

Beat: Lifestyle

2022 LITERARY PRIZES FOR GASTRONOMY ANTONIN CAREME - TAITTINGER - RUNGIS

TROPHY CREATED BY ARTIST MAURICE MARTY

PARIS, 20.12.2022, 07:51 Time

USPA NEWS - Abandoned by his Parents in Paris, Antonin Carême, at first worked as a Kitchen Boy at a Cheap Parisian Chophouse in exchange for Room and Board. Later, he was formally Apprenticed to Sylvain Bailly, a Famous Pâtissier with a Shop near the Palais-Royal. The Post-Revolutionary Palais-Royal was a High-Profile, Fashionable Neighborhood filled with Vibrant Life and Bustling Crowds. Bailly recognized his Talent and Ambition.

Abandoned by his Parents in Paris, Antonin Carême, at first worked as a Kitchen Boy at a Cheap Parisian Chophouse in exchange for Room and Board. Later, he was formally Apprenticed to Sylvain Bailly, a Famous Pâtissier with a Shop near the Palais-Royal. The Post-Revolutionary Palais-Royal was a High-Profile, Fashionable Neighborhood filled with Vibrant Life and Bustling Crowds. Bailly recognized his Talent and Ambition.

Carême gained Fame in Paris for his "Pièces Montées", elaborate Constructions used as Centerpieces, which Bailly had displayed in his Pâtisserie Window. Carême made these Confections, which were sometimes Several Feet High, entirely out of Foodstuffs such as Sugar, Marzipan, and Pastry. He modeled them on Temples, Pyramids, and Ancient Ruins, taking Inspiration from Architectural History Books. He is credited with the Inventions of Gros nougats and Grosses Meringues, Croquantes, made of Almonds and Honey, and Solilemmes.

He did Freelance Work creating Pieces principally for the French Diplomat and Gourmand Charles Maurice de Talleyrand-Périgord, but also other Members of Parisian High Society, including Napoleon. While working on his Confections at many Private Kitchens, he quickly extended his Culinary Skills to Main Courses. After the Restoration of the Monarchy, Carême cooked for Various Foreign Dignitaries in Paris while working on his Two Books on Pastry.... He is remembered as the Founder of the Concept of Haute Cuisine and is interred in the Montmartre Cemetery in Paris.

Carême wrote Several Books on Cookery, above all the Encyclopedic "L'Art de la Cuisine Française", which included, aside from Hundreds of Recipes, Plans for Menus and Opulent Table Settings, a History of French Cookery, and Instructions for Organizing Kitchens....

Created in 2000, on the Initiative of Monique Cara, Philippe Renard and Pierre-Christian Taittinger, the Antonin Carême Prize, named after the First Frenchman to bear the Title of "Chef", rewards the Best Works of the Year in Culinary Arts and Literature. In 2009, on the Death of Pierre-Christian Taittinger, Co-Founder and Emeritus Supporter of this Trophy, it was supplemented by a Special Jury Prize Pierre-Christian Taittinger in his Memory. In 2021, Stéphane Layani, President of the Prix jury, decided to associate the Prix Rungis des Gourmets with it.

Presented Each Year, in December, these Prizes are awarded to Books talking about Cooking, Products, Terroirs and the History of French Gastronomy.

In the Presence of the Entire 2022 Jury, composed in particular of Edouard Cointreau, Director of the International Gastronomy Awards, Henri-Pierre Millesamps, Expert in Old Books, but also Christine Dattner, President of "Thés Christine Dattner" and Valérie Colloredo Taittinger, Daughter by Pierre-Christian Taittinger... As Every Year, the Antonin Carême Literary Prize for Gastronomy rewards the Best Work uniting Literature, Photography and European Gastronomy.

The Special Prize of the Pierre-Christian Taittinger Jury awards to the Best Book selected for the Quality of its Photos and the Highlighting of the Dishes, finally the Rungis Gourmet Prize is rewarded to Books selected for their Highlighting of the Products by Literature, Recipes, Stories, Drawings, Photos and Sustainable Food.

On Monday, December 12, the 22nd Edition of the Gourmet Literature Awards Ceremony was held at the "Réfectoire des Cordeliers"

in Paris. During this Sumptuous Event, which brought together more than 300 People, 5 Books were awarded.
"Gastronomy and Literature, laureates of excellence"

- * ANTONIN CAREME Literary Prize for Gastronomy
- * Special Jury Prize Pierre-Christian TAITTINGER
- * RUNGIS Gourmet Award
- * Special Price of RUNGIS Products
- * WUWM International Award

This year, it is the Three-Starred French Chef, Guy Savoy, who receives the Antonin Carême Prize. He succeeds Catherine Roig and Emanuela Cino, The Antonin Carême Prize 2021.

* Guy Savoy with Anne Martinetti and Alexis Voisenet for the Antonin Carême Prize with "Guy Savoy Cooks the Writers of the 16th Century", published by Herscher Editions.

* Yannick Alleno and Yasunan Okazaki, Photos by Simon Détraz for the Special Jury Prize Pierre-Christian Taittinger with "L'Abyesse", published by Glénat Editions.

* Yves Camdeborde awarded with the Prix Rungis des Gourmets with "Conservez, Cuisinez! », Albin Michel Editions.

* Anne Etorre for the Special Prize for Rungis Products with "Le Grand Livre Des Citrus Fruits", published by Flammarion Editions.

* Guillaume Gomez for the WUWM International Prize for "Le Club Des Chefs Des Chefs", published By Le Cherche Midi Editions.

For the Second Year, the Antonin Carême Literary Prize for Gastronomy and the Rungis Gourmet Prize have joined Forces for a Single Event. Philippe Renard, President of the Antonin Carême Literary Gastronomy Prize & Stéphane Layani, President of the Rungis Gourmet Prize, took the Floor to unveil the Works selected by the 2022 Jury and thank their Loyal Partners.

During the Ceremony, Particular Attention was paid to the Exhibition of Old Books from the Great Library of the Chefs de France. "Les Cuisiniers de France, apart from being the Partners of the Antonin Carême Prize, are the Guardians of a Mission: to help and protect Cooks. Help them grow to become our Ambassadors of French Cuisine." Says Philippe Renard.

Indeed, Gastronomy as an Identity Heritage is today a Worldwide Phenomenon. Countries are keen to promote their Traditional Cuisines around the World. "These Old Books bring us back to the Notion of Gastronomic Heritage. ", he adds.

Source: On Monday, December 12, 22nd Edition of the Gourmet Literature Awards Ceremony held @ the "Réfectoire des Cordeliers" in Paris.

Ruby BIRD

<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU

<http://www.yasmina-beddou.uspa24.com/>

Article online:

<https://www.uspa24.com/bericht-22034/2022-literary-prizes-for-gastronomy-antonin-careme-taittinger-rungis.html>

Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Exemption from liability:

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

Editorial program service of General News Agency:

UPA United Press Agency LTD

483 Green Lanes

UK, London N13NV 4BS

contact (at) unitedpressagency.com

Official Federal Reg. No. 7442619