



Chefs. Dishes. Restaurants

magazine

• WHERE FOOD BECOMES MEMORY •



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I never dreamed of stars or awards – I don't think I even knew what a Michelin star was as a little girl! I grew up in a Thai-Chinese family in Bangkok where food was the center of everything. Watching my mom cook every single day, I learned that food is how we show love. What I dreamed of was simply making people happy through cooking. That dream took me to the Culinary Institute of America in New York and into some incredible kitchens, but the heart of it never changed. I just love when people smile when they eat my food.



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BEING a CHEF

Chef Dwayne Childress, USA

Thinking back to your childhood—what was it like where you grew up? Did you always imagine yourself becoming a chef? Not at all—growing up, I actually wanted to be a rock musician. I took a very unconventional path into the kitchen: I hold two master's degrees and even spent a year working as an accountant before pivoting entirely. Cooking started out of pure necessity. It was just me and my mom, and because she couldn't always be there, she taught me the fundamentals early on so I could take care of myself. Honestly, I just assumed everyone grew up that way. But the real turning point happened when I went to Europe, spent four years training in Michelin-starred kitchens, and fell completely in love with the discipline, precision, and artistry of high-end culinary craft.



<https://dwaynechildress.com/>



When did cooking become more than just an interest for you—when did it feel like this is what I want to do? How did your family react at the time? And back then, what kind of future were you dreaming about—fine dining, Michelin stars, traveling, or something completely different?

If washing dishes was the spark, Europe was the explosion. That's where I truly fell in love with the food itself, but it went far beyond classical execution. Immersed in those kitchens, I began diving deep into the actual science behind food—learning how ingredients interact on a molecular level, how to intentionally expand and educate the palate, and understanding the profound medical and performance benefits of what we put into our bodies. It transformed cooking from just a craft into a complete science for me. It really started when I was 15 and got my first kitchen job as a dishwasher. Long before I ever touched a knife on the line, I fell in love with the raw craftsmanship of the kitchen—the precision, the pace, and the unspoken respect among the crew. Back then, the industry looked completely different from the glossy, celebrity-driven culture we see today. When I was coming up, chefs weren't generally thought of as upper-class, high-earning professionals—it was viewed strictly as a blue-collar, back-of-house grind defined by sheer grit and long hours.





Because of that, I wasn't dreaming about celebrity status or superficial fame. I was dreaming about absolute mastery, travel, and executing high-level fine dining that respects both the craft and the human body. My family watched me transition from wanting to be a rock musician and studying accounting into this path with a mix of amusement and steady support. Back then, I wasn't dreaming about superficial celebrity chef culture; I was dreaming about absolute mastery, travel, and executing high-level fine dining that respects both the craft and the human body.

What kind of food or ingredients do you feel most connected to when you cook? Is there something that just feels like you on a plate?

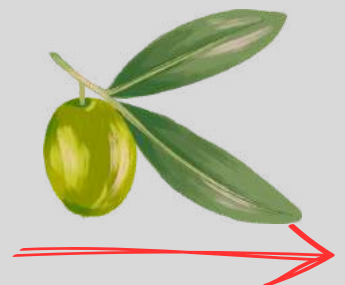
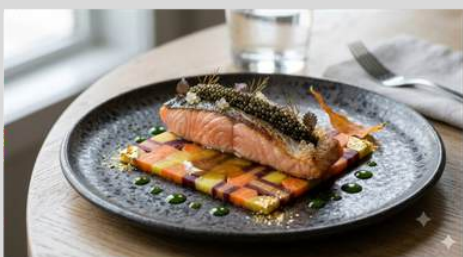
"My roots go back to cooking soul food growing up in the Midwest, but my style completely shifted during my time in Europe. Working over there taught me a whole different level of discipline and respect for the kitchen. On top of that, I even spent four years as a vegan myself—though I'm not currently vegan—which forced me to develop my plant-based culinary skills entirely from scratch. Now, working as a private estate chef at a luxury wellness facility in LA, I'm all about clean food using local, fresh ingredients. I keep things moving forward—in fact, I haven't cooked the exact same meal twice in five months. What feels like me on a plate is taking that old-school soulful comfort and cleaning it up with razor-sharp technique, great sourcing, and food that actually makes you feel incredible after you eat it.

Looking back on your journey so far, is there a place you worked that really stayed with you—in a good way? What made it special? And on the flip side, was there a moment or place that really tested you?

I've been fortunate to cook in some incredible environments across my career—from working with the Indianapolis Colts and private luxury clients to cooking for META and serving as executive chef at the Black Jockeys Lounge on Millionaires' Row for Tawana Bain.

All of those experiences shaped me. But the place that really stays with me is Conner Prairie in Fishers, Indiana. That was basically my first real kitchen job, and it taught me what the life actually feels like. What made it special was the people and the environment—we would get absolutely murdered on the line for fourteen straight hours, completely in the weeds, but everyone pulled together and lived to laugh about it at the end of the shift.

That camaraderie is where you truly learn how to survive and love this industry.





Chefs. Dishes. Restaurants

— *magazine* —



Now you're running your own business. Let's talk about it. Chef De Serene, California Private Luxury Chef & Estate Dining... Why Chef De Serene? What was the inspiration to make a step and to be your own boss? What is the concept of your journey in this business?

Stepping out on my own to launch Chef de Serene was a natural evolution of a lifelong journey across diverse culinary landscapes—from European Kitchens and high-performance nutrition environments like the Indianapolis Colts to elite private estates. The name Chef de Serene reflects the core philosophy of the business: bringing a sense of absolute calm, luxury, and meticulous intention directly into a client's private sanctuary.

While traditional restaurants play a vital, vibrant role in our culinary culture, my true passion lies in the unmatched intimacy of private estate dining. The inspiration to become my own boss came from a desire for absolute creative freedom—the ability to focus entirely on the guests in front of me, source ingredients with uncompromising integrity, and forge real human connections over a bespoke plate of food. The concept driving my journey is Functional Fine Dining. I don't believe in rigid, one-size-fits-all templates; every multi-course experience is custom-engineered from the ground up for the specific people at the table. It blends precision plating architecture, classical techniques, and clean-label nutrition—such as custom gluten-free menu architecture developed alongside a registered dietitian—without ever sacrificing soul or flavor. Ultimately, Chef de Serene is about quiet craftsmanship and personalized hospitality, creating an immersive, restorative dining experience tailored entirely to the individual.



From your perspective, where is the culinary world heading? What changes—good or bad—do you see coming?



These days, food and media intersect and have put a massive spotlight on our industry, which is a double-edged sword. While it's wonderful that people are more engaged with food than ever before, I do think the title of 'chef' is used very lightly at times.

