Disciples of the culinary arts

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JO DE VIVRE (/COLUMN/JO-DE-VIVRE)

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Secretary General Donna Sheryl Chua, Disciples D'Escoffier Asia founding president chef Philip John Golding, V
Cebu's general manager Anders Hallden and corporate chef Giovanni Sias.

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WATERFRONT Cebu City Hotel and Casino was the venue and host for the first-ever dinner with Disciples Escoffier, a culinary organization which honors the memory of Auguste Escoffier, mas French and international cuisines. The multinational organization has been present in Asia for s now, teaching Escoffier's techniques in streamlining operations in the kitchens of fine dining restaurants.

At the special dinner hosted in the hotel's La Gondola restaurant, we started with what was my dish for the evening. Done three ways—mousse, seared and spicy, and in chips—and with differe flavors, it seemed like I was eating three different ingredients, instead of everything on the plate different preparations of General Santos tuna. This was a creative and light but filling dish, espe the summer.

Soup was bouillabaisse with Bohol prawns and shrimp jelly. It seems every chef does bouillabai own way in Cebu, as every bouillabaisse I have tried at different restaurants has not been simila next. They are all different as well from authentic bouillabaisse that I tried in Marseille, which w perhaps too French for my Filipino palate.

After the soup came a Filipino translation on an Italian classic: bulalo risotto with bone marrow. came the main course: a large serving of Australian lamb rack with mint butter, polenta and red jus. Everyone was already satiated by then. But, since there's always room for dessert, we ende evening with a Cebu mango and chocolate sphere that was melted before us with hot caramel a calamansi rum sauce.

About 20 apprentice chefs from the International School of Culinary Arts and Hotel Managemer from the Magysaysay Center for Hospitality and Culinary Arts were in the kitchens that evening. the guidance of the hotel's corporate chef Giovanni Sias and executive chef Linda Hou, they pre the multi-course menu for a restaurant full of the hotel's friends. After dinner, they were called u and were recognized for their efforts with a resounding round of applause.

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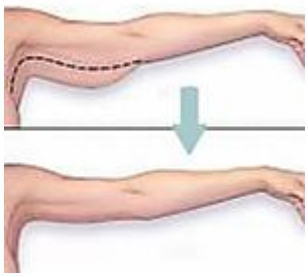

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