



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 35

July-September 2018

AIG Recents Events

- **Wednesday 11 July 2018 in Cassis (France) :** 2018 AIG “Prix au Sommelier » (France) awarded to Lionel Legoinha, Chef Sommelier of restaurant La Villa Madie in Cassis
- **Friday 20 July 2018 in Tawlet Deir el Qamar (Lebanon) :** 2018 AIG "Grand Prix de la Culture Gastronomique" awarded to Kamal Mouzawak .
- **Monday 24 September 2018 in Madrid (Spain) :** H. E. Yves Saint-Geours, French ambassador in Spain awards the Legion of Honour to President Rafael Anson. .

Calendar of events to come

- **Monday 15 October 2018 in Paris Levallois :** AIG Bureau meeting.
- **(date to be determined) :** Award ceremony for the 2018 AIG « Grand Prix de la Culture Gastronomique » to « Institut Le Cordon Bleu », Paris, France
- **Monday 17 December 2018 in Tokyo, Japan :** Award ceremony for 2018 AIG “Grand Prix de l’Art de la Cuisine” to Chef Yoshihiro Narisawa

Joel Robuchon nous a quitté pour l'Olympe des Chefs

Homage to Joël Robuchon



Joël Robuchon in Hong Kong, 2010.
Source: wikimedia

Joel Robuchon was one of the greatest chefs of our time. Born in 1945 in Poitiers, he initially pursued religious studies, which he soon abandoned to devote himself to gastronomy. He quickly climbed up the ladder: MOF (best craftsman in France) in 1976, his route as chef began at Hotel Concorde-Lafayette, then continued at Hotel Nikko, where he obtained two Michelin stars. His personal trajectory led him to open his own restaurant in 1981, Jamin, rue de Lonchamp in Paris, which was awarded an incremental Michelin star each year, thus joining within three years the pantheon of the three-starred Chefs.

In 1994, he moved to rue Raymond Poincaré at Hotel du Parc, creating the Joël Robuchon restaurant, which was qualified as *World's Best Restaurant* by the International Herald Tribune. At the age of 50, he announced his retirement and devoted himself to passing his knowledge onto his students as well as to the public through writing and television. Tireless traveler, he had the idea of a new concept, Joel Robuchon's "Atelier" (Workshop). The first one opened in 2003 rue Montalivet in Paris, under the direction of his disciples Philippe Braun and Eric Lecerf. It was followed by a worldwide diffusion on all continents, all rewarded by prestigious awards.

A tireless worker, one of the creators of "new cuisine", and international ambassador of French "haute cuisine", he created new dishes and improved upon classic recipes with thoroughness and inventiveness. He famously rehabilitated mashed potatoes, with his famous Joël Robuchon mashed 'rattes' potatoes. I knew Joël personally and followed him for many years ; he did not hesitate to share his little secrets, such as mixing grape seed oil with olive oil, so that mayonnaise does not drop ! Joel left us recently. We all miss the wonderful Joel Robuchon, who well deserves his planetary success.

Dr Jean VITAUX

President of the Académie Internationale de la Gastronomie - AIG



Pierre Antaki, Secretary General of the ASG, paid tribute to Georges Husni, who decided to "pass the torch" as President of the Syrian Academy of Gastronomy



When Georges asked me in 2002 to be one of the 10 founding members of the Syrian Academy of Gastronomy (ASG), I modestly and timidly declined this proposal that I considered too important in regard of my gastronomic skills and my age. But he insisted and I could not resist. How grateful I am today !

In addition to all the experiences shared within the AIG family brought me, the daily work with Georges was the most enriching and the most fulfilling. We put together all the pieces of the puzzle to finally see a gastronomy Academy at once well-structured and respected, both by the national authorities and internationally. I have learned from him immensely.

The hard work, the perseverance, the optimism, not taking no for an answer, but above all Georges's iron hand in a velvet glove were decisive to build the ASG, and it is these qualities, among innumerable others, that impressed me and charmed me. We worked for fifteen good years in tandem and in perfect harmony, without ever having a clash between us. When opinions were differing, one knew how to insist without being hurtful, and the other knew how to be convinced without being frustrated.

Without Georges, there would be no Syrian Academy of Gastronomy, or at least not in the form that AIG veterans discovered it. And I cannot fail to mention Georges' path within the International Academy of Gastronomy, first as Treasurer and Secretary General (2003-2008), and finally as President (2008-2013) until reaching the supreme title of Honorary President. His task at AIG was much more challenging than at the national level : he restored the financial situation, he reshaped the statutes, led AIG as a true leader, with much diplomacy and tact, but with a firm stance too.

A great man with a big heart, generous and selfless, he himself decided to pass on the baton because of his age, after fifteen years at the service of Syrian gastronomy. He promised us he would continue to provide guidance whenever we ask him, but I cannot help regret that he is no longer in charge.

