

A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and small floral centerpieces. The chairs are light-colored and modern. Large, arched windows on the right side of the room offer a view of a cityscape. The ceiling is white with recessed lighting, and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and elegant.

GASTRONOMIC RESTAURANT KITCHEN

Overview

Gastronomic Restaurant Kitchen

- Founders of gastronomy
- Types of gastronomy
- Terroir
- Appellations
- Terroir & Products

The background image shows a bright, modern restaurant interior. It features several round tables covered with white tablecloths, each set with white dishes, glassware, and small floral centerpieces. The chairs are light-colored and modern. Large, arched windows on the right side of the room offer a view of a cityscape. The ceiling has a series of recessed rectangular lights, and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is clean, elegant, and airy.

GASTRONOMIC RESTAURANT KITCHEN

FOUNDERS OF GASTRONOMY

Founders of Gastronomy

Main Contributions of Antoine Carême

Antoine Carême, a renowned figure in the history of gastronomy, is celebrated not only for the exquisite decorative grandeur of his dishes (Pièces Montées), which incorporated dough, sugar, jellies, and waxes to mimic iconic Paris monuments, but also for his profound influence on modern French cuisine during the early 19th century. His contributions can be categorized as follows:

1. **Culinary Innovation:** Carême systematically experimented with ingredients, resulting in numerous new recipes. Such as dishes like Pot au Feu and broths to academic haute cuisine.
2. **Pioneering Experimental Kitchen:** He established the first-ever experimental kitchen.
3. **Accessible Cooking Manuals:** Carême authored the first user-friendly cooking manuals for the general public.
4. **Professionalization of Culinary Arts:** He laid the groundwork for professional cooking, creating a respected vocation.

In summary, Antoine Carême's legacy is intertwined with the transformation of gastronomy. He shifted it from the exclusive domain of aristocratic kitchens before the French Revolution to the thriving, public Parisian restaurant culture we know today. Carême's work elevated culinary art to the level of science and solidified the role of the professional restaurateur in the culinary world.



