



Culinary Cinema at Prague IFF – Febiofest 2021: an exclusive Italian-American evening on the big screen and on the plate

The 28th Prague International Film Festival – Febiofest will again feature a special section titled Culinary Cinema, which combines current films with unique culinary experiences. The exclusive film-and-food event will take place on 18 September. In the first part of the evening, the attendants will be served the documentary film *Funke*, which follows the story of American chef Evan Funke whose signature craft is hand-made pasta. After the screening at Cinema City Slovanský dům, a dinner inspired by the film will be served at Restaurant Obecní dům.

The delicate **four-course menu** is created by chefs **Tomáš Juřík**, executive chef of the La Collezione network, which brings authentic Italian dishes and products to the Czech Republic, and the famous La Finestra in Cucina's **Patrik Fréhar**. The first three courses, united under the headline VIVA BOLOGNA!, are mortadella-filled tortellini in lightly truffled meat broth; orecchiette grandi with ragout; and bucatini Cacio e Pepe, all completed by the final course called WE DO SPEAK AMERICANO – guanciale ice-cream with peanut parfait and Amarena sour cherries. **Tickets for the event (screening and dinner) are available for CZK 1790.**

Funke: the film

Renowned chef Evan Funke had left the gastronomy business for some time, but now he's back with an idea for a luxury pasta-based restaurant in LA. In spite of all-around automation, he stays faithful to the craft of hand-made pasta, and through it, to his Italian mentors' legacy. This rich documentary is a portrait of a man whose passion for cooking and good, honest food helps him overcome every hurdle and setback – and gives him friendships for life.

Gab Taraboulsy's documentary *Funke* had a successful premiere at the Los Angeles Film Festival. The Montreal-born director started out as film producer and assistant director, and he has been directing his own short films since 2010. His second short, titled *My First Movie* (2011), won him the Honorable Mention as RBC Emerging Filmmaker at the Toronto IFF in 2011. Taraboulsy has also worked on a number of TV series. *Funke* is his feature-length directorial debut.

Tomáš Juřík, executive chef at La Collezione

Tomáš Juřík's cooking career started at Pastacaffe Tonino Lamborghini, followed by La Degustation Boheme Bourgeoise and Bellevue Restaurant. His international experience includes the Swiss hotel Les Sources des Alpes and a month-long internship at the 2-star Michelin restaurant A Voce in New York. The next step was a stint as chef at La Bottega Bistroteka (part of the La Collezione network), and 4 years as chef at La Finestra in Cucina. After 13 years of perfecting his craft, his vast professional experience comes to full fruition as he takes over the position of executive chef of the entire La Collezione network. Additionally, his cooking courses at Laboratorio are always very popular, as he loves to push both himself and others. Tomáš is known especially for his work with meat and fish. He firmly believes that with quality ingredients there is no such thing as a bad dish, only a badly prepared one.



And what did he think of the Funke documentary? *"Frankly, I loved it! I really appreciated how beautifully the film captures the love for the craft of cooking, despite the incredibly hard work that comes with it."*

Patrik Fréhar, head chef at La Finestra in Cucina

Patrik Fréhar started out at Pizza Nuova, which is part of the Ambiente group. A consequent two-year period at Portfolio meant a great leap in technique and processing for him. He gained other valuable experience at Alcron, where he made it to sous chef. From there, he moved on to La Collezione and became the chef at La Bottega Linka. When Tomáš Juřík became La Collezione's executive chef, Patrik took over as chef and leader of the whole La Finestra in Cucina team. He now has 10 years of experience and is full of passion for creating new dishes and fine-tuning flavours to perfection. He loves the state of flow that comes when the restaurant is full, the whole team is rolling in sync like a speeding train and the perception of time disappears. His favourite flavours right now are cardamom and ginger, and he has been enjoying sweet and salty combinations in desserts.

"I greatly enjoyed the documentary Funke, it's a wonderful film. I loved both the strong storyline and the awesome concept for the restaurant. It also reminded me of Chef's Table," Patrik Fréhar noted.

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