



Food on the Edge 2016:

Talks, Producers and the Best Restaurant in the World

For the second year in a row, Michelin-Star Chef JP McMahon of Aniar and Bodega organised his Food on the Edge Symposium in Galway, a day that saw 400+ industry players gather to listen to chefs and food experts from all around the world discuss the future of food, food culture, sustainable food and much more. Beside the symposium was the Artisan Food Village, sponsored by La Rousse Foods, Failte Ireland and the Wild Atlantic Way. It hosted dozens of amazing Irish producers who showcased the finest products that the country has to offer. From Irish-grown snails of Gaelic Escargot and Beef charcuterie from Killenure Dexter Beef, to pickled herrings of Silver Darlings and fresh or smoked eel from Lough Neagh Eels, to only name a few, visitors got to test the products and discover the best flavours in the country...

One of the most talked about event was the participation of 3 Michelin Star Chef Massimo Bottura of Osteria Francescana in Modena, Italy. Chef Massimo's restaurant was named Best Restaurant in the World and Europe in 2016. After his talk on "Cooking is all an Act", he visited the Artisan Food Village to experience Irish products and talk to the producers. Other speakers and panel members included Chef Matt Orlando of Amass in Copenhagen who spoke about "Producing Food Sustainably", Michelin Star Chef Nathan Outlaw who discussed "Building a Global [food] Network" or Chef Ned Bell of the Four Seasons in Vancouver, who hosted a panel on "The Future of Canadian Food"; among other and many amazing speakers and panellists.



[Full List of Speakers and Panels Here](#)

[Full Photo Album here](#)

[Videos of the producers and Chef Massimo Bottura here](#)

