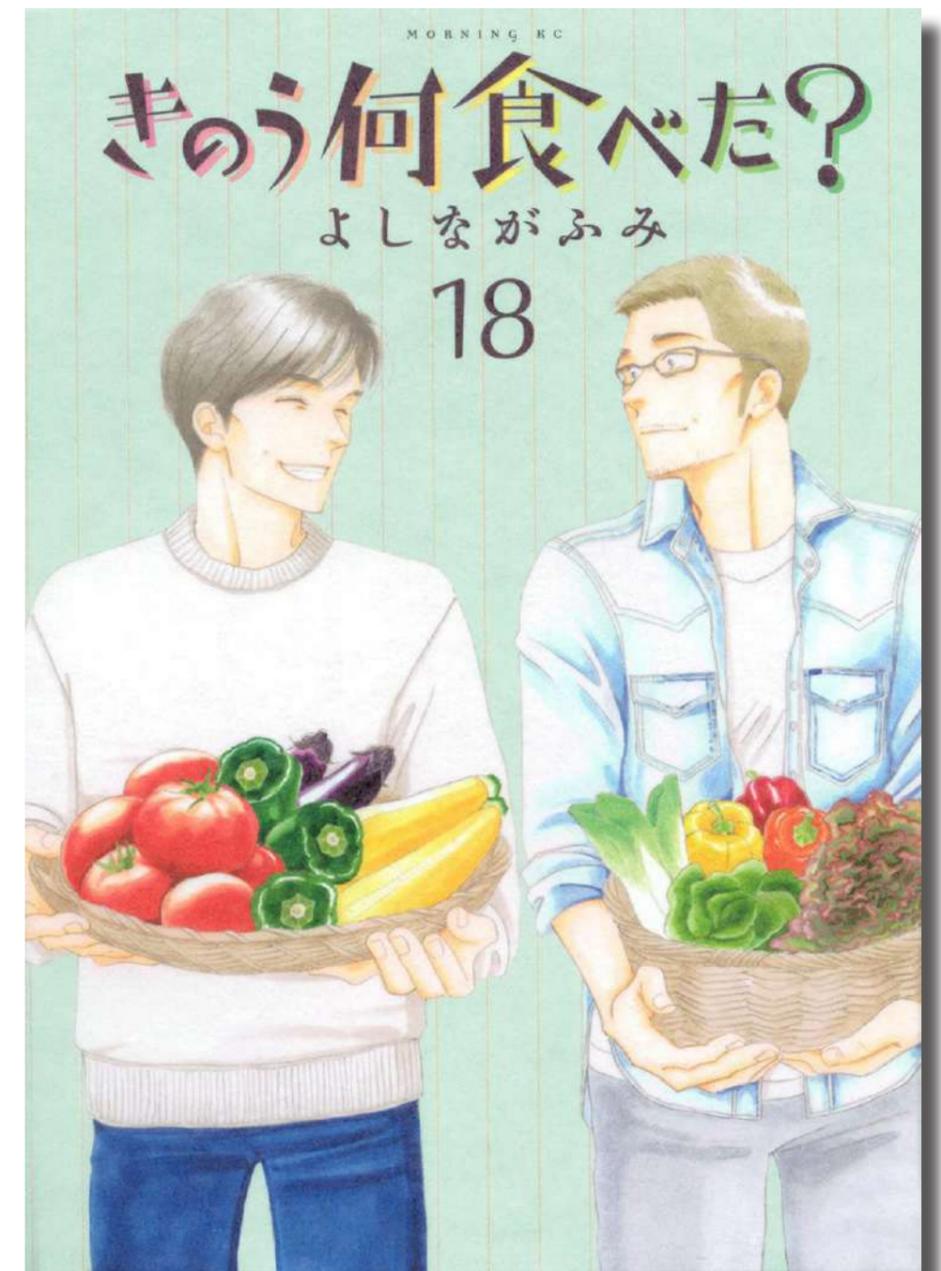
JAPAN

What Did You Eat Yesterday? n°18 Fumi Yoshinaga Vertical Comics

A hard-working middle-aged gay couple in Tokyo come to enjoy the finer moments of life through food. After long days at work, either in the law firm or the hair salon, Shiro and Kenji will always have down time together by the dinner table, where they can discuss their troubles, hash out their feelings and enjoy delicately prepared home cooked meals!

