



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 25

March-April 2016

AIG Calendar of upcoming Events

- **Friday May 13, 2016 in Paris** : AIG Bureau meeting, followed by the ceremony in honor of Yannick Alleno, Restaurant Ledoyen in Paris, winner of the 2016 AIG « Grand Prix de l'Art de la Cuisine ».
- **Wednesday 18 to Sunday 22, 2016** : AIG study trip to Santorini, one of the 26 Cyclades islands, organized by the Hellenic Academy of Gastronomy to discover the archipelago's products. Registrations are closed.
During the trip, the 2016 AIG « Prix au Chef de l'Avenir » (Greece) will be awarded to Theodoros Papanikolaou, and the 2016 AIG « Prix au Sommelier » (Greece) to Georgia Tsara.
- **Wednesday June 22, 2016** : in Florence (Italy) : Ceremony for the 2016 AIG Prizes awarded to Italy : 2016 AIG "Grand Prix de la Culture Gastronomique" awarded to Prof. Giovanni Ballarini ; "Prix au Chef de l'Avenir" awarded to Enrico Panero, restaurant Eataly, Florence ; "Prix au Sommelier awarded to Attilia Giovanna Medda ; "Prix au Chef Pâtissier" awarded to Domenico di Clemente, restaurant Il Palagio Four Seasons, Florence.
- **Tuesday June 28, 2016** in Paris : The 2016 AIG "Prix Multimedia" (France) will be awarded to Julie Andrieu at restaurant « Papillon » , whose Chef Christophe Saintagne was the winner of the 2011 AIG "Prix au Chef de l'Avenir" (France)
- **Sunday 2 to Thursday 6, October 2016 in New York (USA)** : Four days of gastronomic and cultural discovery organized by the American Academy of Gastronomy (East Coast) in the city and close suburbs

The European Academy of Gastronomy (AEG) in working order

Friday 22 April 2016 The Board of Directors of this new structure, chaired by Rafael Anson, met in Warsaw. Several decisions were made.

The AEG General Secretariat will be housed by the Polish Academy of Gastronomy, in the famous Science Palace Building in Warsaw. Maciej Dobrzyniecki organized a meeting between Rafael Anson and the Mayor of Warsaw.

Following the proposal put forward by Gunnar Forsell of the Swedish Academy of Gastronomy, it was decided to ask Dr. Jan Annerstedt, Professor at the Copenhagen Business School where he holds a UNESCO Chair, to finalize his project to create a Master's Degree in applied Gastronomy, taught by European Universities with the approval of the European Commission and/or the European Parliament

**Award ceremony for the 2016 AIG Prizes
(Poland)
March 11, 2016
Belvedere Restaurant, Warsaw**

These AIG Prizes were handed to the laureates by President Maciej Dobrzyniecki during a ceremony which took place at the Belvedere Restaurant in Warsaw



Prix au Chef de l'Avenir :
Marcin Przybysz,
restaurant « Belvedere »,
Varsovie, Pologne -



Prix au Sommelier : Paweł Zduniak,
restaurant « Metamorfoza »,
Gdansk, Pologne

Prix au Chef Pâtissier :
Krzysztof Ilnicki,
UMAM Patisserie,
Gdansk, Pologne



**Prix de la Littérature
Gastronomique :** Hanna Lis,
Paweł Lis « « Kuchnia
Słowian, czyli o poszukiwaniu
dawnych smaków », Nasza
Księgarnia, Varsovie, 2015
Pologne -



**Un Diplôme d'Honneur de
l'Art de la Cuisine**
à Wojciech Modest Amaro



Prix Multimedia : Nina Terentiev,
Managing Director, Telewizja Polsat

**Jordi Roca,
2016 AIG « Prix au Chef Pâtissier » (Spain)**

On Saturday March 12, 2016 in Girona (Catalunya), Jordi Roca was the third brother in the same family to be honored by AIG. He is the brother of Juan Roca, 3 Michelin stars for his restaurant « El Celler de Can Roca » and 2011 AIG « Grand Prix de l' Art de la Cuisine », and of Josep Roca, 2010 AIG « Prix au Sommelier » (Spain). Rafael Anson, as President of the Spanish Royal Academy of Gastronomy, handed his 2016 AIG « Prix au Chef Pâtissier » to Jordi.



Rafael Anson



Rafael Anson hands this diploma to Jordi Roca in the presence of the entire team of the Celler de Can Roca and of Chef Juan Roca.

**London trip, organized by the
“Club Royal des Gastronomes” of Belgium
Friday 15 - Sunday 17, April 2016**

The trip was initiated by Fabien Petitcolas, recently elected President of the « Club Royal des Gastronomes de Belgique ». A group of AIG members from Belgium and France had the privilege to discover the variety of cuisines available in London.



The first of the 5 restaurants visited proved that the English pub is an everlasting reality. The « Saint John » stands as a « maison de bouche », with ultra-fresh products and a generous cuisine. The highlight was a whole suckling pig (nearly 12 pounds). The cutting was an exercise in virtuosity and the result melted in the mouth. A 2012 Fronton « Réserve la Colombière » enhanced it.

The traditional British dessert was a « treacle tart », made of pastry covered with brown sugar, bread crumbs and lemon. .

The afternoon was dedicated to a visit of the Tate Modern. The Museum opened in 2000 to gather the collections of modern and contemporary art from the Tate Gallery.