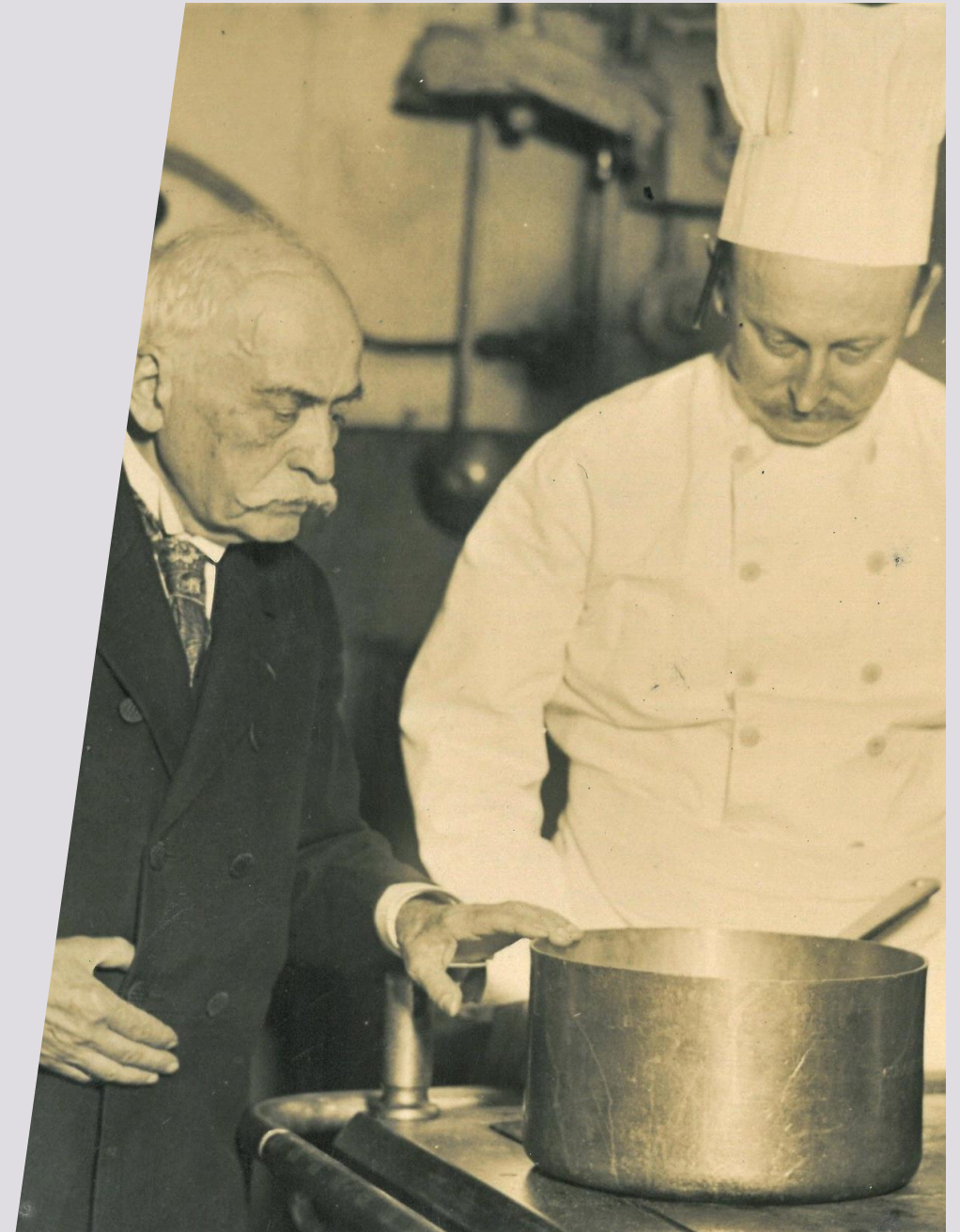
Founders of Gastronomy

Main Contributions of Auguste Escoffier

Initially proposed by Montagné, the first main editor of the Larousse Gastronomique, the idea to eliminate Carême's Pièces Montées, was later executed by Escoffier during his golden exile at the Savoy and Carlton Hotels in London. This solidified Escoffier's position as the king of classical French gastronomy.

Escoffier's influence was so great that many of his proposals are still valid today:

1. Simplification of kitchen work with the creation of the “brigades” and “parties de cuisine”.
2. Realization of the first restaurant menu with almost exclusive use of luxury ingredients, like seafood, caviar, truffle, foie gras, poultry, fish, and game.
3. Reducing the number of menu dishes to an average of 4 with use of a culinary rhetoric based on naming the dishes as a tribute to people: Suprêmes de volaille Jeanette, Sole Dugleré, Tournedos Rossini or Peach Melba.
4. Substitution of French service (all the dishes served simultaneously on the table) for Russian service (dishes are served consecutively, following a pre-set order in the menu) and a preferential inclusion of seasonal foods in the menu.
5. Finalization of dishes at the table such as the steak tartare (still popular today) and the organisation of the table service around the sauce boat with the waiter carving, adding sauce and garnishing foods with the ultimate purpose of highlighting the aromas and flavors of each recipe.



Founders of Gastronomy



Alexandre Dumaine (1895 – 1974)

Alexandre Dumaine was a French chef at the gourmet restaurant Hôtel de La Côte d'Or, with 3-stars in the Michelin Guide, from 1935 to 1964. He is nicknamed "le Magnifique", "le roi des cuisiniers", and "le cuisinier des rois", and was an essential reference in the history of culinary art and French gastronomy for 32 years. He was one of the very first members of the Académie du Morvan in 1967.



André Pic (1893 – 1984)

When Michelin introduced its rankings in 1932, "Restaurant Pic" was included and received a double award. Just two years later, the restaurant achieved a remarkable feat by earning its third Michelin star.

The Michelin guide accompanied the new wave of drivers on provincial roads. André understood that his geographical position, was restrictive and not working in his favor so he decided to set up from scratch a hotel-restaurant in Valence, on the edge of the Nationale 7.

Having lived to be 91 years old, André Pic saw his son Jacques rise to the top, receiving a three-star in 1973, but did not see the success of his granddaughter, Anne-Sophie Pic.



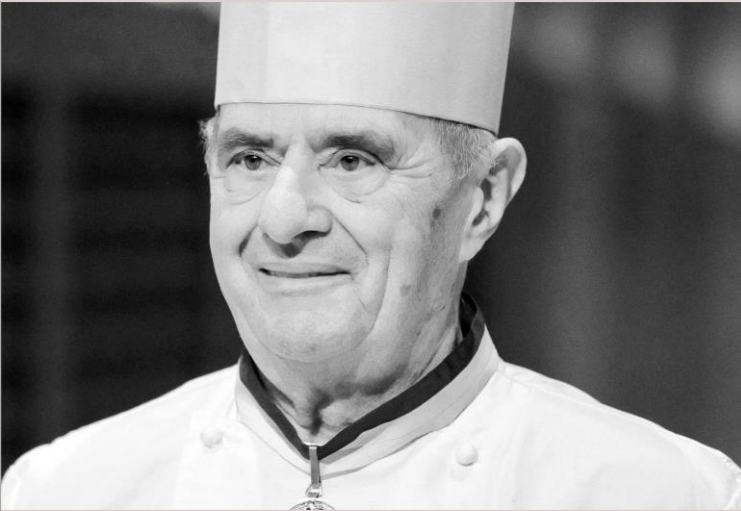
Fernand Point (1897 – 1955)

A pioneer of French gastronomy, he was the first chef to obtain three Michelin stars in 1933 (until 1955) and is considered one of the fathers of nouvelle cuisine.

He ran the famous gastronomic restaurant La Pyramide in Vienne near Lyon which became a renowned gastronomic stopover.

In the 1950s he revolutionized the dining experience by giving a new look to the table, introducing wire topping, Limoges tableware, Baccarat crystal glasses, and a festive atmosphere.