Over the past decade few female comic artists have been as beloved as Fumi Yoshinaga. Born in Tokyo, Japan in 1971, Yoshinaga is a graduate of the prestigious Keio University of Tokyo. A lifelong comic artist and story teller, she made her professional debut in 1994 with her short series, The Moon and the Sandals, serialized in Hanaoto magazine, but was previously a participant in many indie comic and fanzine conventions.

Since her debut Yoshinaga has produced 16 series, a few of which have been adapted into motion pictures and animated TV series.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



C06 - BEST NORDIC COOKBOOK

DENMARK

Vildt Sulten

Sune Rasborg, Design Allan Funder Kaas

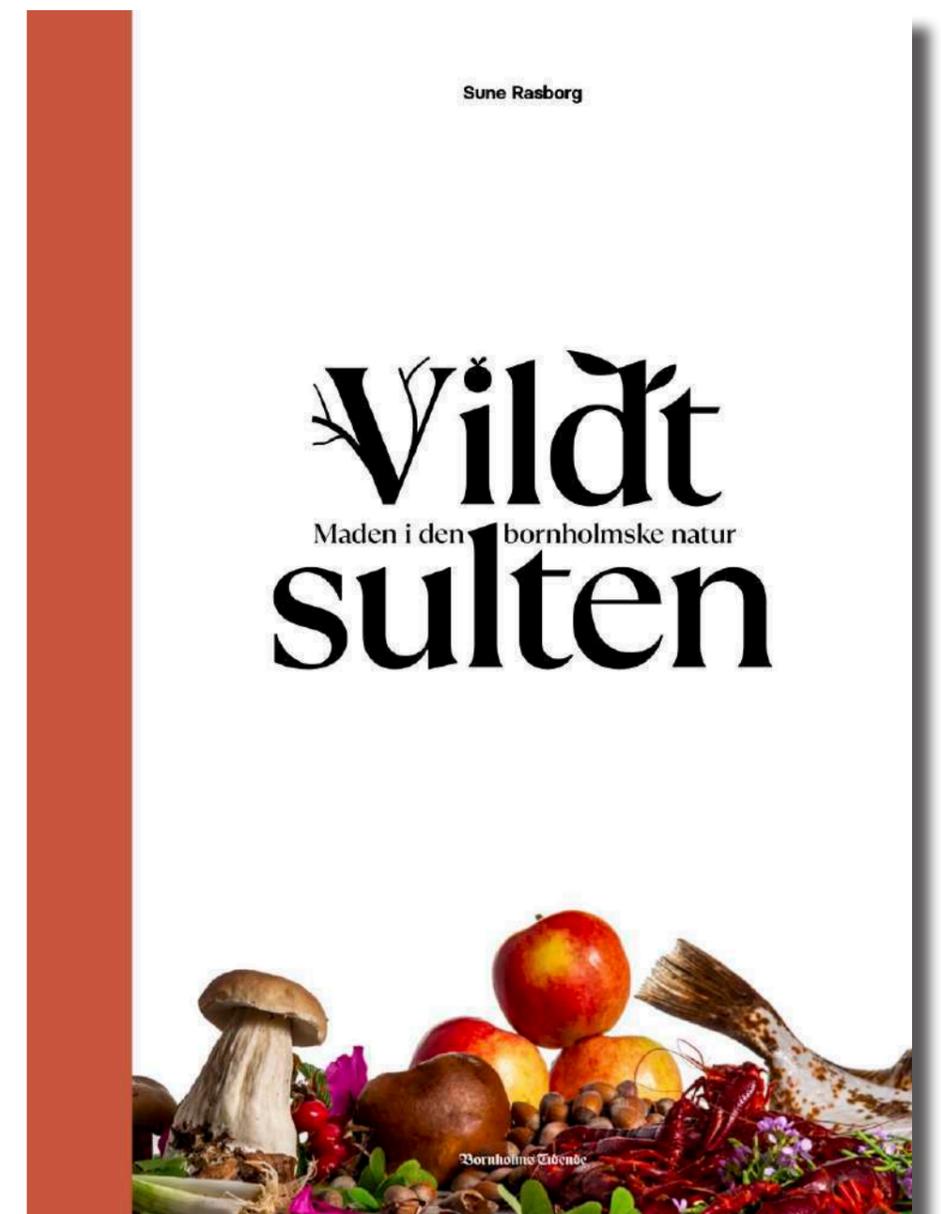
Bornholm Tibende

“I trained as chef at leading Danish restaurants in the nineties. Since then my work has circled around food in all kinds of ways. I have created three award-winning food culture books and TV programmes from Denmark, India and Greenland. After working with a very skilled photographer for five years, I’ve claimed the camera myself and now I am cooking, styling and photographing food on my own.