At its core, being a chef isn't about celebrity status or social media curation—it's about service, craft, and looking after people. The title comes from a tradition of hard work, discipline, and putting others first. When the focus shifts entirely to entertainment or personal brand, it can sometimes pull away from the fundamental reality of what hospitality is: taking care of the guest sitting right in front of you.



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**What about you personally—what are you hoping for next?
Any dreams, plans, or goals you're quietly working toward?**

The culinary world is moving toward a much deeper integration of functional health, precision technology, and intentional craftsmanship. We are seeing a shift away from flashy gimmicks and toward a purposeful fusion of culinary arts and food science—where what's on the plate tastes extraordinary while actively supporting physical longevity and wellness.

Today's culinary technology gives us incredible capabilities that were unimaginable a generation ago. With advanced precision tools—like hyper-accurate thermal immersion circulators, vacuum-sealing architecture, and molecular techniques like spherification and hydrocolloid texture manipulation—we can control heat, moisture, and cellular structure with exact science. Beyond the kitchen equipment itself, technology allows us to approach nutrition at a molecular level. We can collaborate with dietary science to engineer clean-label, custom-tailored menus—such as precision gluten-free frameworks—that optimize performance and health without ever compromising soul, flavor, or luxury. Ultimately, the future belongs to those who use technology not as a substitute for skill, but as an instrument to elevate the craft and deepen the connection between food and human well-being.

What's your all-time favorite food—the one thing you could never get tired of?

Hands down, it's pizza—specifically a proper, authentic pie rooted in my time studying culinary arts and staging in Sicily. People sometimes assume that as a fine dining chef, I only crave elaborate, multi-course tasting menus, but there is an unmatched perfection in a truly great pizza.

For me, it takes me right back to the sensory memories of my time in Sicily—the quality of the fermented dough, the high-heat blister from the oven, simple high-integrity ingredients, and the deep tradition behind it. It's the one food I could never get tired of because it represents comfort, history, and pure flavor stripped down to its absolute essentials.





Is there a dish you love cooking the most? Something that always brings you joy or comfort?

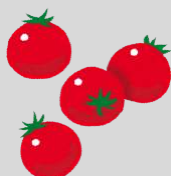
I get asked this all the time, and my answer is always the same: the next one. As a chef, I'm naturally wired to look forward. While I love the precision and craft of what's currently on the menu, what truly excites me is the blank canvas of the next dish—the next flavor pairing, the next technical challenge, or the next custom concept I get to engineer for someone sitting at the table. That forward momentum is what keeps the passion alive every single day.

Have you ever had a moment where you doubted this path? Where you thought, maybe I should do something else?

Doubt is something everyone faces, and early on in traditional kitchens, the relentless physical and mental demands can certainly make you question the path. Motivation will get you through a brutal shift, but purpose is what actually gives you a reason to wake up. For me, doubt fades the second I step back and watch families smile and spend real, quality time together around the table. Building Chef de Serene and focusing on private estate dining has always been about more than just food—it's about creating those intimate, meaningful connections. When your purpose is rooted in bringing joy to families and sharing those moments, any fleeting doubt disappears, and the craft becomes a calling.

Being a chef isn't easy—it can be exhausting, both physically and mentally. How do you take care of yourself during those tougher moments?

Being a chef is deeply demanding on both the body and the mind, and caring for yourself is non-negotiable if you want longevity in this career. For me, it comes back to the concept of ikigai—your reason for being. This isn't just a job you clock in and out of; it's your purpose, and it's something you only stop doing when you die. During tougher, exhausting moments, keeping that core purpose front and center keeps me grounded. On a practical level, I protect my energy through physical conditioning like running, yoga, and martial arts movement mechanics, making sure my body can keep up with the craft. Don't hate what you do—that is rule number one. If you grow to resent your work, the physical and mental grind will burn you out completely. When you view your work through the lens of ikigai, the physical exhaustion becomes just a temporary hurdle, and taking care of yourself is simply part of honoring the craft for the long haul.





And finally—if you imagine the future of cooking and chefs in the next 10–20 years, what does it look like to you?

Over the next 10 to 20 years, I think cooking is going to strip away the hype and get back to what actually matters: real, honest food. People are paying much closer attention to how food makes them feel, so the future is all about clean, intentional cooking that actually supports your health without losing any flavor or craft. For chefs, the industry has to change. The old-school, burnout-heavy kitchen culture is on its way out, and it needs to be. The next generation of cooks isn't just learning how to run a line; they're learning about nutrition, sustainability, and how to balance the intense demands of the job with real life. At the end of the day, food is about bringing people together and taking care of each other. The chefs who last will be the ones who stay humble, respect their craft, and keep putting care into every plate.



Chef De Serene

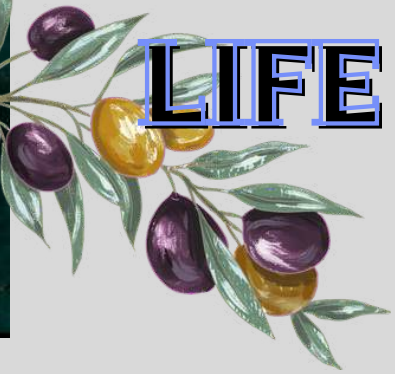
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CHEF'S LIFE



Chef Roger Friggieri Seasoned, Not Stale: A Culinary Journey Built on Grit, Leadership and Legacy

More than three decades in hospitality have taught me that being a chef is not simply a profession. It is a commitment, a way of life, and ultimately a responsibility to the people who come after you. What a journey it has been – and I am still looking forward to what comes next. After more than three decades in professional kitchens and hospitality, I have had the privilege of experiencing this industry from many different perspectives. I have led teams through high-volume operations, fine-dining environments, hotel and restaurant openings, rebranding projects, kitchen rebuilds, culinary manufacturing and international operations. I have worked with different cultures, different expectations and very different operating environments. Some experiences were incredibly rewarding. Others tested every bit of resilience I had.

All of them taught me something. And perhaps the greatest lesson has been that a successful culinary career is built on far more than the ability to cook.

Being a Chef Is a Life Decision.

Being a chef isn't just a job – it is a life decision. The profession asks you to work beyond normal hours and commit to something much deeper than a signature on an employment contract. There are weekends you don't experience, celebrations you miss and countless occasions when everyone else is enjoying themselves while you and your team are working at full capacity behind the scenes. Skills may get you through the kitchen door, but skills alone will never sustain a career lasting decades. That requires tenacity, grit, discipline and a relentless desire to exceed expectations.

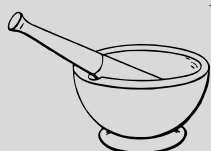




You learn to perform when you're tired. You learn to make decisions under pressure. You learn that the guest does not need to know what went wrong behind the kitchen doors – they simply expect the experience you promised to deliver. And that responsibility changes you.

