

Beat: Lifestyle

BOCUSE OR UNVEILS THE THREE WINNERS UNDER CONTROL OF PRESTIGIOUS JURY

MATTHIEU OTTO IS THE WINNER

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USPA NEWS - The 10th edition of the Bocuse d'Or France took place on 26 and 27 September 2017 at the Maison de la Mutualité in Paris. The Organizing Committee, chaired by Chief Régis Marcon, revealed the identity of the 8 candidates participating and the themes of the events on which they will compete for their right to enter the Bocuse d'Or Europe. They had 5 hours to work the beef for the test on plateau and the langoustine for the test on plate. The winners are Matthieu Otto, Bocuse D'or, followed by Jeremie Cheminade Bocuse Argent, and Guillaume Rizzo Bocuse de bronze. The gagants received their trophies, from the hands of Agnes B, the famous designer. In parallel, the President of the Republic Emmanuel Macron invited 180 French chefs, who were invited to a gastronomic lunch. The State Chef addressed a touching and politico-poetic speech highlighting the importance of the strength of gastronomy as President Macron also promised to receive the winner of the demanding Bocuse D'Or competition at the Elysee Palace. Matthieu Otto is the winner for the Bocuse D'Or 2017.

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BOCUSE D'OR IS MYTICAL AND ONE OF A KIND CUISINE CONTEST IN THE HEART OF PARIS-----

The verdict was delivered on 26 and 27 September at the new national selection of the Bocuse d'Or. After two days of intense events, which will take place at the Maison de la Mutualité, a chef from among 8 candidates will have the honor of bringing the colors of France to the European selection in Turin (11-12 June 2018), then in case of selection, at the World Grand Final (28-30 January 2019, Sirha Lyon).-----

The contest is operated, on air, in open kitchens facing a professional audience, all the gestures of the chefs are scrutinized for 5 hours during which they will make an entry on the theme of lobster and a prepared beef based on tray. The prestigious jury is a team of exceptional chefs representing more than 30 Michelin stars decide between the candidates, including Anne-Sophie Pic, Eric Fréchon, Christophe Muller, Nicolas Sale and many others.-----

In parallel to the tests, 6 expert texts will be proposed on two major themes of the profession: product sourcing and digital

opportunities. Animated by the great witnesses, these words are intended to enlighten and enrich the public.

Pressure, emotion, precision: the Bocuse d'Or France is a culinary spectacle not to be missed. The competitors, Laurent Lemaire, the outgoing winner of the Bocuse d'Or in 2015, and eventually, the three winners are Matthieu OTTO, (Auberge Saint-Walfrid, Sarreguemines (57)), Jérémy CHEMINADE, (Restaurant La Rotonde, La Tour de Salvagny (69)), Guillaume RIZZO, (Restaurant Lasserre, Paris (75))-----

-----THE NEXT STEP IS THE GOLDEN BOUTIQUE EUROPE 2018 IN TURIN

The adventure continues for Matthieu OTTO the winner of Bocuse d'Or 2017, who will compete at the Bocuse d'Or Europe in Turin in June 2018. With the valuable support of Team France, he will follow an 8-month training worthy of an Olympic athlete! Only the top 10 European candidates will receive the ticket for the world finals to be held in Lyon in January 2019 as part of Sirha.

BOCUSE D'OR THE MOST AND PRESTIGIOUS GASTRONOMIC CHALLENGE FOR FUTURE CHEFS-----

For the tricolor (French) candidate who will be nominated, the challenge is great. The challenge is not only a sure reference for the country of gastronomy, that is France but it is also a flagship for the winner, by practicing all their performances of French cuisine. The candidates, working under the pressure, and the tight deadline are scrutinized in the contest, by the jury and the audience attending to encourage them and test some of the rare excerpts of their work. This first stage will be rich in emotions and spectacle, and each candidate is already preparing for the 5 hours of trial and the two preparations he will present to the jury, under very strict criteria, to prove to be a real future so called "Chef of Cuisine". This has to be deserved.

TEST ON THE PLATE starts by the "l'Entrée": La Langoustine. On a plate to be composed of 50% vegetal, the candidates will have to propose a cold or hot entry for 8 people composed of langoustines and a combination of cereal - legume drawn by lot. As a second step, THE TEST ON THE PLATE FOR THE MAIN COURSE : The Meats Racées de Boeuf. Each candidate will have a beef filet of about 3 kg, 3 beef and marrow bones to present a hot preparation for 8 people on a plate to be accompanied by 3 toppings. The exercise requires both professional and personal qualities: candidates must be creative and talented in their cooking, but must also affirm their personality and motivation through interviews prior to the start of the tests. The key to convincing the jury: to find the balance between technical excellence and strength of character.

CANDIDATES TRIED ON THE COMPONENT, 8 EXCEPTIONAL COURSES-----

Selected by the National Organizing Committee from more than 120 applications, the 8 candidates are more determined than ever to win the Bocuse d'Or France and thus have access to the next stages of the competition.

DAY 1 - Tuesday, September 26, 2017

Cuisine Guillaume RIZZO, 36 years old 1 Lasserre, Paris (75)

Cuisine Jérémy CHEMINADE, 33 years old

2 La Rotonde, The Tour de Salvagny (69)

Cooking Sébastien BRETTE, 29 years old

3 Guy Lassausaie, Chasselay (69)

Cuisine Guillaume RICHARD, 31 years 4 Le Floris, Geneva (Switzerland)

DAY 2 - Wednesday, September 27, 2017

Cuisine Grégory BORKOWSKI, 33 years old

Cuisine Guilhem BAILLAUD, 31 years old

2 Coffee Shops in St Rémy de Provence (13)

Cooking Matthieu OTTO, 31 years old

3 Auberge Saint-Walfrid, Sarreguemines (57)

Cuisine Romain THIEBAUD, 31 years old

4 Grand Hotel Lido, Argeles-sur-Mer (66)

Greater Park of Puy du Fou, Puy du Fou (85)

In January 1987, Paul Bocuse created the Bocuse d'Or, a revolutionary contest in gastronomy. By borrowing the codes of the biggest sporting events, he imagined a real spectacle around the kitchen and the chefs.

The concept: bring together 24 young chefs from all over the world, among the most promising of their generation, and make them prepare dishes in 5h35 in front of an enthusiastic audience. The Bocuse D'or is still the sacred graal sought by most of the young cooks, who wish to become the future French Chefs of Cuisine. They are younger and younger and more talented than ever driven by motivated, determination and fully creative. This is probably why the French President Emmanuel Macron, decided this year to invite in parallel to the Bocuse D'Or one hundred and eighty french starred Chefs at the Elysee Palace, addressing them about the power of the gastronomy as a "weapon of French diplomacy"

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