Beat: Lifestyle

"RECIPES & TRANSMISSION" BOOK, PARTNERSHIP IN THE SERVICE OF FRENCH GASTRONOMY

57 RECIPES DIVIDED INTO 12 PROFESSIONS

PARIS, 02.12.2023, 09:20 Time

USPA NEWS - "RECIPES & TRANSMISSION" of the Best Workers of France The Louis Le Duff Endowment Fund and the Société nationale des Meilleurs Ouvriers de France announced on November 20, 2023 the Release of the book "RECIPES & TRANSMISSION" des Meilleurs Ouvriers de France, the Result of an Exceptional Partnership in the Service of French Gastronomy...

"RECIPES & TRANSMISSION" of the Best Workers of France The Louis Le Duff Endowment Fund and the Société nationale des Meilleurs Ouvriers de France announced on November 20, 2023 the Release of the book "RECIPES & TRANSMISSION" des Meilleurs Ouvriers de France, the Result of an Exceptional Partnership in the Service of French Gastronomy.

This New Book of Recipes transmits the Love of Food Professions through 57 Recipes divided into 12 Professions: from Cooking to Pastry, including Bakery, Fishmonger, Butcher, Charcuterie, Cheese Maker, Confectionery, Chocolate Making, Sommelier or even the Arts of the Table and Service.

And because Transmission is at the Heart of the Values held by the "LE DUFF Group" and the "Meilleurs Ouvriers de France", for the first time, 13 Meilleurs Apprentis de France took their Place alongside the MOFs for the Execution of Exceptional Recipes... Also for the First Time, these 13 Recipes are available in Video Format by scanning the QR Codes offered, for Total Immersion in the World of MOF and MAF... You can also discover Twelve Magnificent Pieces designed by MOFs from other Universes which illustrate each Chapter opening (Wicker Basket, Charcuterie Tray in Ash Burr and Walnut, Slate Tray, etc.).
* MOF: Meilleur Ouvrier de France
* MAF: Meilleur Apprenti de France

The "Louis Le Duff Endowment Fund" works, in France and Abroad, for any Action of General Interest contributing to Good Nutrition, Health through Food and the Promotion of French Know-How in Food and all other Matters. Non-Profit Action. This Work fully meets this Ambition of transmitting Culinary Know-How to Tomorrow's Generations and the Influence of French Taste.

« The Activities of the Louis Le Duff Endowment Fund are dedicated to the Transmission, Promotion and Training of Young People in Good Nutrition. I built myself in the Service of these Values and my Fight has always been the Defense of French Heritage and its Transmission. It is therefore Natural that we have chosen to emphasize Excellence and Learning through the Training of Young People in this New Recipe Book. »
Louis Le Duff

- The Best Workers In France And The Louis Le Duff Endowment Fund
A Partnership serving French Gastronomy
"RECIPES & TRANSMISSION" of the Meilleurs Ouvriers de France demonstrates the Long-Standing Relationship between the Le Duff Group, notably through the Louis Le Duff Endowment Fund, and the Société Nationale des Best Workers of France.

- After the Success of the First 4 Books "The Best Recipes of the Meilleurs Ouvriers de France"
All the Food Professions, Bakers, Butchers, Butchers, Fishmongers, Greengrocers, Cooks, Cheese Makers, Pastry Chefs, Ice Cream Makers, Chocolatiers, Confectioners, Sommeliers, Bartenders and Masters of the Table Arts are honored in this 5th Volume, entitled "RECIPES & TRANSMISSION of the Meilleurs Ouvriers de France.

- Louis Le Duff, Founding President of the LE DUFF Group and the Louis Le Duff Endowment Fund and, through their Prefaces, Jean-François Girardin, President of the Société nationale des Meilleurs Ouvriers de France, as well as Pierre Hermé and Pierre Gagnaire, Chefs among the most Prestigious in the World, come together in an Invitation to celebrate French Know-How and the Importance of its Transmission.

- This New Book brings together 57 Recipes, some of which were created jointly by a "Meilleur Ouvrier de France" and a "Meilleur Apprenti de France" with the Aim of transmitting Knowledge and Techniques and discussing their Passion for the Profession. An Ode to Gastronomy and the French Art of Living (Art De Vivre).