Lessons From Life at Sea

One of the most extraordinary chapters of my career was working aboard cruise ships. There is something unique about operating a professional kitchen at sea. A cruise ship is essentially a floating hotel and restaurant operation, but with one fundamental difference: when something goes wrong, you cannot simply drive to a supplier or call someone to deliver what you need. You learn very quickly to work with what you have. Lack of manpower can suddenly change an entire operation. Primary ingredients may become unavailable. Equipment can fail at exactly the wrong moment. Weather, logistics and operational circumstances can create situations that no textbook or culinary school could completely prepare you for. Yet hundreds or thousands of guests still need to be fed – safely, consistently and on time. You improvise. You reorganize. You support one another. And you find a solution. Those experiences taught me resourcefulness and strengthened my understanding of leadership under pressure. When manpower is limited, ingredients are restricted or an essential piece of equipment suddenly stops working, complaining achieves nothing. A chef has to assess the situation, protect the team, establish priorities and keep the operation moving. But life at sea also demands personal sacrifices.





You are away from your family for extended periods. Birthdays, celebrations and important moments happen while you are thousands of kilometres away. The everyday freedoms and comforts we take for granted on land suddenly become luxuries.

You cannot simply finish your shift and go home. Your workplace is also your home. That experience gave me enormous respect for every hospitality professional who chooses a career at sea – from the kitchen brigade to every department responsible for keeping that floating operation running. It also taught me never to take the simple privileges of life on land for granted.

The Family Behind the Journey

No culinary career is built by one person alone. Behind every long service, every promotion, every opening, every difficult decision and every achievement, there is often a family making sacrifices that the industry rarely sees. I would never have reached this point without the support, patience and understanding of my wife and children. They accepted the long hours, the missed weekends, the holidays spent at work and the periods when I was away at sea or travelling for professional commitments. They understood that there would be times when the kitchen needed me, even when the family needed me too. That does not make the sacrifices easy, but their support made it possible to continue. While I was building a career, gaining experience and leading teams, they were also carrying responsibilities at home and adapting to the demands of a profession that does not always follow a normal schedule. Their encouragement gave me strength during the most challenging periods, and their patience allowed me to pursue opportunities that took me far from home. Every achievement I am proud of is connected to them in some way.





The title, the experience, the places I have worked and the people I have mentored would not have been possible without the love, trust and support of my family. They have been part of this journey from the beginning, even when they were not physically present in the kitchen or on the ship. For that, I will always be grateful.

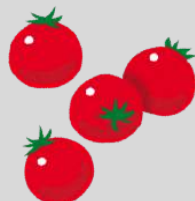
From Managing People to Developing Them

As my career progressed, something changed.

Earlier in your career, much of your satisfaction comes from the food itself – mastering techniques, developing dishes, improving presentation and delivering the perfect service. Today, my greatest satisfaction comes from something different. Watching people grow. Seeing a junior cook develop into a confident chef is every bit as rewarding as creating a successful dish or opening a new restaurant. Training, coaching and developing people should never be considered an additional responsibility for an Executive Chef. It is one of our most important responsibilities. Some of the best cooks I have worked with arrived without impressive qualifications or formal culinary training. What they had instead was grit, heart, discipline and a genuine willingness to learn. Give people like that an opportunity, challenge them, teach them and – importantly – believe in them, and extraordinary things can happen. I am grateful to every person who allowed me to become part of their professional journey. Knowing that someone became stronger, more confident or more successful partly because of something we shared in a kitchen means a great deal to me. That is the kind of achievement that never appears on a menu.

Experience Is Valuable Only When It Evolves

After more than 30 years in this profession, it would be very easy to say, “This is how I’ve always done it.” I believe that is one of the most dangerous sentences an experienced chef can use. Hospitality changes constantly.





Guests change. Teams change. Technology changes. Food trends evolve. Sustainability, plant-forward cooking, dietary requirements, kitchen technology and the economics of running restaurants have transformed the role of the modern Executive Chef. Experience therefore cannot mean standing still. The industry respects experience – but it hires adaptability. I continue to learn because I expect the people around me to continue learning as well. Leadership means demonstrating the behaviour you expect from your team. Being seasoned should never mean becoming stale.



The Modern Executive Chef

Today's Executive Chef is no longer responsible only for recipes, menus and service. We are culture builders, cost controllers, mentors, strategists and business partners. We need to understand the balance between creativity and commercial reality. A beautiful dish that cannot be executed consistently, cannot achieve the required food cost or places unnecessary pressure on the brigade is not necessarily a successful dish. The modern kitchen is where business meets artistry. And increasingly, emotional intelligence is just as important as culinary ability. People perform at their best when expectations are clear, standards are consistent and leadership is present. Respect cannot be demanded simply because "Executive Chef" is written on someone's jacket. It has to be earned. When an Organisation Gets It Right After decades in hospitality, every so often you encounter an organisation that simply feels different. Everything works. Communication is clear. People understand their responsibilities. Standards are visible. Details are handled properly and the organisation operates with what I like to describe as "Ship-Shape and Bristol Fashion." There is a quiet confidence about companies like this. Nothing appears accidental. The way management communicates with the team, the way colleagues treat one another, the way guests, customers and business partners are handled – everything reflects the culture of the organisation. Processes are organised. Expectations are understood. Accountability exists. Experiences like these stay with you because they demonstrate what true professionalism looks like when everyone understands both their individual responsibility and the bigger picture. A great restaurant is never created by one chef.





A great hotel is never created by one general manager. And a great hospitality organisation is never created by one department. Excellence happens when talented people understand where they are going and work together to get there. What Matters After Three Decades? When I look back, of course I remember dishes, restaurants, hotels, openings and difficult services. But increasingly, those aren't the first things that come to mind. I remember people. I remember young chefs walking into kitchens uncertain of themselves and eventually becoming leaders. I remember multicultural brigades finding ways to communicate and work together despite completely different backgrounds. I remember impossible services that somehow became possible because a team refused to give up. I remember the pressure, the laughter, the disagreements, the exhaustion and that extraordinary feeling when a brigade has just completed a service that everyone knew had pushed them to their limit. These are the moments that build a career. And they have changed my definition of success. My true impact will not ultimately be measured by stars, reviews, titles or the number of dishes carrying my name. It will be measured by the people I helped develop and by what those people eventually pass on to somebody else. That is legacy.

