

## Reach for the Gold – U.S. Chefs win the Olympics of Cooking

Imagine how you might feel with Stars and Stripes draped across your shoulders and with your arms around your teammates! The US Chefs had just competed with the best chefs in the World at the most prestigious gastronomy competition, the Bocuse d'Or 2017, and won the top prize. Facing 24 nations, and defeating a multitude of exceptionally talented chefs, Chef Mathew Peters stood on the podium in Chassieu, near Lyon, France, where the U.S. Chefs were awarded the gold for the first time in this Olympics of cooking. It was simply amazing; a dream come true.

A group of 10 American chefs, led by Chef Mathew Peters prepared two extravagant and elaborate dishes in less than six hours. They used as many techniques, visual pyrotechnics and flavors as possible in the dishes. Each dish uses dozens of recipes for each component on the plate. Every step is planned and rehearsed to the minute. The inspiration for these dishes reflected the U.S. from New York to California.

Thomas Keller of the French Laundry and Per Se president of the team said, "It's certainly an extraordinary moment..." This is a fierce competition, and it takes a year to prepare for this event. Spectators form massive cheering sections for each country. The American team like culinary athletes was exploding with national pride. 'd'Or means gold in French and it was awarded to them.

## The Kellogg Company honored US Culinary Team

Kellogg's NYC sponsored a special event celebrating the techniques and creativity with some of our Golden U.S. Champion chefs. They prepared a one-of-a-kind fine dining experience, featuring a six course tasting menu of recipes transforming cereal into elegant dishes. How about some Chilled Carrot-Ginger Soup, Truffle Custard, Salad of Hawaiian Hearts of Peach Palm, Poached Lobster Macaroni & Cheese, Beef Duo Agrodoice, and Draft Latte Golden Chef "Doughnuts" They were all made with cereal. What creative chefs!

Thomas Keller and Daniel Boulud created bowls of cereal designed to support Team USA chefs who were traveling to France to compete in the **Bocuse d'Or**, an Olympic type culinary event. This was a competition where some of America's finest chefs prepared to battle the world for the top culinary prize. We thought you would love Keller's noble and balanced breakfast dish.



Take a peek at the Kellogg Recipes available at attached link. Have fun!

<https://www.urbandaddy.com/articles/39091/thomas-keller-is-making-you-cereal>

<http://newsroom.kelloggcompany.com/2017-03-30-Kelloggs-R-NYC-And-Iconic-Chefs-Host-A-One-Of-A-Kind-Fine-Dining-Experience>

<http://plateonline.com/bocuse/developing-recipes>

[https://www.washingtonpost.com/news/food/wp/2017/01/26/a-u-s-chef-just-won-the-olympics-of-cooking-did-you-know-theres-such-a-thing/?utm\\_term=.1ba8c04ee18c](https://www.washingtonpost.com/news/food/wp/2017/01/26/a-u-s-chef-just-won-the-olympics-of-cooking-did-you-know-theres-such-a-thing/?utm_term=.1ba8c04ee18c)

<https://www.finedininglovers.com/stories/mathew-peters-bocuse-d-or-2017-winner/>

<https://www.nytimes.com/2017/01/25/dining/bocuse-dor-usa-win-chef-competition.html?mcubz=0>

<http://www.fabnews.live/kelloggs-nyc-and-iconic-chefs-host-a-one-of-a-kind-fine-dining-experience/>