Founders of Gastronomy



Paul Bocuse (1926 – 2018)

Three stars in the Michelin Guide for 53 years, from 1965 until his death in 2018, he is considered one of the greatest chefs of the twentieth century.

Trained by Eugénie Brazier in Lyon then by Fernand Point, whom he considers his mentor, it is he who brings chefs out of their kitchen and contributes to their media coverage.

He was designated "Chef of the Century" by Gault and Millau (1990).

Bocuse was known for being a pioneer of Nouvelle Cuisine and an expert in traditional cuisine. He espoused a philosophy of creating simple, authentic cuisine that was true to the terroir and executed with passion for the craft.



Joël Robuchon (1945 – 2018)

A pioneer of nouvelle cuisine, a prolific author of culinary books, and the founder of a global empire of gourmet restaurants. With an impressive list of accolades, he is considered one of the most important figures in the history of culinary art, having received 32 Michelin stars throughout his career.

In 1987, Robuchon was named "Chef of the Year" by Gault et Millau, and in 1989, he was awarded the prestigious title of "Chef of the Century" by the same organization. In 1994, his restaurant was named the best in the world by the American magazine International Herald Tribune.



Alain Ducasse (1956 -)

An iconic chef who has been in the business for decades and has made a significant impact on the culinary world. He has an eponymous restaurant group and is involved in various aspects of the industry, from restaurant operations to consultancy to cooking schools.

One of Ducasse's most renowned restaurants, Alain Ducasse at The Dorchester, holds three Michelin stars. He has also achieved a remarkable feat of owning restaurants with three Michelin Stars in three different cities, making him the first chef to do so. Throughout his career, Ducasse has received a total of 21 Michelin stars, making him one of only two chefs to hold this distinction.

Founders of Gastronomy

A New Generation: Gordon Ramsay

Background

Gordon Ramsay, a chef from the UK, was born in Scotland and raised in Stratford-upon-Avon, England. Initially, he had aspirations of becoming a professional footballer. However, an injury prematurely ended his football career. Subsequently, Ramsay decided to pursue a course in hotel management.

Training with Culinary Masters

Ramsay's dedication and innate talent led him to train with renowned chefs from around the world. He worked with culinary luminaries such as Albert Roux and Marco Pierre White in London, as well as Guy Savoy and Joël Robuchon in France.

Career Milestones

In 1993, Ramsay assumed the position of head chef at Aubergine in London. Within three years, Aubergine received two Michelin stars under his leadership.

Establishing His Own Legacy

At the age of 35, Ramsay ventured into independent restaurant ownership. He opened his first restaurant, named "Restaurant Gordon Ramsay," in 1998. Impressively, Restaurant Gordon Ramsay attained the highest recognition in the culinary world, securing three Michelin stars.

Today

Today, Restaurant Gordon Ramsay is London's longest-running restaurant to hold this award.

Ramsay is one of only four chefs in the UK to maintain three stars.

He also holds a Michelin star at his other London restaurant Pétrus in Knightsbridge.



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GASTRONOMIC RESTAURANT KITCHEN

TYPES OF GASTRONOMY

Types of Gastronomy

Cuisine Classique

Traditional cuisine involves the preparation of dishes that utilize locally sourced ingredients from a specific region, known as the terroir, and reflects the culinary heritage of that area.

Auguste Escoffier played a pivotal role in the modernization of haute cuisine, which became known as cuisine classique around 1900. These techniques were an improvement upon the earlier works of Carême, Jules Gouffé, and Urbain Dubois.

Cuisine Classique:

Cuisine classique was widely practiced in grand restaurants and hotels across Europe and other parts of the world for much of the 20th century. The major developments in cuisine classique were:

1. **Service Transformation:** The replacement of service à la française (serving all dishes at once) with service à la russe (serving meals in courses).
2. **Standardized Cookery:** The development of a standardized system of cookery based on Escoffier's *Le Guide Culinaire*. This system formalized the preparation of sauces and dishes, enabling greater consistency in high-end cuisine.

Distinct Styles:

At the time, cuisine classique was considered the pinnacle of haute cuisine, and was a style distinct from:

- Cuisine Bourgeoise: The cuisine of affluent city dwellers.
- Bistro and Home Cuisine: The working-class cuisine of bistros and homes.
- Regional Cuisines: The diverse regional cuisines of France.



Types of Gastronomy

Nouvelle Cuisine

In the 1970s, Nouvelle Cuisine emerged, shaking up the dogmas of Haute Cuisine.

This culinary movement sparked by food critics Henri Gault and Christian Millau is characterized by the lightness of the menus, the elimination of sauces and respect for the product.

Among the leaders of this movement is Michel Guérard who also advocates “cuisine minceur”. Nouvelle Cuisine is characterized by lighter, more delicate dishes and an increased emphasis on presentation.

Chefs use new tools and, under the influence of dieticians, prefer to steam (in foils or bain-marie), to grill, or to roast. In short, to cook quickly at the lowest possible temperature to respect the original flavor of the food and keep its vitamins and minerals.

