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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 24

January-February 2016

AIG Calendar of forthcoming events

- **Friday March 11, 2016 in Warsaw (Poland)** : Award ceremony at the Belvedere restaurant for the 2016 AIG Polish Prizes.
- **Saturday March 12, 2016 in Gerona (Spain)** : Rafael Anson will award the AIG 2016 « Prix au Chef Pâtissier » (Spain) to Jordi Roca, restaurant El Celler de Can Roca
- **Friday April 22, 2016 in Warsaw (Poland)** : Board meeting of the European Academy of Gastronomy
- **Wenesday 18 to Sunday 22 May 2016** : The Hellenic Academy of Gastronomy is the host for a study trip (sixty participants) to discover the main food items and wines of the Cyclades archipelago during a stay and visit of the Santorin Island (Greece).

A new classification of restaurants : www.laliste.com

Rankings of restaurants flourish. Their geographical scope has gone from individual countries (the Michelin guide for France was the pioneer over a century ago) to the world. The "World's 50 Best" select the "50 best restaurants in the world" from a panel. In 2015, a French association ("La Liste"), chaired by Philippe Faure, former Ambassador of France and former President of the GaultMillau guide, has undertaken to establish the list of the 1,000 best restaurants in the world by an original methodology, based on the compilation of the scores of restaurants in all the existing guides, publications and blogs. These scores are then weighted according to the "reliability coefficient" of these publications

The initiators of this ranking contacted AIG because of its international representativeness, to help them make the assessment, on a scale from 1 to 10, of the reliability of guides and other existing publications in the countries of members Academies. A questionnaire was sent to Academies in September 2015 by AIG and answers were forwarded to La Liste which incorporated them into their model.

The result was made public on 18 December 2015. We were pleased to note that it is broadly in line with the ratings of AIG, as reflected by AIG's Grand Prix de l' Art de la Cuisine. Benoit Violier, best Chef in the world according to La Liste, was awarded the 2015 AIG Grand Prix de l' Art de la Cuisine. The number 2 of La Liste, Thomas Keller's Per Se restaurant in New York, was the winner of the 2005 AIG Grand Prix de l' Art de la Cuisine. Other winners of this Grand Prix are well placed in La Liste.

The complete ranking is available on the website www.laliste.com. La Liste is scheduled to be updated every year. AIG member Academies will be contacted later this year to provide their assessment of the reliability of lists, publications and blogs.

Jacques Mallard

Gala Dinner in Paris

by the Angolan Academy of Gastronomy



Agnela Barros, Vice Chairman of Angolan Academy of Gastronomy ; at her right Helt Araujo, at her left the cooking team.

On January Sunday 31, at Hotel Le Bristol in Paris, in the beautiful reception room with oak-paneled walls and crystal chandeliers, fifty guests tasted the dishes prepared by Helt Araujo, the best Chef in Angola, who came from Luanda specially for the occasion.

HE Miguel Da Costa, Angola's Ambassador in France, attended the event.

The menu was presented with great care in three languages (Portuguese, French, English - see attached photo) and detailed the products imported from Angola for this meal :



ENTRÉE / STARTER / ENTRADA X

Bouillon Yetu au Denté et aux Huitres /

Yetu Soup with Red Snapper and Oysters / Caldo Yetu com Cachucho Bombeiro e Ostras

(Yetu, mot Kimbundu, signifie «notre» ou «de notre terre». Le Bouillon Angolais est un plat très populaire dans les régions côtières du pays. À Luanda, la tradition est de manger ce plat le dimanche) / (Yetu is a Kimbundu word meaning "ours" or "from our land". This Angolan Soup is very popular in the country's coastal regions. In Luanda, this dish is traditionally eaten on Sundays) / (Yetu, palavra Kimbundo, significa "nosso" ou "da nossa terra". O Caldo Angolano, é um prato muito apreciado nas zonas costeiras do País. Em Luanda, existe a tradição de comer-se este prato ao Domingo)

X PLAT DE VIANDE / MEAT COURSE / PRATO DE CARNE

Rognons d'Agneau avec des Fils de Gros Bout de Poitrine, purée de Pomme et d'igname /

Lamb Kidneys with Shoulder Strips and Puréed Yam and Apple / Rins de Cordeiro com Fios de Peito Alto e Puré de inhame e Maça

(Ce plat nous amène à déguster le typique Gros Bout de Poitrine - fait avec des parties de la zone pectorale du Bœuf / Vachè) /

(This dish is reminiscent of the typical flavour of Shoulder - made using parts of breast of beef or veal) /

(Este prato remete-nos ao sabor do típico de Peito Alto - feita com partes da zona peitoral do Boi/Vaca)

The Angolan broth with fish and oyster was particularly appreciated, as well as the Portuguese white wine that paired it (Madrigal 2012 Quinta do Monte d'Oiro) Also the shredded beef associated with lamb kidneys met the unanimous approval of the Assembly

DESSERT / SOBREMESA X

Ginguenga et Crumble d'Olives Caramélisées au Quitaba /

Ginguenga with Olive Crumble and Caramelised with Quitaba / Ginguenga com Crumblé de Azeitonas e Caramelizadas com Quitaba

(Ginguenga, fruit angolais assez exotique, représente le potentiel de nos fruits.

