



LE TAITTINGER

PRIX INTERNATIONAL DE CUISINE D'AUTEUR

depuis 1967

53rd EDITION . 2020

1
WINNER
OF THE INTERNATIONAL
AWARD FOR
CUISINE D'AUTEUR
«LE TAITTINGER»
53 EDITION.
A WINNER FOR ENGLAND

[Charles Coulombeau](#) / United Kingdom
Gravetye Manor in Grinstead
1 Michelin star

This 27 year old native of the Landes region has worked at the superb Gravetye Manor in England since 2016. A keen sports fan and competitive by nature, this is by no means Charles Coulombeau's first contest. Indeed he has taken part in several gastronomic competitions including the National Chef of the Year 2019 where he reached the semi-finals. His training background features several starred restaurants: la Maison Lameloise in Chagny, Michel Guérard's Les Prés d'Eugénie and a two-year stint at Les Frères Ibarboure in the Basque country. Moulded by the exacting demands of these illustrious chefs, he now strives for the same discipline in his kitchen, where he proves to be thoroughly uncompromising when it comes to the quality of his products. His experience under these different masters has served to further consolidate his skills and his mastery of culinary techniques.



Recipe

Roast scallops, buttered cabbage with black truffle
Vegetable terrine, purée of king oyster mushrooms and scallop crumble
Scallop-Truffle-potato and cabbage millefeuille
Scallop mousse, roast celeriac and butternut purée
Scallops à la Villeroy
Earl Grey Sauce
Coral tuile

Paris , 28th of January 2020
**THE 53RD EDITION
OF 'LE TAITTINGER',
INTERNATIONAL AWARD
FOR CUISINE D'AUTEUR
STARTED AT DAWN
IN THE KITCHEN OF
THE FERRANDI
COOKING SCHOOL
(PARIS, 6TH DISTRICT).**

This year the theme of the contest was quite different. The new emphasis of the award centered on a single product which the candidates could prepare however they liked.

The subject revealed a few months earlier by the organizing committee of the International Award for cuisine d'auteur was the scallop.

The President of the Prize, Emmanuel Renault, did not choose this symbol of transition by chance, it clearly represents the turning point sought by the famous institution and gave the candidates from different countries total freedom of creative expression, regardless of rules they may have learned along the way. This noble shellfish, which lends itself to an infinite variety of preparations, set the stage perfectly for the International Final. Each of the chefs succeeded in reflecting their own culture and inspiration through 8 completely different recipes.

The emotion procured during the tasting of the winning dish is a major contributing factor to its success, but to make it to the top of the podium, it was necessary to pull out all the stops once again for the second round. The second event was revealed to the eight competitors, the evening before. They then had one night to come up with a recipe for pithivier (a double crust pie) filled with seasonal vegetables. A grand classic, but one which proves extremely tricky to make. It even turned out to be a first for some of the candidates and therein lies the true purpose of this challenge: shouldn't a great chef be prepared to tackle the unexpected with flair from a solid foundation of technical expertise? The results are sometimes disconcerting. As the president explained so well, the difficulty of the pithivier lies in the preparation of the puff pastry enveloping those precious vegetables.

[Charles Coulombeau](#) was able to pull off the challenge of these two tasks with great skill.



2 SECOND PLACE, FRANCE.



[Jérôme Jaegle](#) / France
L'Alchemille in Kaysersberg
1 Michelin star

Jérôme is the chef at L'Alchéville in Kaysersberg. Summers spent with his grandfather in the Alsatian countryside helped shape his connection to nature and his region. After a career path which included time spent in some of the most distinguished restaurants and participation in several competitions, he returned to Alsace to open his own restaurant, which was awarded a Michelin star after just 18 months. His gardens and orchard next to his kitchens are where he finds his inspiration.

Recipe

*Cabbage and truffle scallop cake,
coral quenelle,
Jerusalem artichoke, hazelnut,
potato fondant with pig trotter,
barb in champagne façon tripes
and champagne sabayon*

3 THIRD PLACE FOR THE DUTCH CANDIDATE.

[Jan Smink](#) / Pays-Bas
Smink in Wolvega

Jan, owner of his own restaurant in the north of Holland, has remained very committed to the quality and origin of the products he uses in his cooking. He has a particular fondness for dairy products as an ingredient in his dishes.