The term "Nouvelle Cuisine" gained popularity in the 1960s after being coined by Henri Gault, a renowned food critic, and his colleagues André Gayot and Christian Millau in the Gault-Millau, also known as "Le Nouveau Guide," a new restaurant guide.



Types of Gastronomy

A New Generation

Modern chefs and their happy customers owe much to the Nouvelle Cuisine movement, including the artistic presentation of dishes, the use of fish cooked to opalescence rather than being overdone, and the generous application of herbs.

An innovative and creative hybrid of both Nouvelle Cuisine and Haute Cuisine transitioned to what we know as “fine dining” today.

In 1996, several famous French chefs including Joël Robuchon, and Alain Ducasse, issued a manifesto denouncing the “globalisation of cuisine” and innovation for its own sake.

Over time, successive generations of nouvelle chefs carried forward the torch of culinary innovation, but in an evolutionary rather than revolutionary fashion.

- Joël Robuchon, named “chef of the century” by Gault and Millau in 1989, was known for relentless perfectionism. His cuisine was nouvelle in the sense that it followed the 10 commandments, but at the same time they were clearly his own.
- Frédy Girardet, a self-taught Swiss master chef who was often listed as the best chef in the world. He too clearly stayed inside the boundaries of Nouvelle Cuisine but developed a unique repertoire.
- Alain Ducasse is a French-born Monégasque chef. He operates a number of restaurants including Alain Ducasse at The Dorchester which holds three stars in the Michelin Guide



| Types of Gastronomy

“New International” or Fusion Cuisine

In the new global foodie zeitgeist, a younger generation of chefs are now establishing themselves in French kitchens. Increasingly, they have trained in restaurants in London, New York, Copenhagen or Barcelona.

What started as Nouvelle Cuisine has become one branch of what is called “New International” cuisine.

Around the world, one can find national cuisines that were clearly inspired by the nouvelle movement, borrowing both cooking techniques and the general attitude of rebellion.

That trend includes various innovative approaches to Asian cooking, or so-called fusion cuisine, which melds Asian spices and techniques within a Western nouvelle-inspired backdrop.

New and exotic ingredients have thereby found their way onto menus. Wagyu (well-massaged) beef and fish such as hamachi and toro (tuna belly) have always been found in Japanese restaurants, but in the 21st century they also can be found on the menu at a New International restaurant nearly anywhere in the world.



Types of Gastronomy

Molecular Gastronomy



Molecular gastronomy, the scientific discipline concerned with the physical and chemical transformations that occur during cooking.

It was established in 1988 by Hervé This, a physical chemist, and Nicholas Kurti, a former professor of physics at the University of Oxford, who were interested in the science behind the phenomena that occurs during culinary processes.

Molecular gastronomy seeks to generate new knowledge and insights into the fundamental principles of the chemistry and physics behind the culinary process.

For instance, molecular gastronomists may investigate why mayonnaise thickens or why a soufflé rises. One side goal is to develop new ways of cooking that are rooted in science.

These techniques are called molecular cooking, whereas the new culinary style based on such techniques is called molecular cuisine.

In the autumn of 2010, Harvard University introduced a new course on science and cooking, which was co-taught by the renowned Catalan chef, Ferran Adrià.



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TERROIR

Terroir Definition

Terroir Defined

Terroir is a term originating in France, encompassing various environmental factors influencing a crop's phenotype. These factors include farming practices, unique environmental conditions, and specific growth habitats, collectively giving the crop a distinctive character referred to as Terroir.

In France, Terroir plays a critical role in determining the quality of wine and cheese, as well as traditional local recipes known as recettes de terroir.

Examples of Studied Crops

Artisanal crops subject to Terroir study encompass coffee, chocolate, chili peppers, hops, agave, tomatoes, heritage wheat, maple syrup, tea, and cannabis. Terroir holds immense cultural significance, reflecting the generations of people who have worked the land.

Agriculture and Terroir

Agriculture mirrors natural conditions and how societies interact with them. Farmers aim to maximize the potential of their land, a central aspect of the Terroir concept.

Unique Flavors from Environment

Agricultural products acquire their distinct flavors from factors like the mineral composition and drainage of the land. Animals grazing in specific regions produce milk or meat with unique qualities. Cheeses, butter, lamb, pork, and wine vary due to their cultivation environments.

Regional Specialties

Products with unique Terroir qualities are celebrated as "produits du terroir" in French markets, shops, and even airports. These foods are inherently regional specialties and cannot be replicated.



Terroir

Example with Roquefort

To give a more practical example, a French cheese like *Roquefort* can only be produced in a small area, because the natural conditions influence the grass and flora that the sheep eat and therefore the milk they produce.

But it is also the “*savoir faire*” of the people from the area of Roquefort-sur-Soulzon and the way that they make the cheese that is inimitable.

The combination of those two factors, geophysical and human, mean that Roquefort can only be produced in this specific “terroir.”

The most striking example remains wine *terroir*. In France, wines are not only identified by the type of grape used, but more importantly by the concept of terroir. The natural conditions of a particular region, such as the soil type, sun exposure, and "microclimate", play a significant role in determining the quality of the wine produced.



