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## PRESS RELEASE

Several hundred of the world's elite chefs, specialty food producers, and industry thought leaders came together Monday in Paris at the second annual Gastronomy by the Seine™ Global Culinary Summit.

The one-day industry event, organized by Gourmet Events, Paris, was held on the banks of the Seine at Yachts de Paris and attended by over 400 members of the international, high-end culinary community. Activities included cooking demonstrations, tastings, supplier exhibits, and round table discussions all focusing on the latest ideas and innovations in two important areas of culinary creativity: flavor pairing and the role healthy cuisine in gourmet dining.

The morning symposium was an interactive format that included the leading chefs, researchers, and journalists on the subject of flavor pairing. "This is the first event to bring together the most influential voices in the new flavor pairing movement," said Michel Cloes, founder and CEO of Gourmet Events. "The new approaches to combining tastes shown today will play a huge role in determining the great cuisine of tomorrow."

### **Flavor Pairing : Science and Tradition meet !**

The morning session was led by Bernard Lahousse, CEO of Flemish Primitives, a pioneer in molecular level exploration of successful flavor. Also featured were demonstrations and audience samplings from five members of the new wave of Belgian chefs, led by Sang-Hoon Degeimbre and chocolate master Dominique Persoone, who have come to the forefront in the new approach to combining tastes. American food writers Karen Page and Andrew Dornenburg provided commentary and shared insight from "The Flavor Bible", their 2009 James Beard Society Book Award winning exploration of the subject.

### **Healthy Cuisine and AOP, IGP Products :**

The afternoon session addressed role of healthy cuisine in gourmet dining led by Bernard Fournier of Euro-toques and centered around cooking demonstrations by Bocuse d'Or winner Lea Linster, The Paris Ritz Hotel's Michel Roth, Guillaume Gomez, MOF Palais de l'Elysee and Yves Mattagnes of the Sea Grill in Brussels. "Healthy cuisine is playing a bigger role in today's gourmet dining," said Cloes. "Having great chefs showcasing their own healthy creations illustrates the unlimited possibilities in this area."

Gourmet Events holds premium educational & networking events that promote innovation, knowledge, best practices, resource sustainability, and the free exchange of ideas throughout the culinary community. Gastronomy by the Seine is the premier event in a global series of boutique gastronomy conferences taking place throughout Asia, Europe, and The Americas.

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