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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 6

November-December 2012

Calendar of future AIG events

- **Friday, January 11, 2013 in Paris:** meeting of the AIG Board of Directors
- **Sunday, January 27, 2013 in Paris:** Special Swiss Dinner with an "All Truffle Menu" at Hotel Le Bristol; Guest Chef : Dominique Gauthier, restaurant " Le Chat Botté", Hotel Beau Rivage in Geneva
- **Monday, January 28, 2013 in Paris:** Annual General Assembly at 9:30 a.m. at Hotel Le Bristol, followed by a luncheon prepared by Eric Fréchon, 3 Michelin stars
- **Tuesday, January 29, 2013 in Crissier (Switzerland)** : presentation of the "Grand Prix Exceptionnel" awarded by AIG to the three Chefs, Freddy Girardet, Philippe Rochat and Benoit Violier, who, over the past half century, maintained the same level of excellence as the three successive Executive Chefs at "the Restaurant de l'Hôtel de Ville" in Crissier.

Thanks to the TGV fast train, the Paris-Lausanne return trip can easily fit within one day: we will depart at 8:03 a.m. from Paris Gare de Lyon; and return to Paris Gare de Lyon at 22:02 a.m.

To join us, just ask for the registration form.

We hope that many AIG members will participate to these events.

AIG TRIP TO BRAZIL :

From Saturday 1 to Saturday 8, December 2012 we enjoyed a trip to Brazil (Sao Paulo and Rio de Janeiro) organized by the Brazilian Academy of Gastronomy.

A great success to the credit of the Brazilian Academy of Gastronomy !

Pending the publication of the detailed account of the trip, by Line Chaoui for the text and Carine Husni for photos, in our next "Letter", we want to thank the Brazilian Academy of Gastronomy wholeheartedly for the wonderful time they offered to the members of the International Academy of Gastronomy.

Our thanks go first to President Fernando Quartim Barbosa Figueiredo and his wife Maria Elena, and second to Secretary General Enio Pinto Miranda, both for the high gastronomic level and the excellent organization of this trip.

Sao Paulo: Paulista Avenue, main street

No less than thirteen meals had been rehearsed. They were offered in the two cities visited (Sao Paulo and Rio de Janeiro), and in institutions of different kind and size, with the aim of introducing us to the products and traditions of Brazilian territories.

We met 10 Chefs, and we had the great surprise to discover they included only four men and six women, including two former fashion models and the former Chef of the Presidential Palace. Almost all came to Europe to learn the basics of cooking.

Among them, Claude Troisgros, son of Pierre and brother of Michel (3 Michelin stars in Roanne), has taken root in Brazil; he introduced us to his son Thomas, aged 31, who now runs the "Workshop Troisgros."



Highlights of the trip include the meal served at the famous restaurant "DOM" in Sao Paulo. The menu prepared by Chef Alex Atala (see photo) included oysters with mango puree and whisky, and fettucini made from palm hearts with parmesan cheese.

Aged about forty, he speaks fluent French; he made his classes in Brussels with Chef Bruneau.



Each meal was accompanied exclusively with Brazilian wines, white and red, produced in the south the country, mostly by Brazilian families of German and Italian descent.



From left to right : Jacques Mallard, Fausto Penna Moreira, Chef Bel Coelho, Gérald Heim de Balsac et Enio Pinto Miranda, Secrétaire Général de l'Académie Brésilienne

The AIG delegation from abroad represented 19 members from nine Academies (Argentina, Belgium, Spain, France, Germany, Italy, Lebanon, Portugal, Syria) and were joined by more than half of the members of the Brazilian Academy which is 25 members strong. This created an atmosphere of great conviviality among all participants, amplified by a lunch at the home of Academician Fausto Penna Moreira, as well as the visit of the Laura Goes estate in Petropolis, with its park, giant bamboos, tall trees and fruit and vegetable gardens.

**Georges Husni, Rafael Anson, Giovanni Ballarini, Jacques Mallard,
Gérald Heim de Balsac, José Bento dos Santos, Olivier Maus**

and the Directors of the International Academy of Gastronomy

Send you their best wishes for a

HAPPY NEW YEAR

Look forward to celebrating in 2013 the **XXX Anniversary of the AIG**

**And to seeing you in France from Tuesday 4 to Monday 10, June 2013
for an unforgettable discovery of Alsace, Champagne and Paris**