La quitaba, très appréciée comme apéritif, est fabriquée à partir d'arachides grillées et moulues) /

(Ginguenga, a quite exotic Angolan fruit, representing the potential of our fruit.

Quitaba is a very popular starter and is made from ground roasted peanuts) /

(Ginguenga, fruto angolano bastante exótico, representa o potencial das nossas frutas.

A quitaba, muito apreciada como aperitivo, é feita a partir de amendoim torrado e moído)

President Jacques Mallard hailed the outstanding performance of the Angolan Academy who contributed to it, mainly Agnela Barros, Vice-President of the Angolan Academy of Gastronomy (she also chairs "Alliance Française" in her country).

The AIG General Assembly in Paris



On February 1 in Paris the annual AIG General Assembly was held at Hotel Le Bristol in Paris. About thirty participants, Presidents or Delegates of the National Academies, were in attendance. The Meeting renewed the AIG Board of Directors which comprises fifteen Members. The Polish Academy of Gastronomy, represented by Maciej Dobrzyniecki, replaces the Academy of Great Britain, the "Amis Gourmets", represented by Nelly Pateras, who did not wish her mandate to be renewed for personal reasons.

The following points were also covered during the Assembly :

Creation of a European Academy of Gastronomy (AEG)

Following the Resolution of the European Parliament of March 12, 2014, which recognized the role and importance of AIG for defending the European gastronomic heritage, contacts have been made with European authorities, to enforce this Resolution. These contacts have shown that they wish to have a single European counterpart, the only possible way to receive European funds. This led to the decision to create the European Academy of Gastronomy (AEG).

The drafting of AEG Statutes was complex. After intense discussions with interested Academies, a consensus was reached on several important principles:

- While a separate legal entity, AEG remains a Branch of AIG. This is a fundamental point, without which there could be the risk of a split within AIG.
- Consequently, the AIG Members of the European Union are AEG Members in their own right. Any new European Academy wishing to join AEG must first be a Member of AIG.
- European Academies continue to pay their membership fees to AIG.
- AEG will respect the objectives and ethical charter of AIG.
- As a matter of principle, the President of AIG should not be President of the AEG Branch. He is the President of all the Academies.

AEG was legally established on November 2. For practical considerations, as well as to expedite the process of establishing AEG, the statutes were signed by five Academies, representing Belgium, Spain, France, Italy and Poland, who responded to the invitation of the President of AIG to come and sign the statutes in Paris and to be the initial members of the Board of Directors.

The Board of Directors met immediately and elected Rafael Anson as President and Maciej Dobrzyniecki as General Secretary. Paolo Petroni and Marc Spielrein were appointed Vice-Presidents and Gerald Heim de Balsac, Permanent Representative of AEG in Brussels.

AEG Head Office is the same as AIG. Initially, AEG should not generate expenses. At a later stage, it is expected that the AEG self-finances its activities, in connection with the European Union, and participates in the financing of AIG.

2016 AIG « Grands Prix » Awards:

Yannick Alleno, 3 Michelin stars, Chef of Restaurant Ledoyen, Paris : « Grand Prix de l'Art de la Cuisine »

Giovanni Ballarini, Professor Emeritus of Food History at Parma University : « Grand Prix de la Culture Gastronomique »

José Ordovas, Professor of Medicine in Madrid : « Grand Prix de la Science de l'Alimentation »

Eric Beaumard, Head of restaurant « le V », Hôtel George V, Paris : « Grand Prix de l'Art de la Salle »

An Honorary Diploma was awarded to **Nicolas Cattan**, caterer in Beirut (Lebanon)

Regarding **National Prizes** 33 nominations were made by 11 National Academies.

11 « *Prix au Chef de l'Avenir* », 7 « *Prix au Sommelier* », 5 « *Prix au Chef Pâtissier* » (new Prize), 6 « *Prix de la Littérature Gastronomique* » and 5 « *Prix Multimédia* » were awarded. The complete list is available on the AIG website.

The luncheon served after the General Assembly was prepared by Eric Fréchon, Bristol's Chef, 3 Michelin stars.

Two dishes were particularly remarkable in the menu :

- Sea urchin foam and fine scrambled egg, croutons of bread in seaweed butter : it is one of Eric Fréchon's new creations ; it is original and extremely palatable.
- Pigeon and foie gras baked in a fine crust with giblets juice : it is cut from the top into two parts, revealing a half pigeon breast whose taste is enhanced by the juice of giblets. The baked cover is inspired from "pâté en croute": a masterpiece.

The comment of the meal was made by Dr Jean Vitaux, President of the "Académie des Gastronomes", who was the spokesman of all the guests to express their appreciation of this exceptional meal.

" Les Amis de l'Académie Internationale de la Gastronomie"(AAIG) or « Friends of AIG »

It seems necessary to increase the financial resources of AIG to enable it to cope with its development.

The Association "Friends of the AIG" (AAIG) was founded in Paris on December 4, 2015, on the model of what exists in many countries for museums, opera houses or other cultural institutions. The idea is to appeal to persons or entities willing to support the work of AIG, for example through donations.

Marc Spielrein, who is a member of AIG Board of Directors, has accepted the chairmanship of the Association. AAIG will initially be housed at AIG's headquarters, and also have access to its support staff.