Recipe

*Scallops with celeriac,
Jerusalem artichoke, lardons and truffle*



**CANDIDATES
OF THE INTERNATIONAL
AWARD FOR
CUISINE D'AUTEUR
«LE TAITTINGER»
53 EDITION.**

Charles Coulombeau

*United-Kingdom / Gravetye Manor in Grinstead
1 Michelin star*

Robin Haquenne

Belgium / Rob's corner in Ciney

Ryuta Ichikawa

Japan / Hamamatsucho Kaikan in Tokyo

Jérôme Jaegle

*France / L'Alchemille in Kaysersberg
1 Michelin star*

Maximilian Kindel

*Germany / Facil in Berlin
2 Michelin stars*

Victor Moriez

*Switzerland / Hôtel de Ville in Crissier
3 Michelin stars*

Magnus Santesson

Sweden / Stadshuskällaren in Stockholm

Jan Smink

Netherlands / Smink in Wolvega

Created in 1967, the «Le Taittinger» Culinary Prize has always had the aim and vocation of preserving France's gastronomic heritage by ensuring the transmission of savoir-faire to the next generation of Chefs.

Initiated by Claude Taittinger as a tribute to his father, Pierre Taittinger, Founder of the eponymous Champagne House, the Prize has supported generations of Chefs. Loyal custodian of this culinary tradition, its mission has always been to demand the highest standards of technical skills with the conviction that once this has been achieved, Chefs can go as far as their ambition will take them.

Recognised by the profession, «le Taittinger» stands for high standards and integrity. Often referred to as the «Everest of gastronomy», its challenge serves as a springboard for the winners and allows them to achieve wider recognition and earn the respect of their peers.

Several of them have become legendary figures, contributing a lasting legacy through their creativity and technique: Joël Robuchon, Michel Roth, Bernard Leprince, Régis Marcon.

These stars of French history all one day stepped onto this highly coveted podium.

A YEAR OF CHANGE

We at Taittinger are very proud to have been the custodians of this award for so many years. And, because we want more than ever for this award to continue to support Chefs, we have decided to give it a fresh impetus. While traditions endure, the changes in the society in which they are rooted are real. In the last fifty years, gastronomy has been redefined through travel and produce. Chefs themselves have transcended cultural boundaries and take pleasure in rediscovering themselves through a variety of influences. More than ever, technical knowledge is the bedrock of their career, but the quest for meaning and originality is essential when aiming for the top. They feel the need to find out who they are and to do so, they draw on their culture, their roots, their history.

The Organising Committee and the Taittinger family want to go a step further, putting the very essence of the chef's personality at the centre of the competition. The aim of the redesigned Award is to promote the development of a cuisine d'auteur, thanks to chefs who, building on their tradition, extend it further into their own personal, contemporary universe. Greater emphasis will be placed on produce. As the subject of this year's theme, it will be recognised for the importance it has in contemporary cuisine. As a result of a savoir-faire and an acute awareness of the environment, it becomes itself a dish in its own right. The search for its flavour takes on an undeniable importance in the writing of Chefs. As such, it is legitimate to pay tribute to it.

**EMMANUEL RENAUT
PRESIDENT OF THE
INTERNATIONAL
COOKING PRIZE
«LE TAITTINGER»**

Renamed International Award for Cuisine d'Auteur, the famous Taittinger Prize launched 53 years ago revisits the rules that have governed it until now. This prize is chaired by Emmanuel Renaut who, since 2013, has presided over the Jury. He is the Chef of the «Flocons de Sel» restaurant, 3 Michelin stars, and generously contributes his energy and talent to this competition while ensuring equal opportunities for all candidates. He is supported in this mission by the Organising Committee and the Jury, whose members, with their exceptional backgrounds and professionalism, serve as an example.



ORGANISATION BOARD

Emmanuel Renaut :

President of the Award.

Eric Briffard :

MOF, Director of the Ecole internationale des Cordons bleus..

Amandine Chaignot :

Chef at the « Pouliche » restaurant, Paris.

Michel Comby :

1st prize « Taittinger ».

Bruno De Monte :

Director of the Ecole Ferrandi, Paris.

Pascal Grière :

MOF, Chef at the Senate.

Jacques Lameloise :

Retired Chef of the « Lameloise » restaurant, Chagny, 3 stars in the Michelin guide.

Bernard Leprince :

Prizewinner of the « Taittinger » in 1995, MOF, former head of chefs at the Frères Blancs restaurants, consultant Chef for Transgourmet.

