

"La Cuisine du SIAL" - gourmet cooking for the modern world



"La Cuisine du SIAL" was one of the major new features at SIAL

2006, aiming to highlight the importance of the catering sector in the food world while offering new inspiration to professionals. In addition to events organised by international pavilions - from Greece, Mexico, Italy (Abruzzo) and Spain (Cantabria) - this 500 sq.m area was dedicated to culinary creativity, staging three high-profile initiatives.

CHEFS GO SHOPPING

A dozen chefs from various European countries - Patrick Bagot, Pierre-Yvan Boos, Patrice Demarcq (France), Gilles Gallerand (Luxembourg), Evert Thielen (Netherlands), Jyrki Yli Yotila (Finland), Ramon Freixa (Spain), Stéphane Pierre (Belgium), John Kofod (Denmark), Fabrice Taulier (Switzerland), Luciano Tona (Italy) and Ernst Ulrich Schassberger (Germany) - were

brought together by the Euro-Toques group and given a straightforward task: to tour the aisles of SIAL and "go shopping" for ingredients to be used during three mornings of demonstrations. This gave visitors a unique insight into how great chefs can take products designed for everyday use and create original dishes from them.

TRENDY CHEFS

In an event staged in partnership with Éditions de la RHF, up-and-coming chefs came to SIAL to present their vision of the cuisine of the future. Their goal was to bring their expertise and culinary creativity to bear on today's major consumer trends, including street food, snacking, tapas, etc.

The chefs who took part were Christian Etchebest, Remi van Peteghem, Christophe Courtois and Thierry Alix.

Catering brands present at SIAL included Apetito, Burger King, Compass, Elior, Sodexo, Yum Restaurant International and Whitebread Group.

Chef's comment

“ The audience got really involved in my demonstration. What I made was a foie gras yoghurt, created by mixing diced terrine of foie gras with a white stock and presenting it in a glass dish. This was the result of my own research, based on traditional French cuisine, carried out in my restaurant. And this is precisely what I wanted to get across: that good modern cuisine has to have its roots in a knowledge of the classics, in revisiting tradition. ”

Christian Etchebest,
chef at Le Troquet restaurant
(in Paris in the 15th arrondissement)
took part in the Trendy Chefs
initiative

