Beat: Lifestyle

By AirBnB - Enjoy FRENCH-ASIAN FUSION GASTRONOMIC DINNER in PARIS With A Chef

With Chef Jean-Yves VUONG

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USPA NEWS - What is it all about ? Simple ! Chef Jean-Yves VUONG (AirBnB Experiences Platform) is offering You The Elegance of French-Asian Fusion Cuisine during a Wonderful Evening of Exquisite Food and Delicious Wine. All this in the heart of PARIS....

What is it all about ? Simple ! Chef Jean-Yves VUONG (AirBnB Experiences Platform) is offering You The Elegance of French-Asian Fusion Cuisine during a Wonderful Evening of Exquisite Food and Delicious Wine. All this in the heart of PARIS. The Chef describes himself as born in Saigon (South Vietnam) and raised in France. Since his teens, he loved cooking, creating new recipes, elaborating new menus and organizing refined and inventive parties for his Family and his Friends. Having travelled all over Southeast Asia for more than 25 years, Jean-Yves brought back along with him the Deep Knowledge and Practice of Vietnamese, Thai, Cambodian and Lao Culinary Traditions. Now, he is proud to offer to Travellers and Food Lovers what he considers as HIS BRAND : A Unique Fusion Cuisine combining French Gastronomy and Southeast Asian Culinary Traditions.... Also, he has won the Masterchef Web 2012 Edition.

Under the Theme & AirBnB Experience 'Enjoy a Fusion Gastronomic Dinner', Jean-Yves VUOND declares 'Tonight I will be your Private MasterChef. My Challenge is to make you discover some New Flavors. Yours, will be to guess the Tastes and just appreciate. You will share this Experience with Other Guests from all Around the World. A fusion between flavors, Cultures and Generations. So fun but so good !'

Fusion Cuisine is Cuisine that combines Elements of Different Culinary Traditions. Cuisines of this Type are not categorized according to any one particular Cuisine Style and have played a part in Innovations of many Contemporary Restaurant Cuisines since the 1970s. Foods based on one Culture, but prepared using Ingredients and Flavors inherent to another Culture, are also considered forms of Fusion Cuisine.... Fusion is in. Fusion fashion, Fusion Décor, Fusion Art, and“¦.Fusion Food ! And the latter is Popular all over the World, regardless of Geography or Culture.

Fusion Food is also interestingly called 'New World Cuisine'. The Pioneer of Fusion Cooking was Wolfgang Johannes Puck, an Austrian Celebrity Chef, Restauranteur and Businessman based in Los Angeles, USA. As Consumers become more concerned about Eating Healthy, the Idea of mixing the Healthiest Ingredients from Various Cuisines becomes appealing.... So, do Experiment with Fusion Food either as a Chef, Culinary Critic, or then simply as a Gourmand/Food Lover. The rewards are Great and the Culinary Journey, interesting to say the Least.

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