Stéphanie Le Quellec :

Chef of « la Scène » restaurant, Paris, 2 Michelin stars.

Philippe Mille :

MOF, Silver winner of the Bocuse prize, Chef of the restaurant « les Crayères », Reims, 2 stars in the Michelin guide.

Christian Millet :

President of the company Cuisiniers de France.

Michel Roth :

Prizewinner of the « Taittinger » in 1985, MOF, Gold prizewinner of the Bocuse award, Chef of the restaurant « Bayview », Geneva, 1 Michelin star.

Bruno Verjus :

Chef of the restaurant « Table », Paris, 1 Michelin star.

Jean-Pierre Redont :

General Secretary in charge of organising the « Taittinger » award.

Born in 1965 in Brittany, France, and now based in San Francisco, she is the first woman in the United States to be awarded three Michelin stars for her restaurant, l'Atelier Crenn. Her childhood was a blend of Breton culture and an open-minded attitude to the outside world. Her mother introduced her very early to the culinary traditions of India, China, Vietnam and Japan. She began her career at the age of 21 in San Francisco without ever attending cookery school. Jeremiah Tower (Stars) gave her her first opportunity. From establishment to establishment, from country to country, she quickly learned the techniques which shaped her destiny as a great chef. In 2010, she returned to San Francisco and opened her first restaurant, Atelier Crenn. There she reinvents traditional French cuisine, with a particular passion for vegetables and seafood. She was awarded her first star one year later and a second star in 2014. In 2015, she opened Petit Crenn, offering a menu based on Breton cuisine. In 2016, she was voted Best female Chef in 2016 by the World's Best 50 Restaurants. She opened the Bar Crenn in 2018. This wine bar pays tribute to the classics of French gastronomy. It offers a selection featuring winegrowers and vineyards committed to traditional wine-making methods where priority is given to the preservation of the soil.

**DOMINIQUE CRENN
PRESIDENT OF JURY
OF THE INTERNATIONAL
FINALE OF THE
53rd INTERNATIONAL
PRIZE OF
CUISINE D'AUTEUR**



JURY OF THE INTERNATIONAL FINALE

Jury kitchen

Amandine Chaignot

Pouliche Paris

Philippe Mille

Les Crayères Reims

2 stars in the Michelin guide

Bernard Leprince

Consultant Chef

Jonathan Zandbergen

Chef of the Merlet restaurant,

Holland, 1 star in the Michelin guide

International Jury

Dominique Crenn

President / Atelier Crenn San Francisco 3 stars

in the Michelin guide

Kenicho Sekiya

2018 winner / Atelier Robuchon, Tokyo, 2 stars

in the Michelin guide

David Alves

Executive Chef of the Robuchon Group

Sylvestre Wahid

Chef Sylvestre, 2 stars in the Michelin guide

Eric Briffard

Executive Chef and Director

of the Ecole Cordon bleu

Christophe Bacquié

Chef at Le Castellet, 3 stars in the Michelin guide

Jef Schuur

Chef at Bij Jef Texel, Holland,

1 star in the Michelin guide

Bruno Verjus

Table, Paris, 1 star in the Michelin guide

FREE SUBJECT

For 6 people

Scallops

IMPOSED RECIPE

For 6 people

Winter Root Pithivier

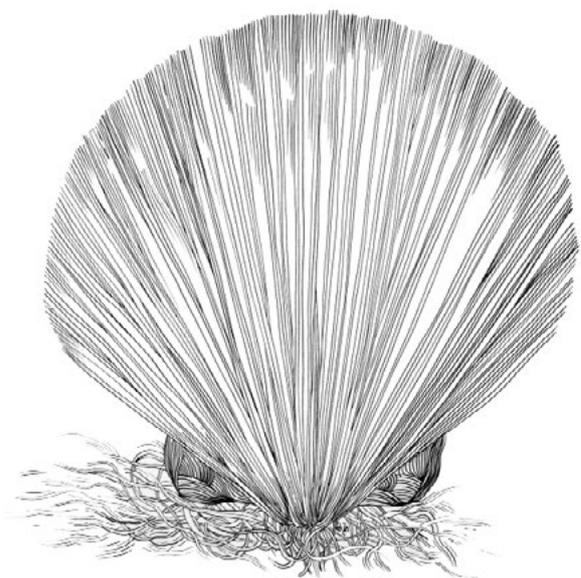
THE PRODUCERS

Le Delas - Domaine de Toury (Antoine and Laure Boucomont)

Situated between the Loire and the Allier; the Domaine de Toury, a 150 year old family property, combines luxury and countryside. Spanning more than 70 hectares, the Domaine produces about a hundred varieties growing in the open field, the fruit of a constant endeavour to select the tastiest vegetables. No pesticides, fungicides or chemical fertilizers are used that might damage this protected environment which Antoine Boucomont intended as the vegetable gardens of the great chefs.