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GASTRONOMIC RESTAURANT KITCHEN

APPELLATIONS

Appellations

AOC Definition



Quality Schemes Explained

As Terroir is an important tradition to pass on, policy makers want to preserve this amazing heritage.

The creation of denomination of origin, “**appellation d’origine contrôlée**” (AOC), or the compilation of terroir recipes are examples of the actions keeping this tradition and notion alive.

The appellation d’origine contrôlée is a French certification granted to certain French geographical indications for wines, cheeses, butters, and other agricultural products, all under the auspices of the government office Institut national de l’origine et de la qualité (INAO) (national institute of origin and quality).

It is based on the concept of terroir and a form of geographic protectionism. The origins of AOC date back to the year 1411, when Roquefort was regulated by a parliamentary decree.

AOC products are held to a rigorous set of clearly defined standards. AOC products are produced in a consistent and traditional manner with ingredients from specifically classified producers in designated geographical areas. Furthermore, the products must be aged, at least partially, in the respective designated area.

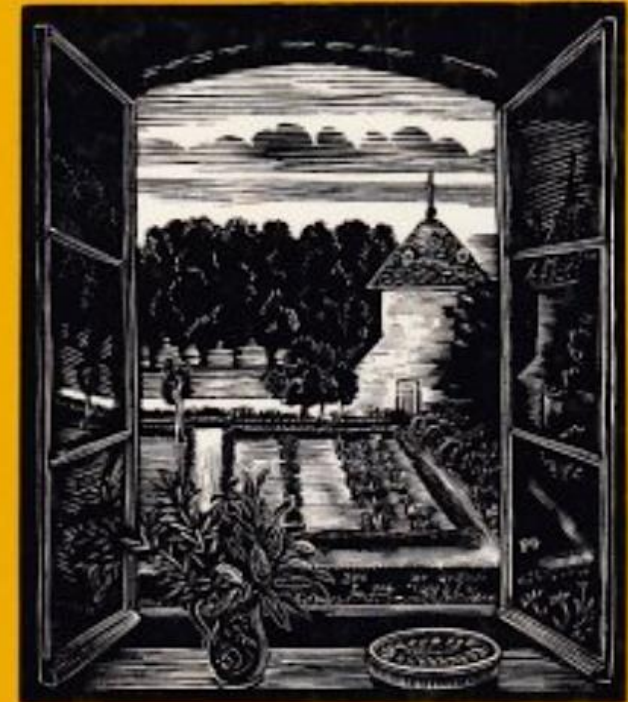
Some cheeses are classified, protected, and regulated under French law. The majority are classified as appellation d’origine contrôlée (AOC), the highest level of protection.

Some are also protected under the less stringent but still legally regulated designation Label Régional (LR).

There are currently over 300 French wines entitled to the designation AOC on their label.

CUISINE DU TERROIR

ORIGINAL RECIPES COLLECTED
BY THE MASTER CHEFS OF FRANCE



*The Lost Domain of
French Cooking*

Appellations

AOP and IGP

Appellation D'Origine Protégée, AOP (Protected Designation of Origin)

The Protected designation of origin is the name of an area, a specific place or, in exceptional cases, the name of a country, used as a designation for an agricultural product or a foodstuff,

- which comes from such an area, place or country,
- whose quality or properties are significantly or exclusively determined by the geographical environment, including natural and human factors,
- whose production, processing and preparation takes place within the determined geographical area.

In other words, to receive the PDO status, the entire product must be traditionally and entirely manufactured (prepared, processed *and* produced) within the specific region and thus acquire unique properties.

Indication Géographique Protégée, IGP (Protected Geographic Indication)

The protected geographical indication is the name of an area, a specific place or, in exceptional cases, the name of a country, used as a description of an agricultural product or a foodstuff,

- which comes from such an area, place or country,
- which has a specific quality, goodwill or other characteristic property, attributable to its geographical origin,
- at least one of the stages of production, processing or preparation takes place in the area.

In other words, to receive the PGI status, the entire product must be traditionally and at least partially manufactured (prepared, processed *or* produced) within the specific region and thus acquire unique properties.

Protected
Designation
of Origin



Protected
Geographic
Indication



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GASTRONOMIC RESTAURANT KITCHEN

TERROIRS & PRODUCTS

Terroirs & Products

Suisse Terroir Products



SEL DES ALPES

- Situated in the foothills of the Alps, the Vaudois district of Bex has the only active salt mine in Switzerland. The underground maze, which is also a tourist attraction, has been operated for centuries to extract the “white gold” which offers great gustatory qualities.
- Regular table salt, seasoned with herbs, as well as large-grain salt are indispensable products in Swiss kitchens, but the major part of the production is used to protect our roads from freezing over, while a small quantity is also used for high-end cosmetics.



WALNUT OIL AOP FROM VAUD

- Walnut oil, a typical Vaudois product, is now protected thanks to its Appellation d'Origine Protégée (AOP) or Protected Designation of Origin (PDO) obtained in June 2020. It is produced at the Sévery Mill near Morges. This oil mill, which has been operating for centuries, has its own shop and organises group visits; a delicious way to discover this traditional know-how perpetuated for generations by the Bovey family.
- Alongside conventional condiments, Walnut oil has always had a special place in the kitchens of Vaud. As it is tastier at room temperature than heated, it is used to make delicious salad dressings.