Pierre Antaki

Secretary General of the Syrian Academy of Gastronomy

May 30, 2018

**2018 AIG national Prize « au Sommelier » (France)
awarded to Lionel Legoinha,
Chef Sommelier at restaurant La Villa Madie in Cassis
11 July 2018**



From left to right : Jean Vitaux, AIG President, Lionel Legoinha and
Jacques Mallard, AIG Honorary President

On July 11, 2018, Jean Vitaux and Jacques Mallard, AIG Honorary President and President respectively, presented the 2018 AIG Prize “au Sommelier” for France to Lionel Legoinha, Chef Sommelier at La Villa Madie in Cassis (Bouches-du-Rhône), after a luncheon prepared by Chef Dimitri Droisneau, winner of the 2016 AIG “Prix au Chef de l'Avenir” for France.

Lionel Legoinha has demonstrated the qualities that have earned him the award of this Prize, namely his know-how to pair wines and dishes, and his constant search for quality wines at moderate prices in relatively unknown appellations.

Friday 20 July 2018 in Tawlet Deir el Qamar (Lebanon) :
The trophée of the 2018 "Grand Prix AIG de la Culture Gastronomique"
was awarded to
Kamal Mouzawak.



The laureate is a pioneer in the promotion of food products from his native country .

Since the success of "Souk el Tayeb" ("market of good things"), a weekly market that enables Lebanese to showcase all the diversity of local productions, Kamal Mouzawak opened the restaurant "Tawlet" which promotes a family and regional cuisine.

He presents himself as "a culinary artist" who does not really talk about gastronomy, "an activity that requires time and refinement."

His purpose is to bring all communities together around a table and good dishes and to appease the minds. His belief : « Make food, not war ! »



President Fouad El Khazen, Kamal Mouzawak and Georges Husni, AIG Honorary President



President Fouad El Khazen speaking

Heading a representation of the Lebanese Academy of Gastronomy (ALG) its President Fouad El Khazen, speaking in French, said his pride to see a Lebanese receive this high distinction for the first time. He congratulated the laureate for his efforts to promote culinary traditions, not only within the country, but also throughout the world. He wanted to associate to this tribute Georges Husni, AIG Honorary President and promoter of this nomination.

In Arabic, the latter paid tribute to this exceptional being to whom we owe an original concept, to endear the rich and varied local cuisine of Lebanon. In this, he enhances one of the missions of AIG , the development of regional culinary heritage.



Kamal Mouzawak

A meal closed this event, rich in flavors and national fervor:



Manaich aal saj bi zaatar woo kechk (Manaich cooked on an iron plate with thyme and kechk)

Green Kecheck



-Cauliflower with sesame oil



Blettes stuffed with meat and cracked wheat

Le Menu

Kebbé Nayyé de Zgharta
Salade de Akoub de Beit el Qamar
Kecheck Akhdar de Tawlet Ammiq
Salade d'Aubergines au Dibs el Remman de Tawlet Beyrouth
Mjaddara « ginger » de Tawlet Biomass
Arnabit bi thiné de Tawlet Beyrouth
Tabboulé de Beit el Amar
Selek Bi Lahmé wou Bourghoul de Beit el Qamar
Siyadié de Tawlet Saida
Kebbé Labaniyé de Tawlet Biomass
Hrissé bi djej de Tawlet Beyrouth

En dessert

Tamriyé de Beit el Qamar
Knéfé de Tawlet Ammiq

President Rafael Anson is awarded the Legion of Honour.



Rafael Anson et S.E. Yves Saint-Geours, Ambassador of France in Madrid (Spain)

On **Monday 24 September 2018** in the Gardens of French Embassy in Madrid, H.E. Yves Saint-Geours handed the Cross of Knight in the Legion of Honour to Rafael Anson, AIG Honorary President.

On behalf of the President of the French Republic, he handed the decoration to the new knight and summarized in a brilliant speech the exceptional merits that motivated his nomination in the first French National Order as a non-resident foreigner

He underlined the services rendered by the recipient in Franco-Spanish relations. In the presence of his wife, his children and Spanish or foreign personalities, the ambassador pinned the decoration on the lapel of his jacket before proceeding to the accolade.



Award of the pin and accolade

In his thanks, Rafael Anson took the opportunity to recall the place of French gastronomy in the world and expressed his pride to join this prestigious Order on an international level.



From left to right : Georges Husni, AIG Honorary President, Inmaculada and his husband, Rafael Anson and H.E. Yves Saint-Geours



"Our friend and Honorary President of AIG, Rafael Anson, has been recognized as one of the most important international figures of Gastronomy by the regional government of the Spanish Basque Country on November 5, 2018. We join in this recognition totally justified by Rafael's tireless efforts to promote Spanish and world gastronomy. "

Jean Vitaux
Président de l'AIG



Recognition and gratitude to the French gastronomy of the Real Academia de Gastronomía