Beat: Vips

PAUL BOCUSE THE POPE OF GASTRONOMY DIES AT 91

HE WAS A FRENCH LEGEND

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USPA NEWS - "Classic or modern, there is only one cuisine, the Good One" That was the most famous motto of Paul Bocuse, MONSIEUR PAUL, the three Michelin Stars, Chef who died at 91. He was so called the "Pope of Gastronomy" renowned all over the world, by hut peers but not only...Paul Bocuse who dies, it is a legend that goes off in the world gastronomy of the world, in the French cooking, in the minds of the chefs of the whole world, in the furnaces of young apprentice cooks, but also in the heart Francais who love and cherish him already in his lifetime. Paul Bocuse had not only been the best ambassador of French gastronomy abroad, but he had created an institution "Ecole Bocuse", three of which abroad, in the USA and in Shanghai, where he was adored from the Asian side. Paul Bocuse leaves children, small children back children, at the head of a colossal empire of cooking in the French (including cooked dishes) whose turnover of sixty million €/year (60 € M) deriving activities of its twenty-three restaurants Tonight, the French homes have all a thought sad and moved for this "Papa Gateau" from France and who is proud of this nation both gourmet and greedy newcomers to plaliate taste bud

THE SACRED FIRE of cooking

Paul Bocuse is a name, a myth, a banner that goes beyond the borders and symbolizes the French culinary prestige at the bow of the Auberge du Pont de Collonges.

In nearly half a century, Paul Bocuse has built a legend around his name, establishing himself as the undisputed master of French cuisine that gives pride of place to local dishes, cooking and a point of interest. honor to simplicity.
Accumulating the medals, the distinctions and the titles of glory to the point of stealing the stars, sacred cook of the century, considered a living god in Japan, statufié at the Musée Grévin, his know-how, his charismatic and generous personality not deprived of humor, his passion for rigor and a job well done helped to shape the Bocuse myth. Globe-trotter, talent scout, creator of the Olympic Games in the kitchen, the Bocuse d'Or, Paul Bocuse relentlessly pursues his quest for transmission.
But behind the myth, hides the man, Paulo Saône edges loving hunting and hypnotizing the roosters. Paul Bocuse was a passionate and humble man with an exceptional career ... Once upon a time ... Bocuse ....(Source : Paul Bocuse

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