CRAFT BEERS

- In the past few years, beer has become increasingly attractive thanks to the micro breweries that have brought the real flavours of malt and hops up to date. In the canton of Vaud, experienced craft breweries have developed new ranges of beer to be discovered.
- In the wake of the “slow food” trend, which encourages consumers to take the time to enjoy local quality products, craft beers are gaining ground compared to industrial brands.
- It is impossible to mention them all, but Vaudois people are particularly proud of Docteur Gab's, La Nébuleuse, Brasserie des Trois Dames or Brasserie de la Côte, all of which provide the Terre Vaudoise shops with their best products.



SMOKED FERA

- Fera abound in our lakes: Joux, Neuchâtel (where it is smaller and called “bondelle”) and Geneva, since its reintroduction in 1920.
- Larger than the perch and as noble as the Arctic char, fera is one of the most widespread Vaudois fishes. It appreciates the clear waters of rather deep lakes, such as Lake Geneva and Lake Neuchâtel (“bondelle”).
- Fera can be eaten cooked or smoked, just like salmon, its cousin. Cooked in a frying pan or grilled in the oven, it is always nicely prepared by lakeside restaurant chefs. Immediately after fishing, it can also be smoked by the fisherman himself or by a craftsman of taste.



PERCH FILLETS

- This highly sought-after freshwater fish inhabits our Swiss lakes. Vaudois restaurants have their very special recipes to prepare these fine fillets to be enjoyed on a terrace with a view of the lake and accompanied by a glass of Chasselas, the most representative grape variety of the canton of Vaud.
- The perch is a small fish, which is recognizable by its silver scales and striped body. It is very much sought after for its delicately flavoured fillets. They are served by the dozen, cooked in butter “à la meunière”, fried in a batter or accompanied by a light sauce.
- Perch can be found in most Swiss lakes, but it is a dish that is really symbolic of the canton of Vaud.



VAUDOIS HONEY

- Vaudois honey is very popular at breakfast time or as an ingredient in various recipes. Passionate beekeepers take care of their hives in all the regions of the canton of Vaud.
- There are about 800 to 1,000 hives in the canton of Vaud. On average, each contains 40,000 bees that work relentlessly to provide us with delicious and 100% local honey. The diversity of the landscapes of the canton of Vaud is found in the various types of honey. Produced from mid-June to mid-August, forest honey is distinct in colour: darker and with a more intense and woody taste. Flower honeys are divided into spring and summer honeys: the former is very light, almost white, and the latter has a golden hue, like the sunflower petals the bees visit in this period.

Terroirs & Products

Suisse Terroir Meats



DRIED SAUSAGE

- Dried sausages abound on the charcuterie shelves. Made from pork meat, the sausages are dried for several weeks and eaten raw. Tastefully seasoned, these meat products are delicious without any spices, but there are some pepper and herb varieties. Dry sausage is enjoyed on all good aperitif platters in Vaudois cafés. It is available throughout the year from village butchers, “Marché Paysan” producers, in supermarkets and, of course, in Terre Vaudoise shops.



PÂTÉ VAUDOIS

Although the origin of pâté is mysterious, it is eaten the most in the canton of Vaud! This snack based on meat and a crisp pastry is consumed with a few bites at any time of day. This specialty has no fixed production criteria and is made by butchers and bakers according to their own recipes.

Vaudois pâtés are easily recognized by their round base and their small opening covered with tasty jelly.

The dough is made either from white or wholemeal flour, but always crisp, while the meat is either pork, veal or poultry. The chosen ingredients are always of high quality, but often, trimmings are used after cutting larger pieces of meat.

Pâté vaudois is a rich specialty food that is appreciated with mustard and a salad or eaten as finger food at a picnic or a short lunch break.



SAUCISSE AUX CHOUX VAUDOISE PGI

Made of pork meat and white cabbage, the Saucisse aux choux vaudoise PGI sausage is served with the traditional papet vaudois (leeks and potatoes) as the region's most typical dish. It's served hot and often whole, which isn't a daunting prospect for lovers of this smoked sausage.

Nowadays, Saucisse aux choux vaudoise PGI is made much the same way. White cabbage is mixed with pork meat and liver, put into natural beef casings and then smoked using a traditional technique. This specialty sausage was awarded the IGP (Indication Géographique Protégée) label (Protected Geographical Indication – PGI) in 2004.

The sausage has to be cooked for about 45 minutes before being eaten and is served whole or cut in half, generally with the famous “papet vaudois” (a leek and potato mix).



BOUTEFAS

A local speciality, Boutefas is an irregular-shaped kind of sausage made of pork meat, which is cooked and then sliced. It can be eaten hot with vegetables and potatoes and often enjoyed cold as an apéritif with other cold meats and cheese.