Aquaprod - Producer of Scallops (Renaud Sigrist)

Producer of oysters and shellfish in the bay of Quiberon situated at la Trinité-sur-mer; Renaud Sigrist's company, Aquaprod, is a direct supplier to the most prestigious restaurants in Paris.(Le Bristol, le George V...).



ANNEX

RULES OF THE PRIZE

HOW IT WORKS

The competition is made up of 2 parts:

Round 1 – The National Competition – this is a written entry. Judged anonymously the winner from each participating country goes forward to the International Competition final in Paris.

Round 2 – The International Competition – Each winner from the National Competition cooks their winning recipe PLUS their interpretation of a set recipe which is revealed the day before the final.

National Competitions for «Le Taittinger» 2020 will take place in Belgium, France, Germany, Japan, Netherlands, Sweden, Switzerland, United Kingdom.

WHO CAN ENTER

Candidates must be:

- Between 24 and 39 years of age.
- Currently employed in a restaurant with a minimum of 5 years' experience in the profession.

Whatever their nationality, the candidate must apply in the country where they work. If selected, they will then represent this country at the International Competition.

The following are excluded from participation:

- Teachers at a secondary school or hotel school.
- Candidates having already participated 3 times at the International Competition in Paris.

HOW TO ENTER

The candidate must submit their written entry based on the theme.

The entry must include:

- The recipe created on the theme.
- 6 to 12 photos to show the recipe method and final presentation.
- A statement for the recipe inspiration, what inspired the idea? Include a minimum of 6 photos* to illustrate your inspiration.
- A description of any of the ingredients origins if this is special or relevant.
- The precise costings of the recipe.
- Personal details – name, address, email, telephone number, date of birth, current place of work.

The main theme ingredient will always be supplied by the competition. The candidate cannot bring this ingredient; however, they can bring other ingredients if they are not included on the ingredient list provided.

THE NATIONAL COMPETITION

INTRODUCTION

The Organizing Committee, presided by Emmanuel Renault, selects the same main ingredient for all participating countries. This becomes the Competition Theme.

They are entirely free in the selection of all other ingredients to be used in this recipe.

The organisation supplies the main ingredient. The recipe is to be produced for 6 people and to be presented plated. The budget per plate is €50 maximum. (Total Budget: 300€).

This theme is present throughout the preparation of the competition, from the National Competition to the International Competition. Between the National and International Competitions, the selected candidates may make slight modifications to their recipe on condition that the initial instructions are respected.

JUDGING CRITERIA

The judges of the National Competition make up the national judging committee. They judge the recipe on the following:

- Originality : 30%
- Technicality : 30%
- Inspiration : 20%
- Visual impression : 20%

Each recipe will be judged anonymously. The identity of the winner will only be revealed when the winner is announced by the president of the national judging committee.

In addition to the criteria above judges are looking for concise well written and constructed recipes, explaining the concept, thought process and inspiration.

A single candidate for each country is selected to participate in the International Final in Paris.

INTERNATIONAL COMPETITION THE PARIS COOK OFF

A single candidate from each country is selected to participate in the International Final. They represent their country and their culture. This takes place each year in Paris.

PREPARATION FOR THE INTERNATIONAL COMPETITION

Following the selection of the winner of the National Competition the candidates can continue to work on their recipe, practice and refine it. They can ask for help or advice from the president of their national judging committee.

They must then complete a final preparation/ingredient list for their recipe indicating clearly which ingredients they will be bringing and which ones are to be supplied by the organising committee.

For any ingredient to be provided by the candidate, delivery is to be organized between the candidate and the organization. The candidate is responsible for anticipating and providing for any regulatory aspects.

This prep sheet must be sent to the organization no later than 7 January 2020. The organization agrees to inform candidates of the origin of all products it makes available.

