



STARCHIEFS

New Khmer Cuisine: Mariya is coming to Zurich

Cambodian cuisine with a Western twist: Mariya Un Noun at Hannes Schmid's Smiling Gecko Gala.

Aug 16, 2023 – 6:00 am



Text: Daniel Böniger | Photos: Digitale Massarbeit

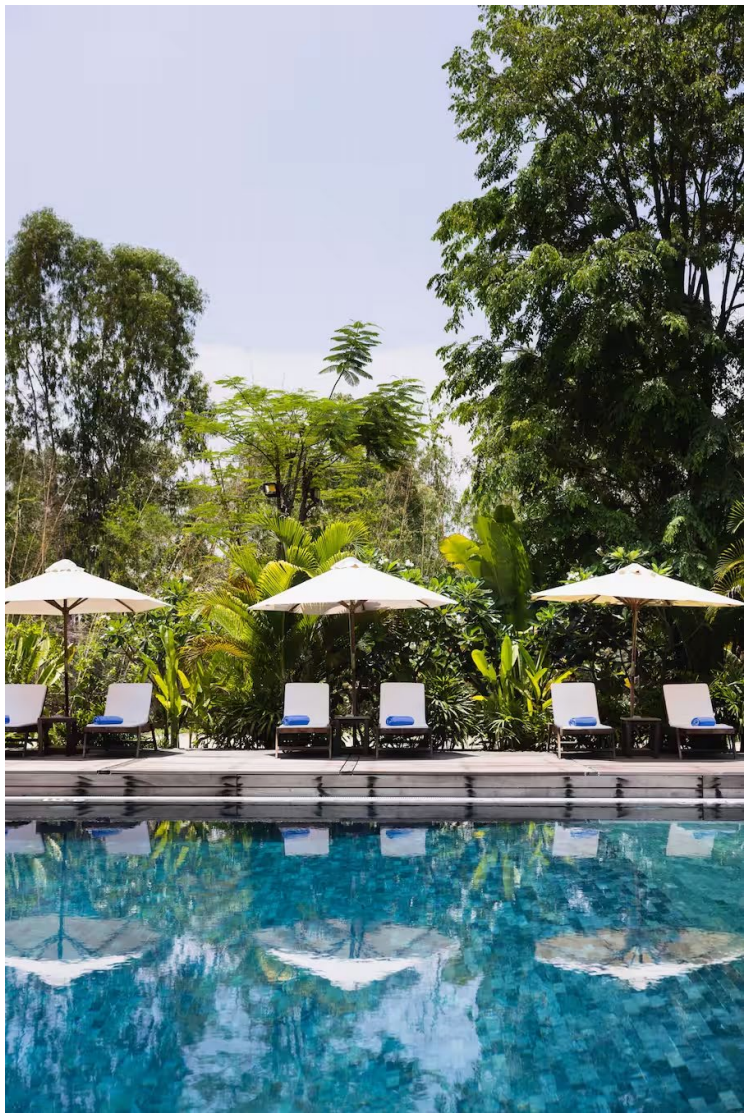
BOTTURA, CAMINADA, GIOVANNINI. On the one hand there are typical ingredients of Khmer cuisine: fish, kaffir lime, dried chillies... On the other hand, there is diversity brought about from European chefs that are worth seeing. Her teachers include Andreas Caminada, Massimo Bottura and Frank Giovannini. We're talking about Mariya Un Noun, who will be cooking on September 11 in Zurich at the Europaallee.



According to Caminada, she has a bright future ahead of her: Mariya Un Noun.



Traditional Khmer cuisine, western style.



Campus Smiling Gecko: hotel resort, but also school, kindergarten, workplace.

OVER ONE MILLION TIK-TOK FOLLOWERS. At this charity dinner, a nice chunk of money is to be collected for the NGO "Smiling Gecko", which star photographer Hannes Schmid founded ten years ago. And who made a significant contribution to Mariya being able to escape from the Phnom Penh ghetto. In the meantime, she is not only a "TikToker" with over a million followers worldwide, but also the head chef at the Smiling Gecko Campus. The campus is around 60 kilometers north of the capital there is not only the Farmhouse resort for western guests, but also a bilingual school, a kindergarten and numerous model companies in which local people from the region are trained and employed.