Over the years my work with and around food and food related projects, has provided me with a huge network of likeminded persons all over the world.

That opens a lot of possibilities for collaborations, which is very beneficial for my self and my clients.”

Sune Rasborg



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



D02 - BEST HEALTH COOKBOOK

SOUTH AFRICA

Heal Your Gut Euodia Samson

South African actress Euodia Samson has proved she's just as proficient in front of a stove as she is on a stage, with the release of her first cookbook, *Heal Your Gut*. The Cape Town-born actress and TV personality is best known for the roles in movies such as the Netflix original, *Angelina*, as well as the Showmax film, *Twisted Christmas*.

While Samson has dazzled in TV shows such as *Arendsvlei*, *Waterfront*, *Onder Draai die Duiwel Rond* as well as her iconic role in *Tussen Duiwels*, what many may not know is that she is also a Tension and Trauma Release Therapist and an Integrated Wellness Consultant – with a passion for simple, delicious food that promotes health.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES

Winner

GOURMAND
World Cookbook Awards

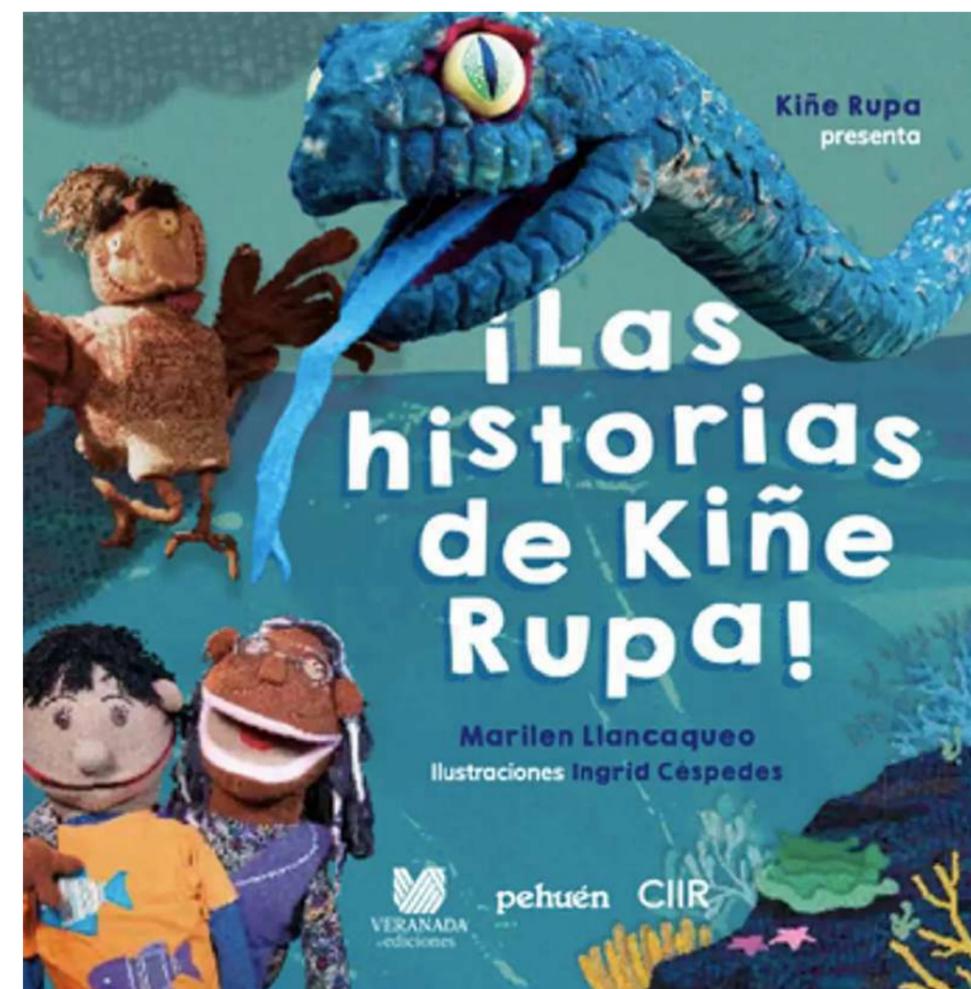
D16 - BEST INDIGENOUS PEOPLES FOOD BOOK

CHILE

La Historias De Kiñe Rupa
Marilen Llancaqueo
Pehuén

Segundito and his grandmother Paskuala share their days away from the city. There is always something to do there, sometimes toasting wheat or perhaps kneading bread... but that is not synonymous with boredom. On the contrary, between laughter and crazy songs, together with his inseparable cat, Segundito will relive ancient stories that he will never forget.

Four stories representative of the Mapuche culture, traditional tales adapted for children, based on the successful TV miniseries Kiñe Rupa. The book includes an activity booklet with word search, crossword puzzles and recipes for the whole family.



GOURMAND AWARDS 2023

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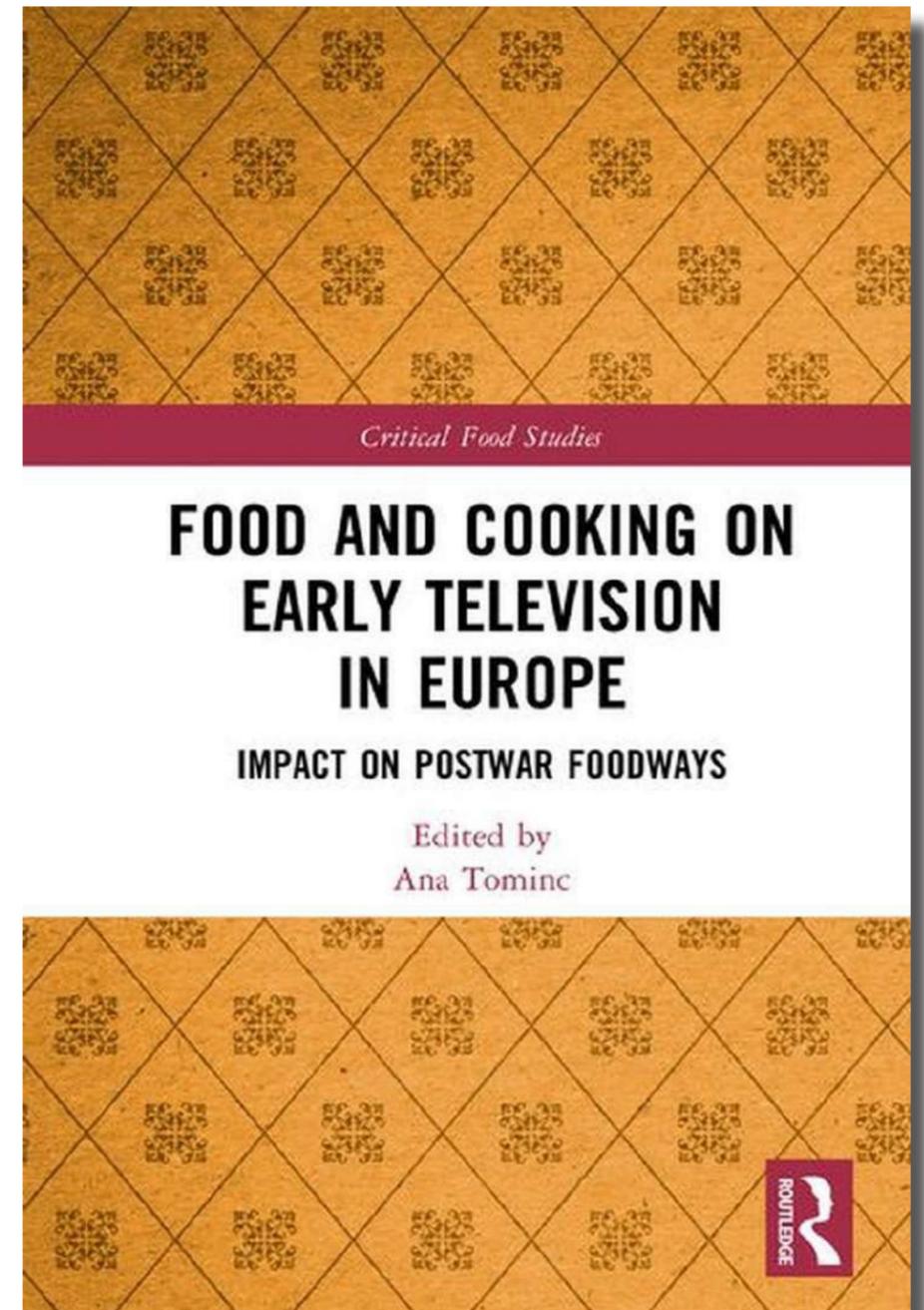
D05 - BEST CULINARY HISTORY BOOK

