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**Top Chicago Chefs Whip Up Inventive Polish Cuisine
in a Unique New TV Series: *Poland on a Plate***

Chefs Tap Polish Roots for New Cooking Show on Polvision TV, Comcast, YouTube

CHICAGO—Top Chicago-based chefs are taking Polish cuisine to another level in “Poland on a Plate,” a unique new English-language cooking series on Comcast 397 and Polvision digital 24.4. The half-hour series airs simultaneously on both stations, Friday nights at 8:30.

“It’s not your grandmother’s cooking,” says “Poland on a Plate” host Basia Brown, Polish food enthusiast, passionate cook and avid blogger. “Each week we invite popular chefs to showcase both traditional and modern Polish cuisine.”

Kevin Hickey of Bottlefork, Rick Gresh of David Burke’s Primehouse, Mark Grosz of Oceanique, Michael Lachowicz of restaurant Michael and Gale Gand of Tru and SpritzBurger are among the stellar chefs who demonstrate their own innovative recipes. While whipping up new twists on traditional Polish favorites, these inventive chefs and restaurateurs focus on the “farm-to-table, fresh and local” food trend so popular in both the U.S. and Poland.

Featured chefs reflect their Polish roots in imaginative dishes such as Tom Rybinski’s Lobster Pierogi and Deconstructed Salmon Pierogi, Bogna Solak’s modern take on Mazurki (Polish caramel tarts) and Art Wnorowski’s trio of gourmet, Chicago-style interpretations on an old Polish favorite, Polska kielbasa.

“By showcasing new Polish culinary trends, ‘Poland on a Plate’ appeals to cooking fans from a wide array of backgrounds and demographics, as well as second- and third-generation Polish-Americans,” says Basia Brown.

In addition to hosting guest chefs, Brown presents her own two-minute, easy-to-follow cooking tutorial with family-friendly recipes starring Poland’s famous national export, Krakus ham, the show’s major sponsor.

Poland’s Food Revolution Goes Global

Poland’s “food revolution” has a truly global flavor: Last year, the Polish Institute in Israel hosted that nation’s first Polish Culinary Week, with a series of culinary-cultural experiences intended to redefine the concept of Polish cuisine. And Paul Richardson, in a *Financial Times* travel article last year (2013), called Poland’s light and inventive new cuisine “a food revolution”—especially in restaurants along the Baltic Coast.

Indeed, “Great Goose,” the pilot episode of “Poland on a Plate,” stars Artur Moroz, well-known chef/owner of restaurant Bulaj in Sopot, located on the Baltic Sea coast. Moroz created Goose Escalopes with Squash Risotto, and a Roasted Goose plate with Root Vegetables, featuring local ingredients from his area of Poland.

Polish Diplomats Welcome New Program

Chicago’s Paulina Kapuścińska, Poland’s consul general in Chicago, is enthusiastic about the new showcase for trends and new ideas in Polish cooking. “We’re pleased that this program will introduce Chicagoans to the exciting ‘revolution’ in Polish cuisine,” says Consul General Kapuścińska.

Additionally, Paweł Pietrasieński from the Trade & Investment Section of the Embassy of Poland in Washington D.C. is excited about the new opportunity to highlight imported products from Poland. “This new program will further stimulate the growing U.S. demand for healthy Polish food products,” says Dr. Pietrasieński. “Our innovative culinary movement is capturing the attention of cooks, diners and professionals who love new ideas in food preparation.”

While Chicago area viewers can watch new and previously aired episodes of “Poland on a Plate” at 8:30 Friday nights on Polvision 24.4 and Comcast 397, global food lovers outside Chicagoland can find recipes at PolandonaPlate.com, with video clips linked to YouTube.

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*For photographs or interviews with program host and/or guest chefs,
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