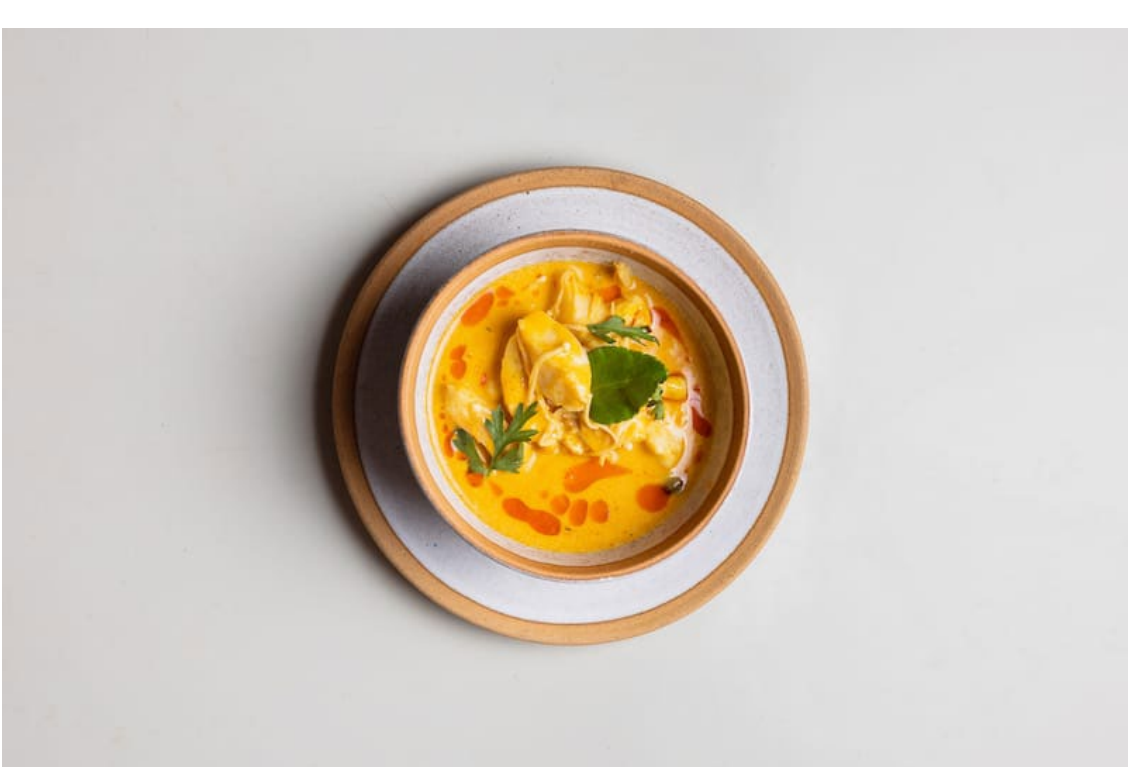


Are no strangers to Mariya: cooking tools such as Pacojet, Thermomix or, as here, tweezers.

1.50 METERS - GREAT. There are still seats available for Mariya's seven-course dinner! So you can witness her New Khmer Cuisine. New Khmer cuisine? Yes, the star chef is no stranger to Thermomix, Pacojet or other contemporary cooking techniques, for example when she prepares the Cambodian national dish Amok. A kind of curry that can be prepared with fish, chicken or vegetarian with tofu. It is seasoned with lemongrass, fish sauce and galangal, among other things. From the very first spoon it becomes clear why the lady, who is only 1.50 meters tall, is also considered one of the greatest chefs in Asia by European star chefs.

>> The Smiling Gecko Charity Dinner will take place on September 11th in the Festival Center Europaallee. A culinary declaration of love for Cambodia in seven courses. Charity ticket CHF 1,000.-. Reservation and information can be found [here](#).

RECIPE



Pumpkin Soup with Coconut Cream

Keywords: Smiling Gecko, Uccelin, Food Zurich