Beat: Vips

SALON DE LA GASTRONOMIE DES OUTRE-MER ET DE LA FRANCOPHONIE

By SAGASDOM, Paris, 1-3 February

PARIS - PORTE DE VERSAILLES, 24.01.2019, 08:17 Time

USPA NEWS - Will be held from February 1st To February 3rd, 2019 at Paris Porte de Versailles, the Fourth Edition Salon dedicated to the French West Indies Cuisine & from French-Speaking Countries. This Unique Event was created thanks to the persistence of Famous Guadeloupean Chef Babette De Rozières. This is the Only Salon entirely dedicated to this Type of Gastronomy.

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Caribbean Cuisine is a Fusion of African, Creole, Cajun, Amerindian, European, Latin American, East/North Indian and Chinese. These Traditions were brought from many different Countries when they came to the Caribbean. In addition, the Population has created Styles that are Unique to the Region. Traditional Flavours from France are infused with Unique Local Resources, such as Fish, Vegetables, Condiments and Spices. Peyi Saffron, White and Black Pepper, Cumin and all the Varieties of Peppers combine to make Creole Cuisine Truly Sensational.

Colorful Markets are the Perfect Place to discover the Local Vegetables and Fruits (Christophines, Yams, Passion Fruits, Carambola Sweet Potato, Cassava, Breadfruit, Martinique´s Yellow Banana...), Creole Specialities (Black Pudding, Accras, Cod, Lobster, Conch Patés...) as well as Caribbean Coffee and Cocoa. The Aperitif of Choice is a Glass of Punch made with Agricultural Rum, distilled in Four French Departments. Rum, made from Sugar Cane, is an Integral Part of West Indian Culture. Sugar Cane made its First Appearance around 1635 on Mardinica, the Island of Flowers, the Former Name of Martinique. In the French West Indies, Rum is an Institution. Martinique´s Rum is considered the World´s Best, and is also the First Rum to be awarded France´s Prestigious PDO Label (Protected Designation of Origin).

The French West Indies include the Caribbean Islands of Guadeloupe, Martinique, St. Barthélemy (St. Barts, St. Barth), St. Martin, Les Saintes and Marie-Galante. Each of these Sensational Destinations offers its Own Unique Character and Attractions for Travelers. Breathtaking Tropical Beauty, Friendly People, Delicious Cuisine, and French Style have combined to make these Islands the Ultimate Caribbean Destinations.

This Fourth Edition of "Salon de la Gastronomie des Outre-mer et de la Francophonie", is under the Patronage of the Ministre de l´Agriculture et de l'Alimentation Didier GUILLAUME and Monsieur TAJANI, President of the European Parliament, with the Support of Mme Anne HIDALGO Mayor of Paris and the Ministry of Outre-Mer. For 2019, the Guest of Honor is LA LOUISIANE (Louisiana).

Louisiana sits at a Crossroads for a Large Variety of Immigrant Influences. It is widely known that Louisiana was founded by the French, thus in Louisiana Creole is placed in a French Aesthetic, with an Emphasis on Complex Sauces and Slow-Cooking. Later, Immigrants came to New Orleans from the French and Haitian Revolutions and added further Elegance and Gallic Influences to the Cuisine. Creole Cuisine revolves around Influences found in Louisiana from Populations present in Louisiana before the Sale of Louisiana to the United States in the Louisiana Purchase of 1803. Louisiana Creole Cuisine is a Style of Cooking originating in Louisiana, United States, which Blends French, Spanish, West African, Amerindian, Haitian, German, Italian, influences, as well as Influences from the General Cuisine of the Southern United States.

A Press Conference was held at The City Hall of Paris, on January 9, 2019 given by :
* Babette de Rozières : Celebrated Guadeloupean chef and Culinary Ambassador for the Guadeloupe Islands (worked in Luxury Hotels, has written many Books and has won Various Prizes).
* Patrick Ollier : President of "Grand Paris" (Great Paris)
* Stéphane Layani (2019 Ambassador) : President of "Marché de Rungis" (Rungis Market - The Greatest in Europe)
* Michel Roth (2019 Sponsor) : French Chef, Two Stars at the Guide Michelin. He has also received Famous Titles like the Bocuse d'Or and Meilleur Ouvrier de France.
* Yann Queffélec: French Famous Author who won the Prix Goncourt in 1985 for his Novel "Les Noces barbares" (The Wedding). He

wrote Several Books.

Source : Press Conference at City Hall of Paris - Wednesday 9 January, 2019

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Article online:
https://www.uspa24.com/bericht-14883/salon-de-la-gastronomie-des-outre-mer-et-de-la-francophonie.html

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

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