Boutefas owes its unusual shape to the part of the pig intestine used to make it. The origin of the name of this Vaudois speciality is uncertain but is most probably linked to how it is made. This sausage, made from golden brown pork, weighs anywhere between 600 g and 3 kg. It can be found in select shops and local butcher stores, where the recipes are closely guarded secrets. This sausage requires cooking. After boiling for 1 ½ hours to fully release its smoked flavour, it's sliced and enjoyed hot or cold.



SAUCISSON VAUDOIS PGI

Saucisson vaudois PGI originated in the Middle Ages, when it was discovered that smoked meat kept its flavour for longer. Since then, this pork sausage has been a favourite with locals. Sold in supermarkets, grocery stores and butchers with the IGP (Indication Géographique Protégée) label (Protected Geographical Indication – PGI), there are several kinds of Saucisson vaudois.

Cold or dried, it can be enjoyed with bread and local cheese. It can also be eaten hot, in thick slices with seasonal accompaniments, or used as a mince in various recipes. Some of the tastiest versions of this sausage are Saucisson vaudois en croute, en brioche or en manteau, where the sausage is wrapped in a crispy pastry with a delicious filling.

Terroirs & Products

Suisse Terroir Cheese



L'ETIVAZ AOP

- L'Etivaz AOP cheese is produced in the heart of the mountain pastures, at an altitude of between 1,000 and 2,000 meters. Made using a traditional method in a big copper cauldron over a wood fire, this cheese has the flavor of alpine plants.
- L'Etivaz was the 1st Swiss cheese to obtain an appellation d'origine contrôlée (AOP) in 2000.



TOMME VAUDOISE

- A soft cheese made using cow's milk, Tomme vaudoise is eaten as it is, fried or with breadcrumbs in Swiss homes and restaurants. This specialty is available plain or flavored with cumin, pepper or wild garlic.
- Over 500 dairy farms in the cantons of Vaud and Geneva supply the milk used to make Tommes vaudoises. About 0.8 litres of milk is needed to make one Tomme, measuring 8 cm in diameter and 2.5 cm thick.
- It is eaten cold or hot and served as part of the Vaudois platter with Saucisson vaudois IGP, cured ham, dried meat, gherkins and pickled onions.



LE MARÉCHAL

- Le Maréchal, a hard raw milk cheese, was created by an artisan cheese-maker from Granges-Marnand, in the Vaudois region near Payerne. It can be eaten plain but also used in delicious recipes like cheese on toast or cheese tarts and, of course, traditional fondues.



TOMME FLEURETTE

- Tomme fleurette, a raw milk soft cheese with a bloomy rind, is a speciality of the Rougemont dairy in Pays-d'Enhaut, in the Vaudois Alps, where the master cheese-maker offers a range of delicious local cheeses.
- Tomme fleurette is an exclusive recipe of the Rougemont dairy. This little soft cheese is characterized by a delicate white rind and a flavor reminiscent of the alpine pastures and is best eaten chilled, as an aperitif or after a meal.



GRUYÈRE AND GRUYÈRE D'ALPAGE AOP

- Local cheeses produced in an area stretching from Lake Geneva to the Alps and the Jura, Gruyère and Gruyère d'Alpage AOP are found in every kitchen, restaurant and store in Switzerland, as well as in many recipes.
- Gruyère AOP is a hard cheese made using raw milk from cows reared on natural feeds: grass in the summer, hay and second crop hay in the winter. No additives are used in making this cheese.
- The wheels, weighing an average of 35 kg, are aged for different periods for a different flavour: five to eight months for mild Gruyère, nine to twelve months for Gruyère mi-salé and over twelve months for Gruyère salé.



VACHERIN MONT-D'OR AOP

- Vacherin Mont-d'Or AOP is a soft cheese from the Vallée de Joux, made using thermized milk and aged for 21 days. Each cheese is wrapped and packaged in a spruce box.
- Vacherin is made between September and the end of the winter, when the cows stop producing enough milk to make big cheeses.
- Since 2003, it has benefited from the Appellation d'Origine Protégée label, guaranteeing where and how it is produced.

Terroirs & Products

French Terroir Products



JAMBON DE BAYONNE

Jambon de Bayonne is a dried, boneless pork ham from the south-eastern region of Nouvelle-Aquitaine. It matures for at least seven months and is salted using salt from the Adour river basin.

Pairing: It can be eaten as a starter, thinly sliced and paired with olives or cheese, in salads with spinach, asparagus, melon and cheese, as a main course with chicken and potatoes, or in tarts or fricassées.



CHAROLAIS BEEF

The Charolais Beef is a French beef breed from the area around Charolles in the Burgundy region. The Charolais cows and their vast grass meadows have long been identified with the region.

The Charolais meat has a low-fat content and a particularly good taste. There is also a Charolais de Bourgogne Protected Geographical Indication (PGI) for the production of Charolais meats that meet different specifications and geographical areas.



LIMOUSIN APPLES

Granted AOC status in 2004, the apples of the Limousin plateau are prized for both their aroma and striking colours, the most famous being the russet Sainte Germaine.

