



## LUXURY OF FREEDOM

BIG BERRY CHEF:

# MARGARITA GABRIELYAN, A YOUNG COOK WITH GREAT PLANS!

Amazing dish and refreshing dessert was the choice for the fifth edition of BIG BERRY.

By Mariliza Bonesso  
BIG BERRY, Slovenia

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A former Intern at Mandarin Oriental in Geneva (Switzerland), Margarita Gabrielyan, a great cook in the beginning of her career, defines herself as a salty person and justifies her point of view by saying that salty food is what she prefers to cook! However, if you spend only 30 seconds in her company, you will definitely say she is a sweet person.

Taking part in the fifth edition of BIG BERRY Chef, Margarita's cooking performance in the last weekend of May (27th and 28th) in the BB kitchen was nothing less than pleasant. With her quiet personality, she took over the mission of cooking two dishes, but not before visiting TIK TAK Café, where she tried a blend of her favourite ice cream flavours: passion fruit, chocolate and mango.

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The mission of deciding what meals will be cooked is always challenging, however, Margarita also dealt great with this! Beefsteak topped with mushroom sauce, served with homemade pasta and sautéed vegetables, always using Zlati Ghee’s butter, was her first suggestion and cooked meal. It was really yummy! For Sunday, her choice was lemon cream with raspberry coulis, served with fresh berries. During the preparation, the chef was provided with kitchen tools by the Status company.

Throughout BB team conversations and interviews with Margarita, a dream of this young but determined cook was revealed: “What I really want is to be knowledgeable in the culinary industry

and, after that, I would like to have a company in which I could work with ingredients and food production.”

Right after preparing her last plate, Margarita hosted Danilo Pavlovič, who gave her one of his company’s best product, which is a berry jam, and they spend some time chatting and trying the Margarits’s lemon cream dessert.

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## Trying the cook game

“I felt like I was a part of the team, not as a guest, so for me, it was really enjoyable”.

Berryshka chocolate, with its amazing lavender version, was praised by the chef during the Trying the Cook game: “I like this kind of chocolate because it is not very sweet”. Pivovarna Vizir, with its Yellow Submarine beer, was defined by Margarita as having a good smell and for tasting really nice. The yoghurt with berries, produced by Totter, BB’s new

partner, was described as having a great texture and for not being acid.

Finally, after taking part in every activity prepared by BIG BERRY, Margarita declared to have “enjoyed BIG BERRY because of the location and people: “I felt like I was a part of the team, not as a guest, so for me, it was really enjoyable”.