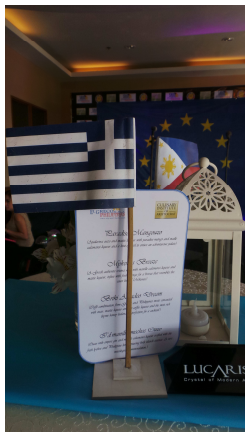




2 July 2014

**Enchanting Muses with Sumptuous Greek Food
mark the culmination
of the European Culinary Season 2014
in Aristocrat**

Young Filipino women were clad in enchanting Greek muses' attire. They were like the perfect musai or muses personified to usher guests to the "Enchanting Greek" night.



Greek flags and miniature gazebos provided the fantastic accent to cap the European Culinary Season 2014 held on 30 June in Aristocrat, Roxas Boulevard, Manila.

Greek Chef Anthony Kouroustsavouris of the Culinary Institute of Aristocrat gave the guests a sampling of Greek salad, shrimp *saganaki* (appetizer served with shrimp, feta cheese and tomatoes), chicken pie and *kataifi* (a popular Greek pastry made with a special form of shredded phyllo dough) during his culinary demonstration.

Chef Kouroustsavouris learned the craft of pastry making under the tutelage of one of the best pastry chefs in Greece, Stelios Parliaros. He is an expert in his field armed with more than 12 years of preparing authentic Greek cuisine and pastry baking and has started his own company, El Greco Philippines.

The Greek culinary expert also prepared his version of *tzatsiki*, pita bread, *saganaki*, *spentsofai*, chicken pie, *moustaka* and *kataifi* combined with Aristocrat's all-time favorites such as chicken and pork barbeque coupled with pritson kawali.

Greek cuisine is, indeed, as diverse and elegant as its culture and heritage.

No wonder Madam Priscila Reyes Pacheco, President of Aristocrat, decided to have a Greek motif for the culminating event of the European Culinary Season in Aristocrat.



EU Ambassador Guy Ledoux (3rd from left) and President of Aristocrat Madam Pacheco (4th from left) lead the breaking of plates, a popular Greek custom.

Mrs Pacheco in her speech during the culminating event for the European Culinary Season recalled her visits to the Greek islands of Mykonos, Rhodos and Santorini.

"Such a beautiful country and history came alive", she said. "I also had a chance to cross from Athens the Bosphorus, which divides Europe and Asia which made me feel the Philippines was so near. I also saw how the Greeks were similar to the Filipinos – close family ties, always finding an occasion to celebrate, with food being passed around to share".

These bits of Greek culture were her inspiration when she hosted the "Enchanting Greek" night on 30 June.

Meanwhile, European Union Ambassador Guy Ledoux cited the strong food and family culture among Europeans and Filipinos alike which was the source of inspiration behind the "European Culinary Season".

Ambassador Ledoux thanked all the 24 participating restaurants in the culinary season held from May to June 2014 which participated through chef demonstrations, wine and beer tastings, special European degustation menus, culinary film screenings and a pub quiz. He also expressed eagerness to expand the European Culinary Season nationwide.

From May to June 2014, Filipinos were able to rediscover European food culture and its rich heritage particularly from Austria, Czech Republic, France, Greece, Italy, Netherlands, Germany, Spain, Switzerland and the United Kingdom. New participants who shared their specialties from Italy were Va Bene Pasta Deli, Galileo Enoteca Deli, Gusto Italian Restaurant, Café 1228 in New World Hotel and for the first time from Lahug City in Cebu, Anzani New Mediterranean Restaurant. The two new Spanish restaurants are Donosti and Tapella and from France, Le Coude Rouge and the British's The Royal Piccadilly.

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