The Journey Continues

More than three decades in hospitality have given me experience, but they have certainly not given me all the answers. There is always another lesson. Another challenge. Another person to learn from. Another young chef worth investing in. For those of us who have spent decades in this profession, I don't believe the question should be: "Is there still a place for us?" The better questions are: What kind of chefs are we helping create? What kind of kitchens are we leaving behind? And what are we doing with the experience we have accumulated? I remain as passionate about hospitality today as I was when I began, although that passion has evolved. It is no longer only about what I can personally create on a plate. It is about building operations that work, creating cultures people want to belong to, sharing knowledge, developing the next generation and continuing to learn from the people around me. Being a chef has demanded sacrifices. It has taken me around the world, placed me in extraordinary kitchens, challenged me professionally and personally, and introduced me to people and cultures I might otherwise never have encountered. I wouldn't pretend that every part of the journey has been easy. But it has been one remarkable journey. And after more than 30 years behind the pass, I'm certainly not finished. Seasoned? Absolutely. Stale? Never. There is still plenty cooking.





**Pichaya Soontornyanakij
(Chef Pam)**

**Asia Best Female Chef 2024
The World's Best Female Chef 2025
3 Knives Best Chef
Owner of Michelin star Restaurant**



First of all, honestly, this is the first time that the list of awards you have received and the TV programmes where you have appeared as a judge could almost fill half of an interview! And, of course, there are also the restaurants you own and all your other professional activities. How did it all begin? As a little girl, did you dream of becoming a chef, earning Michelin stars, or receiving awards?

- Honestly, I never dreamed of stars or awards – I don't think I even knew what a Michelin star was as a little girl! I grew up in a Thai-Chinese family in Bangkok where food was the center of everything. Watching my mom cook every single day, I learned that food is how we show love. What I dreamed of was simply making people happy through cooking. That dream took me to the Culinary Institute of America in New York and into some incredible kitchens, but the heart of it never changed. I just love when people smile when they eat my food.

When you decided to become a chef, how did your family react?

- They were surprised at first! In a Thai-Chinese family, becoming a chef was not exactly the expected path, and it's a hard life – long hours, hot kitchens. But when they saw how serious I was, they supported me completely, and let me fly across the world at a young age to study. My mom is still my first inspiration. I think today they can see that all of it was worth it.





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Which award was the first one you received? How did it feel? Did it change your life or the way you felt about your career?

- The one that changed everything came very quickly after we opened POTONG — being named the World's Best New Restaurant, and then our first MICHELIN star together with "Opening of the Year". It didn't change how I cook, but it changed the size of the responsibility. Suddenly the world was watching a little 120-year-old building in Bangkok's Chinatown. It made me push even harder.

In 2024, you became Asia's Best Female Chef, and in 2025, The World's Best Female Chef. These are huge titles. How does it feel to receive such recognition? Does it come only with pleasure and pride, or does it also bring new responsibilities and commitments?

- Both, definitely. I'm the first Thai and the first Asian female chef to receive The World's Best Female Chef, and that means it's not only mine — it belongs to Thailand and to every young woman in a kitchen in Asia. So yes, there is pride, but there's also a duty: to open doors, to show that a Thai woman can stand on the world stage, and to use the spotlight to lift our ingredients, our producers, and our people.

Your restaurant Potong was named the World's Best New Restaurant in 2022. Could you tell us a little about the philosophy behind Potong? Before that day came, did you ever believe that you would one day open your own restaurant and that it could be recognised as one of the best in the world?

- POTONG is my family's story. It lives in our 120-year-old heritage building in Yaowarat, Bangkok's Chinatown — my great-grandfather's traditional medicine house, passed down to me as the 4th generation. The philosophy is Progressive Thai-Chinese cuisine through 5 elements and 5 senses: my memories, my heritage, expressed with modern technique. I always believed I would have my own restaurant one day — I never dared to imagine the world would embrace it the way it has. That building gave me roots; I just try to give it wings.





You have already reached such a high level in your career. How do you handle the pressure of being considered one of the best? Do you ever experience burnout?

- I'm human – there are exhausting days, and I've learned to respect that. What protects me is my team and my family, and remembering why I cook. I also care deeply about building a healthier kitchen culture: structure, well-being, and room for people to grow. If the kitchen is healthy, the pressure becomes energy instead of weight. And when it gets too much – a bowl of noodles and one piece of dark chocolate fixes many things!



You are also a judge on so many culinary shows, including Top Chef Thailand, Top Chef Middle East, Iron Chef, The World Cook... I believe I have forgotten some! How do you manage all these activities? How many hours do you have in a day?

- The same 24 hours as everyone, I promise! The truth is I don't do it alone. I have an amazing team, and my husband Tor, who is my partner in business and my anchor – we run everything together. I'm very disciplined with my time, and I only say yes to things that have meaning. When you love what you do, you somehow find the hours.

As a judge, how difficult is it to criticise people who dream of becoming like you? Sometimes you have to tell someone that they may never become a great chef, or that although they are talented, one bad dish on one particular day will send them home. Is it easy to make those decisions?

- It's one of the hardest parts. I was that young cook once, so I never forget how much courage it takes to put your food in front of a judge. My rule is honesty with kindness – I critique the dish, never the dream. One bad day doesn't define a chef; how you stand up after it does. If I can send someone home with a lesson instead of a wound, I've done my job.





Pam, what is the reality of being a woman in a professional kitchen today? I've heard some chefs describe it as being like a war, while others say that women have to give more than their male colleagues to earn respect and acceptance. What is the truth from your perspective?

- I won't pretend it was always easy — women often have to prove themselves a little more before they're given the benefit of the doubt. But I don't see the kitchen as a war. Respect is earned through your food and your consistency, and that part is equal for everyone. What I want is real change, not statements: fair opportunities, clear paths to grow, kitchens where women can build long careers. That's what we practice in our restaurants, and the new generation gives me a lot of hope.

Have you ever had a really difficult day in your career when you said to yourself, "I wish I could do something else"?

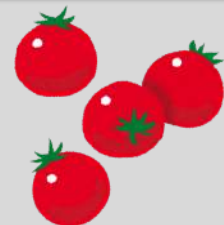
- Of course — every chef who says no is lying! There have been days of exhaustion where I questioned everything. But it never lasts past the next morning. I stand at the stove, I smell holy basil hitting the wok, and I remember there is nothing else I'm supposed to be doing with my life.

After all this success, what are your plans for the future?

- The next big chapter is Australia — we're bringing one of our restaurants (Khao San Sek) to Crown Perth and Crown Sydney, which makes me so proud because it carries Thai flavors and Thai ingredients even further into the world. Beyond that, my mission stays the same: elevating Thai produce and Thai cuisine on the global stage, and building something lasting for my team and my family.

Do you have any free time or take vacations? What does real rest look like for you?

- Not as much as I should! Real rest for me is very simple: traveling with my husband, eating at small local places, seasonal fruit, and doing absolutely nothing fancy. My favorite discoveries are never the famous restaurants — it's the humble noodle shop where you can taste generations in one bowl.





Do you have a favourite food? And what is your favourite dish to cook?