SCOTLAND - UNITED KINGDOM

**Food and Cooking on Early Television in Europe
Impact on Postwar Foodways**
Edited By Ana Tominc
Routledge

This collection critically examines the role of food programming on European early television and the impact this might have had on food habits and identities for the European audiences. It foregrounds various food programme genres, from travelog, cooking show and TV cooking competition, to more artistic forms. For the first time, it examines in one place eight European countries, from Portugal to Czechoslovakia and Britain to France and Yugoslavia, to explore ways in which television contributed to culinary change, demonstrating differences and similarities in which early food programme in Europe shaped and promoted progress, modernity, gender and national identities in both Eastern and Western Europe.

Featuring a number of archival images that illustrate early food programme visually, this collection complements other research into postwar food history, adding a perspective of visual medium that is often neglected. As such, it should be interesting for food and media historians as well as those interested in European postwar history and culture.



GOURMAND AWARDS 2023

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D07 - BEST FOOD HERITAGE BOOK

SPAIN

Los fogones tradicionales

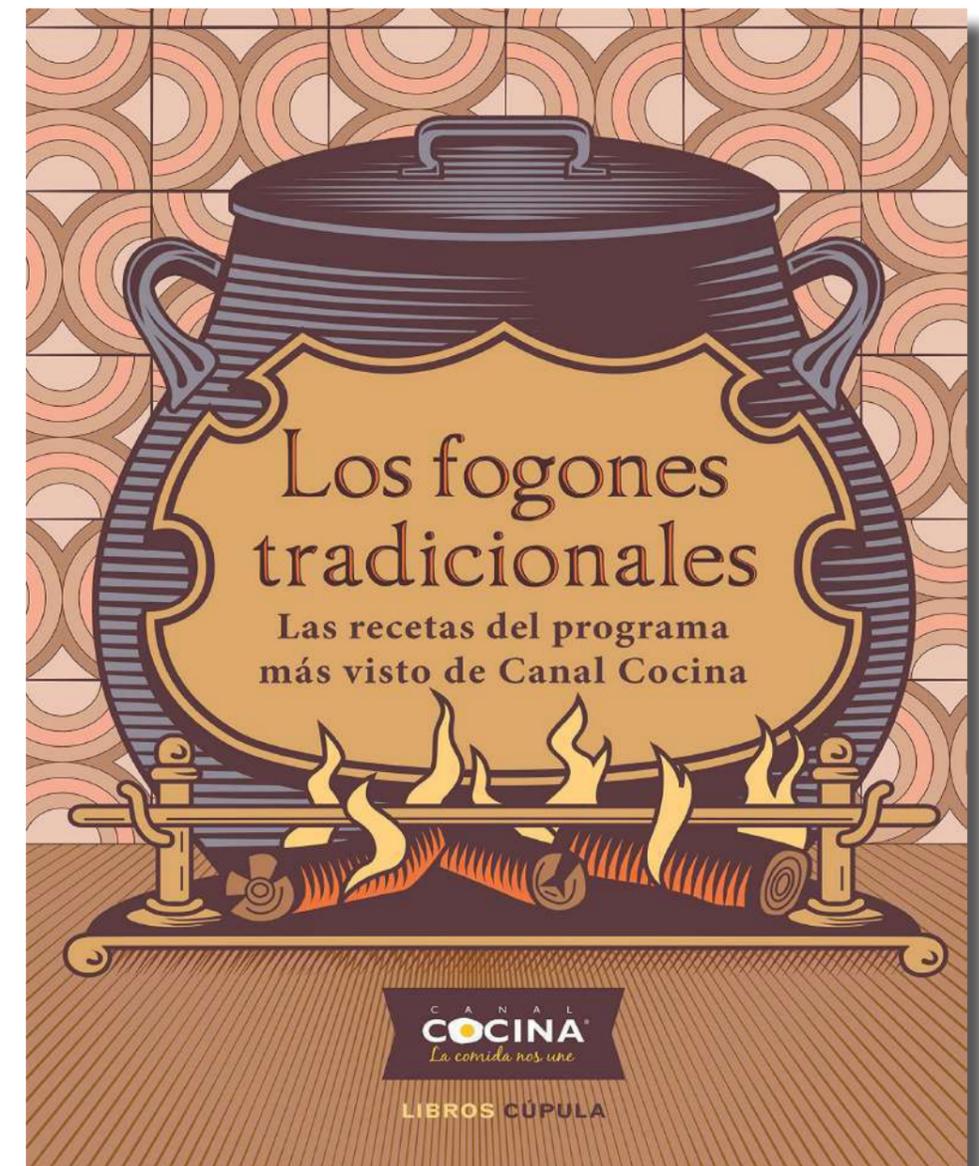
Las recetas del programa más visto de Canal Cocina

