

A master chef visits Manila

[THE PEPPER MILL](#) By [Pepper Teehankee](#) (The Philippine Star) | Updated August 23, 2016 - 12:00am



Michelin-star chef William Mahi and Center for Culinary Arts (CCA) Manila culinary director chef Sau del Rosario with Maitres' Cuisinier de France president and CCA-ICDE chef Christian Tetedoie.

Michelin-star chef **Christian Tetedoie** came to town upon the invitation of one of the country's top culinary schools, the Center for Culinary Arts (CCA) Manila.

The highly acclaimed French master recently graced a media event where it was announced that he would give an introductory class to the first batch of the CCA-Institut Culinaire Disciples Escoffier (ICDE) students. Pilot classes will begin in September at the new CCA Manila campus located at 139 H.V. dela Costa Street, Salcedo Village in Makati City.

Joining Chef Christian in his two-day visit were **Benjamin Grenier**, the chief operating officer of ICDE, and French chef instructor **Bruno Tirel**.

One of the most talented chefs of his generation, Chef Christian, a native of Lyon, France, has been a visiting guest master chef at the ICDE since the school opened its doors in Hong Kong.

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Named Best Apprentice of France at age 17, the visiting chef trained with a number of great chefs including the legendary **Paul Bocuse** and **Georges Blanc**. Chef Christian is a recipient of numerous distinctions, two of which are the highly prestigious Meilleur Ouvrier de France in 1996 and a Michelin star in 2000. Now heading several restaurants in Lyon, including the flagship Têtedoie, Chef Christian is also the current president of the Association of French Master Chefs Worldwide (Maîtres Cuisiniers de France), an invitation-only and highly prestigious association.

At the launch, Chef Christian gave guests an opportunity to witness his cooking techniques. Guests were also able to sample his French dish creations such as pan-seared duck foie gras with raspberry sauce and scallops with porcini mushroom and curry cream sauce during a live cooking demonstration at the CCA-USDA Kitchen Theater.

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These activities were followed by a lunch feast prepared by Chef Christian and Chef Bruno with CCA chef instructors. The French repertoire featured traditional, authentic French cuisine, which included baked back of salmon with braised fennel in white wine and fish caviar sauce as starter; beef tenderloin strips Rossini-style with fresh duck foie gras black truffle and port wine sauce, roasted potatoes and French bean for the entree; and caramelized upside-down fresh mango *tarte tatin* with fresh vanilla pod custard for dessert.

That same night, a dinner was held for Chef Christian with his friends, chefs **William Mahi** and **Cyrille Soenen**. A Filipino dinner was cooked by chef **Sau del Rosario**.

CCA business development and PR director **Liza Hernandez-Morales** said, “We are extremely honored and pleased to have the presence of chef Christian Tetedoie in this occasion. It’s not every day that you get to celebrate and interact with a Michelin-star French master.”

A groundbreaking partnership was signed between the CCA Manila and the Institut Culinaire Disciples Escoffier of Hong Kong. Escoffier will be bringing in acclaimed French master chefs including chef **Robert Fontana** and ICDE director chef **Vincent Leroux** to lead the flagship CCA-ICDE culinary program in the Philippines. The master chef-instructors will handle the culinary classes and programs related to French cuisine, starting with the Disciples Escoffier Diploma in Culinary Arts, a six-month program that could be expanded with shorter courses in French cuisine for amateurs and professionals. The collaboration is also expected to include French pastry courses in the coming months.

Grenier added, “We look forward to training and inspiring new culinary talents in the Philippines. As **Auguste Escoffier** used to say, good food is the foundation of genuine happiness and we strive to share our passion for French gastronomy.”

Founded in Hong Kong in 2014 by Robert Fontana, chairman of Disciples Escoffier Asia, ICDE is affiliated with “Disciples Escoffier International,” a France-based non-profit organization that has more than 25,000 members in 26 countries, counting some of the world’s most respected chefs as members.

Fontana said, “Right now, we are starting the program in the Philippines little by little, but we are expecting to gain ground in the next months. We expect more students by the second session, which is happening January next year. Applicants don’t have to have basic skills, what’s important is that as upcoming Escoffier students, they must possess the interest and passion for cooking and willingness to learn.”

(Enrollment for the CCA-ICDE Escoffier French Cuisine course program is now ongoing. For inquiries, call 218-8566, e-mail talktoccamanila@gmail.com or visit cca-manila.edu.ph.)