- The same answer for both: Kra Pao with rice and a crispy fried egg. If I had to choose one dish for the rest of my life, that's it. Garlic, chili, holy basil, good rice – it's spicy, salty, herbal, crispy, soft. It's comfort. It's home. I've cooked it thousands of times and it never gets boring.

How do you see the future of chefs and restaurants? What do you think the industry will look like in the coming years?

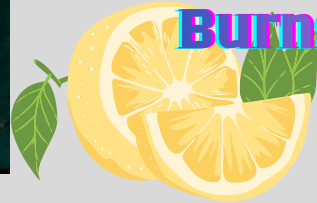
- I see a deeper return to roots – chefs digging into their own heritage instead of copying global trends, expressed with real technique and precision. Sustainability will stop being a concept and become the standard, in sourcing and in how kitchens treat their people. And I believe Asia will keep shaping the global direction – not by following, but by leading with authenticity and identity.

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TIMELESS RECIPES From Craig "Burnie" Burns



Craig "Burnie" Burns

<https://forgottenfeasts.com/>

Taste the Incense Route: Nabataean Date Conserve

Some recipes satisfy hunger. Others open a doorway into another world. This aromatic date conserve offers a taste of the ancient Incense Route, when camel caravans crossed the Arabian Peninsula carrying precious resins, spices, oils and stories between distant civilizations. At its heart are dates, the sustaining fruit of desert oases and a natural treasure of the Nabataean world. Soft, dark and intensely sweet, they create a rich foundation for the bright flavors of ginger and lemongrass. Honey deepens the sweetness, while coconut oil adds a smooth, fragrant finish. Together, the ingredients form a conserve that feels both comfortingly familiar and intriguingly exotic. The preparation is simple, but the result is luxurious. As the dates soften and the aromatics release their perfume, the mixture becomes glossy, spoonable and deeply flavorful. Ginger provides gentle heat, lemongrass brings a fresh citrus note, and honey rounds the sharper edges. Coconut oil gives the conserve body and a delicate richness that lingers on the palate. It is easy to imagine such flavors appearing at a prosperous table in Petra, the celebrated Nabataean city enriched by caravan trade. Imported ingredients were more than seasonings. They were symbols of connection, wealth and access to a world stretching toward India and the Far East. Although this modern recipe is an interpretation rather than a documented ancient formula, it captures that cosmopolitan spirit beautifully. Serve the conserve with warm flatbread, spoon it over yogurt, pair it with fresh fruit or add it to a cheese board. A small portion delivers remarkable intensity. The recipe makes approximately 360 milliliters, enough for six servings. More than a sweet spread, this is edible history: a meeting of oasis agriculture, long-distance trade and imaginative cooking. One spoonful carries the perfume of the caravan road directly to the modern table for adventurous diners.





RECIPES



Christoph Siebetritt

Beetroot Tartare with Golden Raspberries & Caramelized Almond Shavings

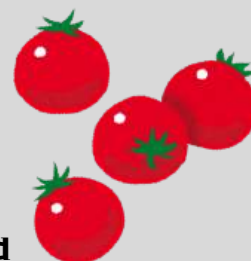
Inspired by the ritual of a classic steak tartare, this dish reimagines tradition through a plant-forward lens. Hand-cut beetroot is meticulously seasoned using the fundamental elements of a traditional tartare, creating familiar depth with exceptional lightness and clarity. The crisp acidity of green apple amplifies the beetroot's earthy sweetness, while gold-leafed golden raspberries introduce delicate fruit notes and visual refinement. Almond brittle completes the composition with a precise caramelised crunch. A study in contrast and balance, the dish celebrates purity of ingredients, technical restraint, and understated luxury.



Consulting with Taste,
Structure & Passion



- Ingredients for 4 portions**
- 500 g cooked beetroot, peeled
 - 1 Granny Smith apple
 - 1 small shallot, very finely chopped
 - 2 small gherkins, very finely chopped
 - 1 tsp capers, finely chopped
 - 1-2 anchovy fillets, finely chopped (optional)
 - 1 tbsp ketchup
 - 1 tsp Dijon mustard
 - ½ tsp sweet paprika
 - Tabasco, to taste
 - 1 tbsp good-quality olive oil
 - Fresh lemon juice, to taste
 - Maldon salt, to taste
 - 1 tbsp Italian parsley, finely chopped
- Decoration**
- Fresh raspberries
 - Gold leaf
 - Micro herbs
 - Caramelized almond shavings





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Method

1. Prepare the beetroot

Make sure the cooked beetroot is completely cold. Pat dry and cut into small, even cubes. The cubes should be small enough to give the texture of a classic tartare while still being noticeable on the palate.

2. Prepare the other ingredients

Cut the Granny Smith apple, gherkins, shallot and capers into small pieces. Finely chop the parsley and, if using, the anchovies.

3. Make the dressing

Mix the ketchup, Dijon mustard, sweet paprika, Tabasco, olive oil and lemon juice together.

4. Combine

Add the beetroot, shallots, gherkins, capers, anchovies and parsley. Mix gently until everything is evenly coated.

5. Add the apple

Add the Granny Smith last, so it stays fresh and crunchy.

6. Season carefully

Season with Maldon salt and adjust the Tabasco and lemon juice.

Don't be shy with the acidity. Beetroot has a natural sweetness and earthy character, so it really needs acidity to lift and enhance the flavour. Taste as you go and add more lemon juice if you feel the tartare needs it. The finished dish should taste fresh, lively and balanced rather than sweet or heavy.

Fine-Dining Plating

For a more refined presentation, use two ring moulds:

- Place a large ring on the plate.
- Position a smaller ring inside, leaving a generous gap between the two.
- Fill the space between the large and small ring with the beetroot tartare, creating a clean circular composition.
- Carefully remove both rings to leave the tartare as a precise ring, with an empty space in the centre.

The empty centre creates a much more elegant, fine-dining look and gives the plate some visual breathing space.

Finish with a few raspberries, delicate micro herbs, caramelized almond shavings for height and texture, and a small touch of gold leaf.

The idea is to keep the plate clean and spacious, allowing the deep colour of the beetroot and the circular shape of the tartare to be the main focus.





Chef Michael Powell, Australia

Spring time burrata

Ingredients:

- 1/4 radicchio
- 1/4 lettuce greens
- 3 red heirloom tomatoes
- 2 red heirloom tomatoes
- 2 jujube
- Fennel micro herbs
- Chervil micro herbs
- Balsamic glaze
- 1 tsp of extra virgin olive oil



Method:

Place the leaves on the plate with the jujube fraiche along with the heirloom tomatoes

Place the burrata on top as the centre piece, finishing with chilli salt, balsamic glaze, garnished with micro herbs and a sprinkle of extra virgin olive oil





CHEF'S LIFE



Chef Jana Lai, France

Vice World Pastry Champion 2023

Vice European Sugar Champion 2021

Etienne Tholoniart Trophy 2021



Thinking back to your childhood—what was it like where you grew up?

