

The privilege interview with Mr Lallement, the three stars chef of Michelin Guide 2016

The students of Food and Beverage Management Department at Shih Chien University had a privileged interview with Michel Guide listed three stars Chief, Mr Arnaud LALLEMENT on 2nd April 2016 Saturday afternoon

Before the demonstration of the Pineapple Cake, the students of Shih Chien University have a face to face interview with Mr Lallement, and this interesting exchange is summarised and translated below by Hsin-Mei TURMEL of CLOE International



- Question: What are your opinions about the Pineapple cake prepared by the students of the department of "Food and Beverage Management"?

Answer: After having a bite, Mr Lallement, the three stars chief, mentioned that "I can feel right away the ingredient of Pineapple cake. I suggest the baking temperature from 180°C to 210°C at the end and increase 6 minutes more".

Further to the suggestion of the Chief, the Shih Chien's students noted down this valuable suggestion and applied it during the later on demonstration of Pineapple cake. The result of on-site baking appears satisfied as the pastry appears "golden and crispy" which meets what the Chief expect.

- Question: what are your inspiration for different menus?

Answer: My inspirations come from the different discussions with the producers and different people.



- Question: What was the most difficult step for you up to present?

Answer: I haven't met the really difficult step. I was awarded "one star" chief of Michelin guide at the age of 27. Four years after, I received the Michelin Guide label of "2 stars chief" in 2005. I received the highest recognition of Michel Guide, three stars chief, at thirty-nine years old.

- Question: What are your suggestions for being a grand chief?

Answer: It is necessary to have the passion, the perseverance, and the love of the "cuisine" and like what you are doing.

The demonstration of Pineapple cake



The students of Food and Beverage Management Department at Shih Chien University had a surprise demonstration during the festival "Du Bon et du Goût" in Reims on 2nd April 2016.