THE INTERNATIONAL COMPETITION WHAT HAPPENS ON THE DAY

Each candidate has 4 hours to complete two recipes:

1. Their winning recipe from the National Competition. All the ingredients requested or brought by the candidate will be provided at their cooking station.
2. Their interpretation of the set recipe advised on the evening before the final. All the ingredients listed in the candidate's set recipe will be provided.

Arrival at the Ecole Ferrandi at 6.30am:

- Draw for work stations
- Draw for commis chef
- Heats begin. Candidates start at 15minute intervals.

Commis Chef:

The organization provides a commis who is a student at the Ecole Ferrandi to assist each candidate in the kitchen.

Time is scheduled before the beginning of the final for discussion between the candidate and their commis. Interpreters are present to simplify communication if necessary.

THE JURY

They are all renowned leading Chefs representing different countries

Kitchen Jury:

1 to 4 judges from the jury mark candidates in the kitchen on hygiene, organization, waste and management of their commis chef.

Tasting Jury:

8 judges from the jury make up the tasting committee for the International Final. They mark the dishes on presentation, taste and technical skills. To ensure impartiality and objectivity, these judges are not part of the judging committee of the countries participating in the competition. They are independent of these committees and are selected by the Culinary Prize organizing committee.

THE JUDGING

PRESENTING THE DISHES

Each dish is presented to the Tasting Jury at 15minute intervals.

The Kitchen Jury is responsible for overseeing the smooth organization of the presentations. They advise candidates of the timings.

The dishes are presented for anonymous tasting by the Jury.

The two recipes are tasted and marked by two different juries – one for the the med dish, one for the set recipe. The judges mark the dishes, taking into account the criteria set out below in the "marking" section.

MAKING

- 35 % Technical
- 35 % Taste
- 20 % Appearance/Presentation
- 10 % Kitchen Scores provided by the Kitchen Jury

PENALTIES FOR DELAY

Any delay of more than 5 minutes in presenting a dish to the Jury will be penalized. For every 5 minutes over, the Jury will deduct 10 points per minute's delay from the final score awarded to the dish. If the delay exceeds 10 minutes the candidate shall be disqualified. However, the kitchen jury is free to decide whether or not to send a dish to the Tasting Jury.

CANDIDATE RANKING

Ranking is done by adding up the points awarded to each candidate by each member of the juries. Grading will be the same for the set recipe.

END OF THE KITCHEN HEAT

All candidates must remain in the kitchen from the start of the heat until the very end. They may leave the kitchen only after all scorecards are submitted to the judicial officer.

MEETING WITH THE JURY

Following the tasting and once the scorecards have been submitted, each candidate meets with the jury to discuss their approach and to answer any questions. This discussion is not marked but allows the jury members to appreciate the candidate's approach and provides an opportunity for the candidates to receive feedback.

RULES

PRESENTING THE DISHES

Candidates can decide how to present their dishes. The organization provides each candidate with plates and serving dishes.

Candidates, however, are free to bring plates and serving dishes to present their work. This information must be communicated to the organization no later than 7 January 2020, at the same time as their ingredient sheet.

So as to not disclose a candidate's identity, items are to be sent to the Ecole Ferrandi in closed cartons, to be brought into the test kitchen at the same time as their rest of the equipment or locally sourced ingredients.

Members of the Kitchen Jury are the only people authorised to see these.

EQUIPMENT

Members of the Kitchen Jury inspect the equipment brought in by each candidate. They reserve the right to refuse any equipment they consider to be unsuitable or otherwise already available in sufficient quantity in the kitchen. Equipment should not be brought in excessive amounts. Only small pieces of equipment are permitted. Members of the Kitchen Jury are authorized to disqualify any candidate found to be in breach of the rules after having consulted the President of the Jury.

PRIZES

NATIONAL COMPETITION

The winner of the National Competition receives €2400.

INTERNATIONAL COMPETITION

First Prize:

€20,000

Medal featuring Pierre Taittinger, created by sculptor Paul Belmondo Winners' Trophy, engraved with all previous winners, to be kept for a year Framed Certificate
Jeroboam of Taittinger Brut Réserve NV

Second Prize:

€5000

Trophy

Framed Certificate

Jeroboam of Taittinger Brut Réserve NV

Third Prize:

€2500

Trophy

Framed Certificate

Jeroboam of Taittinger Brut Réserve NV



CHAMPAGNE
TAITTINGER
Reims

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