- On the Occasion of the 29th Edition of the "Gourmand World Cookbook Awards" which took place in Riyadh, the book "RECETTES & TRANSMISSION" was awarded the Prize for the Best Book in the World of Recipes created by Chefs. This Prestigious Prize was awarded to Guillaume Gomez, Personal Representative of the President of the Republic and French Ambassador for Gastronomy, in the Presence of H.E. the French Ambassador to Saudi Arabia, Ludovic Pouille.

LE DUFF GROUP
World Leader in the Bakery, Café Bakery and Pizza-Pasta Sector, the LE DUFF Group is Present in more than 100 Countries and on 5 Continents. Since its Creation in 1976 by Louis LE DUFF, the Group owes its Success to its Restaurant Brands (Brioche Dorée, Del Arte, Fournil de Pierre, La Madeleine [United States], Kamps [Germany]...), but also in Bridor and Cité Gourmande (18 Production Sites), which respectively manufacture Premium Quality Bakery and Pastries Products for the Finest Catering and Hotel Brands in the World, and Vegetables and Local-Style Cooked Dishes . The LE DUFF Group works with the Best Bakery and Catering Chefs, as well as Institutions and Nutrition Experts to develop Healthy Recipes (Gluten-Free, with Fiber, Organic Ranges, etc.). The LE DUFF Group has built its Success on the Priority given to Quality and Health on the Plate. Each year, the Group opens New Establishments and recruits Numerous Talents in France and around the World. Its Turnover amounts to more than 2.5 Billion Euros (2023).

NATIONAL SOCIETY OF MOF
Founded in 1929, the Société Nationale des Meilleurs Ouvriers de France (SnMOF) is an Association under the 1901 Law recognized as being of Public Utility since 1952. Its Creation came just after the Second National Labor Exhibition, at the Initiative of René Petit (MOF 1927 Cabinetmaker) who feared that once the Title had been obtained, the Winners would fall back into Anonymity without even having had the Opportunity to get to know the other Meilleurs Ouvriers de France better or to promote their Diploma to the General Public. After launching an Appeal to the Press to bring together all the Holders of the Title, the National Society of Best Workers of France was born.

Since then, the National Society of the Best Workers of France has continued to grow and develop in order to go beyond the Friendly and to pursue a Proactive Policy. With more than 1,500 Members, the SnMOF is the Association of Winners of the Title. It carries and conveys the Values ??of Excellence, Innovation and Precision while promoting the 200 Professions represented in the Competition, whether they come from Crafts, the Arts and Crafts Industry or Professional Trades - both in France and Internationally. Imbued with a Strong Duty of Transmission and concerned with preserving the Know-How that it brings together, it created the One of the Best Apprentices in France Competition, reserved for Young People in Professional Training aged 16 to 21. Currently, this Competition represents more than 120 Professions.

The Meilleurs Ouvriers de France are keen to support New Generations because they constitute a Potential Reservoir of future MOFs. It is through this Intergenerational Solidarity that the MOFs, Voluntarily invested in the Organization of this Competition, ensure the Transmission of Exceptional Know-How and the Promotion of Manual Work by offering Young People a Path to Professional Progression as well as rewarding Perspectives and Economically Viable.

Source: Presentation of "Recipe & Transmission" Book @ The Ritz Hotel in Paris
On November 20, 2023
With The Presence of:
* Louis Le Duff
President & Founder - Groupe Le Duff
President - The Louis Le Duff Endowment Fund
* Maryvonne Guillou
Director - of The Louis Le Duff Endowment Fund
* Jean-François Girardin
President - National Society of the Best Workers of France (Meilleurs Ouvriers de France)
* Eric Trochon
MOF Best Workers of France
Michelin-starred chef With his Restaurant Solstice in Paris
* Dylan Werner
President - Best Apprentices in France (Meilleurs Apprentis de France)

Ruby BIRD
http://www.portfolio.uspa24.com/
Yasmina BEDDOU
http://www.yasmina-beddou.uspa24.com/

Article online:
https://www.uspa24.com/bericht-23895/recipes-und-transmission-book-partnership-in-the-service-of-french-gastronomy.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