

BULGARIA



CHEF : ANTON VIHROV VASEV

Chef from Bulgaria who, after completing his hospitality studies in 2003, began working at one of the finest restaurants in Sofia, Bulgaria. After two years, destiny led him to Spain and Ecuador, where he worked for seven years. Drawing from his experiences during his journey, he decided to return to Bulgaria. He started working at the Bagri restaurant, where he delved into the world of fermentations using Koji. In 2020, he joined the Cosmos restaurant and its fermentation laboratory, SO Ferments. Today, he is in charge of fermentations and is part of the creative kitchen team. In his dishes, he uses products from local small producers that provide the taste of his homeland and natural umami. Anton Vasev is a father, chef, heartfelt artist, and founder of SOferments.