The evening meal took place in the restaurant « The Square », opened in 1991 by Philip Howard. Microbiologist by training, his cuisine seeks to give pleasure rather than to surprise.

On Saturday April 16, 2016, the morning was dedicated to the visit of the Borough Market.

Its existence goes back to the VIIIth century. It is a wholesale and retail market offering a multitude of food.

Colchester oysters were tasted by several members of the group.



Lunch was at HKK, a Chinese restaurant, Chef Tong Chee Hwee, Head of the Hakkasan Group. A Peking duck, roasted on cherry wood, was the occasion of a carving demonstration by an agile Chef.

Le déjeuner fut pris à HKK, restaurant chinois, dont le chef est Tong Chee Hwee, directeur du groupe Hakkasan. Le lieu comprend une grande salle carrée pour 80 couverts, avec un buffet au centre et une cuisine adjacente. Un canard à la pékinoise, rôti au bois de cerisier, fut l'occasion d'un découpage en salle par un chef agile.

An excellent dinner was prepared for the group at restaurant « Marcus ». Chef Marcus Wareing, winner of the 2010 AIG « Prix de la Littérature Gastronomique », has a meticulous style and uses up-to-date techniques.

In the late morning of Sunday April 17, 2016, the group walked along The Mall and was able to watch the changing of the Guard with its infantry in red coat and bearskins hats along with a military band and horsemen.



The group's appetite was ready for the visit of the Michelin-starred restaurant « Quilon ». The Chef, Sriram Aylur, performs a refined cuisine in a pretty and trendy setting, using recipes from southwest India where spices are used with mastery.



Le groupe

The trip ended with the visit of Fortnum & Mason, a true symbol of the British culture.

Beautiful moments with a precise and respected timing, left a lasting memory to participants before embarking on their respective Eurostar trains to Paris or Brussels.

**Award ceremony
for Nicolas Cattan's AIG "Diplôme
d'Honneur", Monday April 18, 2016,
Hotel Al Bustan (Beirut)**



« (speech by Walid Mouzannar)

“On behalf of President Cheikh Fouad el Khazen

I welcome you to this event organized to award Mr Nicolas Cattan the Honorary Diploma of the International Academy of Gastronomy.

Nicolas Cattan graduated in hotel catering from Glion University in Switzerland. After a specialization at the Ecole Hôtelière of Ferney he did internships in Monte Carlo and in Paris. Back in Lebanon Nicolas was the backbone of the Faqra brigade who contributed at that time to the heyday of many Lebanese for years.

He then worked on the formation of the Sofil institution before opening his own Company "Cat & Mouth", a name that I find friendly, intelligent and charming.

I got to know Nicolas better when he organized the dinner of my daughter Alia's wedding in a totally natural olive grove where there was no water nor electricity, and where the bride arrived on the back of a donkey. Nicolas and his team had prepared this lunch from A to Z by providing tables, tablecloths, cutlery, generator, water, and everything else ...

He was the first to serve in what he called "stations": sheep on the spit with his "Ouze", kebbe nayyé, fatté, fried fish, etc ... Guests strolled through the stations helping themselves as they pleased. This formula was a popular innovation.



From left to right : Walid Mouzannar, Nicolas Cattan, Georges Husni, Mme Madeleine Helou et Cheick Fouad El Khazen, Président de l'ALG.

I find "Cat & Mouth" is incomparable in every respect for Lebanese food, without taking away the merit of his inventive preparations in international, Italian, French and far eastern food.

His creativity is matched only by his skill and taste for the good and the beautiful. Without wanting to hurt his modesty, I will say that Nicolas is for me a great Chef, a pioneer and a born innovator.

Between Greek Catholics I tell him : "Axios Axios Axios and Mille Mabrouks".

I would like to thank the International Academy for their constant attention to Lebanese Chefs. I thank AIG's President Jacques Mallard and its honorary President Georges Husni for supporting, with our President Cheikh Fouad el Khazen, the nomination of our friend Nicolas for this award.”

Friday April 22, 2016, Chef C.J. Raycroft Jr. received the 2016 AIG « Prix au Chef de l'Avenir » (United-States, East Coast)

Sevi Avigdor was pleased to award this Diploma to the young Chef (33), trained at the New York French Culinary Institute and current owner of the restaurant "Amuse" in Westfield (NJ). He opened it in 2014 offering modern French cuisine as evidenced by the menu below

English pea soup with tarragon and crouton
Pancakes stuffed with crab, shrimp and sausage
Duck confit, mushrooms, beans, aioli
Baron of Australian lamb, bordelaise sauce
Profiteroles with salted caramel ice-cream

Baron of
Australian
lamb



From left to right : C.J. Raycroft Jr. , President Sevi Avigdor and George Kolber.

Arwid Rosengren, 31 years old Swedish, best 2016 World Sommelier

Every two years, under the auspices of Union de la Sommellerie, a competition is organized to designate the best Sommelier in the world.

The final contest took place in Mendoza (Argentina) between 60 candidates proposed by 57 countries; it included both theoretical and practical tests on wine serving and tasting.

The winner Arwid Rosengren is not a stranger to the world of Sommeliers. Best Sommelier of Sweden in 2010 and 2011, Europe's best Sommelier in 2013, he won the ultimate prize particularly because of his thorough knowledge of French and Italian wines. He operates in New York in a Soho restaurant, "Charlie Bird", praised by American food critics for several years.



His followers were David Biraud (France), already finalist in 2010, and Julie Dupouy, a French woman competing for Ireland.