It is a fresh apple from the Golden delicious variety with a well-balanced flavor of acidity and sweetness, grown in the Limousin area of the Nouvelle-Aquitaine region.

Pairing: These golden apples are best with foie gras, blood sausage and game meat or in desserts such as pies and crêpes.



BEURRE CHARENTES-POITOU

Beurre Charentes-Poitou is a traditionally made, solid, pale butter that has a unique aroma. It is produced using pasteurized cream and easily spreads on toast or bread.

Its unique taste and soft texture are due to the traditional process of barrel churning. It is produced in the area of Charentes of the Nouvelle-Aquitaine region.



NOUGAT DE MONTÉLIMAR

The Nougat de Montélimar is composed of almonds, honey, and a light mousse of egg whites. The latter lightens the dough and gives it the traditional whitish color of the Nougat.

In 1993, the federation for the Nougatiers applied for the Nougat de Montélimar to be designated a Protected Geographical Indication (PGI). The application was granted in February 2003.



COMTÉ

Comté is a big, hard cheese made from unpasteurized cow's milk, with at least 45% fat and a pressed, cooked paste. It is made in the Jura massif in the caves of Doubs, Jura and Haute-Saône areas of the Bourgogne-Franche-Comté region. The maturation period lasts at least 120 days and it is turned and scrubbed regularly during the process.

Pairing: The texture of the cheese is creamy and it can be sliced, grated or cubed. It also melts easily and is best paired with sherry and red wines, or it can be melted in fondues.



CAMEMBERT DE NORMANDIE

Normandy's most famous and iconic cheese is made from raw cow's milk and weighs an average of 250 grams. The flavor is intense, pungent and similar to that of mushrooms, grass and butter.

Pairing: It is best to try it with sliced apples, crusty baguettes, hard ciders or even in desserts.

Terroirs & Products

International Terroir Products



China: Anji White Tea

Anji white is a green tea, it is a comparatively rare tea, and as such, is among the most expensive teas in China. Now it is cultivated in the mountains of Anji County, along the Huangpu River where there are heavy mists and vast forests of bright green bamboo. The flat and straight leaves produce a lasting fragrance, unique in taste. It is recognized by traditional tea-tasting specialists that the high quality of Anji-white tea should be attributed to its species, growing environments, and processing procedure.



Japan: Kobe Beef

Kobe is Wagyu beef from the Tajima strain of Japanese Black cattle, raised in Japan's Hyōgo Prefecture according to rules set out by the Kobe Beef Marketing and Distribution Promotion Association. The meat is a delicacy, valued for its flavor, tenderness, and fatty, well-marbled texture. Kobe beef is expensive, partly because only about 3,000 head of cattle may qualify as Kobe per year. In Japan, all cattle, including those approved as Kobe beef, can be tracked via a 10-digit number through every step of their entire life cycle.



Japan: Matsutake

Matsutake are extremely expensive Japanese mushrooms characterized by a strong, distinctive, and aromatic odor. They are always gathered by hand, found under fallen leaves near pine trees, hence the name matsutake, or pine mushrooms in Japanese. The mushrooms are gathered from the end of September to the middle of November. It is said that matsutake have a spicy and fruity scent, with a hint of cinnamon. Traditionally, they are cooked with a light seasoning in order to fully appreciate their flavor.



Romania: Telemea de Sibi

Produced in the rustic wilderness of Transylvania, Telemea de Sibi PGI is a semi-hard cheese made from sheep's milk. The terrain of the region rises to between 250m and 2,500m above sea level and exists in a continental temperate climate. These conditions allow for the flourishing of natural grasslands with a diverse array of wild flora. The cheese is rooted in the rolling grasslands of Sibi county, where sheep have grazed for centuries. The final product takes the form of dense, creamy-white blocks, which can be enjoyed both fresh and mature.



Spain: Jamón Ibérico

Pork products made from Black Iberian breed pigs receive the ibérico/a denomination. According to Spain's denominación de origen rules and current regulations on Jamón, Jamón Ibérico must be made from pure breed, or cross-bred pigs, as long as they are at least 50% Black Iberian in their ancestry. Jamón Ibérico, especially the one labeled as de bellota, has a smooth texture and rich, savory taste. The fat content is relatively high compared to jamón serrano. A good ibérico ham has regular flecks of intramuscular fat known as marbling.



Italy: Parmigiano-Reggiano

Parmigiano-Reggiano or Parmesan is an Italian hard, granular cheese produced from cow's milk and aged 12–36 months. It is named after the producing areas, the provinces Parma, Reggio Emilia, the part of Bologna west of the Reno river. Both "Parmigiano-Reggiano" and "Parmesan" are protected designations of origin (PDO) for cheeses produced in these provinces under Italian and European law.



Mexico: Tequila

Tequila is a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila and in the Jalisco Highlands of the central western Mexican state of Jalisco. The red volcanic soils in the region of Tequila are well suited for growing the blue agave, they grow differently depending on the region. Tequila is recognized as a Mexican designation of origin product in more than 40 countries and has been a Protected Designation of Origin product in the European Union since 1997.