Did you always imagine yourself becoming a chef?
My childhood was filled with laughter in the early years, living with my family including my grandpa, who was the most wonderful human being. He would always cook and bake for us and found absolute joy in taking care of us and making us laugh at every opportunity. This was an expression of his love for us, that also included tickling us until tears came to our eyes! I grew up in the suburbs in a place called Endeavour Hills. Very multicultural, just your average suburban town! Never ever did I imagine being where I am today and I never knew until a couple years ago also, that my grandpa himself was a baker.

When did cooking become more than just an interest for you—when did it feel like "this is what I want to do"?

I remember meeting a chef called Pierre Roelofs, my first who gave me my chance in his kitchen during his dessert evenings, which gave me my first palpitations at the thought of being a pastry chef.

How did your family react at the time?

Having always started things and not really completing them, it seemed like another of my phases for them, especially coming from a culture, where professions such as law, medicine etc. were much more respected. Eventually they've come around to the idea!



<https://janalai.com/>





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And back then, what kind of future were you dreaming about—fine dining, Michelin stars, traveling, or something completely different?

I really wanted to work with Pierre Herme! I was obsessed and I felt like that was the ultimate dream for me or to work in a fast paced Michelin starred kitchen. I also saw one or two competitions go by during my time at William Angliss Institute and it just felt completely out of my reach and really rare. I didn't know how to get into that world in Australia of participating in competitions.

Everything felt like it was in another galaxy!

How it feels to take culinary awards? You have a lot: is it a same feels, or different?

Each time is exhilarating. The euphoria is unexplainable and you're on a high of emotions. Every competition is another step up that mountain I imagine I'm climbing.

What kind of food or ingredients do you feel most connected to when you cook? Is there something that just "feels like you" on a plate?

I love Vanilla, am obsessed with Pistachios, and never say no to chocolate; I love the classics. The best dishes come from simple ingredients, all elevated with great technique.

Looking back on your journey so far, is there a place you worked that really stayed with you—in a good way? What made it special? And on the flip side, was there a moment or place that really tested you?

Bellouet Conseil will always be the greatest place on earth for me. The feeling of family and having a mentor like Jean Michel Perruchon who gently encourages you and supports you, really made you feel like you could reach another galaxy. Moments that tested me would be my first 2 years where I couldn't speak any French. I am quite expressive, so it was a challenge, but the satisfaction to now dream in French is huge.





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These days, food is everywhere—TV, Instagram, YouTube—and chefs are almost like celebrities. How do you feel about that?

Do you think it helps the profession, or does it take something away from it?

Whatever brings the profession to more eyes, whatever elevates our profession and brings appreciation is only a good thing. What I've loved is the connections I've had with fellow passionates of pastry. I feel that it has opened up a whole world of possibilities for us and has given us greater networking capacity and a huge professional support system.

From your perspective, where is the culinary world heading?

What changes—good or bad—do you see coming?

I feel everything works in cycles. We are in the midst of the utilisation of technology such as AI, 3D Modeling and printing etc. It is giving our work another dimension and potential.

What about you personally—what are you hoping for next?

Any dreams, plans, or goals you're quietly working toward?

I don't tend to share my plans until it's already happening or has happened. I dream of movement, continued creation that I can share to the public in the form of possibly selling my cakes to the public. My one goal would be to start learning more about Boulangerie and I am also absolutely obsessed with gelato. I would love to dedicate eventually a bit of myself to those.

What's your all-time favorite food—the one thing you could never get tired of?

My mum's cooking. Infused with her heart and all her love. Everything tastes wonderful from her kitchen!





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Is there a dish you love cooking the most? Something that always brings you joy or comfort?

I love having a long quiet morning, cooking myself a big and delicious breakfast, with a Flat white. My favourite meal of the day HAS to be breakfast!

Have you ever had a moment where you doubted this path? Where you thought, maybe I should do something else?

I remember the two times I've had burn out, where I didn't listen to my body and would push myself over my limits. Burn out is not something that you think "Oh, I must have burn out!". No. It creeps up in the form of lack of motivation, a certain emptiness or melancholy, a brain that can't even come up with a single idea to a simple creation request. People misunderstand and think you are lazy or not creative, and you question yourself also. Seeing a professional helped me understand all this and now I give myself rest and most importantly, grace.

Being a chef isn't easy—it can be exhausting, both physically and mentally. How do you take care of yourself during those tougher moments?

I rest when I need to, I meditate, I ground, I escape to nature when I can and really take care of myself.

Jana Lai at Ecole Bellouet Conseil

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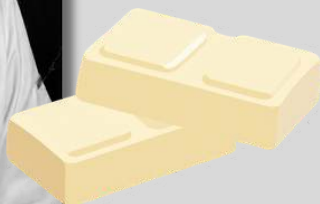




PASTRY WORLD of Roberto Rinaldini

THREE-CHOCOLATE TART

Recipe for 10 serving



COCOA SABLÉ PASTRY

Ingredients

**130 g Fresh butter, softened
1 g fine salt
80 g icing sugar
35 g almond powder
60 g whole egg
200 g pastry flour
10 g cocoa powder**



Method

Sift the flour and cocoa powder together. Soften the butter to approximately 20–22°C. Add the salt, icing sugar and almond powder and mix with the paddle attachment at low speed, without incorporating air.

Gradually add the whole egg and mix until homogeneous.

Add the sifted flour and cocoa powder and mix only until the dough comes together. Do not overwork. Flatten the dough, cover and refrigerate at +4°C for at least 12 hours.

Roll out the sablé pastry to a thickness of 2.5 mm.

Line a 22 cm diameter × 2 cm high tart ring. Refrigerate for 30 minutes at +4°C, or chill until the pastry is completely firm.

Bake in a preheated convection oven at 165–170°C for approximately 20–25 minutes, until evenly baked and crisp.

Remove from the oven and allow to cool completely before filling.



