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PRESS RELEASE

DODONI is the gold sponsor of the Toque's d'Or 2022 for the second year in a row.

Feta DODONI and DODONI Strained Yoghurt added a new depth to the dinner de gala dishes.

DODONI was the official sponsor of the “Toque’s d’Or” award ceremony, which took place on Monday, April 4, at the iconic Grande Bretagne Hotel, for the second year in a row.

The event blended glitz with empathy, since it was devoted to “Zero Food Waste,” as was the concept of the menu, which was exclusively developed for the evening by Asterios Koustoudis and Tassos Mantis, with exquisite dishes that stood out for their original appearance as well as their taste.

The chefs' high gastronomy dishes were complimented and wonderfully embellished for another year by the authentic and award-winning P.D.O Feta DODONI and the DODONI Yoghurt, providing guests with a sensory voyage and an ultimate taste experience, proving that high gastronomy is synonymous with DODONI.

DODONI supports the movement via responsible actions, recognizing the need of reducing Food Waste in order to create a more sustainable future. Furthermore, it recognizes the raw material's leading position in modern Greek cuisine, with the finest quality DODONI goods serving as a sign of its relationship with prestigious restaurants and high gastronomy professionals.

DODONI Marketing Manager Vicky Papoutsaki presented the “Top Notch” award to the top restaurants in Thessaloniki, namely Dome Real Cuisine, Grada Nuevo, Marea Sea Spirit, and Haroupi. After the event, she stated, *“It is our great pleasure to support the emblematic institution “Toque’s d’Or” for the second consecutive year. DODONI's flavour could not be absent from this year's event, because for us, high gastronomy and high-quality raw materials are inextricably linked. Since social and environmental awareness are critical to our future, good food management is important for the sake of all. Congratulations to all the award-winning restaurants' owners and chefs, as well as to the institution, for the implementation of such an initiative and its excellent execution.”*