Canal Cocina

Libros Cúpula

Fogones tradicionales collects a selection of the 300 best recipes of the most successful and long-lived program of Canal Cocina, which has traveled to all corners of Spain looking for those houses in which they still cook in the fireplace over a slow fire and in which the locals prepare recipes that have practically fallen into oblivion and so are collected in this work to not let die those dishes of yesteryear, passed down from generation to generation.

After its twenty successful seasons on television, this work recovers the process of elaboration of different dishes of our popular cuisine. From the hand of those who still preserve the old recipes inherited from their ancestors, we will be able to know and remember the richest gastronomic tradition of Spain. Tortillitas de garbanzos, Liebre al vino tinto, Cocido de Lalín or Rosquillas de puff pastry are just some of the dishes that we will find in the book and that originate from different localities and corners of Spain.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



BEST WINE EDUCATION BOOK

ARGENTINA

Chin Chin, El vino es fácil
Marcela Rienzo
Ediciones del Retortuno

Marcela Rienzo was born in the city of Buenos Aires. She is an International Sommelier graduated from the Escuela Argentina de Sommeliers, the Catholic University of Cuyo and the Hotel Management School of the University of Barcelona. She is a member of the Board of Directors of the Argentine Association of Sommeliers. For the last 5 years, she has been presenting wine and beverages in the TV program Cocineros Argentinos, which is broadcasted on Channel 7 for the whole country.

She developed Spiritu, Aromas de Vino, the first kit for the training of the olfactory sensory capacity, specialized in the Argentine terroir and used by Sommeliers, winemakers and educators. She was a career teacher at the Escuela Argentina de Sommeliers, and head of the “Wine Sensory Appreciation” course at the Instituto de Gastronomía y Hotelería, and professor of “Enología” at the Instituto Superior Mariano Moreno.



GOURMAND AWARDS 2023

WINNERS BY COUNTRIES



BEST DRINKS BOOK OF THE YEAR

SWEDEN

Thirty Wine Cellars - The art of ageing and appreciating wine
Johan Magnusson
Millhouse

This tour de force is intended for readers who want to build and equip their own wine cellar. People who already have a cellar will also find sage advice and handy tips. Even those with a general interest in wine will find much useful information.

The reader is also taken on an exclusive tour of 30 Swedish wine cellars in words and pictures from chateaux to apartments. The owners of the cellars describe their interest in wine, priorities for setting up their cellars, and plans for the future, alongside hundreds of sumptuous photographs and illustrations.

Johan Magnusson is a well-known wine expert, certified by the Swedish Chamber of Commerce as an appraiser of wine and distilled wines. He runs the wine cellaring business Magnusson Fine Wine in Stockholm and appears regularly on TV and radio.

