

MEXICO



CHEF : FERNANDO PAQUINI GUTIÉRREZ

He studied Gastronomy at the University of London in Mexico City, his hometown. He took courses in Molecular Gastronomy with Chef Gunther Auerbach (Ciboulette). He began his career as a cook at the Novitsi Hotel and was later invited to collaborate at La Tana restaurant in Condesa. Seeking new challenges, he joined the Princess Cruises team. Upon returning to land, he became part of the Lampuga team at Grupo Hunan. In 2020, he served as the executive chef for the new project of Concours Mondial de Bruxelles in Mexico. At the Wine Bar by Concours Mondial de Bruxelles, he collaborated with Chef Gerardo Quezadas on the production of the cover for his book "Chile En Nogada: 200 Years of Legend." In his continuous pursuit of learning, he has undertaken internships at some Spanish restaurants, such as the Michelin-starred Villaparamesa and Trigo.