<https://www.rinaldinipastry.com/>





CRÈME ANGLAISE

Ingredients

**250 g whole milk
180 g whipping cream
90 g egg yolks
30 g granulated sugar**

Method

**Heat the milk and cream to approximately 80–85°C.
Meanwhile, combine the egg yolks and sugar without whipping.
Gradually pour the hot liquid over the yolk mixture while stirring continuously.
Return to the heat and cook, stirring constantly, to 82–84°C.
Immediately strain through a fine sieve and homogenise briefly with a hand blender, avoiding the incorporation of air.
Use the crème anglaise at the temperatures indicated for each mousse**

WHITE CHOCOLATE MOUSSE

Ingredients

**150 g crème anglaise
110 g Blanc Selection 29.5% white chocolate
3 g powdered gelatin, 200 Bloom
15 g cold water**

150 g whipping cream, softly whipped

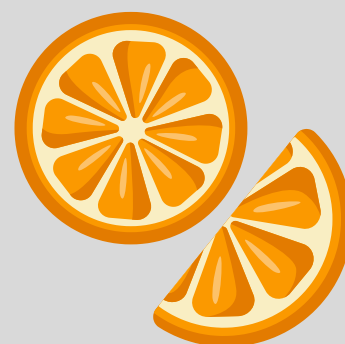
Method

**Hydrate the powdered gelatin with the cold water and leave to bloom for at least 10 minutes.
Whip the cream to a soft, supple consistency and keep refrigerated.
Melt the white chocolate to 40–45°C.
Heat the crème anglaise if necessary and dissolve the hydrated gelatin into it.
Gradually pour the crème anglaise over the melted chocolate and emulsify with a hand blender until smooth, glossy and elastic.
Allow the emulsion to cool to approximately 32–34°C.
Gently fold in the softly whipped cream in two or three additions, maintaining maximum volume and a smooth texture.
Transfer immediately to a piping bag.**

MILK CHOCOLATE MOUSSE

Ingredients

**100 g crème anglaise
180 g Lait Supreme 41% milk chocolate
3 g powdered gelatin, 200 Bloom
15 g cold water
150 g whipping cream, softly whipped**





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Method

Hydrate the powdered gelatin with the cold water and leave to bloom for at least 10 minutes. Whip the cream to a soft, supple consistency and keep refrigerated.

Melt the milk chocolate to 40–45°C.

Heat the crème anglaise if necessary and dissolve the hydrated gelatin into it. Gradually pour the crème anglaise over the melted chocolate and emulsify with a hand blender until perfectly smooth and glossy.

Allow the emulsion to cool to approximately 34–35°C.

Gently fold in the softly whipped cream in two or three additions,

Transfer immediately to a piping bag.

DARK CHOCOLATE MOUSSE

Ingredients

100 g crème anglaise

110 g Supreme Noir 70.5% dark chocolate

150 g whipping cream, softly whipped

Method

Whip the cream to a soft, supple consistency and keep refrigerated.

Melt the dark chocolate to 45–50°C.

Heat the crème anglaise if necessary and gradually pour it over the melted chocolate.

Emulsify with a hand blender until smooth, glossy and elastic.

Allow the chocolate emulsion to cool to approximately 38–40°C.

Gently fold in the softly whipped cream in two or three additions, taking care not to deflate the mixture. Transfer immediately to a piping bag.

ASSEMBLY AND FINISHING

Prepare three piping bags fitted with 10 mm star nozzles, one for each chocolate mousse.

Place the completely cooled cocoa sablé tart shell on a flat tray.

Pipe the white, milk and dark chocolate mousses directly into the tart shell, alternating the three flavours and creating peaks of different heights and sizes for a dynamic, balanced finish.

Place the assembled tart in the freezer for approximately 30 minutes, just until the surface of the mousses is firm enough to finish cleanly.

Apply a very thin layer of neutral glaze to the mousse peaks to create a delicate shine without masking their definition.

Finish with fine chocolate curls.

Store refrigerated at +4°C until serving.

For the best texture and flavour expression, serve at approximately 8–10°C.





YACHT CHEFS



Yacht Chefs Association Setting the course for Yacht Chefs worldwide

By Chef Danny Davies



Where can I find a reliable provisioning contact in St Barths? Please share your advice on sourcing an ingredient in Italy? And answers from another chef who understands the problem, on the other side of the world.

These exchanges helped inspire the Yacht Chefs Association. Yacht chefs were already sharing knowledge and supporting one another across destinations worldwide. We saw an opportunity to give that collaboration a professional home.

For me, it connects with something that has run through my career: the value of learning from other chefs, and the responsibility to pass that knowledge on. My work has taken me from British Army kitchens to culinary education, private households and superyachts. Each environment has demanded different skills, but preparation and professional standards have mattered in all of them. My years as a chef lecturer also shaped how I think about progress: recognising someone's ability is important, but helping them develop it matters just as much.

That is the thinking I bring to the YCA, alongside my cofounders, Yacht Chef Elizabeth Lee and Yacht Captain Warren East. Together, we bring perspectives from the galley, education and the wider operation of a yacht

Supporting the professional behind the food
Yacht chefs are expected to deliver exceptional cuisine while managing complex dietary requirements, provisioning internationally and often working independently. The finished plate represents only part of that expertise





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**Yacht Chef Elizabeth Lee
and
Yacht Captain Warren East**



YachtChefsAssociation.com

Chefs in restaurants, hotels and private service will recognise the point. Planning, judgement and organisation underpin the food, even when that work is less visible.

The YCA's mission is to support, educate and elevate professional yacht chefs worldwide. Through certification, continuing education and a clear Code of Ethics, our objective is to give chefs a credible way to demonstrate their knowledge, experience and professionalism. That should also help captains, owners and management companies better understand the culinary talent they are evaluating. But the association is intended to be more than a certification body. Its international network provides a place for chefs to exchange knowledge and support one another throughout their careers.

We are also developing practical resources, including Galley Assistant and an operational toolkit, to assist with menu planning, allergy management, provisioning and galley organisation. The aim is to reduce some of the administrative workload surrounding service.

Taking the next step together

Through Behind the Line and my involvement in yacht chef competitions, I have had opportunities to bring attention to other chefs and their work. The YCA connects that interest in recognition with my background in education. As the association develops, we intend to create opportunities for chefs to meet, learn and showcase their expertise through masterclasses, competitions and professional gatherings. We also intend to collaborate with established yacht shows and industry events where appropriate, while developing independent YCA initiatives. What draws me to this project is the opportunity to contribute beyond my own galley. I want to share what I have learned and help create the conditions for other chefs to do the same.

The collaboration is already there. Our task is to build around it, giving yacht chefs the resources, professional recognition and community to keep moving forward.



HISTORY and STORIES BEHIND

Secrets Behind... Pudding

By Julija Toth



Once upon a time, pudding was not sweet at all. I know. Take a moment. Sit down if you need to. More than 2,800 years ago – around 800 BC – pudding was something entirely different from the creamy comfort we know today. It was practical food. Survival food. A savory mixture of meat, grains, fat, and sometimes blood, boiled inside animal intestines. Not exactly what you want to hear before dessert... but in ancient times, this was genius: portable, filling, and long-lasting.

People weren't chasing culinary dreams – they were trying not to starve. Even the word "pudding" tells the story. It comes from the French word *boudin* and the Latin "botellus", both meaning... sausage.

Yes. Technically, pudding started its career as a sausage.

During the Middle Ages, these boiled mixtures were common across Europe. They were cooked in cloth or casings, using whatever ingredients were available. Still savory. Still hearty. Still very far from chocolate pudding with whipped cream and emotional healing powers.

Then... something wonderful happened. Between the 1600s and 1800s, sugar and spices became more accessible. Kitchens became experimental laboratories. Meat slowly disappeared from pudding recipes, replaced by flour, suet, dried fruits, spices, and sweetness.

The transformation had begun. By the 18th century, pudding had evolved into rich, festive dishes – including the famous Christmas versions that became symbols of celebration and tradition. In Britain, the word "pudding" grew even more generous. It started to mean almost anything comforting and homemade – sweet or savory, boiled, steamed, or baked. Yorkshire pudding (created to catch meat drippings), bread pudding, sponge puddings... if it made you feel warm and happy inside, it qualified. Honestly, this is a philosophy we should all adopt in life.

Meanwhile, influences from France and the rest of Europe continued shaping desserts into smoother, more refined forms. Eventually, pudding moved closer to the creamy custards we recognize today. Then came the modern world. In the 1940s, instant pudding mixes appeared – turning a centuries-old dish into something you could prepare in minutes. No boiling cloth. No animal casings. No medieval drama. Just milk, powder, stirring... and happiness. From intestines to elegant dessert bowls... Pudding has truly lived many lives. And maybe that's exactly why, even now, it still feels like comfort in every spoonful. Because somewhere deep in its history, pudding remembers what it was created for: to take care of people.





NEWS



Michelin Turns Its Attention to Wineries By Julija Toth



For more than a century, Michelin has been synonymous with restaurant ratings, awarding establishments one, two, or three stars. But over the past decade, the French tire company has entered an aggressive period of expansion. Michelin inspectors have ventured into new culinary territories, from South Korea to South Carolina, in search of exceptional dining destinations. Now, with much of the world's restaurant scene mapped out, the company is extending its influence beyond restaurants. In 2024, Michelin introduced its hotel "Keys," using a three-level system similar to its restaurant stars. Now, it has turned its attention to wine.

Michelin has launched a new winery rating system in which one grape signifies a very good producer, two indicate an excellent producer, and three represent an exceptional one. While the move has not been universally rejected, it has generated considerable debate among wine professionals and enthusiasts, particularly over which estates were included, which were left out, and how the ratings were determined. After making its first foray into Burgundy in July, Michelin turned to Bordeaux on September 7, unveiling its selections at a ceremony held at the Cité du Vin. Of the more than 7,000 wine-producing châteaux in Bordeaux, 84 received recognition. Twenty-one were highlighted without receiving a grape, 38 earned one grape, 16 received two, and just nine were awarded the top three-grape distinction.

Michelin states that its guide "covers the majority of the region's most iconic appellations," a description that inevitably excludes many producers making respected wines in less-famous appellations and classifications, including Bordeaux AOC, Bordeaux Supérieur, Cru Bourgeois Supérieur, and Entre-Deux-Mers. The selection includes prominent Left Bank communes such as Saint-Estèphe, Pauillac, Saint-Julien, Margaux, and Pessac-Léognan, along with Right Bank names including Pomerol and Saint-Émilion, as well as the sweet-wine appellations of Sauternes and Barsac.





It was not so much the winners as the omissions and unexpectedly low ratings that generated the most discussion. Estates such as Château d'Yquem, Château Cheval Blanc, and Pétrus will presumably be pleased with their three-grape designations. But across Facebook, Instagram, Threads, and X, commentators questioned why prestigious estates such as Château Margaux, Château Angélus, and Château Haut-Brion received only two grapes, while Château Cos-d'Estournel and Château Lynch-Bages received just one.

"What about one grape for Château Le Pin on the Right Bank?" asks O'Connor. "Le Pin is approximately \$4,100 upon release at retail and is one of the most sought-after wines in the world, constantly rated 97 to 100 points. What amateur did they have rating the wines?"

Michelin says its evaluations are based on five criteria: quality of agronomy, technical mastery, identity, balance, and consistency. The company assembled a team of inspectors drawn from the wine industry, including former sommeliers, critics, and winemakers.

The process differs significantly from Michelin's restaurant inspections. Restaurant inspectors operate anonymously and visit establishments undercover, whereas the winery evaluators made appointments with the estates. During their visits, they assessed vineyards and winemaking facilities and tasted several vintages. That methodology has itself become a source of criticism. Lee points to Château Margaux's two-grape rating and questions whether Michelin's inspectors could have examined the estate's vineyards sufficiently to make such an assessment.

"Are we meant to believe that Michelin's inspectors have examined that acreage extensively and repeatedly, across different seasons and vintages, with enough expertise to assess soil vitality and vineyard balance?" he asks.

Evaluating vineyards is particularly complicated because understanding differences between individual blocks can require years of observation. Lee argues that properly assessing such factors across Bordeaux's vast vineyard landscape would demand enormous amounts of access, time, and specialized expertise—something Michelin has not fully explained.





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“The lack of transparency is going to become a bigger issue with time, and it’s already a major problem,” says Jeff Leve, publisher and editor of “The Wine Cellar Insider”. After polling followers and friends across several social platforms, Leve says the response was “extremely negative.” He also questions Michelin’s decision to rate estates rather than individual wines, vintages, or cuvées. “Every wine comes from a specific place or terroir that cannot be reproduced in another location,” Leve says. “The climatic conditions of the year, choices in the vineyard, and decisions in the cellar will never be the same from vintage to vintage. Wines change every year. While it’s interesting to some wine consumers to learn about a property, it’s not exactly relevant to what’s in the bottle and the glass.”

Not everyone, however, has dismissed Michelin’s move. Although many estates—including some of those awarded three grapes—declined to comment, citing the sensitivity of their relationship with Michelin or choosing, in the case of perceived omissions, to simply “let the recognition speak for itself,” others have welcomed the new distinction. Saint-Émilion’s Château Troplong Mondot, classified Premier Grand Cru Classé B, for example, issued a press release celebrating its two-grape designation. And given the broader challenges facing the wine industry, some see Michelin’s growing interest in wine as a positive development simply because it brings additional attention to the category.

“It’s a great opportunity, in a time as challenging as the one we’re currently facing in the wine world, to have a name as prestigious as Michelin take an interest in wine,” says Guillaume Jourdan, managing director of Paris-based brand strategy consultancy VitaBella. He compares Michelin’s arrival in wine to Robert Parker’s influence in the 1980s, when Parker’s ratings challenged the established 1855 Bordeaux classification. “It was the same thing in the mid-1980s when [Robert] Parker turned the 1855 classification upside down,” Jourdan says. “And we saw how that turned out.”

A Michelin grape may not carry the numerical precision of a 100-point score, but the new system could nevertheless have an impact. If Michelin’s attention encourages consumers to explore and purchase more of Bordeaux’s wines, then the controversy surrounding its selections may ultimately prove less important than the attention the guide brings to the region.





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